



Surface Cleaner Sanitizer RTU

Food Contact Surface Treatment

PROPERTIES:

Surface Cleaner Sanitizer RTU is ready-to-use cleaner and sanitizer for hard, non-porous and food contact surfaces. It helps reducing the risk of foodborne illnesses. Suitable to use in kitchen, restaurant, catering areas, and all areas of F&B establishments.

FEATURES & BENEFITS:

- ✓ Kill SARS-CoV-2 in 15 seconds
- Delivers Fast Germ kill
- ✓ No Rinse and ready-to-use formula
- Designd for food contact surfaces in kitchen, hotels, and other institutions

USE DIRECTIONS:

GENERAL CLEANING:

- 1. Apply product by sprayer to hard, non-porous surface.
- 2. Wipe surface with a disposable wipe or rinse with potable water or allow to air dry.
- 3. For heavily soiled surfaces, pre-clean with this product prior to sanitizing.

TO SANITIZE HARD, NON-POROUS FOOD CONTACT SURFACES:

- 1. Surfaces must be pre-cleaned with this product prior to sanitizing. No rinse is required prior to sanitizing.
- 2. To sanitize, spray this product 6-8 inches from hard, non-porous surface.
- 3. Allow surface to remain wet for not less than 1 minute.
- 4. Allow to air dry. No water rinse required. If desired, wipe with a lint free cloth or paper towel after 1 minute contact time.

This product will kill viruses, including *Norovirus, on hard, non-porous food contact surfaces when used according to these directions.

FOR EMERGENCY MEDICAL INFORMATION CALL ECOLAB: +(65) 31581349

Consult your Ecolab Representative for specific use instructions and recommended dispensing equipment. For cautionary and first aid information, please refer to the Safety Data Sheet (SDS) or product label.

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