

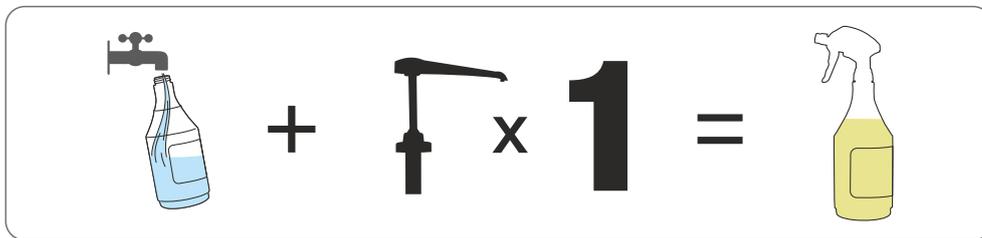
Kitchen & Surface Sanitiser



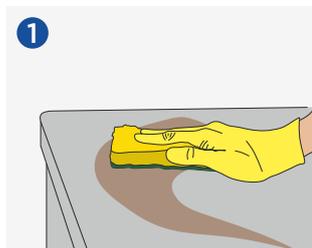
Code: CLO370

A perfume free concentrated cleaner & disinfectant suitable for use on all hard surfaces including the food industry.

DILUTION RATE



METHOD OF USE



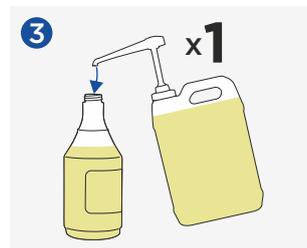
1

CLEAN:
Use Mida Lufragerm Plus to clean the surface*.



2

Fill an empty trigger bottle with clean water.



3

Add 1 shot (30ml) of Mida Lufragerm Plus.



4

DISINFECT:
Cover the surface with diluted Mida Lufragerm Plus.



5

Allow 60 seconds contact time on the surface.



6

Wipe away with a clean cloth. For food preparation areas, rinse thoroughly with clean water. Leave the surface to air dry.

EFFICACY STANDARDS

BACTERICIDAL - EN 1276		
CONTACT TIME	DILUTION	KILL RATE
60 Seconds	1 : 30	99.999%

ENVELOPED VIRUSES - EN 14476		
CONTACT TIME	DILUTION	KILL RATE
60 Seconds	1 : 65	99.99%

All testing methods conducted in dirty conditions by an independent laboratory.

Use biocides safely. Always read the label and product information before use.

PRODUCT INFO



Pack Size: 5L
Product Code: 271
Odour: Odourless
Colour: Yellow
pH (undiluted): 6-8
Shelf life: 2 years



For Health & Safety information, please scan the QR code provided.

*For heavily ingrained dirt, especially very greasy surfaces, we recommend cleaning first with UBIK 2000.

FEEL OUR PASSION

Comax UK, Yeoman Road, Ringwood, Hampshire, BH24 3FA



Kitchen & Surface Sanitiser

CONCENTRATED CLEANER & DISINFECTANT



- NON-TAINTING - SUITABLE FOR THE FOOD INDUSTRY
- KILLS 99.999% OF BACTERIA
- KILLS 99.99% OF YEASTS
- KILLS 99.99% OF FUNGI
- KILLS 99.99% OF ENVELOPED VIRUSES

PRODUCT DESCRIPTION

Kitchen & Surface Sanitiser is an odourless, neutral sanitiser that is ideally suited to daily disinfection. Effective against Staphylococcus Aureus, E. Coli, Salmonella, Pseudomonas Aeruginosa and a range of yeasts, fungal spores and enveloped viruses. Safe for use on glass, aluminium, stainless steel, rubber, ceramic, plastic and tiled surfaces.

Kitchen & Surface Sanitiser cleans and sanitises all hard surfaces in one process. Use on a regular basis for cleaning and disinfecting work surfaces, equipment, floors, walls, delivery vehicles etc. Suitable for use in a range of industries, including; kitchens, bakeries, confectioners, meat preparation, breweries, shops, butchers, hospitals, restaurants and canteens.

EFFICACY

STANDARD	DILUTION RATE	CONDITIONS	CONTACT TIME	KILL RATE
<u>Bactericidal</u>				
EN 1276	1:120 (0.8%)	Dirty	5 Minutes	99.999%
EN 1276	1:30 (3%)	Dirty	60 Seconds	99.999%
EN 13697	1:120 (0.8%)	Dirty	5 Minutes	99.99%
EN 13697	1:15 (6%)	Dirty	60 Seconds	99.99%
<u>Yeasticidal</u>				
EN 1650	1:65 (1.5%)	Dirty	5 Minutes	99.99%
EN 1650	1:7 (12%)	Dirty	60 Seconds	99.99%
EN 13697	1:65 (1.5%)	Dirty	5 Minutes	99.9%
EN 13697	1:7 (12%)	Dirty	60 Seconds	99.9%
<u>Fungi</u>				
EN 1650	1:33 (3%)	Dirty	15 Minutes	99.99%
EN 13697	1:33 (3%)	Dirty	15 Minutes	99.9%
<u>Virucidal</u> <u>(enveloped virus)</u>				
EN 14476 (MVA)	1:65 (1.5%)	Dirty	60 Seconds	99.99%



For combined activity against Bacteria and Yeast, dilute Kitchen & Surface Sanitiser with clean water at 1:65 (1.5%) and allow a 5 minute contact time. For activity against enveloped viruses, allow 60 second contact time at 1:65 (1.5%).

INSTRUCTIONS FOR USE

Dilute the product as required.

Apply to the surface to be sanitised and wait for the required contact time. Agitate if necessary and wipe away with a clean cloth, mop or paper towel*. For dirty areas, clean first with a solution of Mida Lufragerm Plus.

* For food contact surfaces, rinse thoroughly with clean water.

N.B. Do not mix with other chemicals or cleaners. When using kitchen & surface sanitiser in machines, a defoamer may need to be added to the water collection tank.

Use biocides safely. Always read the label and product information before use.

ADDITIONAL INFORMATION

pH Level: 6-8

STORAGE

Use above 5°C. Store preferably above 0°C.

PACKAGING

Jerry Can	5 Litre
Container	20 Litre

NON WARRANTY

This information is based on our current knowledge and is intended to describe the product for the purposes of health, safety and environmental requirements only. It should not therefore be construed as guaranteeing any specific property of the product.

