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Tel: 028 9081 4777 Fax: 028 9081 2881
Website: www.kitchenmaster-ni.com Email: sales@kitchenmaster-ni.com

TECHNICAL SPECIFICATION

Reload No.1 – Sanitiser Degreaser Concentrate

An effective, alkaline, biocidal hard surface cleaner, which cleans and sanitises in one. This product is particularly suitable for cleaning in hotels, pubs, canteens, nursing homes, surgeries, veterinary clinics and for cleaning and sanitising in the food and drinks industry. 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.
- Low toxicity product.
- Ideal for food contact areas.
- Product exhibits a residual bactericidal activity.
- Can be used by all standard methods i.e. spraying, mopping, swabbing, scrubbing and wiping.
- All surfactants used are biodegradable and phosphate free.

PROPERTIES:

Appearance @ 20°C
pH (neat)
Odour
Specific Gravity @ 20°C
Flammability

SPECIFICATION:

Bright Pink, clear liquid
>14
None
1.060 +/- 0.005
Non Flammable

DIRECTIONS FOR USE:

- * Use through appropriate dispenser.
- * Product may be sprayed, mopped or wiped onto the surface to be cleaned, then wiped off with a clean cloth.
- * Rinse food contact surfaces thoroughly with clean water 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. **PCS No: 100111**

PACK SIZE:

4x2L case (105 per pallet)

Order Code: REAQUATRIG-4X2LT



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Reload No.1 is effective against the following bacteria / fungi / algae and yeasts at a dilution rate of 1:40 in 3 minutes:

BACTERIA

Salmonella typhosa
Salmonella enteritidis
Pseudomonas aeruginosa
Listeria monocytogenes
Shigella dysenteride
Aerobacter aerogenes
Micrococcus pyrogenes
Streptococcus pyogenes
Streptococcus mutans
Streptococcus lactis
Clostridium tetani
Clostridium oedematiens
Klebsiella pneumoniae
Serratia marcescens
Candida albicans

Salmonella paratyphi
Salmonella dublin
Pseudomonas fluorescens
Desulphovibrio desulphuricans
Bacillus subtilis
Vibrio cholerae
Pneumococcus II
Streptococcus faecalis
Streptococcus sanguis
Clostridium Welchii
Clostridium histolyticum
Klebsiella aerogenes
Enterobacter cloacae
Proteus vulgaris
Proteus mirabilis

FUNGI

Aspergillus niger
Myrothecium verucarria

Chaetomium globosum
Trichoderma viride

ALGAE

Chlorella vulgaris
Anabaena cylindrica

Stigeoclonium sp.
Oscillatoria tenuis

YEASTS

Saccharomyces cerevisiae
Endomycopsis albicans

Rhodotorula rubra

To eliminate MRSA Reload No.1 must be used at a dilution rate of 1:12 and 1:25 for types 15 & 16 with a contact time of 3 minutes. Manufactured to standard of BS EN 1276 & 13697/2001 testing. Eradicates E-coli in 30 seconds at a dilution of 1:12.5.

RELOAD NO.1 & 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. Reload No.1 will pass this test at the standard dilution rate of 1:40.

Reload No.1 also passes this test in relation to other test organisms such as Pseudomonas aeruginosa, Staphylococcus aureus, Proteus mirabilis, Streptococcus faecium and Saccharomyces cerevisiae.