Cleankill

Cleaner / Sanitiser

CLEANKILL is a concentrated high foaming, grease releasing sanitiser. CLEANKILL is a blend of grease cutting and emulsifying agents boosted with a super-chlorinated bleaching & germ killer. CLEANKILL provides a dense cleaning and sanitising foam, which penetrates and emulsifies the heavy build ups of grease, fats and oil on all types of surfaces found in food processing areas such as kitchens and abattoirs, and in bathrooms.

How to Use

Remove or cover all foodarticles in the area. Remove excess soil from surfaces to be cleaned by hand. Use hot water to pre-rinse the surface.

Manual Use	Dilute with hot water at 1 part CLEANKILLto 40 parts water.	
High Pressure Sprayers	Through high pressure spray washers at a dilution of 1:80 to1:160 at the nozzle.	
Soaking	When soaking equipment parts, utensils and filters, dilute 1 part CLEANKILL to 20-30 parts hot water. Apply liberally to all surfaces tobe washed. Allow CLEANKILL to penetrate soil. Scrub if required. Rinse all surfaces and parts thoroughly with potable water.	

Features	Advantages	Benefits
AQIS approved	Will not contaminate food areas	Saves money & labour
Concentrated	Labour saving	Economical
Fast acting	High dilution rates	Saves money

Specifications

Colour	Colourless
Odour	Chlorine
Hard Water Tolerance	Excellent
Rinsability	Yes
Flammability	Non-flammable
Biodegradability	Fully



