CATERING

1738/03 5 LITRE FOOD SAFE BACTERICIDAL CLEANER INFORMATION SHEET

USE:

An odourless food safe cleaner that removes build-ups of grease and grime for hard surfaces. It contains a bactericide and is effective against most common forms of bacteria, making it ideal for use in kitchens and food preparation areas.

FOOD SAFE Bactericidal cleaner

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DIRECTIONS:

Wear protective gloves. Heavy duty cleaning: Dilute with approximately 10 parts of water and apply by trigger spray, cloth or mop. Allow five minutes contact time and rinse away with a damp cloth. General purpose cleaning: Dilute with up to 50 parts of water. Spray or wipe solution onto the surface, allow few seconds to react and wipe clean with a damp cloth. Bactericidal Cleaner may be used to clean a variety of kitchen surfaces including worktops, cupboard fronts, external equipment surfaces and floors. Always clean vertical surfaces from the bottom up to avoid unsightly streaking.

TECHNICAL:

State: Colour: Odour: Oxidising: Solubility in water: Viscosity: Boiling point/range°C: Flash point°C: pH Level: Liquid Colourless Characteristic odour Non-oxidising (by EC criteria) Soluble Non-viscous 100 >70 12



PERSISTENCE AND DEGRADABILITY: Biodegradable.



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