

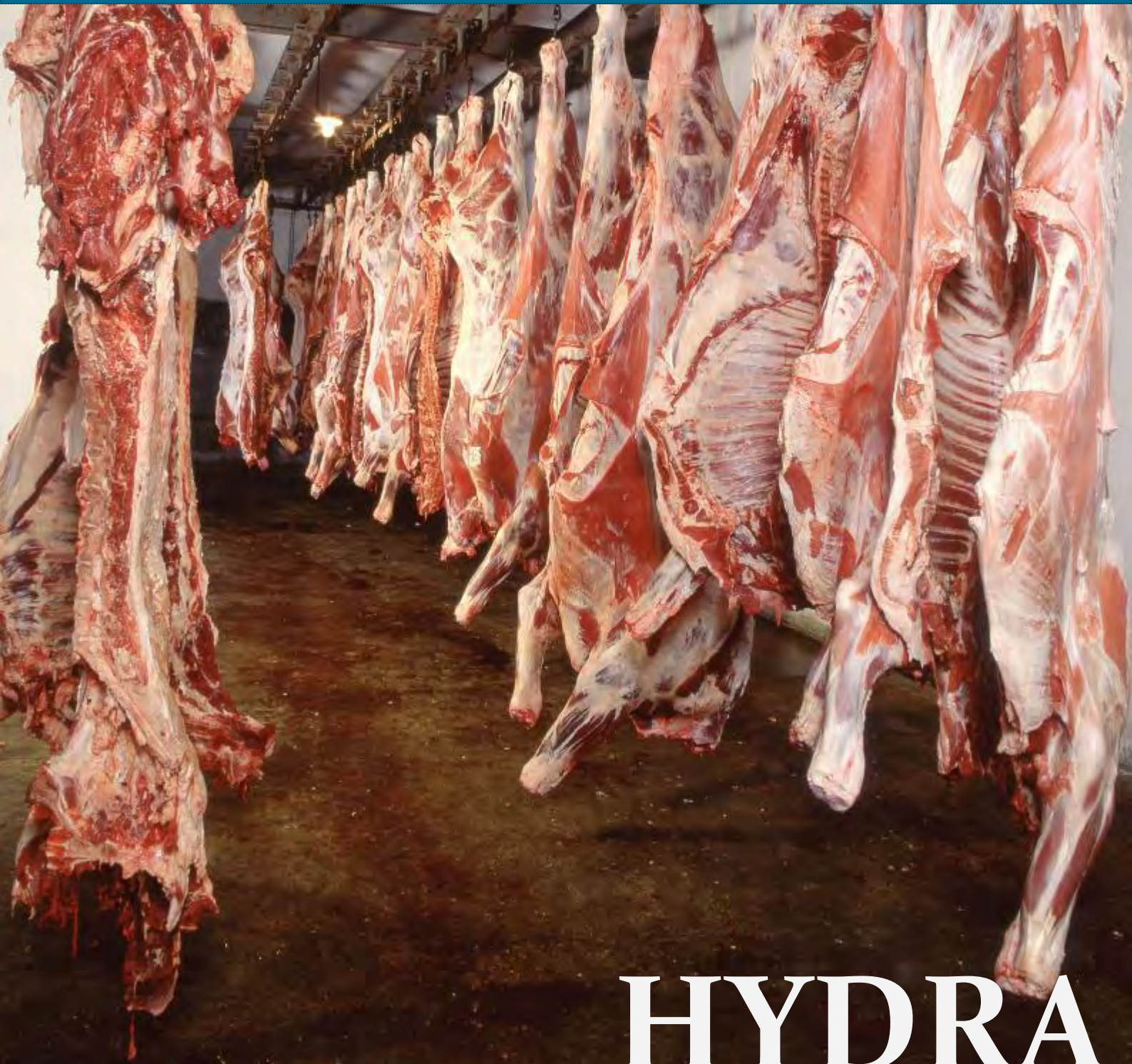
# SQUAD



**Surface Disinfectant Sanitiser**

**Odourless Disinfectant Based On QAC**

**Odourless disinfectant based on quaternary ammonium compound**



# HYDRA

## Features & Advantages

- ◆ **General-purpose odourless disinfectant** based on quaternary ammonium compound.
- ◆ **Provides excellent disinfectant activity** against most vegetative forms of micro-organisms including Gram-positive and Gram-negative bacteria and yeasts.
- ◆ Non-caustic, non-alkaline and non-toxic.
- ◆ **Squad can be applied as a spray**, fogging or by means of a clean mop, cloth or sponge.
- ◆ **Destroys** Bacteria, Moulds, Viruses & **Harmful Micro-Organisms** on Contact.
- ◆ **Use for disinfecting** floors, walls, utensils and other food preparation equipment, suitable for use in meat and poultry processors, snack foods, dairies, beverage plants and other **types of food processing operations**.
- ◆ It should be applied after surfaces have been thoroughly cleaned and rinsed.
- ◆ **Packed in 5 litre and 20 litre bottles**.
- ◆ Wide Spectrum **Sanitizer Cleaner**.
- ◆ **Destroys** offensive **odours**.

## The Description



Odourless, bacterial disinfectant / sanitizer. Powerful agents act rapidly. Destroys the growth of harmful bacteria and micro-organisms. Used to sanitise / disinfect areas an odourless sanitizer is preferred. Squad also destroys the micro-organisms which produce sulphides with their associated unpleasant smells.



Use for disinfecting floors, walls, utensils, food preparation equipment and poultry processors & other types of food processing operations.

Odourless Disinfectant. Destroys Bacteria, Moulds,



Viruses & Harmful Micro-Organisms on Contact.

## The Solution

**Squad** is a Wide Spectrum Sanitizer Cleaner.

### Safe On All surfaces

**Squad** is non-caustic, non-alkaline and non-toxic. Safe to use on all surfaces. It will not cause tainting. Use to Disinfect all cleaned surfaces.

### Versatile - Sterilises All Surfaces

Totally Effective Against a Broad Spectrum of Bacteria, Yeast Moulds and Viruses Including Staphylococcus sp, Escherichia sp, Lactobacillus sp, Pseudomonas sp, Corynebacterium, diphtherias,



Streptococcus pneumonia, Neisseria gonorrhoea, Salmonella typhosa, Serratia marcescens, Proteus vulgaris, Mycobacterium tuberculosis, Spiro plasma sp, Clostridium sp, Trichophyton gypseum, Microsporium audouinii, Cryptococcus neoformans, blastomyces dermatitis, Coccidioides immitis, Histoplasma capsulatum, Penicillium tardum, Influenza virus type A, Asian influenza, Poliovirus type1, Coxsackie B-1, ECHO 6, Adenovirus type2, HIV, Hepatitis, Vaccinia, and Herpes simplex.

## How To Use

### For all food preparation surfaces, walls, equipment and utensils

Dilute 1:100 with water. Spray or wipe surfaces. No need to rinse.

### Vending machines, refrigerators, chillers and cold rooms

Dilute 1:100 with water. Spray or wipe over surfaces. No need to rinse.

### Fogging: Chillers, cold rooms or to sterilise preparation areas

Dilute 150. Close doors Fog area. Leave for 20 minutes.

### Automatic Dosing: Sandwich conveyor belt system

Dilute 1:150 through automatic dosing equipment.

### Humidifiers, Chillers, Air conditioning plants

Dilute 1:100 fill reservoirs in system.



# Hydra

## Research & Development



### Hydra International Limited

8 Carters Lane, Kiln Farm, Milton Keynes MK11 3ER, U.K.

+44 (0)1908-265889 | [sales@hydra-int.com](mailto:sales@hydra-int.com)

[www.hydra-int.com](http://www.hydra-int.com)

