

Fluid-Dry

Fast Acting Food Service Rinse Fluid

FEATURES

- Special surfactant blend
- Superior rinsability
- Removes rinse water quickly

BENEFITS

- Helps control spots on all ware
- Prevents streaking
- Enhances drying

RECOMMENDED USES

For institutional high temperature mechanical warewashing use only.

SPECIFICATIONS

Color : Green

Scent/Odor : None

Character : Clear, slightly viscous liquid

Foam : Low to none

pH use dilution : 6.5 - 7.0

Phosphorus content : 0.0%

Approvals : cRc



IMPORTANT

Read and understand the label and Safety Data Sheet (SDS). These provide a description of hazards, precautions, personal protective equipment, first aid, 24 Hour Emergency lines, storage data and other safe handling information. The SDS is provided with each container shipped. It is also available on our website or from the distributor.

PRODUCT DIRECTIONS

EQUIPMENT TO USE

Recommended warewash rinse injector.

DIRECTIONS TO USE

USE DILUTION: Concentration varies due to environmental conditions.

FOR HIGH TEMPERATURE WAREWASHING:

1. Pre-flush and/or scrape dishes before washing.
2. Rack dishes properly. Place dishes in machine.
3. Wash using a recommended mechanical warewash detergent. Should maintain 150°-160°F wash temperature.
4. For rinse cycle, use this product. Should maintain 180°-190°F rinse temperature.
5. Allow dishes to air dry.

PACKAGING

This product is available in 4/1 gallon cases (063618) and 5 gallon pails (063620).

PROline
WI