



# KR S2

## CATERING SANITISER CONCENTRATE

Professional sanitiser for all kitchen and food contact areas, passing EN1276



**KR S2 CATERING SANITISER is a premium fast acting detergent sanitiser for all food production surfaces and equipment. One step cleaning and sanitising, cuts through grease and dry food debris with minimum effort.**

### ADVANTAGES

Suitable for use on all food production surfaces and equipment.

Cuts through grease and dried food debris.

Biocidal action is effective against a wide range of bacteria, including E-coli.

Non perfumed, leaving strictly no taints or odour.

Broad spectrum biocidal action passes EN1276 in 30 seconds.

The ultimate in dilution control, reducing waste and providing exceptionally low cost in use.

### TYPICAL APPLICATIONS

- Developed for use in catering establishments, professional kitchens and for cleaning food contact surfaces and equipment.

### APPLICATION INSTRUCTIONS

#### Equipment system

EQ423BKTYS bucket dispenser: 1 shot (20ml) per bucket for general cleaning, 2 shots (40ml) per bucket for heavy duty cleaning.  
EQ423TRGYS trigger dispenser: Add 1 shot (10ml) per 500ml trigger spray to water.

#### KR S2 One litre concentrate

1 dose for a 500ml trigger, 2 doses per bucket for general cleaning, 3 doses per bucket for heavy duty cleaning.

1. Apply ready to use or diluted liquid directly to the surface by trigger spray, cloth or mop.
2. Allow to penetrate soiling, agitate and rinse with fresh water where required or wipe dry with a clean cloth.

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## TECHNICAL DATA CONCENTRATE

APPEARANCE	Clear liquid
COLOUR	Red / Pink
ODOUR	Detergent
RELATIVE DENSITY	1.015 @ 25°C
pH-VALUE	10.5
PACK SIZES	1 litre, 2 litre

## BIOCIDAL TESTING

When tested in accordance with EN1276 (clean conditions) at a 1:50 dilution rate. KR S2 was effective following 30 second contact against the following bacteria: E-Coli, Enterococcus Hirae, Staphylococcus Aureus, Pseudomonas Aeruginosa.

## PRECAUTIONS

Avoid spilling, skin and eye contact.

## STORAGE PRECAUTIONS

Store upright in closed original container, at temperatures between 0°C and 40°C.

## HEALTH AND SAFETY

Health and Safety Data sheet available separately.

## RELATED PRODUCTS



### KR S4 CATERING CLEANER & DEGREASER CONCENTRATE

Premium multi purpose degreaser and cleaner for hard surfaces and safety floors within food preparation areas



### GERMFREE 61 Hard surface cleaner and sanitiser

