







C5 Concentrated Disinfecting Cleaner

Safe for use on food contact surfaces

Highly concentrated detergent and disinfectant for all food contact surfaces in food premises.



Use Flash Professional C5

Trusted

- From a market leading brand Flash.
- Delivering value and results that are trusted by professionals and their guests.

Simple

- Cleans and disinfects in one go, with a 15 second contact time (tested against EN1276, in dirty conditions).
- Food-contact safe formula (non-tainted), designed for common surfaces in food premises.
- Easy to learn and use via colour coding, numbering and language-free icons.
- Lasts up to 200 sprays (750ml) / 20 buckets (10L).

Effective

- Cuts through grease and dried-on food soiling.
- Effective against a wide range of microorganisms, to help provide hygiene security.
- Effective in all water hardness conditions.

...for outstanding business results

**** Satisfy your guests

Cleanliness can help you improve your ratings & reviews and generate incremental business.



Minimize your total operating cost

The Flash Professional System helps create outstanding results fast. Accurate dosing every time with wall-mounted dispensers helps control cost in use.



Contribute to a more sustainable development

Refillable spray bottles are provided, which can reduce packaging waste versus ready-to-use products. The 2L canisters are made from recyclable material.



Care for your staff

The Flash Professional System is designed to be easy to learn. Colour code, numbering and language-free icons make it easy to use.

Technical information





Research & Development Corner

- Food-safe formula uses a Quaternary Ammonium compounds to kill harmful bacteria. Formula has been tested against both EN1276 and EN13697 and proven effective against a range of bacteria.
- Formula also incorporates surfactants in order to deliver cleaning power.

Technical Description

EAN code:

Appearance: Purple liquid Unperfumed Smell: pH (neat): 11.25 **Density:** 1.086 g/cm³ Water solubility: High Packaging: 2L Canister Comes with empty spray bottles (750ml)

Safety Instructions

Please make sure your employees read and understood the product label and your COSHH assessment (Chemical Risk Assessment in EU) before using this product. The label contains directions for use and both the label and SDS contain hazard warnings, precautionary statements, first aid procedures and storage information. SDS are available on-line at our website www.pgpro-msds.com or can be provided to you via the call centre.

Usage & Dosing Instructions

- 1. Spray Cleaning and Disinfection (1.3%)
- Remove excess loose debris from surface.
- Spray on surface to be cleaned.
- Leave for required contact time (see microbiological section), then wipe clean.
- 2. Bucket Cleaning and Disinfection (1%)
- Remove excess loose debris from surface.
- Apply solution with cloth/brush.
- Leave for required time, see microbiological section, then wipe clean.
- For heavily soiled surfaces pre-clean surface using C5 or #5 Flash Heavy Duty Degreaser before disinfection.

Diluted product will be active for up to seven days. Empty and rinse bottle before refilling.

Where to Use

- Under recommended conditions of use, C5 is suitable for use on all materials commonly encountered in the kitchen.
- C5 is a non-tainting formula and suitable for use on food-preparation surfaces.



Where Not to Use

 Some types of aluminium could be damaged. On aluminium and waxed or painted surfaces, test product first on a small inconspicuous areas before use.

Biocidal Informtion

- Bactericidal according to EN1276 (1%/15 second contact time, tested in dirty conditions).
- Bactericidal according to EN13697 (1%/5min contact time, tested in dirty conditions).