



ENVIRO K4 KITCHEN SANITISER

USE

Concentrated unperfumed multi-purpose cleaner and sanitiser.

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
- Tested to EN 14476 against Vaccinia virus, under clean conditions at a dilution rate of 1:30 with a 5 minute contact time
- Tested to EN 1276 under dirty conditions at a dilution rate of 1:60 with a 1 minute contact time
- Tested to EN 16615 [adapted for commercial kitchens] under dirty conditions at a dilution rate of 1:60 with a 1 minute 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 1 minute contact time, 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, leave for 5 minutes and allow to air dry.

To kill enveloped viruses e.g. Coronavirus: Clean surface before disinfection. Add 2 x 10ml from dosing cap to 600ml water in a trigger spray bottle (1:30). Gently shake to mix. Spray surface, leave for 5 minutes contact time, then wipe with a single use cloth.

If using a bucket, add 3 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

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

PACKAGING

BB470-1	4 x 1 Ltr
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BIODEGRADABILITY

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