RF-12

SANITISER CONCENTRATE

- **Food grade** sanitiser
- Very effective on a wide range of bacteria
- Solutions of RF-12 are non-hazardous and mild to use.

RINSE FREE
NO RINSING REQUIRED!

AGAR
The Chemistry of Cleaning

RF-12
Sanitiser Concentrate

- No rinsing is required after use
- Effective on a wide range of bacteria

SAFE FOR FOOD CONTACT SURFACES

RF-12 is a sanitiser-concentrate for use in all food-processing areas. It is designed for sanitising all surfaces which have been cleaned, including pots, pans, chopping boards, utensils, benches and floors. When RF-12 is correctly diluted, rinsing is not required and solutions may be left on the surface to continue sanitising.

RF-12 passes microbiological tests as a biocide/biostatic agent at a dilution of 1 in 20.

APPLICATION
HARD, NON-POROUS SURFACES:
Scrub surfaces clean with detergent to remove food residues then rinse and allow to drain
For rinse-free sanitising, dilute RF-12 to 1 in 20. This is 25ml per 500ml of water (50ml per litre) Make up solution and apply to surface with mop, cloth or sponge. Direct contact with prescribed goods (e.g. foodstuffs) must be prevented. Leave solution in contact with surface for 5 minutes or more to kill any bacteria. Rinsing is not required, but treated surfaces should be adequately drained before processing operations resume.

POROUS AND SEMI-POROUS SURFACES / HEAVY DUTY SANITISING:
Scrub surface clean with detergent, rinse and drain. Dilute RF-12 to 1 in 6 with water. This is 167ml per litre of water. Apply solution with mop, cloth or sponge and leave in contact at least 5 minutes. Rinse well with potable water and allow to drain well before use.

AGAR CLEANING SYSTEMS PTY LTD
12-14 Cope Street, Preston, VIC 3072
VIC (03) 9480 3000
NSW (02) 8743 9629   Key Distributor:
QLD (07) 3274 3438   WA (08) 9249 4566
SA (08) 8293 2920
www.agar.com.au

Net: 5L

USE ON:
COOKING EQUIPMENT

POTS & PANS

FOOD PREPARATION SURFACES