

## DIS 500

Liquid disinfectant cleaner for the foodstuff area

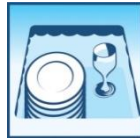
Item no. 2070

### DIS 500

- is the highly concentrated disinfectant cleaner specially for the foodstuff area
- disinfects ice cream and whipped cream machines, worktops, and dishes
- is free from quaternary ammonium salts, alcohol, chlorine and formaldehyde

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- effective against bacteria (salmonellae, listeria, staphylococci and others)
- inactivates enveloped viruses such as Corona, HIV and Influenza
- was tested according to the guidelines of DGHM and DVG



### Areas of application and recommended dilution:

**1:20 – 1:50 Processing equipment, ice cream and whipped cream machines, dishes, worktops:** Dilute DIS 500 and allow it to take effect according to exposure times. Rinse afterwards with fresh water. Clean heavily soiled equipment before treatment (e.g. with F 100 SUPER, Item no. 2040).

### Exposure time according to VAH (bactericidal and yeasticidal activity)

1:20 (5.0 %) Exposure time: 5 minutes in presence of high organic load

### Exposure time according to DVV and RKI (limited virucidal activity)

1:50 (2.0 %) Exposure time: 60 minutes in presence of high organic load

### Characterisation:

#### Appearance:

Yellow liquid.

#### Ingredients:

Preparation from surfactants, disinfectants, complexing agents and additives in water. Free from AOX, chlorine, formaldehyde and alcohol.

#### pH value:

slightly alkaline.

### Certificates of quality:

Approved formula according to the guidelines of DGHM (German Society for Hygiene and Microbiology).

All ingredients are biologically degradable.

This product data sheet has been created according to the most current standard of technology. We do however not guarantee for correctness and completeness. No liability for damages due to improper application. Sept. 2021