

BAC-STOP

AN IMMENSELY POWERFUL HEAVY DUTY, READY-TO-USE, DETERGENT SANITIZER FOR ONE STAGE CLEANING AND DISINFECTING OF HARD SURFACES.

BAC-STOP is a Q.A.C. based ready-to-use liquid bactericidal cleaner for one stage cleaning and disinfecting of most hard surfaces.

The blend of QAC bactericides provides a wide spectrum of activity against micro-organisms commonly encountered in food processing areas.

Often preferred to chlorinated products because of its lack of odour.

Safe on all materials of construction. It is ideal for use on work surfaces, machinery, baking tins and utensils, plant, bain maries, process equipment, mincers, mixers, peelers, conveyors, walls, floors, etc.

BAC-STOP holds dirt and grease in suspension, enabling easy rinsing, where rinsing is applicable.

Spray BAC-STOP onto the surface to be cleaned. Agitate if necessary to remove stubborn soiling, then rinse off under running water if applicable, or wipe off with a clean sanitised cloth.

STORAGE AND HANDLING:

Keep tightly closed in original containers. Keep away from sunlight and extreme temperatures.

Incompatible with bleach.

COSHH Data: An EC safety data sheet (MSDS) providing additional information is available on request.

Packaging Sizes:

12 x 1 litre trigger sprays



BENEFITS:

- Formulated for food and catering industries' use
- Contains effective odourless QAC bactericides
- Shifts grease
- Effective & economical
- Safe on all materials
- Spray on, wipe-off versatility

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