

4S CLEANER SANITISER

Description

A dual purpose product that cleans efficiently and has a broad antimicrobial spectrum specially formulated for cleaning and sanitising applications.

Features and Benefits

Cleaner Sanitiser enables cleaning and sanitising to be carried out simultaneously.

For cleaning and sanitising food utensils, glasses, crockery and all types of kitchen equipment and surfaces including fridges, freezers and work surfaces.

Suitable for manual, spray and soak applications.

Broad spectrum of anti-microbial activity and a high rate of kill.

Passes the requirements of EN1276 & EN14476.

Effective in all water conditions.

Virucidal & bactericidal.

Use Instructions

Remove debris before applying neat product*.

Apply solution via a spray, cloth or brush. Leave for the required contact time.

Rinse thoroughly with clean water and allow to air dry.

Application *Standard sanitising* *Rapid sanitising*

Organism Viruses & Bacteria Bacteria

Conditions Dirty Clean

Contact time 5 minutes 30 seconds

Safe handling and storage information

Full guidance on the handling and safe use of the product can be obtained from the Safety Data Sheet.

Store in original container.

Avoid extremes of temperature.



**This dosage is according to optimal conditions, recommendations may vary, please consult with your Diversey representative for directions.*

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Technical data

Appearance:	Purple liquid
pH:	11.0 (neat)
Relative density:	1.00
Odour:	Characteristic
Solubility:	Fully miscible in water

The above data is typical of normal production and should not be taken as a specification.

Product compatibility

Cleaner Sanitiser solutions are safe to use on most materials found in the food and beverage industries including stainless and galvanised steels, and commonly occurring plastics. Compatibility with other materials should be checked prior to use.

Microbiological Activity

Tested independently in accordance with.

EN1276; 2009 in hard water (300ppm as CaCO₃) and in dirty conditions (0.3% bovine albumin), in 5 minutes.

EN1276:2009 in hard water (300ppm as CaCO₃) and in clean conditions (0.03% bovine albumin), in 30 seconds.

EN14476:2013 +A2:2019 for Vaccina Virus VR-1549 under clean conditions and 1 minute contact time, this therefore includes all Corona viruses and SARS-CoV-2.

EN14476:2013 +A2:2019 for Vaccina Virus VR-1549 under dirty conditions and 5 minute contact time, this therefore includes all Corona viruses and SARS-CoV-2.

EN1650 against Candida albicans at 20°C under dirty conditions with a 5 minute contact time .

EN16615 under dirty conditions with a 5 minute contact time.