

# SILVER SOAK

## Detergent / Detarnisher Detergente / Desmanchador

Pre-soaking is an important part of any volume dish washing routine. And **Silver Soak** is the product for the job. This unique white-powdered compound is formulated especially for pre-soak cleaning and for destaining silver and stainless flatware.

When used with silverware, this product—in conjunction with aluminum foil or detarnishing plates—initiates an electro chemical conversion process that removes silver tarnishing. And there's no scrubbing or scouring.

Flatware benefits from **Silver Soak**, too. This great product removes protein soils, oils, and grease from stainless flatware, which could not be removed by machine washing alone.

Put simply, regular use of **Silver Soak** means that stainless and silver flatware is always shiny—and always looks brand new!

### **RECOMMENDED USES:**

- Silver and stainless flatware
- Silver and stainless hollowware
- Utensils
- Small kitchen equipment

### **BENEFITS:**

- REMOVES SILVER TARNISH without damaging surface
- PROMOTES SHINE
- GETS RID OF TOUGH STAINS

### **SPECIAL INSTRUCTIONS:**

- To prevent nesting, place UNSORTED flatware in stand-up soak cups, with service end up.
- DO NOT overfill cups.

### **DIRECTIONS FOR USE:**

**FAST DETARNISHING:** Dissolve 2 to 4 ounces of powder per gallon of hot water in a vessel lined with aluminum foil or containing detarnishing plates. Place silverware in a basket and soak in this solution 1 to 3 minutes. Withdraw silverware, rinse in hot water and dry to a shine. (NOTE: Do not allow silver to soak too long as this will cause redeposition of aluminates on your utensils). **SILVER PRE-SOAK:** Dissolve 1 to 2 ounces of powder per gallon of warm water in a vessel lined with aluminum foil. As silverware is brought back to washing area place it in this vessel. Allow it to soak a few minutes then rack and pass through dishwasher. Silverware will be cleaner and shine like never before.

### **SILVER PRESOAK**

This product removes tough food soils and film from flatware so that they may be completely cleaned by the dishwasher. Not only can it be used for stainless flatware, it also is excellent for presoaking of pots and pans, spatulas, oven racks, and other heavily soiled items in the kitchen. Used as directed, flatware and utensils come out so clean and shiny you will be proud of them.

### **DIRECTIONS**

**STAINLESS FLATWARE:** Dissolve 1 to 2 ounces of powder per gallon of warm water in a sink or vessel. Soak flatware from 1 to 5 minutes depending on soil, then rack and pass through dishwasher. They will come out clean, shiny, and spot-free. **GENERAL PRE-SOAK:** Dissolve 2 to 4 ounces of powder per gallon of warm water in a sink or vessel. Soak dirty pots and pans or greasy implements in solution as long as required. Rack and pass through dishwasher or wash manually with pot and pan wash or wash manually in presoak solution, rinse and dry. Use of this presoak makes manual cleaning easier and better too.