

CL1034

PRODUCT USAGE QUICK GUIDE

Catering Cleaner & Sanitiser

Cleaning and disinfection of hard surface and catering equipment.



Cleanline Catering Cleaner & Sanitiser is a fragrance-free cleaner disinfectant suitable for use on most hard surfaces in kitchens and food preparation areas.

AVAILABLE UNIT SIZE(S) & CODES:
CL1034 - 750ml RTU Trigger Spray
CL1036 - 5 Litre

SAFE HANDLING:
Always wear Personal Protective Equipment (PPE) when handling, dispensing and using chemicals.



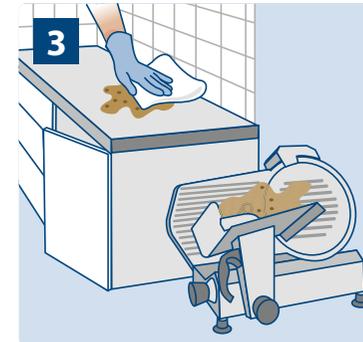
Refer to the Safety Data Sheet (SDS) for detailed information and immediate first aid measures including medical emergency helpline number.



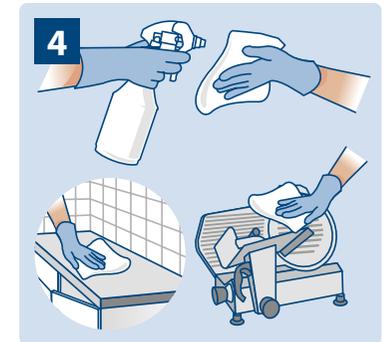
1 Use appropriate PPE as indicated in the safety data sheet.



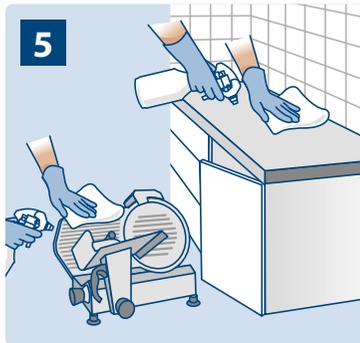
2 Kills 99.999% of the most common forms of bacteria including MRSA E.coli and Salmonella. Tested and conforms to protocols EN1276 and EN13697.



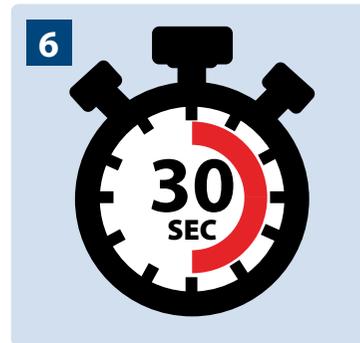
3 Remove all visible dirt and gross contamination from surface.



4 **STAGE 1:** Apply to a cloth or directly spray surface/equipment and wipe clean.



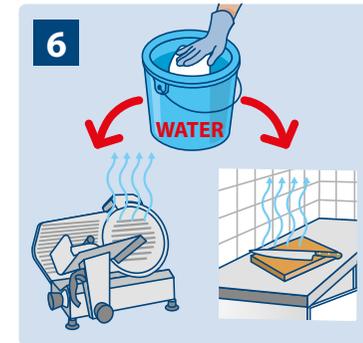
5 **STAGE 2:** Re-apply solution to the surface/equipment and allow required contact time.



6 To disinfect the surface and to meet the requirements of EN 1276 allow at least 30 seconds contact time.

EN 1276 (bacteria) - leave for 30 seconds

EN 13697 (viruses) - leave for 5 minutes



6 Rinse the surface thoroughly with clean water and allow to air dry.



Cleanline® is an exclusive brand of Bunzl UK & Ireland

© 2021 Bunzl UK Ltd. All Rights Reserved.