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TECHNICAL SPECIFICATION

DEEP CLEAN HD DEGREASER SANITIZER

An effective alkaline, biocidal hard surface cleaner, which cleans and sanitises in one. This makes this product particularly suitable for cleaning in hotels, pubs, canteens, nursing homes, surgeries, and for cleaning and sanitising in the food and drinks industry. It is formulated from a blend of non-ionic, amphoteric and cationic surfactants, sequestering agents and alkaline builders. Contains no dyes or fragrances, so ideal for the food and catering sector.

Features include:

- Meets the EN 1276 disinfection standard at a dilution of up to 50:1 with a 5minute contact time
- Effective against gram positive and gram negative bacteria.
- Powerfully removes grease.
- Versatile Ideal for food area contact areas and building services applications
- All surfactants used are biodegradable, meeting current European standards and phosphate free.
- Can be used by all standard methods i.e. spraying, mopping, scrubbing, wiping etc
- Suitable for use on walls, floors, doors, fridges and all food preparation areas.

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PROPERTIES:

Appearance @ 20°C pH (neat) Odour Specific Gravity @ 20°C Flammability

SPECIFICATION:

Clear, colourless, non viscous liquid 14 Odourless 1.030 +/- 0.005 Non-flammable

DIRECTIONS FOR USE:

- SL Soluble Concentrate. Dilute before use. Add one plunge of a 5L manual pump into a trigger spray bottle.
- Remove gross debris and spray onto the surface or equipment.
- Allow sufficient contact time, agitate heavily soiled areas, if necessary, then wipe away with a clean cloth or rinse to leave a fresh, clean surface.
- **Second stage Disinfection:** Dilute up to 50:1 with water and spray/wipe evenly over a precleaned surface.
- Allow 5 minutes contact time before rising with water or wiping or with a clean, damp cloth.

STORAGE:

Store in original container and protect from extremes of temperature. Do not store in direct sunlight nor allow the product to freeze. Shelf life (in unopened original container) is a minimum of 18 months.

SAFETY ADVICE:

Under the new GHS Standard this product is classified as Irritant. Please refer to section 2.2 of the Safety Data Sheet for more information.

Manufactured to standard BS EN 1276 testing.

PACK SIZES:

2X5L case (48 per pallet) Order Code: HSC605DEEP-2X5L