



KITCHEN CLEANER SANITISER

ODOURLESS

USE

Sanitiser & disinfectant for the food industry.

DESCRIPTION

Unperfumed, multi purpose cleaner & terminal disinfectant. Recommended for use on a variety of surfaces in the catering industry. Kills bacteria.

FEATURES & BENEFITS

- Ideal for worktops, cutting boards, tables, vending machines, refrigerators, kitchen equipment, floors & walls
- Removes general soiling from a variety of hard surfaces & kills a wide range of bacteria
- Passes EN 1276 at a dilution of 1:25 with a contact time of 30 seconds under dirty conditions
- Ideal for use as part of a hygiene programme to ensure compliance with the Food Safety Regulations

HOW TO USE

Food Contact Surfaces: Dilute 200ml per 5 litres of hot water (1:25). Dilute 30ml to 750ml of water in a spray bottle (1:25). Apply to surface & wipe using a clean damp cloth. Allow to air dry.

Non Food Contact Surfaces: Dilute 100ml per 5 litres of hot water (1:50). Mop or wipe surface. Allow to air dry. **DO NOT USE ON FLAT TV OR VDU SCREENS.**

TYPICAL PRODUCT DATA

Appearance: Liquid
Colour: Clear colourless
Odour: Unperfumed
pH – undiluted: 12.5
Shelf Life Unopened: 3 years

PACKAGING

BB010-75 6 x 750ml
BB010-5 2 x 5 Ltr

COMPOSITION

Contains a blend of quaternary ammonium compound, sequestering agent & nonionic surfactants.

BIODEGRADABILITY

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