

our info sheet for...

# anti-bacterial sanitiser



# DELPHIS\*

\*eco PROFESSIONAL CLEANING

Our food prep safe anti-bacterial sanitiser cleans and protects all hard surfaces. Its synergistic blend of quaternary biocides and potentiators stop the spread of harmful infection and kills 99.99% of germs and bacteria. Scan the QR code below for more info.

## benefits

- ✓ EN1276 and EN13697 approved
- ✓ EN ISO 4120 taint test safe
- ✓ 6 months shelf life post dilution
- ✓ dual action - cleans and sanitises
- ✓ doesn't contain perfumes or dyes
- ✓ easily removes heavy soil and grease
- ✓ safe on paintwork, metal surfaces, glass, rubber
- ✓ effective through pressure washer
- ✓ reduced use of hazardous substances
- ✓ phosphate and phosphonate free
- ✓ safe in septic tanks if used as directed
- ✓ readily biodegradable
- ✓ not tested on animals

## application and directions

**Deep cleaning, raw food to ready-to-eat food (advised by FSA):** Apply a detergent solution directly onto the surface followed by Anti-Bacterial Sanitiser at the correct dilution. Allow minimum 5 minutes contact time and wipe clean. For food preparation and storage surfaces rinse with clean water after application. For larger surface areas such as floors, use a mop and bucket.

**Clean as you go, ready-to-eat food only: General cleaning:** Remove any visible soiling. Apply Anti-Bacterial Sanitiser directly onto the surface, allow minimum 30 seconds contact time and wipe clean. For larger surface areas such as floors, use a mop and bucket.

**Pressure washing:** Use via dilution system on machine with steam if possible.

## dilution ratios

Tested and effective, through certain applications, at a dilution ratio of up to 1:150. Dilute through 30ml dispensing unit for general cleaning.

**General cleaning:** 1 part concentrate to up to 25 parts water.  
**Light cleaning:** 1 part concentrate to up to 50 parts water.  
**Heavy cleaning:** 1 part concentrate to up to 10 parts water.

**Reduce costs and minimise environmental impact:** Delphis Eco encourage users to reduce waste going to land fill by re-filling empty trigger bottles with Anti-Bacterial Sanitiser concentrate. Use the above dilution ratios for best results.

## areas of usage

Where infection through cross contamination is a problem:

- food prep and storage surfaces
- toilets, washrooms, baby changing areas
- hospital wards and care homes

## technical data

Figures are typical values and should not be used as specifications

**Appearance:** clear fluid  
**Odour:** characteristic detergent  
**pH-neat:** 11 typical conc. / 8.5 typical RTU  
**Water solubility:** totally soluble  
**Relative Density:** 1.020 typical @ 20°C conc.  
1.000 typical @ 20°C RTU

## safe handling and storage

Full guidance on the handling and safe storage of the product can be obtained from the safety data sheet including first aid measures and health and safety requirements.

## supplier information

**Product Name:** Anti-Bacterial Sanitiser  
**Product Code:** SNA007DEL01R (750ml RTU)  
SNA020DEL01C (2ltr conc.)  
SNA050DEL01C (5ltr conc.)

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