



## Evans Trident Sanitising Powder – 500g

**Variant code: 04-316S**

**Evans Trident** is a versatile **sanitising powder** developed by Evans Vanodine for use across healthcare, catering and housekeeping environments. Designed to clean and disinfect in a single application, it provides a practical solution for maintaining hygiene standards in high-risk and high-use areas.

This multipurpose formulation can be used either **neat or dissolved in water**, allowing it to adapt to a wide range of cleaning tasks. It delivers strong sanitising performance with over **10,000ppm available chlorine**, making it suitable for demanding environments where effective disinfection is essential. Trident is ideal for sanitising surfaces and equipment such as **vending machines, refrigerators** and food preparation areas, as well as for soaking cloths and mops. It is also effective at removing **tannin stains, mould and mildew**, supporting both hygiene and appearance.

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### Product Features

- **Multipurpose sanitising powder** for professional use
- Can be used **neat or diluted** for flexible application
- Provides over **10,000ppm available chlorine**
- Cleans and disinfects in **one application**
- Effective for **mould, mildew and tannin removal**
- Suitable for soaking **cloths and mops**
- Passes **EN 1276** at recommended dilution and contact time

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### Product Benefits

- Supports high hygiene standards in critical environments
- Provides flexibility across multiple cleaning applications
- Reduces need for multiple cleaning products
- Improves efficiency with combined cleaning and disinfecting action
- Helps control mould and mildew in damp environments

- Maintains cleanliness and presentation of equipment and surfaces
- Suitable for routine and deep cleaning tasks

## Technical Characteristics

- Can be applied **neat directly from the shaker pack** or diluted in water
- Suitable for use on a wide range of **hard washable surfaces**
- Effective for sanitising equipment such as **vending machines and refrigerators**
- Use appropriate dilution rates and contact times for disinfection
- Provides high chlorine strength for demanding environments
- Store in a cool, dry environment away from moisture
- Follow safety guidance when handling chlorine-based products

## Applications

**Evans Trident** is suitable for use in healthcare facilities, commercial kitchens, catering environments and general housekeeping applications. It is ideal for sanitising food preparation areas, cleaning equipment and maintaining hygiene in high-risk environments. Its ability to remove mould, mildew and tannin staining also makes it suitable for washroom areas and beverage service equipment, providing a versatile solution for professional cleaning teams.

Property	Value
Dilution	Formulated to be used neat directly from the 500 g shaker pack or dissolved in water to solve a variety of tasks.
Fragrance	Faint Chlorine
pH	@1% (10.5 – 11.5)
Area of Use	Hygiene and sanitation in food-related and general cleaning environments,
Dosing Chart: Trigger Dilution	neat
CLP	corrosive, environmental
How to Use	Can be sprinkled directly onto surfaces or dissolved in water and used to wipe surfaces and submerge washable equipment.
Chemical Colour	Blue

Property	Value
Kitchen and dairy equipment, floors and walls.	4% solution (40 g per litre of warm water)
Vending Machines	1% solution (10 g per litre warm water)
Tannin Removal & Soaking Cloths	1% solution (10 g per litre warm water)