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Windmill Hygiene Plus - Catering Cleaner Sanitiser - 750ml

Variant code: 04-280

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

This ready-to-use formulation combines **powerful degreasing agents** with sanitising action to remove grease, grime and food residues quickly and efficiently. With a rapid **30 second contact time**, it offers significantly faster performance compared to many standard kitchen cleaners, helping to improve cleaning efficiency in busy environments.

The product is **non-tainting and food safe**, making it suitable for use on food contact surfaces without risk of contamination. It does not require rinsing, allowing surfaces to be wiped clean with a paper towel and left to air dry, simplifying cleaning processes while maintaining compliance with hygiene standards.

Tested to **EN1276 standards**, it is proven to kill bacteria including MRSA and E. coli, ensuring dependable sanitising performance. Supplied in a **750ml ready-to-use format**, it is ideal for quick and convenient application in professional catering environments.

Product Features

- Ready-to-use **cleaner sanitiser**
- Fast **30 second contact time**
- Powerful **degreasing formulation**
- Non-tainting and **food safe**
- No rinse required – wipe and air dry
- Tested to **EN1276 standard**

Product Benefits

- Improves efficiency with rapid sanitising action
- Helps maintain **high hygiene standards in catering areas**

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- Reduces cleaning time compared to traditional products
- Safe for use on food contact surfaces
- Simplifies cleaning routines with no rinsing required
- Provides reliable protection against bacteria

Technical Characteristics

- Ready-to-use formulation – no dilution required
- Contact time: **30 seconds**
- Complies with **EN1276**
- Effective against **MRSA and E. coli**
- Suitable for catering and food preparation areas
- Requires use in accordance with manufacturer guidelines

Applications

Windmill Hygiene Plus is suitable for use in **commercial kitchens, catering environments, food preparation areas and food service facilities**. It is ideal for cleaning and sanitising **worktops, food contact surfaces, equipment and high-touch areas**, where fast and effective hygiene control is essential. Its rapid action and ease of use make it particularly suited to busy environments requiring efficient cleaning processes.

Property	Value
Fragrance	Odourless
Dilution	Use Neat
pH	9.5
Volume (ml)	750
Area of Use	Surfaces
Dosing Chart: Trigger Dilution	neat
How to Use	Spray onto surface. Leave for 30 seconds contact time for biocidal action. Wipe clean with a paper towel. Allow to air dry.
Chemical Colour	Colourless
Antibacterial	Yes
EN1276 Certified	Yes