

# TRIO 100



## HARD SURFACE SANITISER/CLEANER

- **Kills MRSA**
- **Non-tainting - safe for the food industry**
- **Kills 99.999% of bacteria (passes BS EN 1276 & BS EN 13697 at 1:80)**

A fast-drying, spray on and wipe off bactericidal cleaner for the food industry.

**Kills 99.999% of bacteria at a dilution of 1:80 (Passes BS EN 1276).**

Contact time: 60 seconds \* Conditions: Clean Kill Rate: 99.999%

Contact time: 5 Minutes Conditions: Dirty Kill Rate: 99.999%

**Effective against MRSA at a dilution of 1:80 (Passes BS EN 1276).**

Contact time: 5 Minutes Conditions: Clean & Dirty Kill Rate: 99.999%

\* Dirty areas allow a contact time of 5 minutes.



## USES

TRIO 100 is an odourless, neutral sanitiser that is ideal for daily disinfection in the food industry. Effective against MRSA, Salmonella, E.coli and Pseudomonas Aeruginosa.

TRIO 100 cleans and sanitises all hard surfaces safely. Use on a regular basis for cleaning and disinfecting work surfaces, equipment, floors, walls, delivery vehicles, etc.

Suitable for use in a range of industries, including; kitchens, bakeries, confectioners, meat preparation, breweries, shops, butchers, hospitals, restaurants and canteens.

## DIRECTIONS

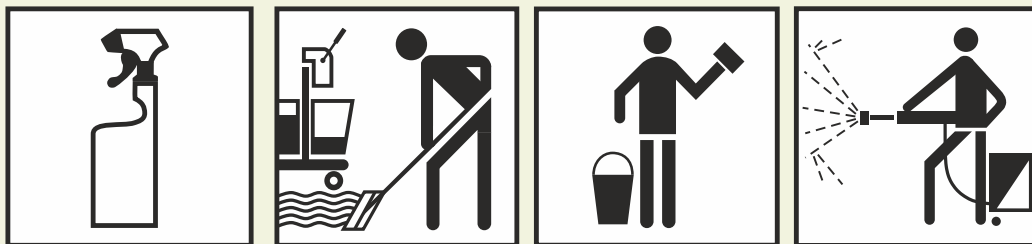
Clean heavily soiled areas with UBIK 2000 prior to disinfection. Apply to surface using a mop, spray, cloth or other equipment. Allow 5 minutes contact time and then rinse well with clean water.

### Sanitising showerheads/air conditioning units:

Soak in a 1:80 solution of TRIO 100 for 30 minutes. Rinse well. Kills Legionella Pneumophila (Legionnaire's Disease).

**N.B.** Do not mix with other chemicals or cleaners. When using TRIO 100 in machines, a defoamer may need to be added to the water collection tank.

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

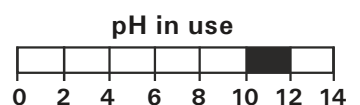
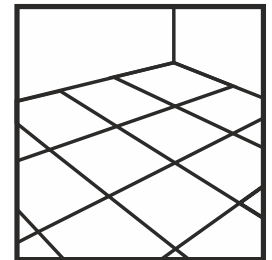
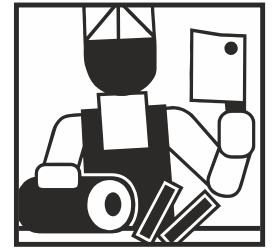


## DILUTIONS

Dilute 1 part TRIO 100 with 80 parts of hot or cold water.

Code: 201

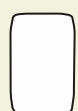
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## PACK SIZES



5L



20L