

Sani-Det

One Shot Cleaner / Sanitiser

FEATURES

- Sani-Det is a clear golden orange liquid with very little odour. It is a combined cleaner/sanitiser for use in the meat and food industry, and in meat and food preparation areas.
- Sani-Det kills food poisoning bacteria such as E. Coli, and so reduces the risk of food poisoning in your establishment.
- Sani-Det combines good cleaning ability with powerful disinfecting. It can be used as a one shot cleaner/sanitiser for all areas.
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- Being based on a quaternary ammonium compound Sani-Det is much less corrosive than chlorinated detergent sanitisers. It can be used on all normal washable surfaces in food preparation areas.
- Sani-Det is practically odourless at use dilutions and so will not taint foods.
- Sani-Det is classified as a Sanitiser/Detergent by A.Q.I.S.. Copies of the approval are available on request.
- Sani-Det has passed the T.G.A. test for Hospital Grade Disinfectant (Sanitiser) at a dilution of 1:50. Copies of the test are available on request

HOW TO USE

- Use Sani-Det at a dilution of 1:50 to sanitise clean or lightly soiled areas. If soiling is heavy either preclean first, or increase the concentration of Sani-Det.
- Sani-Det can be used manually with a sponge, mop or brush, or can be used through high pressure cleaners or foamers. If using manually wear rubber gloves.
- It is suitable for washing walls, work surfaces, meat and food preparation equipment, floors, cool rooms, etc. Sani-Det can also be used for manually washing eating utensils. Use about 1/4 cup in a sink and wear rubber gloves
- Do not mix any soaps, detergents or other chemicals with Sani-Det or deactivation may occur. Rinse all surfaces with potable water