

## PROTECT Food Surface Sanitiser



Protect is a ready to use, non-rinse sanitiser, specially formulated for use on bar tops, restaurant table tops and food service counters, where the busy environment means a rapid turnaround and smear-free finish is required. Protect passes the requirements of EN1276 and EN13697 when used as directed.

Protect is safe to use on all laminated, stainless steel, tiled, painted, sealed wood, marble and polished granite surfaces. Protect is effective in tackling Staphylococcus aureus, Escherichia coli, Enterococcus hirae, and is fully biodegradable – presenting no effluent problems.

Pack size: 2x5L Code: LEGM-AP0480-2W 6x1L Code: LEGM-AP0481-SSW  
4x5L Code: LEGM-AP0480-4N



**PASSES THE REQUIREMENTS OF EN1276 AND EN13697, WHEN USED AS DIRECTED.**  
(Passes the protocol of EN13697 in 30 seconds)



Work Tops



Table Tops



Bar Tops



Food Counters

### How To Use

Protect is a non-rinse food surface sanitiser that is effective in tackling food poisoning bacteria. Specially formulated for use on bar tops, restaurant table tops, work tops and food service counters. Safe to use on most surface types, it leaves surfaces clean and sparkling.

Protect is fully biodegradable and so presents no effluent problems.

#### DIRECTIONS FOR USE:

Turn the nozzle to the "ON" position. Spray directly onto the surface to be sanitised and allow a 60 second contact time before wiping away using a clean damp cloth or disposable paper towel. Leave to air dry. Store the bottle upright in a safe place and protect from extreme temperatures. Protect is also available in 5L containers. To refill the 1L trigger spray bottle, remove the trigger head and simply pour the product directly into the container. **DO NOT DILUTE THE PRODUCT.**



#### HEALTH & SAFETY

Please refer to the MSDS for full health and safety information.



**DO NOT INGEST**  
**DO NOT MIX WITH OTHER CHEMICALS**  
**KEEP OUT OF REACH OF CHILDREN**