

# SPRAY BAC



## NON RINSE CLEANER DISINFECTANT

CODE: F20

RESIDUE FREE • pH NEUTRAL • NON TAINING  
HIGHLY EFFECTIVE BACTERICIDE •  
SAFE TO USE ON ANY WASHABLE SURFACE

### RECOMMENDED USE

Food production equipment, kitchens, display units, fridges,  
hand contact points, food probes, general hygiene, plastics, glass,  
stainless steel, aluminium, rubber, paintwork.

*Highly recommended for cleaning and sanitising in food handling,  
preparation and storage areas and for the effective control of MRSA in  
the care sector.*

### USE FOR:

General cleaning and disinfection.

### DIRECTIONS FOR USE

Apply undiluted by spray.

**Non-Rinse Sanitising:** spray on to surface and allow to air dry.

**Cleaning:** spray onto the surface, agitate if required and wipe with  
clean paper or hygiene cloth and allow to air dry.

Recommended for applying at start or end of shift or cleaning  
operation.

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

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

Use neat and allow 60 seconds contact.

**MRSA 99.999% Kill - Allow 5 minutes contact.**

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



### PACK SIZES



### HEALTH + SAFETY

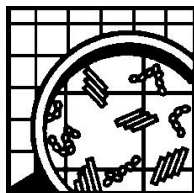
**EYES:** Rinse splashes to eyes, wash with  
water immediately.

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

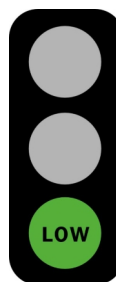
For full Health & Safety information refer  
to the Safety Data Sheet.



Spray Neat



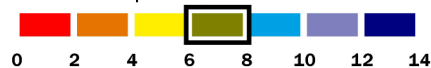
Disinfect



IN USE  
RISK LEVEL



pH CONCENTRATE



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CODE: F20 10-15