

FRIDGE FREEZER SANITISER

FFS50

TECHNICAL INFORMATION SHEET

PRODUCT DESCRIPTION

FFS50 Fridge Freezer Sanitiser is a high performance dual purpose product offering cleaning and sanitising in an all in one application. Specially formulated this innovative product is effective down to MINUS 50 Degrees and is suitable for all areas within the food industry especially fridges, freezers and clean rooms without leaving any residue.

FEATURES AND BENEFITS

- A high performance fast drying cleaner sanitizer for use in fridges, freezers and clean rooms.
- FOOD SAFE, no need to rinse away, odourless and non-tainting formula.
- Kills 99.99% of harmful Bacteria and Viruses in 30 seconds.
- pH neutral.
- Effective even at MINUS 50 Degrees Centigrade.
- Simple, Ready to Use formulation.

INSTRUCTIONS FOR USE

DILUTION

Trigger Bottle

Manual ClearTrace SmartBlend Dosing System - locate the ClearTrace Trigger Bottle neck into the dosing station aperture, DO NOT MIX with water, use FFS50 Fridge Freezer Sanitiser NEAT. Using the push button on the dosing station fill the Trigger Bottle to the required amount required for the task in hand. Screw the Trigger Head to the Trigger Bottle.



HEALTH & SAFETY



HAZARD AS SUPPLIED:

Highly Flammable Liquid and Vapour
Wear Eye Protection.

HEALTH & SAFETY



HAZARD WHEN USED:

Highly Flammable Liquid and Vapour
Wear Eye Protection.

PACK SIZES

SKU	Pack Size
439312	2 x 5L



Bucket

Manual ClearTrace SmartBlend Dosing System - place your selected bucket under the dispensing arm, DO NOT MIX with water, use FFS50 Fridge Freezer Sanitiser NEAT. Using the push button on the dosing station fill the selected bucket to the required amount required for the task in hand.

Cleaning

Trigger Bottle - DO NOT MIX with water, use FFS50 Fridge Freezer Sanitiser neat. Spray FFS50 Fridge Freezer Sanitiser directly onto the surface, leave for a few seconds for contact time, clean the surface by wiping the surface or agitating any surface soiling then clean using a clean cloth. Repeat the procedure to sanitise. Application takes around 30 seconds to clean and sanitise. Surface will air dry in seconds.

Bucket - DO NOT MIX with water, use FFS50 Fridge Freezer Sanitiser neat. Ensure the floor surface has been swept and cleaned of all food debris. Using a clean fresh mop head apply FFS50 Fridge Freezer Sanitiser directly onto the surface, leave for a few seconds for contact time, clean the surface by mopping the surface or by using a brush to agitate the surface soiling, followed by a clean mop head. Repeat the procedure to sanitise. Application takes around 30 seconds to clean and sanitise. Floor surface will air dry in seconds.

SAFE HANDLING AND STORAGE

See visual information on page 1.

Full guidance on the handling and safe use of the product can be obtained from the Safety Data Sheet.

Store in original container.

Avoid extremes of temperature.

TECHNICAL INFORMATION

Appearance:	Colourless liquid
pH:	7.0.
Odour:	Characteristic Odour.
Solubility:	Fully miscible in water.
Environmental:	100% Bio Degradable.

The above data is typical of normal production and should not be taken as a specification.

MATERIALS COMPATIBILITY

Under recommended conditions of use FFS50 Fridge Freezer Sanitiser is suitable for use on most materials commonly encountered in food/catering environments.

OTHER INFORMATION

Highly Flammable Liquid and Vapour.

Avoid extremes of temperature.

