

ENVIRO K4 KITCHEN SANITISER

USE

For use in catering, food processing and preparation areas, health care establishments, nursing homes, schools and wherever hygiene is of the utmost importance.



DESCRIPTION

Highly concentrated formulation for cleaning and disinfecting all washable hard surfaces.

FEATURES & BENEFITS

- Ideal for use in the catering industry where hygiene is of the utmost importance
- Kills bacteria and enveloped viruses
- Passes to EN 1276 under dirty conditions at a dilution rate of 1:60 with a 30 second contact time
- Passes to EN 16615 [adapted for commercial kitchens] under dirty conditions at a dilution rate of 1:60 with a 30 second contact time
- Low dosage, very economical in use

HOW TO USE

To kill bacteria: Add 1 x 10ml from dosing cap to 600ml cold water in a trigger spray bottle (1:60). Gently shake to mix. Spray surface, leave for 30 seconds, then wipe with a single use cloth.

If using a bucket, add 1 x 10ml from dosing cap to 1 litre warm water (1:100). Apply to surface with a clean cloth or mop, allow to air dry.

To kill enveloped viruses e.g. Coronavirus: Clean surface before disinfection. Add 1 x 10ml from dosing cap to 600ml water in a trigger spray bottle (1:60). Gently shake to mix. Spray surface, leave for 1 minute contact time, then wipe with a single use cloth.

If using a bucket, add 2 x 10ml dose per 1L warm water in a bucket. Apply to surface with a clean cloth or mop and allow to air dry.

TYPICAL PRODUCT DATA

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|----------------------|--------------|
| Appearance: | Liquid |
| Colour: | Clear purple |
| Odour: | Unperfumed |
| pH – undiluted: | 13.3 |
| Shelf Life Unopened: | 3 years |

PACKAGING

| | |
|---------|-----------|
| BB472-1 | 4 x 1 Ltr |
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BIODEGRADABILITY

BB472-1

Specification Sheet

All surfactants used in this product comply with the current European Regulations concerning biodegradability and protection of the environment.