

SOLID SILVERSTAR™

Enzyme Fortified Solid Silverware Presoak

A premium quality warewashing product for use in restaurants, cafeterias, and other institutional foodservice operations. Penetrates and softens tough food soil deposits on flatware, dishware, pots, pans, etc. prior to machine or manual warewashing. Fortified with enzymes for effective loosening of stubborn protein-based food soils such as egg, pasta, gravies, sauces, etc. Detarnishes silverware with electrolytic action when used with aluminum foil in the presoaking container. Increases the efficiency of warewashing by improving soil removal and reducing rewashes. Assures sparkling clean results.

Directions for Use

This product is designed to be dispensed with equipment installed and/or approved by your Service Representative. Remove cap and invert bottle on proper solid bowl dispenser. Consult your Representative for information on equipment setup, usage level and cleaning procedures. For best results, use with hot water. Do not allow product or solutions to dry onto glass or aluminum without being rinsed. **Not for manual or machine dishwashing.**

Safety Reminder

Consult product label and Safety Data Sheet (SDS) before use. SDS's can be downloaded from www.crown-chem.com.



Technical Specifications

Appearance	Green Solid
Odor	Mint
pH (1% solution, 22°C)	<11.5
Foaming	High
Flash Point	NA
Bulk Density (lbs/gal, 22°C)	9.60±0.1
Stability Range	20-100°F
Free Alkalinity (as Na ₂ O)	Low
Solubility (in H ₂ O, 22°C)	100%
Phosphate Content (as P)	<6.0%

Product Number

11526

*Bottles have grip handles

Packaging

2x6 lb. case*