

GERMFREE 61

Hard surface cleaner and sanitiser



Germfree 61 is a detergent cleaner containing a boicide and comes both in a fragranced concentrate and an unfragranced Ready-to-Use trigger spray. Highly effective, versatile and may be applied to most hard surfaces. Designed to clean and sanitise area where a high standard of hygiene is required, and the unfragranced trigger being suitable for food preparation and processing areas.

ADVANTAGES

Exceeds the UK Rail Industry's DP 20 requirements for a combined light to medium duty hard surface cleaner & disinfectant.

Cleans and sanitises.

Concentrated formula offers excellent dilution rates coupled with low cost in use.

Non caustic formula, ideal for use on sensitive surfaces, soft metals and galvanised surfaces.

Passes EN1276

BACTERICIDAL EFFICACY

Tests conducted to EN1276 at a 1:40 dilution rate (2.5% v/v) with a 5 minute contact time confirm that Germfree 61 is effective in controlling the following bacteria:

Staphylococcus aureus, Pseudomonas aeruginosa, Escherichia coli & Enterococcus hirae.



TYPICAL APPLICATIONS

- Recommended for use in all areas where high standards of hygiene and cleanliness are required.
- Germfree 61 RTU is ideally suited for the cleaning of food preparation surfaces in kitchens and canteens due to being unfragranced.
- Widely used for cleaning and sanitising tabletops, workstations, washrooms, toilet areas and any surfaces where a high degree of cleanliness and hygiene is required.

APPLICATION INSTRUCTIONS

Germfree 61 may be applied at dilutions between 1:20 and 1:200 depending on application and soiling. 1:40 is the maximum dilution for sanitising applications with a 5 minute contact time. May be used with a mop for cleaning floors.

Spray onto the surface, allow a short contact time, agitate stubborn residues where required and then wipe away or rinse with clean water.

Use Germfree 61 RTU undiluted. Direct food contact surfaces should be rinsed with clean water prior to food contact.

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TECHNICAL DATA (CONCENTRATE)

APPEARANCE	Liquid
COLOUR	Pale straw
ODOUR	Fragranced
SOLUBILITY	Completely soluble in water
pH (concentrate)	8.8
SHELF LIFE	3 years
COMMODITY CODE	34029090

TECHNICAL DATA (READY TO USE TRIGGER)

APPEARANCE	Liquid
COLOUR	Colourless
SOLUBILITY	Completely soluble in water
pH (concentrate)	8.8
SHELF LIFE	3 years
COMMODITY CODE	34029090

The values are typical of normal production and should not be taken as a specification.

PRECAUTIONS

Avoid spilling and contact with clothing, skin and eyes.

ACCREDITATIONS & REGISTRATIONS

UK Rail Cat No: 007/025044 - 5 Litres

UK Rail Cat No: 007/056288 - Trigger Sprays

STORAGE PRECAUTIONS

Store between 4°C and 40°C in a sealed container.

HEALTH AND SAFETY

Health and Safety Data sheet available separately.

RELATED PRODUCTS



KR S2 CATERING SANITISER CONCENTRATION

Professional sanitiser for all kitchen and food contact areas, passing EN1276



KR S4 CATERING CLEANER & DEGREASER CONCENTRATE

A premium multi purpose cleaner and degreaser for all hard surfaces within food premises.



BACTERICIDAL HYDROCLEAN

Biocidal hard surface cleaner



CHLOROCLEAN WITH FOAM

High foaming, specialist chlorinated high alkaline cleaner

