



Ref.: A24624 3D+ CONCENTRATED FOAMING DISINFECTANT DEGREASER DESODOR U2 5 L



Germicidal, yeasticidal, and virucidal degreaser.

- ✓ **Disinfecting action**
- ✓ **Odorless**
- ✓ **Undiluted pH: 11 +/- 0.5**
- ✓ **Destroys 99.9% of micro-organisms**

LIMITED SPECTRUM VIRUCIDAL Coronavirus, H1N1 (Influenza A)...



DISINFECTANT PROPERTIES IN COMPLIANCE WITH STANDARDS:

Standards	Strains	Conditions
Bactericide EN 1276	Staphylococcus aureus, Escherichia coli, Pseudomonas aeruginosa, Enterococcus hirae	1% in 5 minutes, dirty conditions
Bactericide EN 13697		2% in 5 minutes, dirty conditions
Active according to EN 1276	Listeria monocytogenes, Salmonella typhimurium, Campylobacter jejuni	1% in 5 minutes, dirty conditions
Yeasticide according to EN 1650	Candida albicans	1% in 5 minutes, dirty conditions
Yeasticide according to EN 13697		1% in 5 minutes, dirty conditions
Virucide EN 14476 + A2	Adenovirus, Murine Norovirus	2% in 5 minutes, dirty conditions
	Poliovirus	3% in 60 minutes, dirty conditions
	SARS-CoV 2, Delta Variant	2% in 15 minutes, dirty conditions

APPLICATION

Cleaning and disinfecting small equipment, devices, machine parts, tools, surfaces in the food industry, cold storage rooms, for local authorities, in artisanal food processing and production facilities: Slaughterhouses, butcher shops, delis, ready-made meals, caterers, bakeries, etc. For plastic, tiled, and marble floors, tables and walls. For bathrooms and toilets, chrome, stainless steel, and stoneware.

Efficient against all viruses, including Coronavirus and its variants, H1N1, etc.

RECOMMENDED FOR

- Local authorities
- Cleaning companies
- Hotels and restaurants
- Healthcare: nursing homes, hospitals, etc.
- Kitchens

INSTRUCTIONS FOR USE

For floors, dilute in water between 1% and 3%.

For small equipment, spray or soak, and dilute between 1% and 3% depending on desired degreasing/disinfecting performance. Let sit for at least 5 min (up to 1 hr for total virucidal effect).

Rinse with water.

Do a preliminary test on alkaline-sensitive surfaces.

* Rinsing with water is mandatory for surfaces that may come into contact with food products.

PACKAGING

Presentation: 5L container

Pack size: Box of 4

Pallet size: 128 units – 32 boxes

REGULATIONS

FOR PROFESSIONAL USE

Biocide category: TP 02 Disinfecting surfaces without direct food contact. TP 04 Disinfecting surfaces with direct food contact. Dangerous. Follow precautions for use. Use biocides with precaution. Read the label and other product information before use.

Refer to the safety data sheet (SDS). Available on request.

Our data sheets are prepared with current knowledge and are subject to

modifications. Photo non-binding.

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Retrouvez toutes nos fiches techniques sur www.sico.fr

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