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Tel: 028 9081 4777 Fax: 028 9081 2881

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

TECHNICAL SPECIFICATION

SANITISING HARD SURFACE CLEANER 605

An effective alkaline, biocidal hard surface cleaner, which cleans and sanitises in one. This makes this product particularly suitable for cleaning in hotels, pubs, canteens, nursing homes, surgeries, veterinary clinics and for cleaning & 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 for use in abattoirs and kitchens.
- Ideal for food contact areas.
- 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, colourless, non viscous liquid

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Odourless

1.030 +/- 0.005

Non-flammable

DIRECTIONS FOR USE:

- Dilute between 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 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 Irritant. Please refer to section 2.2 of the Safety Data Sheet for more information.

Manufactured to standard BS EN 1276 testing.

PACK SIZES:

4X5L case (48 per pallet)

Order Code: HSC605-4X5L



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

BACTERIA

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

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

FUNGI

Aspergillus niger
Myrothecium verucaria

Chaetomium globosum
Trichoderma viride

ALGAE

Chlorella vulgaris
Anabaena cylindrica

Stigeoclonium sp.
Oscillatoria lenius

YEASTS

Saccharomyces cerevisiae
Endomycopsis albicans

Rhodotorula rubra

To eliminate MRSA, KM 605 must be used at a dilution rate 1:6 in 3 minutes. Eradicates E-coli – 5 minute contact time.

KM 605 & 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 605 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 605 also passes this test in relation to other test organisms such as Pseudomonas aeruginosa, Staphylococcus aureus, Proteus mirabilis, Streptococcus faecium and Saccharomyces cerevisiae

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