



CATERING RANGE

Deepclean Sanitiser

Heavy duty cleaner and sanitiser to remove the toughest of food deposits



FEATURES & BENEFITS

Effective cleaning – removes grease, oils, fats, food based soilings and general dirt and grime.

Anti-bacterial – conforms to BS6471 QAP200 effective against: Salmonella spp, E.coli, coliforms, Staphylococcus aureus, Listeria monocytogenes.

Concentrated formula – can be diluted for performance required:

Level of soiling	Dilution with water
Light	1:100 (1%)
Medium	1:50 (2%)
Heavy	1:20 (5%)
Residual Sanitising	1:200 (0.5%)

Non-tainting – suitable for use in all food preparation and contact areas.

Extra protection – can be used as a residual sanitiser to prevent the build-up of bacteria and help protect against the risk of food poisoning and spoilage.

Versatile – suitable for all washable hard surfaces and equipment:

P Floors	P Ceilings
P Walls	P Machinery
P Work surfaces	P Racks
P Utensils	P Food transport vehicle interiors

Size	Case Qty	Stockcode
5 Litre	2	DCS600