


KR S2

CATERING SANITISER CONCENTRATE

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



KR S2 CATERING SANITISER is a premium detergent sanitiser for all food production surfaces and equipment. One step cleaning and sanitising, cuts through grease and dry food debris with minimum effort.

ADVANTAGES

Suitable for use on all food production surfaces and equipment.

Cuts through grease and dried food debris.

Biocidal action is effective against a wide range of bacteria, including E-coli.

Non perfumed, leaving strictly no taints or odour.

Broad spectrum biocidal action passes EN1276 in 30 seconds.

The ultimate in dilution control, reducing waste and providing exceptionally low cost in use.

Concentrated formula gives excellent cost in use.

1L provides 100 trigger doses.

1L hand dosing bottle.

2L dispenser dosing bottle



TYPICAL APPLICATIONS

- Developed for use in catering establishments, professional kitchens and for cleaning food contact surfaces and equipment.

APPLICATION INSTRUCTIONS

Equipment system

EQ423BKTYS bucket dispenser: 1 shot (20ml) per bucket for general cleaning, 2 shots (40ml) per bucket for heavy duty cleaning.
EQ423TRGYS trigger dispenser: Add 1 shot (10ml) per 500ml trigger spray to water.

KR S2 One litre concentrate

1 dose for a 500ml trigger, 2 doses per bucket for general cleaning, 3 doses per bucket for heavy duty cleaning.

1. Apply ready to use or diluted liquid directly to the surface by trigger spray, cloth or mop.
2. Allow to penetrate soiling, agitate and rinse with fresh water where required or wipe dry with a clean cloth.

**KR S2**

CATERING SANITISER CONCENTRATE

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



TECHNICAL DATA CONCENTRATE

APPEARANCE	Clear liquid
COLOUR	Red / Pink
ODOUR	Detergent
pH-VALUE	10.5
PACK SIZES	1 litre, 2 litre

BIOCIDAL TESTING

When tested in accordance with EN1276 (clean conditions) at a 1:50 dilution rate. KR S2 was effective following 30 second contact against the following bacteria: E-Coli, Enterococcus Hirae, Staphylococcus Aureus, Pseudomonas Aeruginosa.

PRECAUTIONS

Avoid spilling, skin and eye contact.

STORAGE PRECAUTIONS

Store upright in closed original container, at temperatures between 4°C and 40°C.

HEALTH AND SAFETY

Health and Safety Data sheet available separately.

RELATED PRODUCTS



KR S4 CATERING CLEANER & DEGREASER CONCENTRATE

Premium multi purpose degreaser and cleaner for hard surfaces and safety floors within food preparation areas



KR S5 WASHING UP LIQUID CONCENTRATE

Highly concentrated, lemon fragranced washing up liquid for handwashing and pot washing for use in dispenser system



KR3 SAFETY FLOOR CLEANER

Specialist cleaner for anti-slip floors, removing scuffs, grease, grime and fatty deposits



ISO 14001:2015
Cert No. 042075



OHS 536783



Q 05320



Cert: 310314001

