

# Liquid Flatware Presoak

Concentrated liquid presoak removes film build-up and food soils from flatware that dishmachines alone can't handle.

- Powerful detergent action softens food soils and breaks down film buildup
- Safely removes tarnish from stainless steel and silver flatware
- Keeps flatware and kitchen ware film and spot free

## Directions:

### Presoaking stainless steel flatware and other tableware:

1. Add 1 US fl oz of product per one US gallon (29 mL/3.78 L) of warm water (110°-140°F/ 43°-60°C).
2. Remove as much gross soil as possible before submerging utensils in presoak solution. Let stand in solution until soil is softened-at least 5 minutes.
3. Remove from presoak solution, rinse and wash in regular manner. Do not presoak stainless steel in presence of aluminum. This can cause corrosion.

### To detarnish silver flatware and hollow ware:

1. Add 1 US fl oz of product per one US gallon (29 mL/3.78 L) of warm water (110°-140°F/ 43°-60°C).
2. Submerge aluminum foil or grid in bottom of sink or pan.
3. Place silverware in contact with aluminum in the Liquid Flatware Presoak solution.
4. Soak for at least 5 minutes. Rinse, then immediately run through warewashing machine.



## Presoak Solutions

PRODUCT	PACK SIZE	MFR #	SHAMROCK #
Liquid Flatware Presoak	4-1 gal	6101932	4393251



The ProClean experienced and dedicated sales team provide you personalized support to help you run a clean and safe operation.

Call **1 800 35 CLEAN** or visit **[procleansouthwest.com](http://procleansouthwest.com)** for more information.