
Enzyme Cutlery Presoak

CLASSIFICATION:

- Biological / enzyme cutlery presoak

PACKAGING:

Jug	Pail	Drum
4L	20L	210L

DESCRIPTION:

- **Enzyme Cutlery Presoak** is a highly concentrated biological product, safe (neutral pH) for use as a presoak for all types of cutlery, including stainless steel and silverware.
- The biologicals / enzymes in **Enzyme Cutlery Presoak** attack protein, starch, carbohydrates, fats, oils, greases.

CHEMICAL AND PHYSICAL PROPERTIES:

- Appearance Translucent off-white liquid
- Odour Floral
- pH, Concentrate 7.0 – 8.5
- pH, 1:64 7.0 – 8.0
- Specific Gravity 1.00
- Viscosity Less than 20 cps

USE DIRECTIONS:

- Dilution: Prepare use solutions of **Enzyme Cutlery Presoak** in **cold** or **lukewarm** water. Do not use hot water.

Application	Dilution	mL/L
Light Duty Presoak	1:256	4
Heavy Duty Presoak	1:64	16

- **Optimum Soak time:** As required to remove or loosen heavy soils.

See Material Safety Data Sheet for proper handling and safety instructions.