

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

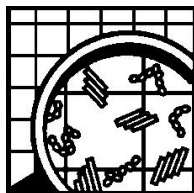
EYES: Rinse splashes to eyes, wash with
water immediately.

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

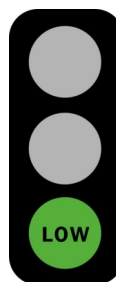
For full Health & Safety information refer
to the Safety Data Sheet.



Spray Neat



Disinfect



IN USE
RISK LEVEL



pH CONCENTRATE

