



## 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.

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### 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**

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### Product Benefits

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

- 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

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## 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

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## 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   |