## EC®LAB°

# KitchenPro Des Special

ONE STEP CLEANER AND DISINFECTANT

### Performance

- EN tested disinfectant for a high level of antimicrobial protection
- ▲ Kills germs and fungi, effective against Norovirus

### Efficiency

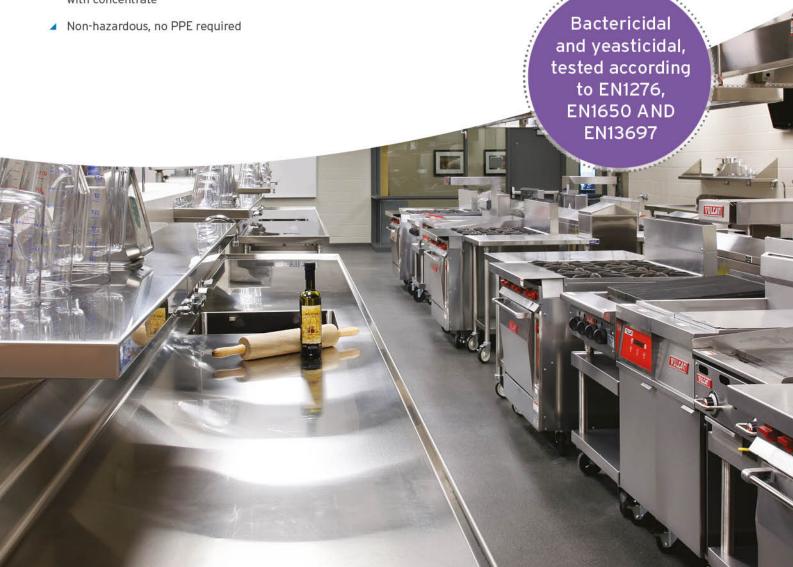
- Cleans and disinfects in one step
- For daily use on all food preparation areas and equipment
- Ecolab dosing equipment offers ultimate efficiency

## Safety

 Closed system means no direct contact with concentrate one pouch makes
up to 167

ready-to-use spray bottles





## Sustainability

- Highly concentrated formulas reducing shipping weights
- Low storage need





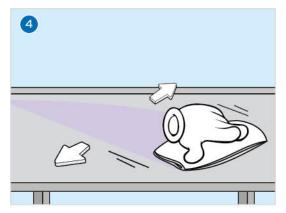




1. Use cold water to prepare solution

2. Remove loose dirt

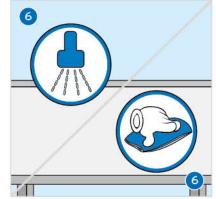
3. Apply product to surface



4. Spread solution to entire surface



Let soak depending on type of micro-organism



6. Rinse thoroughly with clean water

### DOSING:

Dirty Conditions	%	Time
EN1276 bactericidal	1,5%	5 Min
EN1650 yeasticidal	2%	15 Min
EN13697 bactericidal	2% / 5%	5 Min / 1Min
Clean Conditions*	%	Time
EN1276 bactericidal	1,5%	5 Min
EN1650 yeasticidal	1,25%	15 Min
EN13697 bactericidal	2%	5 Min
EN 13697 yeasticidal	3% / 2,75%	15 Min / 1 Min

Worldwide Headquarters Ecolab Inc. 370 Wabasha Street N St. Paul, MN 55102 European Headquarters Ecolab Europe GmbH Richtistr. 7 CH-8304 Wallisellen

### NOTES:

\* Depending on your working process also clean conditions may apply if surfaces are pre-cleaned and dried before the disinfection process.

Use disinfectant safely. Always read the label and product information before use. For further information and safety instructions see product label and safety data sheet.

PRODUCT	ARTICLE No.	PACK SIZE
KitchenPro Des Special	9079720	2 x 2L Pouch
KitchenPro Des Special	10025302	650ml Spray Bottle
Spray Trigger	10025283	3 x 1 Sprayer