

Clean-Kill

Degreaser and Sanitizer for the food and related Industries

Clean-Kill is a highly effective industrial degreaser and sanitizer, ideal for applications where a non-tainting specification is required, yet still has the power to deliver great cleaning results every time.

Product Users

- Local authorities
- Food processors
- Transport companies
- Dairies and food retailers
- Meat & Poultry processors
- Schools and colleges
- Bakeries

Customers

- Cleaning of bakery equipment and waste bins,
- Removal of fats, oils, and greases in food production areas
- Deep cleaning of flooring
- Removes blood and protein build up's off walls and floors
- Deep cleaning poolside tiles in leisure centres
- Interior and exterior food transport cleaning

Versatile

Can be used hot or cold to remove stubborn deposits of carbonised fats, oils, greases and other soils.

Safety & Environment

More user and environmentally friendlier than caustic based cleaners.

Economical

Clean Kill can be diluted up to 1: 100 parts water



Effective

Clean-Kill is a powerful, food grade degreaser/sanitiser and quickly gets to work on a variety of harmful bacteria, moulds and fungi including:

Staphylococcus aureus - a sore throat organism implicated in cases of food poisoning

Escherichia coli (E-Coli) - a fecal gut organism

Enterococcus hirae - which is implicated in wound, urinary tract and hospital infections

Listeria monocytogenes - the cause of food poisoning (Listeriosis)

Haemophilus equigenitalis - which causes pregnant mares to spontaneously abort

Salmonella Newport - a food poisoning organism

Saccharomyces cerevisia - a common yeast capable of triggering asthma

Aspergillus niger - a mould found in yeasty environments such as bakeries

Pseudomonas aeruginosa - which causes post-operative wound infections

Legionella pneumophila - the cause of Legionaire's Disease (Pontiac Fever)