KILL GERMS & BACTERIA WITH SINGLE STEP

SINGLE STEP is an excellent cleaner and degreaser for general surface cleaning, sink washing of pots and pans, floor cleaning and for cleaning equipment such as filling machines, cookers, conveyor belts and mixing pans.

LET'S TALK

WHAT IS **SINGLE STEP?**

SINGLE STEP is a concentrated, food-grade cleaning and sanitising detergent for use in all kitchen and foodprocessing areas. It is designed to remove food products from all hard surfaces, whilst killing germs at the same time.

When washed with SINGLE STEP, items are rendered clean and free from most common bacteria.



SINGLE STEP 5L SIN5 SINGLE STEP 20L SIN20

KEY BENEFITS



KILLS GERMS FROM HARD SURFACES



CLEAN & SANITISE IN JUST ONE STEP



ODOURLESS FOR FOOD INDUSTRY



SAFE ON **ALUMINIUM** Kills bacteria & germs on hard surfaces at food processing areas

Efficient food grade cleaning and sanitising detergent

Specifically formulated for the food industry

Low alkaline product that is safe on aluminium areas

WHEN & **HOW TO USE**

General cleaning:

Use diluted to 1 in 40. Apply with mop, cloth or sponge. Scrub then rinse thoroughly with clean water.

Floor cleaning:

Heavy soilage – use diluted to 1 in 10. Medium soilage – use diluted to 1 in 20. Mop floor with solution, leave to soak 5 minutes, scrub, mop up then rinse with clean water. Squeegee floors to speed up drying







