



3 IN 1®

DISINFECTANTS

disinfecting all purpose and glass cleaner

TECHNICAL DATA SHEET

Packaging Code

12 x 946 ml 0294210001

4 x 4 L 0294278001

Description:

3 IN 1 Disinfecting All Purpose and Glass Cleaner is a versatile disinfectant that effectively cleans all hard surfaces with food related grease, dirt, and other common soils. An optimum blend of disinfecting agents and surfactants enables this product to also clean glass and Plexiglas to a streak-free shine. 3 IN 1 is formulated to act as a proven disinfectant against common pathogenic bacteria and viruses. When used as directed 3 IN 1 is effective against: *Staphylococcus aureus*, *Salmonella choleraesuis*, *Pseudomonas aeruginosa*, *Salmonella typhosa*, Pathogenic fungi such as: *Trichophyton interdigitale*, *Escherichia coli*, *Brevibacterium ammoniagenes*, *Klebsiella pneumoniae* and Influenza A2, Herpes simplex, Adenovirus type II, and Vaccinia viruses. 3 IN 1 Disinfecting All Purpose and Glass Cleaner is not limited to cleaning food service establishments, but is also useful as a general-purpose cleaner in commercial buildings including offices, stores, and washrooms. As a powerful disinfectant cleaner, 3 IN 1 Disinfecting All Purpose and Glass Cleaner can be equally effective for fast clean-ups in hospitals and institutional environments. Avmor 3 IN 1 Disinfecting All-Purpose and Glass Cleaner is only available in the convenient ready-to-use format. No dilution is required.

Use Direction:

USES

NON-POROUS SURFACES: Stainless steel, plastic, metal, tiles, glass, painted walls (always test prior to use).

HARD SURFACE CLEANING

1. Spray 15-30 cm from surface or directly on cloth.
2. Wipe with paper towel or cloth. For food contact surfaces, rinse with potable water.

GLASS AND PLEXIGLAS CLEANING

1. Spray 15-30 cm from surface or directly on cloth.
2. Wipe with paper towel or cloth. For food contact surfaces, rinse with potable water.

TO DISINFECT

1. Pre-clean surface as per cleaning directions described above.
2. Thoroughly re-wet surface, leave for 10 minutes.
3. Wipe with paper towel or cloth. For food contact surfaces, rinse with potable water.

FOOD ESTABLISHMENTS: Equipment and surfaces subjected to direct food contact must be thoroughly rinsed with potable water after cleaning with this product. Avoid contamination of food during use. Do not store in food processing or food storage area.

Security:

HEALTH 1

FLAMMABILITY 0

REACTIVITY 0

PERSONAL PROTECTION 0

0 = Insignificant

1 = Slight

2 = Moderate

3 = High

4 = Very High

Note:

The data presented herein is based on experiments and information believed reliable. However, we can make no guarantee on performance of, or results obtained through the use of the product herein described owing to varying conditions in laboratories and plants over which we have no control. Neither can any guarantee be given that the products or uses outlined will not infringe any existing patents.

Technical Specifications:

Appearance	Clear liquid
Colour	Light pale yellow green
Odour	Lemon
Specific Gravity	1.000 – 1.005
pH	9.8 – 10.5
Solids (% Brix)	0.2 – 0.5%
Quat (%)	0.097 – 0.100%
D.I.N.	02246578