



CLEANER DISINFECTANT

Des Pro

DESCRIPTION

An ultra concentrated, EN norm compliant disinfectant cleaner, helping to maintain the highest level of antimicrobial protection in both customer and employee environments, offering clean, healthy spaces and peace of mind.

- Powerful cleaning and disinfection action, that effectively removes grease and stubborn dirt
- EN-registered formula provides robust antimicrobial protection against bacteria, yeast, and enveloped viruses
- Pleasant smelling with easy and versatile application
- Ultra concentrated formula significantly reduces packaging waste and CO2 relating to transporting of products vs traditional pack sizes
- Dispensed via closed system meaning no direct contact with the concentrated product

Our certified disinfectant products are 99.99% effective against bacteria and enveloped viruses found in foodservice operations and public spaces when used with the correct cleaning procedure.

EFFICACY & DOSING

APPLICATION - EN-NORM - CONDITION - DILUTION - CONTACT TIME

Wiping, Mopping, Spraying & Wiping

bactericidal EN 1276 & EN 16615 - dirty - 1% - 5 min
bactericidal EN 1276 & EN 16615 - clean - 2,5% - 1 min
yeastcidal EN 1650 & EN 16615 - dirty - 1% - 5 min
yeastcidal EN 1650 & EN 16615 - clean - 2% - 1 min
enveloped viruses EN 14476 - dirty - 1,5% - 5 min
enveloped viruses EN 16777 - dirty - 3% - 15 min

Spraying

bactericidal EN 1276 & EN 13697 - dirty - 1% - 15 min
bactericidal EN 1276 & EN 13697 - dirty - 3% - 5 min
bactericidal EN 1276 & EN 13697 - clean - 3,5% - 1 min
yeastcidal EN 1650 & EN 13697 - dirty - 1% - 5 min
yeastcidal EN 1650 & EN 13697 - clean - 3% - 1 min
enveloped viruses EN 14476 - dirty 1,5% - 5 min
enveloped viruses EN 16777 - dirty - 3% - 15 min



USE INSTRUCTIONS

Only for use with Dosing Unit. Your specialist will adjust the dosing system to your specific cleaning needs.

1. Always wear PPE when handling the product
2. Remove all food and loosen soils from cleaning area and sweep floor
3. Prepare cleaning solution depending on soil level and EN Norms
4. Apply solution onto surface with spray bottle or cloth
5. Wipe surfaces
6. Leave in contact for 5-15 minutes depending on type of microorganism, refer to efficacy table
7. Rinse surface thoroughly with clean water
8. Allow surface to air dry

APPLICATION

For professional use only. For use on water resistant hard surfaces in both food processing areas and workspaces, inside and outside of the kitchen environment. Product suitable for use on metals (stainless steel) and synthetic materials. Do not use on aluminium. Effective on high touch point hard surfaces, mirrors, windows, glass, and fixtures. Test material compatibility in a small inconspicuous area prior to application.

SAFETY & STORAGE

- Do not mix with any other product. Use cleaner disinfectant safely. For further information and safety instructions, please see product label and Safety Data Sheet.
- Dispose of packaging only if emptied and closed. Product residues: See Safety Data Sheet.
- 100g liquid contains: 8g Alkyl (C12-16) dimethylbenzyl ammonium chloride (ADBAC/BKC (C12-C16)) and 0.98g Didecylmethylammonium chloride (DDAC).
- Store between -5 °C and 40 °C in original closed container only.
- Safety Data Sheet for professional users on request.



LEARN MORE

Worldwide Headquarter
Ecolab Inc.
1 Ecolab Place, St. Paul, MN55102
1.800.35.CLEAN

European Headquarter
Ecolab Europe GmbH
Richtstr. 7
CH-8304 Wallisellen

Ecolab UK
Ecolab Ltd.
PO Box 11, Winnington Avenue
Northwich Cheshire CW8 4DX
Phone: GB +44 1606 7 44 88

Ecolab Ireland
Ecolab Ltd.
Forest Park
Mullingar Industrial Estate
Mullingar Co. Westmeath Ireland
Phone: IRL +353 1 276 3500

PRODUCT CODE

2x2L

152540

ECOLAB