



PRONTO ALL'USO

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 Bactericidal-fungicidal multi-purpose disinfectant for surfaces with rapid action and evaporation

→ DESCRIPTION

Professional, multi-purpose, hydro-alcoholic disinfectant with rapid evaporation for surfaces. Rapid and effective bactericidal and fungicidal action. It disinfects and hygienizes all washable surfaces. It does not clog metals and leaves surfaces brilliant. Suitable for any type of material due to its neutrality.

Homologated Disinfectant – Registration n° 19574 of the Italian Ministry of Health.

→ TECHNICAL CHARACTERISTICS

Physical appearance: colourless clear liquid or slightly yellow
 pH (as it is): 7,0 ± 1,0
 Relative density at 20°C: 1,00 ±0,05
 Perfume: alcoholic

The above indicated chemical-physical data represent the typical product's characteristics drawn from the analysis carried out on the product. These values are not a specification.

→ INSTRUCTIONS FOR USE*

Spray **Pronto All'Uso** as such on a cloth, then pass on the surface in contact with food. Remove with disposable paper. For large surfaces, spray the product with the suitable nebulizer/dispenser and leave to act for 5 minutes for a bactericidal activity and 15 minutes for bactericidal and fungicidal activity.

→ FIELDS OF APPLICATION

Pronto All'Uso is indicated for the rapid disinfection of all washable surfaces, materials, equipment and tools in general. The 750 mL format is suitable for the sector of food, hospital, dentist, community, food industries, and kitchens. Useful for self-control plans (HACCP).
 The 10 L format is suitable for hygienization and disinfection of floors, tiles and large surfaces in general.
Pronto All'Uso is indicated to ensure a deep hygiene, wherever it is necessary to ensure perfectly hygienized and disinfected environments. Hygienization by aspersion of surfaces, equipment and plants. Treatment of tools, conveyor belts, slicers, knife and containers.





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→ COMPATIBILITY OF THE FORMULATION

Pronto All'Usso is compatible with most material normally present in food industries, if used according to the producer's indications. In case of doubt, carry out a test on the single material before using the product.

→ PRECAUTIONS FOR HANDLING AND STORAGE

Keep containers tightly closed in original packaging and away from food or feedstuffs and beverages. Do not dispose of the container in the environment after use. Refer to the Material Safety Data Sheet.

→ PACKAGING

10 litres net drums
750 mL net bottles in cartons containing 12 bottles.

*The indications have been established for general use conditions. For conditions differing from the norm, for example depending on the particular water hardness, the working method or cleaning problems, please consult us; our technical service will be pleased to advise you and to cooperate with you.

