SURE® Ice & Shake

Concentrated cleaner disinfectant for shake machines and other beverage equipment

Description

SURE Ice & Shake is part of a unique range of plant based, 100% biodegradable professional cleaning products for all daily cleaning needs. SURE Ice & Shake is a concentrated detergent disinfectant suitable for the cleaning, disinfection and milkstone removal of shake, ice machines and other beverage equipment found in food service premises.

Key properties

- Suitable for cleaning, disinfecting and milkstone removal from shake machines and other beverage equipment found in food service premises
- Suitable for regular use
- Effective in all water conditions
- No fragrance nor dye, natural odour present due to plant based ingredients
- Contains plant based actives from renewable sources
- 100% biodegradable and decomposed by natural processes
- No environmental hazard classifications, no safety warnings for product in use for user

Benefits

- Saves time; cleaning, disinfection and milkstone removal is done with one single product in one application
- Very effective against a wide range of microorganisms, helps to improve hygiene security
- Bactericidal and yeasticidal activities
- Reduced environmental impact

Use instructions

Follow manufacturer's specific instructions.

Shake machines and other beverage equipment:

1. Dose 15ml SURE Ice & Shake per liter of hand warm water in a bucket or sink (concentration of 1.5%).
2. Remove debris before applying product.
3. Apply solution and clean with cloth or brush.
4. Leave for 5 minutes.
5. Rinse thoroughly with clean water and allow to air dry.

Important note:

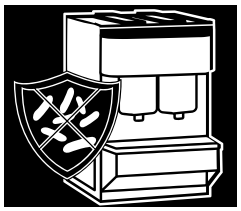
Before the first use of the product on a heat treatment shake machine, the conventional procedure is recommended to be conducted with the cleaner, disinfectant and descaler. 2 weeks later start with Sure Ice & Shake.











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Technical data

Appearance: pale yellow liquid
pH value (neat): 2
Relative density (20°C): 1.08
Viscosity (mPa.s; 20°C): <50
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, SURE Ice & Shake is suitable for use on all water resistant materials commonly encountered in the kitchens.

Microbiological data

SURE Ice & Shake meets all European standards for making bactericidal and yeasticidal claims within 5 minutes.
SURE Ice & Shake passed the EN1276 (bacteria) at a dilution of 1% under dirty conditions in 5 minutes.
SURE Ice & Shake passed the EN13697 (both bacteria and yeast) at a dilution of 1% under dirty conditions in 5 minutes.
SURE Ice & Shake passed the EN1650 (yeast) at a dilution of 1% under dirty conditions in 5 minutes.

Environmental information

SURE Ice & Shake is 100% biodegradable according to OECD 301B test.

Available pack sizes

SURE Ice & Shake is available in 1L bottle suitable for recycling.

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