



Merton Group UK Ltd

Cleaning and Hygiene Products That Don't Cost the Earth

TECHNICAL DATA SHEET

ECODOSING FOOD AREA SAFE KITCHEN CLEANER SANITISER – 0602

An effective concentrated and accurately dosed bactericidal detergent for use on all kitchen and canteen surfaces. Ideal for safely sanitising all commercial and industrial kitchen and food production environments. Passes BS EN 1276.

- ❖ Concentrated
- ❖ Sanitising
- ❖ Over 100 shots per bottle

USES:

Use one dose into a 750ml bottle to kill bacteria to EN 1276. Allow 5 minute contact time. For spray and wipe applications the product can pass EN 1276 within 30 seconds when diluted 1:20

- ❖ Catering – damp mopping
- ❖ Catering – fridge cleaning
- ❖ Catering - hard surface cleaning
- ❖ Catering – degreasing
- ❖ Catering – utensil/terminal sanitising

DIRECTIONS:

Remove cap with caution.

Squeeze bottle gently.

Fill reservoir then decant into either a trigger spray bottle or a bucket containing warm/hot water. A second dose may be necessary in larger buckets. Do not repeat the dose into trigger spray bottles.

Note: Dose chamber has been restricted from 25ml to 10ml.

TECHNICAL SPECIFICATION:

Composition: Highly active blend of quaternary ammonium salts, cationic cleaning agents, chelating agents and non-ionic surfactants with a high degree of synergistic action.

Appearance: Clear liquid

Colour: Pale amber

Cloud point: >40

Density: 1.073

pH: >12

Fragrance: Odourless

Stability: 2 years in an unopened container

Safety: **Keep out of the reach of children**
Irritating to eyes. Avoid contact with eyes. In case of contact rinse immediately with plenty of water and seek medical advice. Wear suitable gloves and eye/face protection.

