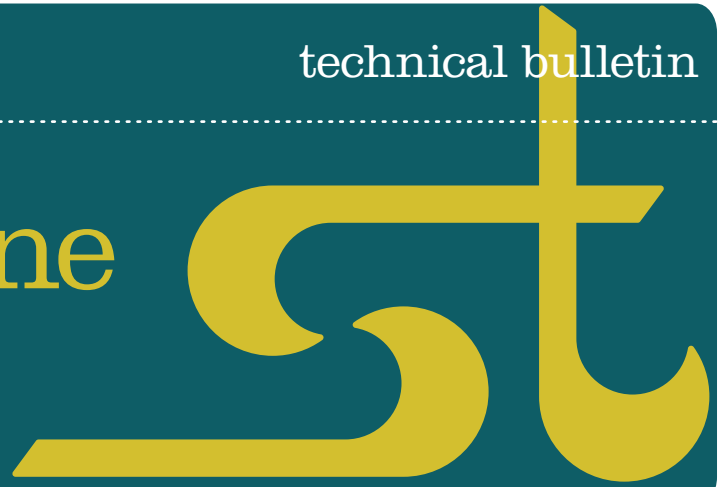




# thirty one

waste water neutralizer



**resolve series** represents a complete kitchen solution. Simple, numerically named, effective dish detergents, degreasers and sanitizers for both manual and automatic cleanup keep your food preparation areas sparkling with minimal effort.

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

## features

- A powerful yet economic concentrated active liquid product that neutralizes acidity in the effluent of large commercial meat processing plants and bakeries.
- Environmentally friendly; upon neutralization is rendered non-hazardous, producing water and sodium salt of acids in waste stream as end products.

## 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 constantly control pH.

## ideal for

In all commercial facilities that use acid based cleaners and require an alkaline waste water neutralizer.

## product specifications

Physical Description	Clear, colorless liquid
Color	Clear
Odor	Bland
pH	>13
Viscosity	Water thin
Flash Point	None
Weight Per gallon	12.75 lb. /gal.
Storage Stability	1 year minimum
D.O.T. Shipping label	Class 8: Corrosive liquid

