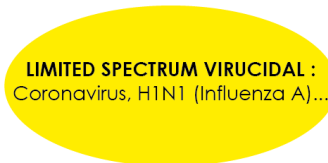




Ref. A11412 3D+ ALKALINE ANTIBACTERIAL DEGREASING 5LX4 DESODOR U2

For cleaning and disinfecting floors and surfaces.

- ✓ Disinfecting action
- ✓ Suitable for indirect food contact
- ✓ No rinsing*
- ✓ pH: 11 +/- 0.5
- ✓ Destroys 99.9% of micro-organisms



DISINFECTANT PROPERTIES IN COMPLIANCE WITH STANDARDS:

Standards	Strains	Conditions
Bactericide EN 1276	Staphylococcus aureus, Escherichia coli, Pseudomonas aeruginosa, Enterococcus hirae	5% in 5 minutes, dirty conditions
Bactericide EN 13697		4% in 5 minutes, dirty conditions
Active according to EN 1276	Salmonella typhimurium, Listeria monocytogenes and Legionella pneumophila	2% in 5 minutes, dirty conditions
Yeasticide according to EN 1650	Candida albicans	4% in 15 minutes, dirty conditions
Yeasticide according to EN 13697		4% in 5 minutes, dirty conditions
Active according to EN 1276	Brettanomyces bruxellensis	2% in 15 minutes, dirty conditions
Active against enveloped viruses in compliance with EN 14476	Model for vaccinia virus MVA	10% in 5 minutes, dirty conditions

APPLICATION

For cleaning and disinfecting utensils and small equipment, machine components, tools, surfaces in the food industry, local authorities. For plastic, tiled, marble, tables, walls, floors. For washrooms, chrome, stainless steel and stoneware.

No rinsing* and no streaks.

RECOMMENDED FOR

- Local authorities
- Cleaning companies
- Hotels and restaurants
- Health: nursing homes, hospitals, etc.

INSTRUCTIONS FOR USE

Cleaning: Dilute in water between 1% and 4%. To clean floors without rinsing, dilute between 1% and 2% depending on conditions.

Disinfection: Spray or soak, dilute from 2% to 10% depending the disinfection desired. Leave to take effect for 15 minutes. Rinse* or wipe with a cloth.

**Material or surfaces in contact with food must be rinsed with water.*

Suitable for all washable surfaces.

PACKAGING

Presentation: 5L container

Pack size: Carton of 4

Pallet size: 128 units – 32 cartons

REGULATIONS

FOR INDIVIDUAL AND PROFESSIONAL USE

****Compliant with the 8 September 1999 decree for processes and products for cleaning materials and articles used for contact with food, products and beverages for human and animal consumption (rinsing compulsory for surfaces with food contact).** Biocide category: TP 02 Disinfecting surfaces without direct food contact. TP 04 Disinfecting surfaces with direct food contact. Dangerous. Follow precautions for use. Use biocides with precaution. Read the label and other information about the product before use. Refer to the safety data sheet (SDS). Available on request.

Our data sheets are prepared with current knowledge and subject to modifications. Photo nonbinding. 16/03/2022 Index 3.7



Retrouvez toutes nos fiches techniques sur www.sico.net

SIÈGE SOCIAL / HEADQUARTER
577, rue du Pommarin B.P. n° 16 - VOREPPE
38341 Moirans CEDEX France
TEL : +33 (0)4 76 50 85 50 / commercial@sico.net

