



PRODUCT TECHNICAL DATA SHEET

KILLEX PLUS- SANITISING DETERGENT - BSEN1276

DESCRIPTION

Killex Plus is a sanitising detergent specially designed for the use where a high standard of hygiene must be maintained.

Areas include hotels, catering establishments, nurseries, pubs & clubs, public swimming pools, toilets, butchers, bakers, in fact anywhere that sanitising maintenance is required.

Killex Plus can also be used as a very effective general purpose cleaner in kitchens and restrooms. Perfect for worktops, chopping boards and knives where food is prepared.

Typical application areas include - Restaurants - Canteens - Shops - Food Industry

The product is odourless and tasteless and should require little to no rinse down.

For all applications the normal working concentrates are between 0.5% - 5% applied by high pressure machines, hand sprays or buckets.

Giving a dilution rate of between 20 - 200:1 therefore having an extremely low in use cost.

CONTACT TIME:

This product has been tested to BSEN 1276

The standard contact time used during this test method is 5 minutes.

The test was carried out under "DIRTY" conditions i.e using 3.0g/bovine albumin as the interfering substance.

In normal conditions there would not be such a high organic load to deal with and therefore the contact time required would probably be much shorter.

The best recommendations to ensure total efficiency is 5 minutes.

To ensure optimum performance do not **mix with** any other products

Please read instructions on the containers thoroughly prior to use.



*Established
in 1980*

HEALTH AND SAFETY DATA

KEEP OUT OF REACH OF CHILDREN - USE IN VENTILATED AREAS - AVOID SKIN AND EYE CONTACT- IN CASE OF CONTACT FLUSH WITH WATER AND SEEK MEDICAL ATTENTION