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Windmill Eliminator Max - Extreme Performance Sanitiser - 10L - Windmill Refill

Variant code: 07-220

Windmill Eliminator Max - Extreme Performance Sanitiser - 10L - Windmill Refill is an extreme performance sanitising solution designed to deliver **high-level hygiene control** in demanding environments. As part of the Windmill professional cleaning range, it provides powerful sanitising action against a broad spectrum of bacteria, viruses and spores, making it suitable for hygiene-critical applications.

Formulated as an **extreme power sanitising spray**, Eliminator Max is proven to be effective against a wide range of pathogens including **Norovirus, E. coli, Swine Flu, HIV, Hepatitis C, MRSA and Clostridium difficile**. It also targets common food poisoning bacteria such as **Salmonella typhimurium, Listeria monocytogenes and Escherichia coli**, supporting compliance with hygiene standards in professional environments.

The product is suitable for cleaning and sanitising **frequently touched surfaces** including door handles, tables and banisters, helping to reduce the risk of cross contamination. Designed for use in **catering and food preparation environments**, it supports hygiene protocols where high levels of cleanliness are required.

Eliminator Max meets multiple recognised standards including **EN 1276, EN 13704, EN 1650, EN 14476 and EN 14675**, confirming its broad-spectrum performance. Supplied in a **10L refill format**, it is ideal for high-use environments requiring reliable and cost-effective sanitising solutions.

Product Features

- **Extreme performance sanitising spray**
- Effective against **bacteria, viruses and spores**
- Proven to kill **Norovirus, MRSA and Clostridium difficile**
- Certified to **EN 1276, 13704, 1650, 14476 and 14675**

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- Suitable for **frequently touched surfaces**
- Designed for **catering and hygiene-critical environments**

Product Benefits

- Supports **high-level infection control**
- Reduces risk of cross contamination
- Suitable for demanding hygiene environments
- Improves efficiency with multi-action sanitising
- Helps maintain compliance with hygiene standards
- Provides reliable sanitising performance

Technical Characteristics

- Certified to **EN 1276, 13704, 1650, 14476 and 14675**
- Effective against a wide range of **pathogens and microorganisms**
- Suitable for use on common hard surfaces
- Designed for use in **spray application systems**
- Supplied in **refill format for professional use**
- Use in accordance with manufacturer guidelines

Applications

This sanitiser is suitable for **catering environments, commercial kitchens, healthcare settings, public facilities and high-traffic areas** where hygiene control is critical. It is particularly effective for sanitising **high-contact surfaces**, helping to maintain safe and compliant conditions in environments where the risk of contamination must be minimised.

Property	Value
Fragrance	Odourless
pH	10
Area of Use	For use on all touch points and any water washable surfaces including food contact surfaces.
Dosing Chart: 10L Dilution	Dosing:8
Dosing Chart: 5L Dilution	Dosing:4

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Property	Value
Dosing Chart: Trigger Dilution	dosing: 2
CLP	corrosive enviornmental
How to Use	In trigger spray bottles and mopping
Chemical Colour	Red
EN1276 Certified	Yes
EN14476 Certified	Yes
EN13704 Certified	Yes
EN14675 Certified	Yes
EN1650 Certified	Yes
Cleaning and Sanitising	Dilute 1:40 (4x Dosing pumps for every 5L of water) parts cold and warm water.