

PRODUCT USE GUIDE FOR **Alcohol Wipes D29**

Product Description

A 200 x 200 mm impregnated non-woven wet wipe for the sanitizing of food probes and surfaces. Alcohol based for fast drying. Broad spectrum of activity, effective against 99.99% of germs including bacteria and viruses within 5 minutes.

Product Features

- A wet impregnated Spunlace non-woven wipe.
- For sanitizing food probes and work surfaces.
- Suitable for use in all areas where food is being prepared food processing, restaurants, hospitals, residential homes, etc.
- Complies with EN 14476, EN 13727, EN 1276, EN 1650, EN 1500 and EN 13697.

Direction for Use

- Use a clean wipe every time.
- Apply wipe to probe and rub up and down blade thoroughly.
- Working from the top of the surface to the bottom, wipe in an 'S' shaped pattern for maximum coverage.
- Leave the surface to air dry.
- When not in use, leave the tip of the next wipe partially exposed and in the cap down to retain moisture.
- Allow surface/probe to air dry before use.
- Dispose of used wipe.

Storage

- Store in cool conditions away from direct sources of heat
- Avoid extremes of temperature
- Do not allow to freeze
- Ensure the cap is tightly fitted after use
- Keep out of reach of children

Shelf Life

- Shelf life 12 months, if stored as recommended.
- Use within 6 months of opening.

Environmental

Not applicable.



JH/SMW/ES







PRODUCT USE GUIDE FOR PROBE WIPES D29

For further information please scan your QR Smart Reader here



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Note: This product is only to be used for the purpose for which it was intended and in accordance with the specified instructions. This product should never be mixed with other chemical products and should be handled with care and stored carefully out of reach of children.



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