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Website: www.kitchenmaster-ni.com Email: sales@kitchenmaster-ni.com

TECHNICAL SPECIFICATION

LEMON SANITISING HARD SURFACE CLEANER 605L

An effective alkaline biocidal hard surface cleaner, which cleans and sanitises in one leaving a fresh lemon fragrance. This makes this product particularly suitable for cleaning in hotels, pubs and nursing homes. It is formulated from a blend of non-ionic, amphoteric and cationic surfactants, sequestering agents, alkaline builders, corrosion inhibitors, and food safe water soluble dyes.

Features include:

- Effective against gram positive and gram negative bacteria.
- · Powerfully removes grease.
- Leaves a fresh smelling fragrance.
- Product exhibits a residual bactericidal activity.
- All surfactants used are biodegradable and phosphate free.
- Can be used by all standard methods i.e. spraying, mopping, scrubbing, wiping etc.
- Suitable for use on walls, floors, doors, fridges and all food preparation areas.

PROPERTIES:

Appearance @ 20°C

pH (neat)

Odour Specific Gravity @ 20°C

Flammability

SPECIFICATION:

Clear, yellow, non-viscous liquid

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Citrus fragrance 1.030 +/- 0.005

Non-flammable

DIRECTIONS FOR USE:

- Dilute at a concentration 1:100 1:20 with hot or cold water depending on severity of soiling. To obtain the bactericidal kill use at 1:40 (see efficacy data below).
- Suitable for all standard methods of application: Mopping, spraying, wiping and scrubbing.
- Wipe away dirt with cloth.
- Rinse thoroughly with water if coming into contact with food and allow to air dry.

STORAGE:

Store in original container and protect from extremes of temperature. Do not store in direct sunlight nor allow the product to freeze. Shelf life (in unopened original container) is a minimum of 18 months.

SAFETY ADVICE:

Under the new GHS Standard this product is classified as Corrosive. Please refer to section 2.2 of the Safety Data Sheet for more information.

Manufactured to standard of BSEN 1276 testing.

PACK SIZES:

4X5L case (48 per pallet) Order Code: HSC605L-4X5L



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KM 605 is effective against the following bacteria / Fungi / Algae and yeasts at a dilution rate of 1:40 in 3 minutes:

BACTERIA

Salmonella typhosa
Salmonella paratyphi
Salmonella enteritidis
Salmonella dublin

Pseudomonas aeruginosa
Listeria monocytogenes
Shigella dysenteride
Aerobacter aerogenes
Micrococcus pyrogenes
Streptococcus mutans
Pseudomonas fluorescens
Enterobacter cloacae
Bacillus subtilis
Vibrio cholerae
Pneumococcus II
Streptococcus faecalis
Streptococcus mutans
Streptococcus sanguis

Streptococcus mataris
Streptococcus saring
Streptococcus saring
Streptococcus saring
Closi Welchii
Closi tetani
Closi oedamatiens
Kleb aerogenes
Kleb pneumoniae
Porteus mirablis
Serratia marcascens
Porteus vulgaris

Candida albicans Desulphovibrio desulphuricans

FUNGI

Aspergillus niger Chaetonium globosum Myrotheecium verucarria Trichoderma viride

ALGAE

Chlorella vulgaris Stigeoclonium sp. Anabaena cylindrica Oscillactoria lenius

YEASTS

Saccharomyces cerevisae Rhodotorula rubra

Endomycopsis albicans

To eliminate MRSA, KM 605L must be used at a dilution rate 1:6 with a contact time of 3 minutes.

KM 605L & BSEN 1276 TEST STANDARD

This British Standard test measures biocidal activity against Escherichia coli, amongst other organisms. The contact time is 5 minutes and the required kill is 5 log10 reduction in organisms. KM 605L will pass this test at the standard dilution rate of 1:40. Eradicates E-coli in 30 seconds at a dilution of 1:12.5.

KM 605L also passes this test in relation to other test organisms such as Pseudomonas aeruginosa, Staphylococcus aureus, Proteus mirablis, Streptococcus faecium and Saccharomyces cervisiae.