DESIFOR-A

Liquid disinfectant concentrate for the food sector

Area of application
- For surface disinfection washable surfaces in the food sector
- For professional use only.
- Surface disinfectant for all areas in industrial kitchens and food preparation areas
- Universally applicable for disinfectant cleaning of waterproof work surfaces, equipment, machines and floors
- For use on tiles, plastic, painted and metallic surfaces (e.g. stainless steel)

Application
- Wipe down surfaces and equipment with the application solution
- After the recommended exposure time by surfaces and objects, thoroughly rinse with cold, clear drinking water prior to use.

<table>
<thead>
<tr>
<th>Field of application / effectiveness</th>
<th>Dosage / exposure time</th>
<th>Note</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bactericide and yeasticidal</td>
<td>3.0%/30min</td>
<td></td>
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<tr>
<td></td>
<td>4.0%/15min</td>
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<tr>
<td></td>
<td>5.0%/5min</td>
<td>20 deg. C, high and low load</td>
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</tbody>
</table>

Product details
- Listed in the IHO list of disinfectant
- Disinfects and cleans in a single application
- Good solvent capacity for grease and grime
- Easy to rinse off in conformity with the specifications of the German Food and Feed Code (LFGB)
- Excellent material compatibility
- Free from aldehyde and chlorine
- HACCP sales certificate is available

Note
- Use product with cold water only!
- In conformity with the German Accident Prevention Regulations, protective gloves have to be worn when handling disinfectant cleaners – even in case of the application solution.

All information contained in our brochures is accurate to the best of our knowledge and experience. No liability can be derived from the information herein. For details about the product, please refer to the safety data sheet. 

pH conc 0 2 4 6 8 10 14

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QUALITÄT UND SERVICE