

## FEATURES

- Safe on soft metals
- Concentrated

## BENEFITS

- Safe on aluminum
- Powerful, long-lasting solution

## RECOMMENDED USES

For use on all aluminum cookware and utensils, pots and pans, grills, fryer baskets and almost anything that can be soaked. Note: Some lighter alloy metals such as tin may etch if immersed in the solution for more than 1 hour. Do not use on utensils with varnished, painted or Teflon™ areas.

## SPECIFICATIONS

<b>Color</b>	: White	<b>pH use dilution</b>	: 11.0 - 12.0
<b>Scent</b>	: None	<b>Phosphorus content</b>	: 5.1%
<b>Character</b>	: Free flowing powder	<b>Approvals</b>	: NA
<b>Foam</b>	: Low		



## 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

Soak tank.

### DIRECTIONS TO USE

1. Fill Soaking Center with about 10 gallons of water.
2. Add Soak Cleaner 008 to water.
3. Continue to fill the Soaking Center with warm water to make a 30 gallon solution.
4. Mix thoroughly by raising and lowering the Soaking Center basket.
5. Load utensils slowly and carefully. Avoid splashing.
6. For maintenance cleaning of greasy or carbon-encrusted utensils, soak from 30 minutes up to 6 hours. In extreme cases, soak with repeated rinsings throughout the day. For extremely stubborn stains or baked-on carbon, overnight soaking is required.
7. When utensils are clean, manually wash in 3 compartment sink or process through dishmachine.

## PACKAGING

This product is available in 12/4 pound cases (4437699).

