

Laidlaw RSR® Digester

Rapid Spot Remover Concentrated Digestive Agent



**Quickly Removes
Albuminous
Spots™**

For removal of protein/albuminous stains such as gravy, blood, vomit, milk, egg, some glues, etc.

Remove Protein Stains the Safe Non-Chemical Way:

- Safely removes all types of albuminous stains
 - Gravy
 - Bodily Fluids
 - Milk
 - Eggs
 - Glue
 - Beer
 - Chocolate
 - Coffee
 - & More!
- Removes spots composed of animal protein substances, body excretions, etc. from alkaline sensitive fabrics and dyes.
- Effective in the safe removal of mildew.



RSR Use Instructions

For professional drycleaning, wetcleaning & laundry use only. Read Safety Data Sheet for further instructions, warnings, and first aid information before using this product. If colorfastness is questionable, test fabric in a hidden area.

Pre-Spot Method:

- Prepare a fresh solution of 1 teaspoon of RSR in 8 oz (or 5 mL per 240 ML) of warm water (100° to 110°F/ 38 to 43°C) in a clean spotting bottle.
- Apply to stain.
- Set garment aside for 15 to 20 minutes in a warm place; do not allow to dry.
- Wet wash or, if drycleaning, flush with water, air dry and apply leveling agent, then dryclean.

Sifter Method:

- Wet out stained area with warm water.
- Sift RSR onto stain.
- Work RSR in gently with spatula.
- Keep stain wet with water.
- Heat by holding steam gun 10 to 12 inches (25 to 30 cm) from garment.
- Allow garment to stand for 15 to 20 minutes.
- Wet wash, or if drycleaning, flush with water, air dry and apply leveling agent, then dryclean.

Bath Method:

- Prepare a fresh solution daily of one teaspoon of RSR in a gallon (or 15 mL per 10 liters) of warm water (100° to 110°F/38 to 43°C) in a clean container.
- Soak garment for 15 to 20 minutes. Then wetclean as usual.

Important Notes:

- Preparation: The RSR solution must be prepared daily.
- pH: The pH of other spotting agents may interfere with RSR. Rinse the area with water or steam before applying RSR.
- Moisture: Fabric must be kept moist to ensure enzymes activity.
- Temperature: 100° to 110°F (38° to 43°C) for optimum enzyme activity. Under 90°F (32°C) and over 145°F (63°C), activity diminishes or ceases.
- Time: Digesting can take from 15 minutes to several hours, depending upon the stain.