



Keep Guests Happy With Clean, Film-Free Flatware

Why is presoaking flatware beneficial? The enzymes in the formula break down food soils such as starch and protein films that a dishmachine alone can't handle.

SWISHER[®] LIQUID FLATWARE PRESOAK

- Helps reduce the need to rewash stainless steel flatware and silverware due to food soil or film
- Instantly-soluble formula is safe to use on silver and stainless steel
- Removes tarnish from silver flatware
- Does not require PPE



Swisher Liquid Flatware Presoak

include enzymes that break down food soil films from starch and protein that machine washing can't remove.

DIRECTIONS:

For Presoaking Stainless Steel Flatware and Other Tableware:

1. Add the recommended amount per gallon of warm (110°-140°F) water.
2. Remove as much food soil as possible before submerging utensils in presoak solution.
3. Let stand in solution until soil is softened – at least 5 minutes.
4. Remove from presoak solution, rinse and wash in regular manner before the surface dries.
5. Change the presoak solution when the water gets dirty.

Recommended Use Range:

Heavy Soil: 1.3 oz - 26 drops per gallon
 Medium Soil: 0.9 oz - 18 drops per gallon
 Light Soil: 0.5 oz - 10 drops per gallon



PRESOAK SOLUTIONS

PRODUCT	PACK SIZE	SWSH #	DIST #
Swisher Liquid Flatware Presoak	4-1 gal	6101933	

For expert solutions and exceptional results, Swisher is your go-to partner. From foodservice and lodging to long term care, we help create the cleanest and healthiest environments.

Call **1.800.360.SWSH** for more information.

