F104 : AMPHOCLEN

heavy duty sanitiser cleaner concentrate for the food and catering industries

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Description of product

Derbyshire, SK17 9RZ

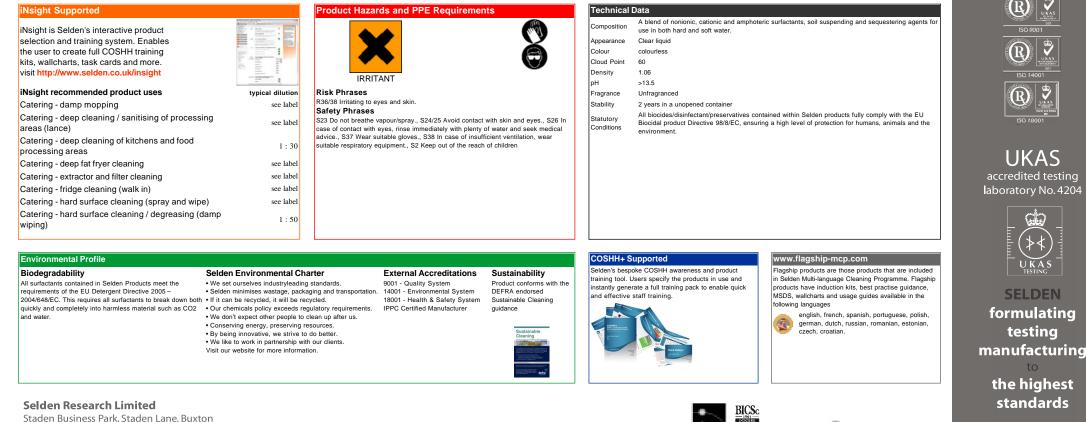
The ideal food plant cleaner sanitiser. Fully tested with proven effectiveness against Gram+ve and Gram-ve bacteria, passes EN1276 Disperses and dissolves fats, blood stains, shortenings in food processing/catering. Controlled foam for scrubbing and wall washing, even pressure washing. Highly concentrated and economical in use. Safe on aluminium

Product Uses

Amphoclen is the ideal cleaner sanitiser concentrate for: food industry, bakeries, confectioners, breweries, abbattoirs, meat processing etc. Amphoclen is the ideal cleaner for hospitals, schools, changing rooms, kitchens, restaurants. bars etc. Also ideal for animal handling equipment and vehicles, animal houses, kennels, veterinary buildings, mortuaries etc.

Directions

Mop, spray, scrub or pressure wash as necessary. Dilutions: 1 part to 10 parts hot water for heavy duty degreasing. 1 part to 30 parts hot or cold water for pressure washing, and for cleaning and sanitising heavily soiled surfaces. 1 part to 50 parts water for cleaning and sanitising lightly soiled surfaces. 1 part to 300 parts water for regular damp mopping of lightly soiled areas and as a sanitising rinse. N.B. Do not allow Amphoclen to dry out on aluminium or light metals e.g. zinc or tin. For latest test results consult website.





BACS CLEARING and Maintenance