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

TECHNICAL SPECIFICATION

BACTERICIDAL HARD SURFACE CLEANER 601

For rapid grease removal from a wide range of surfaces including floors, walls, tiles, canopies and equipment. The product contains a blend of non-ionic surfactant, solvents, cationic surfactant, alkalis, sequestering agents, anti-redepositioning agents, corrosion inhibitors and water soluble dyes.

Features include:

- Economical dilution rates.
- Fragrance free.
- Contains a powerful, low toxicity bactericide which is safe to use on kitchens and abattoirs.
- All surfactants used are biodegradable and phosphate-free.
- Blend of non-caustic alkalis ensures grease is broken down quickly and efficiently.
- Solvents present help dry surfaces quickly to leave them sparkling clean.
- Suitable for use on all surfaces.

PROPERTIES:

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

SPECIFICATION:

Clear, blue, non viscous liquid
14
Odourless
1.022 +/- 0.005
Non-flammable

DIRECTIONS FOR USE:

- Dilution rates are dependant on the severity of soiling on the surface to be cleaned. For general cleaning use at a dilution rate of 1:100-1:20. For heavy duty cleaning use neat. To obtain the various bactericidal kills use at 1:20-1:40 as appropriate (see efficacy data below). Rinse thoroughly with clean water and allow air to dry.
- Floors: Dilute product as above and mop onto floor, or apply through rotary scrubbing machine.
- For all other surfaces, product may be sprayed, mopped or wiped onto the surface to be cleaned. Rinse thoroughly with 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: 100110**

PACK SIZE:

4X5L case (48 per pallet)

Order Code: KH601-4X5L



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BACTERICIDAL HARD SURFACE CLEANER 601

KM 601 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
Shigella dysenteride
Aerobacter aerogenes
Micrococcus pyrogenes
Streptococcus pyogenes
Streptococcus mutans
Streptococcus lactis
Closi tetani
Closi oedamatiens
Porteus vulgaris
Desulphovibrio desulphuricans

Salmonella paratyphi
Listeria monocytogenes
Bacillus subtilis
Vibrio cholerae
Pneumococcus II
Streptococcus faecalis
Streptococcus sanguis
Closi Welchii
Closi hystolyticum
Kleb pneumoniae
Candida albicans

FUNGI

Aspergillus niger
Myrotheecium verucarria

Chaetonium globosum
Trichoderma viride

ALGAE

Chlorella vulgaris
Anabaena cylindrica

Stigeoclonium sp.
Oscillatoria lenius

YEASTS

Saccharomyces cerevisiae
Endomycopsis albicans

Rhodotorula rubra

To eliminate MRSA, KM 601 must be used at a 1:3 solution with contact time of 5 min.

KM 601 & 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 601 will pass this test at the standard dilution rate of 1:20. Eradicates E-coli in 30 seconds at a dilution of 1:6.

KM 601 also passes this test in relation to other test organisms such as *Pseudomonas aeruginosa*, *Staphylococcus aureus*, *Proteus mirabilis*, *Streptococcus faecium* and *Saccharomyces cervisiae*.