CLEANKILL

CHLORINATED CLEANER & SANITISER



High foaming, grease releasing, chlorinated sanitiser.

PRODUCT FEATURES & BENEFITS

- Powerful, foaming chlorinated cleaner
- Sanitiser
- Highly concentrated
- · Degreaser targeting grease and oils

PRODUCT INFORMATION

CLEANKILL can be applied by mop, high pressure sprays, foam sprayers, automatic scrubber and manually.

Suitable for healthcare, housekeeping & food processing.

SDS available from our website.



Sanitiser



Suitable for use in food preparation establishments



Appearance = Thick, yellow liquid



Shelf Life = 6 months



Pack Size = 12 x 1L, 3 x 5L, 25L



PRODUCT USE

Remove or cover all food articles in the area.
Remove excess soil from surfaces to be cleaned.
Not suitable for use on aluminum.

SANITISER: Dilute 1:20 with water.

MANUAL USE: Dilute 1:40 with water.

HIGH PRESSURE SPRAYERS: Through high pressure spray washers at a dilution of 1:60 to 1:80 at the nozzle.

SOAKING: When soaking equipment parts, utensils and filters, dilute 1: 20 - 1:50 with water. Apply to surfaces to be washed. Allow to penetrate soil. Scrub if required.

Rinse with water after use.

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