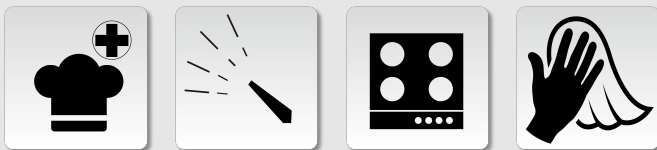


product information: 20517

disinfection cleaning

- > cleaning and disinfection in a single product
- > extensive disinfection effect according to EN 1276, EN 13697, EN 1650
- > high cleaning and degreasing power at the same time
- > for use in food processing including canteens/catering establishments, meat packing, bakeries and industry



RHEOSEPT-DR plus

Disinfection detergent for kitchens and food processing area

Product description

Surface disinfectant with very high cleaning effect and high grease-dissolving power. Effective disinfection according to EN 1276, EN 13697, EN 1650. Effective even with short reaction times. For cleaning and disinfection in the food industry, meat packing, bakeries, and canteens/catering establishments. Highly economical in use and ecologically reasonable. For industrial use. Use biocides safely. Prior to use, please pay careful attention to the labelling and read the product information.

Fields of application

For cleaning and disinfection in the food processing industry and kitchens. Suitable for all water-resistant surfaces.

Dosing instructions

Apply solution, leave on. Pay careful attention to the

concentration instructions in accordance with the product information. After disinfection wipe surface with clear water. The application of cleaning apparatus are allowed.

Contact times

Dosing specifications	Dosing details	Remark
contact time 1 minute	3%	bactericide, high load (EN 13697 / EN 1276)
contact time 5 minutes	5% (50ml on 1 litre water)	levurocidal (candida albicans) / high load (EN 13697 / EN 1650)
contact time 15 minutes	1% (10ml on 1 litre)	bactericide, high load (EN 13697)
contact time 30 minutes	1% (10ml on 1 litre)	bactericide, high load (EN 13697)
contact time 30 minutes	1,5%	Pseudomonas aeruginosa (EN 13697)

Composition

AQUA, ALKOHOLETHOXYPROPOXYLAT,
DIDECYLDIMETHYLAMMONIUM CHLORIDE; GLUTAMIC ACID
N,N-DIACETIC ACID TETRA SODIUM SALT.

Physico-chemical data

- pH-value 11.5
(concentrate)
- pH-value 8-10
(application)

Labelling in accordance with the EC-directives

- H315 - Causes skin irritation.
- H318 - Causes serious eye damage.
- P310 - Immediately call a POISON CENTER/doctor.
- P280 - Wear protective gloves/protective clothing/eye protection/face protection.
- P305 + P351 + P338 - IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing.

Specific advices

This product should be used up within 6 months after first opening as the active substance content may degrade. Always store closed under frost-free, protected from light and cool conditions. Protect from direct sunlight! Batch and Expiry date – see separate imprint. Only for professional users.

Form of delivery

Article ID	Package size	Packaging unit
20517352	RHEOSEPT-DR plus disinfection cleaner bottle 1000 ml carton with 10 bottles	carton
20517100	RHEOSEPT-DR plus disinfection cleaner canister 10 litres	canister

Accessories

48017002	Canister tap for 5 and 10-litres-canister with plug 51	piece
48038005	Canister key plug 51	piece
48020002	Canister pump plug 51mm, 30 ml pump stroke canister pump for 5 and 10-litres-canister blue or white with UN-code Riser pipe length 300 mm	piece
48029002	Bottle holder for 4 bottles à 1000 ml	piece
48029006	Bottle holder for 6 bottles a 1000 ml stainless steel	piece
48029001	Canister holder for 10 litres canister	piece
48029003	Canister hook for 10 litres canister for wall fastening	piece
48041001	Protective glasses with integrated side protection and plastic glasses in acc. to EN 166 single-packed in bags, carton with 100 pieces	piece
48036001	Protective gloves yellow, size S, package with 12 pairs 100 % natural latex, lined with cotton, rolled edging, suitable for the food processing industry	package
48036006	Protective gloves yellow, size M, package with 12 pairs 100 % natural latex, lined cotton, rolled edging, suitable for the food processing industry	package
48036005	Protective gloves yellow, size L, package with 12 pairs 100 % natural latex, lined cotton, rolled edging, suitable for the food processing industry	package
48036003	Protective gloves yellow, size XL, package with 12 pairs 100 % natural latex, lined cotton, rolled edging, suitable for the food processing industry	package
48036002	Protective gloves blue, 1 pair Latex, size 10, acid and alkaline-resistant (30 cm long) package with 12 pairs	package

Registrations

This product is registered with baua (Federal Institute for Occupational Safety and Health) under reg. no. N-49028.

Certificate and information

For additional information on this product, please see →

RHEOSEPT®

www.rheosol.com – For specific questions or information about expert reports, please contact our office staff:
Telephone: +49 2241 - 3923-70 e-mail: info@rheosol.de.

Environmental information

Wachendorff-Chemie GmbH produce under application of advanced, safe and environmentally friendly procedures and in compliance with high quality standards.

RHEOSOL®

Wachendorff-Chemie GmbH • Langbaughstr. 15 • DE 53842 Troisdorf
☎ +49 2241 3923-0 📠 +49 2241 3923-90 ✉ info@rheosol.de 🌐 <http://www.rheosol.com>