Harvard Chemical Research, Inc.

Research • Development • Manufacturer

Ultra Mechanical WW

Mechanical Ware Wash Detergent

DESCRIPTION

A non-chlorinated product developed for all institutional, industrial, and restaurant dish- washing machines. Innovative advances in alkaline detergent technology make this product a superior alternative in mechanical spray ware washing and part cleaning systems. This product exhibits state of the art performance in water conditioning, soil suspension, saponification, scale inhibiting, and rinseability. This product quickly activates in water to emulsify food soils. It is Designed to give a sparkle finish to china, silverware, and glassware.
This product contains a special anti-foaming agent to help prevent food soil foaming, while being a powerful cleaner it will not harm the glaze on fine china or discolor silverware.

INSTRUCTIONS

Ultra Mechanical WW is designed for mechanical spray ware washing of dishes and flatware and not hand dishwashing. Always follow equipment manufacturer's instructions for. Be sure to rinse heavily crusted foods from dishes first.
For best results, use at least 160 degrees hot water. An automatic dispensing unit should dispense 3 to 4 ounces of concentrate for each gallon capacity of your dishwasher.

FEATURES

- Superior cleaner for mechanical ware-washing machines
- Emulsifies soils quickly
- Will not harm dish finishes
- Inhibits scale formation

SPECIFICATIONS

Appearance:	Brown liquid	pH:	13+
Odor:	None		
Specific gravity:	1.03		

SAFETY

Keep out of the reach of children! Product contains strong concentrated alkalis. Although this product will clean plastic ware very well, many plastics are possibly degraded by high heat alkaline cleaners and may show surface dulling. Also, use with caution on white metals such as aluminum. Read material data safety sheet for further safety precautions.

3595 Zip Industrial Blvd. Atlanta, Georgia 30354
(404) 761-0657 • (800) 423-7514 • Fax (404) 761-0709