PROFESSIONAL CATERING RANGE

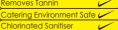


MILTEC STERILISING FLUID

Re-Order Code:



Safe On All Crockery
Removes Tannin





DIRECTIONS:

Wear protective gloves. STERILISER: Dilute 1 part with 50 parts of water to sanitise hard surfaces in the kitchen, bathroom etc., allow a contact time of 15 minutes, rinsing is not necessary. Avoid contact with fabrics as this may cause decolourisation. TANNIN: Dilute 1 part with up to 10 parts of water to remove tannin stains from crockery, china, cutlery etc., Soak items in solution for up to 30 minutes then thoroughly rinse with clean water.

POTENTIAL HAZARD



WARNING:

EUH031: Contact with acids liberates toxic gas. H315: Causes skin irritation.

P280: Wear protective gloves.

P332+313: If skin irritation occurs: Get medical advice/attention.

P362: Take off contaminated clothing and wash before reuse

HAZARDOUS INGREDIENTS: Sodium Hypochlorite Solution CL Active - less than 10%

For professional use only





Safety data sheet for professional user on request For Botch Code please see container.

Trust Hygiene Services Limited

Head Office: Principle House, Leamore Lane, Bloxwich, Walsall. WS2 7PS Tel: 0370 3500 988 www.trusthygiene.co.uk Fax: 0370 3500 755