



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.

OPTIMAL APPLICATIONS

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 (1%)	>13
Viscosity	Water thin
Flashpoint	None
Weight per Gallon	12.75 lb / gal
Storage Stability	1 year minimum
D.O.T. Shipping label	Class 8: Corrosive liquid

