



## Windmill Easy Dose High Performance Cleaner – Unperfumed Sanitiser Concentrate – Kills Norovirus – 1L

Variant code: 07-ED20

Windmill Easy Dose High Performance Cleaner is a concentrated sanitiser designed to deliver **effective cleaning and bactericidal performance** across kitchen, catering and hygiene-critical environments. As part of the Windmill Easy Dose system, it ensures accurate dosing and consistent dilution for reliable results.

This unperfumed sanitiser is suitable for use on **all kitchen and catering surfaces**, including bar tops, buffet areas and self-service points, where maintaining hygiene is essential. It effectively removes grease and general soiling while providing **bactericidal action**, helping to maintain clean and safe environments.

The formulation is proven to kill bacteria to **EN 1276 standard** with a 30-second contact time when used in spray and wipe applications. For enhanced disinfection, including effectiveness against **Norovirus**, a higher concentration can be used with a 5-minute contact time. This flexibility allows the product to be adapted to different hygiene requirements.

Supplied in a **1L Easy Dose container with integrated dosing chamber**, each reservoir delivers 10ml for accurate dilution. This ensures consistent application, reduces waste and supports efficient cleaning routines in professional environments.

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### Product Features

- Concentrated **cleaner sanitiser with bactericidal action**
- **Unperfumed formulation** suitable for food environments
- Kills bacteria to **EN 1276 standard**
- Effective against **Norovirus** at higher concentration
- Integrated **Easy Dose system for accurate dosing**
- Suitable for spray and wipe applications

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## Product Benefits

- Ensures high levels of hygiene in critical areas
- Provides flexible disinfection depending on requirements
- Reduces product waste through controlled dosing
- Suitable for a wide range of surfaces and environments
- Supports efficient and consistent cleaning routines
- Ideal for professional catering and hygiene settings

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## Technical Characteristics

- Reservoir dose: **10ml per chamber**
- Spray & wipe dilution: **1 dose per 750ml (EN1276 – 30 seconds)**
- Norovirus control: **4 doses per 750ml (5 minute contact time)**
- Suitable for kitchen, catering and hygiene-critical surfaces
- Unperfumed and food-safe when used correctly
- Use in accordance with manufacturer guidelines

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## Applications

Windmill Easy Dose High Performance Cleaner is suitable for use in **commercial kitchens, catering environments, bars, food service areas and hygiene-critical locations**. It is ideal for cleaning and sanitising **worktops, equipment, floors, walls and high-touch surfaces**, particularly in areas such as buffet stations and service counters where hygiene control is essential.

Property	Value
Fragrance	Odourless
Volume (L)	1
pH	10.8
Area of Use	Kitchen Cleaning and Sanitising
Dosing Chart: 10L Dilution	easy:2
Dosing Chart: 5L Dilution	easy:1

Property	Value
Dosing Chart: Trigger Dilution	easy:1
CLP	corrosive, environmental
How to Use	After surface has been cleaned, spray onto surface, allow 30 seconds contact time, wipe off with clean cloth or paper towel.
Chemical Colour	Red
Antibacterial	Yes
EN1276 Certified	Yes