

## PRODUCT USE GUIDE FOR

# LIFT SPRAY CLEANER WITH BACTERICIDE

## D10

### Product Description

Provides quick, easy cleaning and sanitizing for all food preparation surfaces, microwaves, chopping boards, cupboards, fridges and freezers. Ready to use. Non-tainting. Food safe.

### Product Features

- A liquid cleaner with a powerful bactericide for use in one stage cleaning and sanitizing.
- An effective hard surface cleaner capable of removing a wide variety of ingrained and greasy soiling.
- Contains no perfumes so is non-tainting and therefore food safe, making it ideal for cleaning of food preparation areas and areas involved in the processing of meats, cream and other foods that may carry high risk of bactericidal contamination.
- May be used to clean and disinfect all hard surfaces including refrigerators, freezers, cold displays, salad bars, microwaves, stainless steel surfaces, canopies and chopping boards.
- Anti-microbial activity: effective against both gram negative and gram positive bacteria.
- Tested under BSEN1276 and BSEN13697 and found to kill 99.99% of germs within 30 seconds and is effective against *Pseudomonas aeruginosa*, *Staphylococcus aureus*, *Enterococcus hirae* and *Escherichia Coli*.
- Also found to be effective against *Salmonella Typhimurium* & *Listeria Monocytogenes* and found to kill 99% of germs after a contact time of 10mins.
- 5L refill pack available for maximum economy.
- Regulation (EC) No 396/2005 Maximum Residue Levels. The biocide in this product (Benzalkonium Chloride) has an MRL of 0.1ppm. And therefore food preparation surfaces must be rinsed thoroughly with clean water after disinfection.
- This product has not been tested on animals.

### Direction for Use

- Use via a trigger spray. Spray on to a clean damp cloth and apply to surfaces.
- Pay particular attention to corners, edges and underneath shelves and surfaces.
- Wipe off with a clean damp cloth or paper towel.
- For food contact surfaces, repeat the process to ensure complete disinfection.
- Rinse well
- Do not dilute.

### Storage

- Store in cool conditions away from direct sources of heat
- Avoid extremes of temperature
- Do not allow to freeze
- Ensure the cap is tightly fitted after use
- Keep out of reach of children

### Shelf Life

- Shelf life 24 months, if stored as recommended.
- Use within 6 months of opening.



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### Environmental

- Do not allow large quantities of neat liquid to enter surface waterways.
- This product uses recyclable packaging. The detergents used in the formulation are biodegradable to EU guidelines under the detergents regulations (EC) No 648/2004.
- It contains no Phosphates.
- None of the components of this product are animal derived.

For further information, please scan your smart phone QR reader here



### Code Nos.

053196	6x500ml
057549	6x750ml
053212x5	2x5L
056542/6	x6 refill flasks



### Data Sheet No. D10

Note: This product is only to be used for the purpose for which it was intended and in accordance with the specified instructions. This product should never be mixed with other chemical products and should be handled with care and stored carefully out of reach of children.



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