



Food Service & Restaurant Cleaning Solutions

DISHWASHING

Low Temp

Low Temp Automated Dish Detergent

CORE 3

Core 3: Personal Attention

Every customer requires special attention and has their own demands put on them. Our staff will design and implement a program designed to fit your needs.

Core 3: Experience

With our full staff of formulators, chemists, & marketing professionals we have been bringing cutting edge products to market for over 70 years.

Core 3: Technology

Through daily contact with industry professionals, we are continuously updating and improving our products to make sure you perform at your best.

Synthetic Labs offers industry-leading solutions for businesses and professionals who demand exceptional results.



DISHWASHING

Low Temp

Low Temperature Automated Dish Detergent

What is Low Temp?

A heavy duty ware washing detergent designed for automatic dish washing machines. Low Temp has been formulated with no phosphates so it is safe to use in all states. This amazing liquid is tough on food soils while quickly rinsing from all surfaces. It has also been formulated to attack food grease and oils. This product is perfect for low temperature machines that require a heavy duty detergent.

Benefits:

- Phosphate free
- Prevents soil redeposition.
- Can be utilized in all water temperatures
- Designed for use in systems that require heavy duty detergents.
- Removes heavy greases and oils from dish surfaces.
- Hard water formula will help decrease scale build up in machine.
- Offers high use yields.

For institutional or commercial use only. Before use, read product label and Safety Data Sheet. Consult your local representative for specific use and setup instructions.

Find the appropriate pick up tube for the detergent on an automatic dish machine.

Dishwashing Procedures:

1. **Scrape Food Scraps:** Remove any visible food debris from dishes, plates, and utensils.
2. **Rinse Dishes:** Rinse dishes under running water to remove any remaining loose food particles.
3. **Load the Dishwasher:**
 - **Sort and Separate:** Organize dishes by type (plates, bowls, glasses, cutlery) and level of soil.
 - **Use Correct Racks:** Utilize appropriate racks for different items, ensuring proper water circulation and sanitation.
 - **Avoid Overcrowding:** Ensure adequate spacing between items to allow water to reach all surfaces.
 - **Position for Optimal Cleaning:** Place dishes face-down or with the dirtiest side facing the wash arms for effective cleaning.
 - **Check Spray Arms:** Ensure the wash arms are not obstructed, and rotate them to verify they function correctly.

4. **Run the Cycle**

Tech Specs:

Color.....Red
 Fragrance.....None
 Form.....Liquid
 Phosphates.....None
 FlashPoint.....212°F
 pH.....14
 Specific Gravity.....1.05
 Viscosity.....Thin
 Foam.....None
 Biodegradable.....100%
 Shelf Life.....>1 Year

Available Packages

2855-4	4x1 Gallon Case
2855-5	5 Gallon Plastic Pail



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