

CIF KITCHEN SURFACE SANITISER



PRO

Specially designed, food-contact safe sanitiser for kitchen sanitising application. It is safe to use on all water-resistant materials and surfaces commonly encountered in Kitchen areas. It is effective on a wide-range of micro-organisms and helps improve hygiene security.

Key Benefits:

- QAC based disinfection effective against bacteria . Kills 99.9% germs (*Based on lab tests conducted on representative bacteria and fungi)
- Safe on stainless steel and aluminium
- Removes Kitchen greases effectively
- Fragrance free
- Improve the hygiene in your kitchen

Application Instructions:

- For Disinfecting/cleaning surfaces: spray directly on surface. For effective germ kill leave wet for upto 1-5 mins and wipe.
- For Food preparation areas: use as per above directions and then rinse surface well after product use.

Dilution:
RTU

Technical Data:

Appearance	Colourless liquid
pH in use	7.8 -8.8
Specific Gravity	0.99-1.03 @ 25°C

Pack Size

450 ml

Safety Information:

Wear protective gloves and glasses while handling; Do not inhale, consume or contact on body; In case of contact with eyes, rinse thoroughly with water and consult physician; Always spot test on surfaces before use; Keep out of reach of children; Never store in unlabelled bottle; Thoroughly clean any spillages that might occur during the handling of chemical

Supplier: Hindustan Lever Limited Chakala, Andheri East, Mumbai 400 099
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