

DIS 500

Unscented disinfectant dishwashing liquid

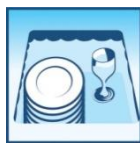
Item no. 2070

DIS 500 is the highly concentrated disinfectant cleaner for

- ice cream and whipped cream machines,
- processing equipment,
- dishes and work surfaces.

DIS 500 is an effective germ-killer for all

- bacteria (salmonellae, listeria, coliform and others),
- fungus, spores and viruses (Hepatitis B, HIV and others),
- and is free of chlorine and formaldehyde.



Areas of application and recommended dilution:

1:30 – 1:100 processing equipment, ice cream and whipped cream machines, dishes, work surfaces

Dilute DIS 500 and let it act according to the residence time, rinse afterwards with fresh water. Clean heavily soiled equipment before the treatment (e.g. with F 100 SUPER, Item no. 2040). Wear protective gloves for manual cleaning.

1:33 (3%) at least 15 minutes residence time

1:50 (2%) at least 1 hour residence time

1:100 (1%) at least 4 hours residence time

Characterisation:

Appearance:

Yellow liquid.

Ingredients:

Preparation from natural tensides, disinfectants, complexing agents, perfume and additives in water. Free of AOX, chlorine, formaldehyde and alkalis.

pH value:

Neutral.

Certificates of quality:

Approved formula according to the guidelines of DGHM (German Society for Hygiene and Microbiology).

All ingredients are biologically degradable.

This product data sheet has been created according to the most current standard of technology. We do however not guarantee for correctness and completeness. No liability for damages due to improper application. update July 2015