

Chlorinated Powder Sanitizer

CLEENOL

EST. 1948

Powder based
formulation for
ease of dosing.

Kills 99.9%
bacteria in 30
seconds.

Can be used for a
variety of
applications
including in food
preparation areas.



12.5kg | 031166

A chlorinated powder, ideal for the cleaning, sanitising and deodorising work surfaces, vending machines and food preparation areas, such as chopping boards and catering equipment. It's powder-based formulation simplifies dosing compared to a liquid-based alternative.

Not suitable for use on aluminium.

Avoid contact with acids as this may product chlorine gas.

Directions for use

For professional use only.

For catering equipment and vending machines:

1. Dissolve 60g per 5L hot water.
2. For removable parts, immerse items for at least 30 seconds or until soiling is removed.
For non-removable parts, wipe solution over with a clean damp cloth.
3. Rinse thoroughly with clean, fresh water.
4. Allow to air dry.

For work surfaces or chopping boards:

1. Sprinkle powder directly onto the surface.
2. Scrub well until clean.
3. Rinse thoroughly with water.

Product Info

Colour: **White**

Fragrance: **Chlorine**

pH (1% Solution): **10 - 5**

Shelf Life: **24 Months**

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Efficacy Summary

Bacteria

EN TEST	DILUTION (%)	CONTACT TIME	CONDITION	ORGANISM	
EN 1276	1%	30 seconds	Dirty	Pseudomonas aeruginosa Staphylococcus aureus	Escherichia coli Enterococcus hirae

Use biocides safely and sustainably. Always read the label and product information before use.