

# KITCHEN CARE

## CLEANER - SANITISER



CODE: F33

INFECTION CONTROL DAILY CLEANING SYSTEM •  
SAFE TO USE ON ANY WASHABLE SURFACE •  
FULLY BIODEGRADABLE • LOW FOAM/EASY RINSE

### RECOMMENDED USE

Food preparation surfaces, production equipment, catering equipment, plastics, paintwork, metals, walls & floors, ceramic tiles.

### USE FOR:

Grease & oil removal, general soiling, disinfection.

### DIRECTIONS FOR USE

Dilute with hot or cold water. Apply by mop, brush, spray or soak application. If necessary agitate surface with scourer or hygiene brush. Rinse thoroughly with clean water and allow to air dry.

For effective floor cleaning apply by spray direct to surface and allow to penetrate before mopping.

Heavily Stained Areas: Use hot water and leave in contact until soiling is easily removed.

**BS EN 1276 tested to ensure a 99.999% bacteria kill.**

**Disinfection:** Apply to clean surface and always use freshly prepared solutions.

Dilute up to 80:1 and allow 5 minutes contact.

Test Organisms: Staphylococcus Aureus, Escherichia Coli, Pseudomonas Aeruginosa, Enterococcus Hirae, MRSA.



Mop 60:1



Spray 20:1



Wet wipe 60:1



Disinfect



IN USE RISK LEVEL



### PACK SIZES



### HEALTH + SAFETY

**EYES:** Rinse splashes to eyes, wash with water immediately.

**PPE:** Wear protective gloves If splashes are likely to occur wear glasses.

For full Health & Safety information refer to the Safety Data Sheet.



pH CONCENTRATE

