

TRIO 100 (201)

HARD SURFACE SANITISER/CLEANER

- **Kills MRSA**
- **Non-tainting - safe for the food industry**
- **Kills 99.999% of bacteria (passes BS EN 1276 at 1:120)**

TRIO 100 is an odourless, neutral sanitiser that is ideal for daily disinfection in the food industry. Effective against MRSA, Salmonella, E.coli and Pseudomonas Aeruginosa.

Kills 99.999% of bacteria. Tested to BS EN 1276 at a dilution of 1:120 by an independent laboratory.

TRIO 100 cleans and sanitises all hard surfaces safely. Use on a regular basis for cleaning and disinfecting work surfaces, equipment, floors, walls, delivery vehicles, etc.

Suitable for use in a range of industries, including; kitchens, bakeries, confectioners, meat preparation, breweries, shops, butchers, hospitals, restaurants and canteens.

DIRECTIONS

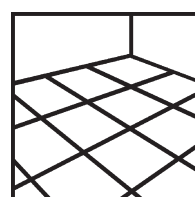
Clean heavily soiled areas with UBIK 2000 prior to disinfection. Dilute 1 part TRIO 100 with 120 parts of hot or cold water. Apply to surface using a mop, spray, cloth or other equipment. Allow 5 minutes contact time and then rinse well with clean water.

(For 10 second contact time, use at a dilution of 1:20).

Sanitising showerheads/air conditioning units: Soak in a 1:100 solution of TRIO 100 for 30 minutes. Rinse well. Kills Legionella Pneumophila (Legionnaire's Disease).

N.B. Do not mix with other chemicals or cleaners. When using TRIO 100 in machines, a defoamer may need to be added to the water collection tank.

Use biocides safely. Always read the label and product information before use.



5 L



20 L

Clover Chemicals Ltd

Tel: +44 (0)1663 733 114 www.cloverchemicals.com