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Windmill Hygiene Plus - Catering Cleaner Sanitiser - 5L

Variant code: 04-281

Windmill Hygiene Plus is a catering cleaner sanitiser designed to deliver **effective cleaning and antibacterial performance** in food preparation and processing environments. As part of the Windmill professional cleaning range, it provides a reliable solution for maintaining high hygiene standards across commercial kitchens and catering facilities.

This formulation offers **superior antibacterial and cleaning performance**, tested to **EN 1276 standards**, ensuring effective control of bacteria in hygiene-critical areas. It delivers excellent cleaning power on a wide range of food residues, including **animal fats, vegetable oils, starches and proteins**, making it suitable for demanding kitchen environments.

Hygiene Plus is **non-tainting and suitable for food contact surfaces**, allowing it to be used safely without risk of contamination. It is ideal for both single-stage and **two-stage cleaning processes**, where it can be used for both cleaning and disinfection, simplifying cleaning routines and improving efficiency.

The product is particularly suited to the **catering and food processing industry**, or in environments where an **unperfumed disinfectant** is required. Supplied in a **5L format**, it is ideal for high-usage applications requiring cost-effective and consistent cleaning performance.

Product Features

- Catering **cleaner sanitiser with antibacterial action**
- Tested to **EN 1276 standard**
- Excellent cleaning performance on **food residues and grease**
- Suitable for **food contact surfaces (non-tainting)**
- Can be used in **two-stage cleaning processes**
- **Unperfumed formulation** for sensitive environments

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Product Benefits

- Maintains **high hygiene standards in food environments**
- Reduces need for multiple cleaning products
- Improves efficiency in cleaning and disinfection routines
- Safe for use on food preparation surfaces
- Suitable for demanding catering and processing applications
- Supports consistent and reliable cleaning performance

Technical Characteristics

- Suitable for **catering and food processing environments**
- Complies with **EN 1276 antibacterial standard**
- Effective on a range of **food-based contaminants**
- Can be used for both cleaning and disinfecting stages
- Unperfumed and non-tainting formulation
- Requires use in accordance with manufacturer guidelines

Applications

Windmill Hygiene Plus is suitable for use in **commercial kitchens, food preparation areas, catering facilities and food processing environments**. It is ideal for cleaning and sanitising **worktops, food contact surfaces, equipment and utensils**, where high levels of hygiene are essential. Its versatility and compliance with hygiene standards make it suitable for both routine cleaning and more intensive sanitation tasks in professional environments.

Property	Value
Fragrance	Odourless
pH	10
Volume (L)	5
Dilution	1:40 parts water for cleaning & sanitising dirty surfaces, ¬floors, animal housing etc. 1:80 parts water for general cleaning & sanitising of hospital fl¬oors, gymnasia, shower areas & lightly soiled areas.
Area of Use	Kitchen Cleaning and Sanitising

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Property	Value
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	Colourless
Antibacterial	Yes
EN1276 Certified	Yes