



## DESTOP

### ALKALINE DISINFECTANT CLEANER FOR FOOD AREAS

#### PROPERTIES

Liquid alkaline disinfectant cleaner for all alkali-resistant surfaces and floors. Dissolves heavy oil- and grease-containing soiling. Cleans and disinfects in one step. Strong oil and grease dissolving capacity. Eliminates unpleasant kitchen odours and is ideal for use in food areas. Use biocidal products with care. Bactericidal and fungicidal. Bacteria incl. MRSA and spore formers, yeasts, fungi, enveloped viruses and non-enveloped viruses (virucidal).

Tested according to the European standards EN 13697, EN 13704, EN 14476.

BAuA registration number: N-96322.

#### APPLICATION AREAS

Alkaline disinfectant cleaner for the food sector for disinfecting cleaning of alkali-resistant materials, surfaces and floor coverings. For disinfection in the area of animal food processing such as in slaughterhouses and processing plants as well as commercial kitchen operations.

#### APPLICATION

First remove coarse dirt from the surface. Then we recommend using suitable wet wiping methods and rinsing after drying or after the contact time has expired.

##### Dosage:

Dilution 1.0 % = 100 ml to 10 litres of water - 1 h reaction time.

Dilution 2.0 % = 200 ml to 10 litres of water - 30 min. reaction time.

**Note:** Before the first application, it is recommended to test the surfaces on a small area for compatibility with the application solution.

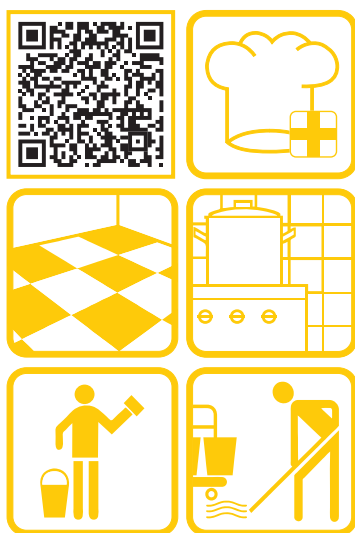
with the application solution. Depending on the concentration, aluminium, linoleum, acrylic glass or polymer-coated surfaces may be damaged. In the case of PVC materials, discolouration cannot be ruled out. No liability can be accepted for improper application and resulting damage.

#### INGREDIENTS

5-15 % kationische Tenside, < 5 % nichtionische Tenside, Duftstoffe  
100 g enthalten: 5,00 g Alkyldimethylbenzylammoniumchlorid

- Condition: Liquid
- Colour: Yellow
- Odour: CITRUS SENTENCE

- Before always read the indications and product information.
- For commercial / industrial use only!!
- Reusable containers



pH-value (at 29°C)

12-13

0 2 4 6 8 10 12 14

CONTAINERS

ART.-NO.

1 L

01069

10 L

01031

Follow the instructions for use on the label. The information is based on the current state of our knowledge, but they do not constitute a guarantee of product properties and do not establish a legal no contractual legal relationship. Safety data sheet available on request.

#### Danger!

Contains C12-C16 alkylbenzyltrimethylammonium  
Quaternary C12-14 alkylmethylaminethoxylate methyl chloride  
Causes severe skin burns and eye damage.  
eye damage. Toxic to aquatic organisms, with long lasting effects



- Wear protective gloves/protective clothing/eye protection/face protection.
- IF INTOXICATED: Rinse out mouth. DO NOT induce vomiting.
- IF ON SKIN (or hair): Remove all contaminated clothing immediately. Remove all contaminated clothing immediately. Wash skin with water/shower.
- IF IN EYES: Rinse gently with water for several minutes. Rinse gently with water for several minutes. Remove existing contact lenses if possible. Continue rinsing.
- Call a POISON CENTRE or doctor immediately.
- Dispose of contents/containers in accordance with local and national regulations.

