



CATERING CLEANER SANITISER

ORDER CODE

019.107

C01

- KILLS MRSA & E-COLI TO EN 1276 STANDARD
- KILLS 99.999% OF BACTERIA
- FOOD SAFE
- READY TO USE

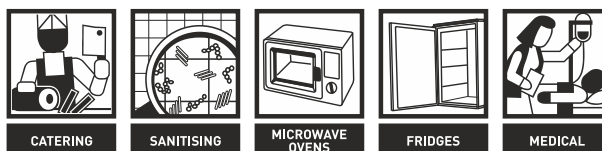
DESCRIPTION

MERLIN C01 CATERING CLEANER SANITISER is a food safe, non-tainting bactericidal cleaner that cleans and kills bacteria in one operation. Ideal for use in the food industry & healthcare. Safe on all washable hard-surfaces.

BS EN 1276 sanitise time: 60 seconds* (* Dirty areas allow a contact time of 5 minutes.)

USES

MERLIN C01 CATERING CLEANER SANITISER cleans and sanitises all hard surfaces safely. Use on a regular basis for cleaning and disinfecting work surfaces, equipment, floors, walls, delivery vehicles, etc. Suitable for use in a range of industries, including; kitchens, bakeries, confectioners, meat preparation, breweries, shops, butchers, hospitals, restaurants and canteens.



DILUTIONS AND DIRECTIONS

Spray **MERLIN C01 CATERING CLEANER SANITISER** onto surface and wipe away with a clean cloth or paper towel. **MERLIN C01 CATERING CLEANER SANITISER** can be sprayed onto surfaces as a final spray at the end of a shift or cleaning operation.

For heavily soiled areas, clean first with **MERLIN C09 HEAVY DUTY DEGREASER** (Order Code: 019.001) as per product instructions.



SAFETY INFORMATION

Keep out of reach of children. Wear protective gloves. **IF SWALLOWED:** Rinse mouth. Do NOT induce vomiting. **IF ON SKIN(or hair):** Wash with plenty of soap and water. If skin irritation or rash occurs: Get medical attention. **IF IN EYES:** Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. Get immediate medical attention. Take off contaminated clothing and wash before reuse. Store locked up.



019.108



019.109

**pH
7**



750ml



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CORRECT AS OF 06/04/2020