



ULTREX Enzymatic Flatware Presoak

Ultrex is an enzymatic flatware presoak designed to loosen difficult food stains dried on flatware. Its special enzyme blend helps loosen tough stains as dried egg and sauces without detriment to the flatware. It can be used with automatic dispensing systems or by manually diluting with water. It rinses clean during the wash cycle without interfering with the warewashing detergent.

DIRECTIONS FOR USE

Directions for Use:

Remove bulk food from flatware by rinsing. Add 1 oz. of powder for every 20 lbs of flatware and soak for at least 20 minutes before washing.
For best results, use warm water.

**Please consult your ACS sales Representative or call 1-800-889-3489 for additional use directions.*

GENERAL PRODUCT INFORMATION

Description: Powdered Presoak with Enzyme

Safety: Corrosive. Keep product stored in original container, in an upright position, with container tightly closed. Wear protective clothing, gloves, and eye and face protection. If swallowed, rinse mouth - Do Not induce vomiting. If on skin, wash with water - remove contaminated clothing. If inhaled, remove person to fresh air - administer artificial respiration if not breathing. If in eye, flush eye continuously with water - remove contacts and continue flushing with water. Seek medical assistance if symptoms persist. Dispose of contents/container according to local/regional regulations.
For Chemical Emergency, spill, leak, fire, exposure, or accident, contact: Chemtrec (day or night) - Within USA and Canada - 1-800-424-9300.

Packaging: 8 lbs. (3.6 kg); Case Contents: 2 x 8 lbs. (7.26 kg)

Product #: 500501

See Safety Data Sheet (SDS) for a complete listing of hazards, precautions, first aid statements, storage and handling information.

AMERICAN CHEMICAL SYSTEMS



Manufactured by:

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PRESOAK PRODUCTS