



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
- Lysteria monocytogenes** - the cause of food poisoning (Listeriosis)
- Haemophilus equigenitalis** - which causes pregnant mares to spontaneously abort
- Salmonella Newport** - a food poisoning organism
- Saccharomyces cervisia** - 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 pneumophilia** - the cause of Legionaire's Disease (Pontiac Fever)

