

PROCLEAN ULTRA ENZYMATIC LIQUID PRESOAK

Silverware presoak containing detergents and enzymes that penetrate stubborn food soils that dishmachines alone can't handle.

PRESOAK

Help Reduce Rewash Costs

- Enzyme-fortified formula breaks down food soils and film buildup
- Reduces rewash, lowering overall warewashing costs
- Keeps flatware and kitchen wares film and spot free



PROCLEAN

ProClean Ultra Enzymatic Liquid Presoak

contains multiple ingredients to aid in the loosening and removal of stubborn food soils from flatware. It contains enzymes that help break down protein soils which typically cause white film on flatware. The film builds up over time and with regular use, this presoak prevents the film from building up.



Directions:

1. Fill bin with dispensed ProClean Ultra Enzymatic Liquid Presoak solution (110° - 140° F).
2. Recommended usage rate is 1 oz per gallon of water (depending on soil load).
3. Let utensils stand in solution until food soils are softened – at least 5 minutes.
4. Remove utensils from presoak solution. Wash and rinse in regular manner.



Presoak Solutions

PRODUCT	PACK SIZE	MFR #	SHAMROCK #
ProClean Ultra Enzymatic Liquid Presoak	2-1 gal	6101558	4136861

The professional and experienced ProClean sales team provides you with quality solutions for your entire operation backed by regular maintenance and service from ProGuard Service & Solutions.

Call **1.866.444.7450** or visit **www.procleansouthwest.com** for more information.