



KitchenPro Oxy Wipes S KitchenPro Oxy Foam S

Easy and convenient one-step high-speed H₂O₂ disinfectant with enhanced cleaning performance

One-step high-speed H₂O₂ disinfectant

Non-fragranced formula specifically designed for a wide range of surfaces

Performance matters...

Innovative H₂O₂ formulation which covers a broad efficacy spectrum

- ▲ Hi-speed H₂O₂ technology
- ▲ Easy one-step cleaner and disinfectant for a wide range of surfaces
- ▲ Broad efficacy spectrum, covering virucidal and sporicidal claims (e.g. C.difficile, Norovirus)
- ▲ Short contact times

Safety matters...

Certified to be used in indirect food preparation and processing areas

- ▲ Active ingredients decompose into water and oxygen

Sustainability matters...

Making a positive environmental impact

- ▲ 100% solvent and chlorine free formula



KitchenPro Oxy Wipes S

EN 13727 bactericidal	2 Min
EN 13624 yeasticidal	15 Min
EN 13624 fungicidal	30 Min
EN 14476 virucidal	30 Min*
EN 14476 Norovirus	15 Min
EN 16615 bactericidal	2 Min
EN 16615 yeasticidal	1 Min
EN 16615 fungicidal	5 Min
EN 13704 sporicidal	60 Min*

KitchenPro Oxy Foam S

EN 13727 bactericidal	1 Min
EN 13624 yeasticidal	1 Min
EN 13624 fungicidal	5 Min
EN 14476 virucidal	2 Min* / 30 Min
EN 14476 Norovirus	1 Min* 15 Min
EN 16615 bactericidal	1 Min
EN 16615 yeasticidal	1 Min
EN 16615 fungicidal	5 Min
EN 13704 sporicidal	30 Min*

*clean conditions.

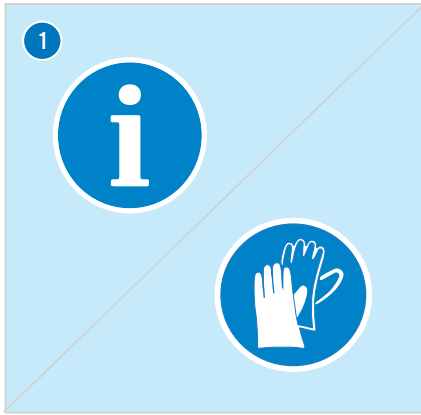
Depending on your working process also clean conditions may apply if surfaces are pre-cleaned and dried before the disinfection process.



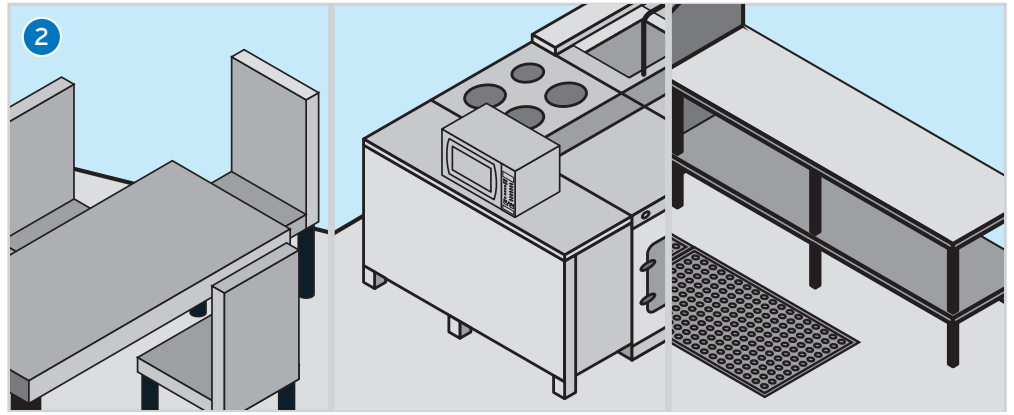
ONE BOTTLE OF
KITCHENPRO OXY FOAM S
CLEANS AND DISINFECTS
UP TO 150 M²



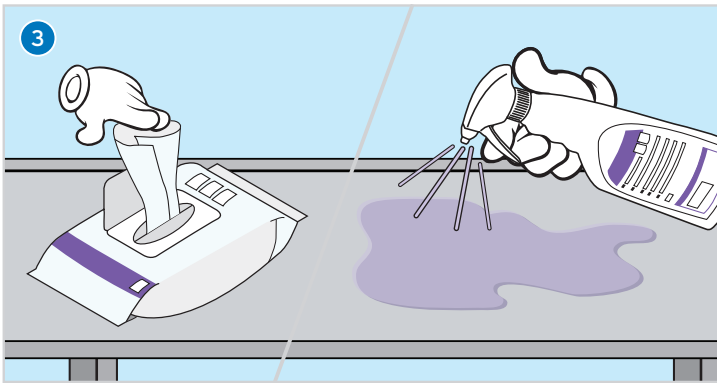
Easy application



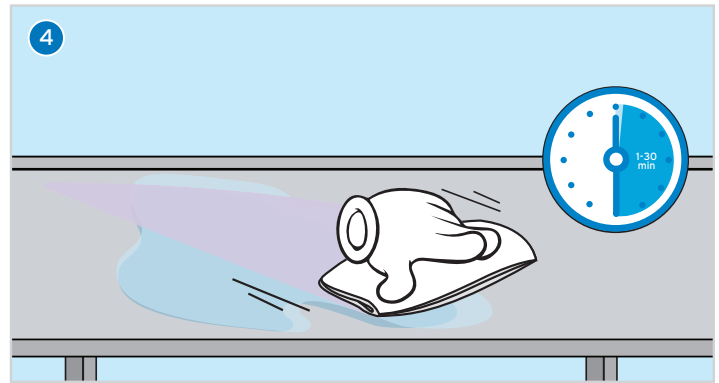
1. Check hygiene plan for detailed use information. Unplug all electric equipment before cleaning. Gloves recommended for hygiene reasons.



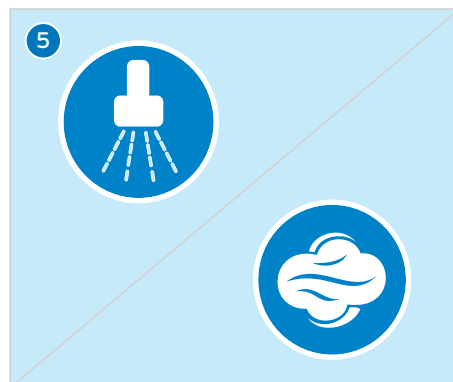
2. Cleaning and disinfection for a wide range of surfaces: front of house (tables, chairs, counters), food preparation / processing areas, kitchen floors, walls etc.



3. Apply KitchenPro Oxy Wipes S or KitchenPro Oxy Foam S to clean the surface.



4. Wipe the surface ensuring it is completely wet. Allow the product to work for the indicated contact time to disinfect the surface. Dispose used Wipe.



5. You may need to rinse with drinking water, depending on the application area:

- Rinsing required for food contact surfaces, indirect food preparation and processing areas
- No Rinsing required in the food and feed environment for which no food contact is anticipated.

Allow to air dry. If necessary polish surface by using a dry single use cloth.

KITCHENPRO OXY FOAM S AND
KITCHENPRO OXY WIPES S
ARE BACTERICIDAL AND FUNGICIDAL
ACCORDING TO EN EN13727,
EN 16615, EN 13624, EN 13704 AND
**EFFECTIVE AGAINST
NOROVIRUS**



One-step high-speed H₂O₂, non-fragranced formula specifically designed for a wide range of surfaces:

	Product	Description	Pack Size
	KitchenPro Oxy Foam S	Easy and convenient ready-to-use disinfectant spray with enhanced cleaning performance	6 x 750ml
	KitchenPro Oxy Wipes S	Easy and convenient ready-to-use disinfectant wipe with enhanced cleaning performance	6 x 100 Wipes

Notes

- ▲ Do not use on surfaces sensitive to oxidative agents such as marble, copper or brass.
- ▲ Active substance: 100g contains 1,5g hydrogen peroxide (CAS 7722-84-1)

Safety

- ▲ Use biocides safely.
- ▲ For professional use only.
- ▲ Always read the product information before use. For further information and safety instructions see safety data sheet.
- ▲ Do not mix with any other product!
- ▲ Dispose of packaging only if emptied and closed.

Storage

Product should be stored in original closed container between 5°C and 25°C in a cool, dry location out of direct sunlight.

Worldwide Headquarters
Ecolab Inc.
370 Wabasha Street N
St. Paul, MN 55102

European Headquarters
Ecolab Europe GmbH
Richtistr. 7
CH-8304 Wallisellen

www.ecolab.com

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