



## Windmill Hygiene Plus Catering Cleaner Sanitiser – 5L

**Variant code: 04-281**

Superior antibacterial and cleaning performance.  
Tested to EN 1276.

Excellent cleaning power on all food types  
including animal fats, vegetable oils, starches and  
proteins.

Hygiene Plus is non-tainting and suitable for food  
contact surfaces. For areas requiring a 2-stage  
clean, Hygiene Plus can be used for both cleaning  
and disinfection steps.

Hygiene Plus is ideal for the catering and food  
processing industry or where an unperfumed  
disinfectant is desirable.

Property	Value
Fragrance	Odourless
EN	1276
pH	10
Dilution	1:40 parts water for cleaning & sanitising dirty surfaces, floors, animal housing etc. 1:80 parts water for general cleaning & sanitising of hospital floors, gymnasias, shower areas & lightly soiled areas.
Area of Use	Kitchen Cleaning and Sanitising
Dosing Chart: 10L Dilution	Dosing:8
Dosing Chart: 5L Dilution	Dosing:4
Dosing Chart: Trigger Dilution	Dosing:2
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	Clear