

D4.8

Detergent disinfectant

Description

Suma Sol D4.8 is a broad-spectrum detergent disinfectant for use on all surfaces including food contact surfaces.

Key properties

Suma Sol D4.8 is a powder suitable for use on all hard surfaces, equipment and utensils requiring disinfection. The product contains active chlorine for effectivity against a wide spectrum of micro-organisms. It also contains a scale control agent, which makes it effective in all water conditions.

Benefits

- Effective against a wide spectrum of micro-organisms, helping to improve hygiene security
- Highly concentrated formulation gives economy in use
- Effective in all water conditions
- Easy soluble in water
- Suitable for disinfection of all kitchen equipment

Use instructions

Spray disinfection:

- 1. Preclean heavily soiled surfaces.
- 2. Spray surface with solution (minimum recommended dosing of 10g/l* water) and leave for 30 seconds.
- 3. Wipe with damp cloth.
- 4. Rinse and allow to air dry.

General disinfection:

- 1. Prepare solution (minimum recommended dosing of $10g/l^*$) using hand warm water.
- 2. Preclean heavily soiled surfaces.
- 3. Immerse in solution or apply solution with cloth or brush to the surface.
- 4. Leave for 5 minutes.
- 5. Rinse and allow to air dry.

Neat

- 1. Sprinkle on wet surface or apply to wet cloth.
- 2. Wipe surface with cloth.
- 3. Leave for 1 minute.
- 4. Rinse and allow to air dry.



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Technical data

Appearance: pink powder pH (1% solution at 20°C): 8 Available chlorine (%w/w): 3,3

The above data is typical of normal production and should not be taken as a specification.

Safe handling and storage information

Full guidance on the handling and disposal of this product is provided in a separate Safety Data Sheet; sds.diversey.com. Store in original closed containers away from extremes of temperature. Only for professional users / specialists.

Product compatibility

Under recommended conditions of use, Suma Sol D4.8 is suitable for use on most materials commonly encountered in the kitchen.

Microbiological data

Suma Sol D4.8 passed EN 1276 at a dilution of 1-2-3% in hard water (300ppm as CaCO3) and in clean conditions (0,03% bovine albumin), 5 minutes contact time.

Suma Sol D4.8 passed EN 1276 at a dilution of 3-4% in hard water (300ppm as CaCO3) and in dirty conditions (0,03% bovine albumin), 5 minutes contact time.

Suma Sol D4.8 passed in compliance with the provision of EN 1040 at a dilution of 0,5%-1%-2% following 5 minutes contact time.