

resolve series

food service

R6284



thirty one™

waste water neutralizer

resolve series | high-performance food service solutions



Thirty One is a caustic based neutralizer that adjusts the pH of acidic industrial waste water prior to disposal.

directions for use

For commercial meat processing plants and bakeries: Add manually at a slow, controlled rate to increase the pH of acidic wastewater to 5 or above. Check pH often with a pH meter or suitable test papers until desired pH is reached. For larger systems, a proportioning device may be used to

DANGER **HAZARD STATEMENTS**

Causes severe skin burns and eye damage. May be corrosive to metals.

PRECAUTIONARY STATEMENTS

Wear protective gloves, splash goggles, face shield, full suit, vapor respirator and boots. Do not breathe mist /vapors /spray. Wash thoroughly after handling.

FIRST AID

Eye Contact: Check for and remove any contact lenses. Flush with large quantities of water, holding eyelids open for 15 minutes. Seek medical attention immediately. Skin Contact: Wash skin with copious amount of water. Seek medical attention immediately. Inhalation: Remove to fresh air. Seek medical attention immediately. Ingestion: Do not induce vomiting. Drink copious amounts of water.



Seek medical attention immediately.

STORAGE

Store in original container protected from sunlight, in a well ventilated area, away from incompatible materials, food and drink. Keep out of reach of children.

SPILL /LEAK

Avoid runoff into storm sewers and ditches which leads to waterways. Absorb spillage with an inert dry material and place in an appropriate waste disposal container.

DISPOSAL

Dispose of material in accordance with local, state and federal regulations.

HAZARDOUS INGREDIENTS

Sodium Hydroxide (1310-73-2)

Toll-Free 888-726-8323
Offices 908-912-2500

Emergency 800-424-9300
www.cleanneeds.com

