



Always on hand to help with hygiene – in Europe and around the world:

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Dr. Weigert management system – Certified according to DIN EN ISO 9001/13485/14001

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Kitchen | Food



neoform® K plus
neoform® K sprint

Cleaning and Disinfection of
Surfaces and Equipment.

D1063 / 07-2019 © Dr. Weigert, Hamburg

neoform® K plus – For Daily Cleaning and Disinfection

neoform® K plus

Combined cleaning and disinfection of surfaces and equipment in the food industry and in professional kitchens as well as surfaces and equipment that do not come into contact with food, such as e.g. in the pharmaceutical and cosmetics industry.

Also used for shoe sole hygiene in brush washing systems as well as disinfecting mats e.g. in hygiene sluices.

- Outstanding cleaning performance and excellent material compatibility



Effizient und überzeugend in der Anwendung:

- Bactericidal and yeasticidal according to the European Standards¹ akterizide and active against enveloped viruses according to RKI/DVV²
- VAH-listed³, included in the IHO⁴ list of disinfectants
- Also suitable in cooling areas up to 4 °C
- Deliberate avoidance of perfumes, colourants and aldehydes
- Can be used with the wiping method as well as with the foaming method using low-pressure and foam cleaning devices

Application Recommendations:

Disinfection in clean conditions (cleaned surfaces)

Bactericidal , yeasticidal	5 ml/l (0,5 %), 15 min, 20 °C
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Disinfecting action in dirty conditions (non pre-cleaned surfaces)

Bactericidal (EN 1276, EN 13697)	5 ml/l (0,5 %), 15 min, 20 °C 20 ml/l (2,0 %), 60 min, 10 °C 30 ml/l (3,0 %), 60 min, 4 °C
Yeasticidal (EN 1650, EN 13697)	5 ml/l (0,5 %), 15 min, 20 °C 20 ml/l (2,0 %), 15 min, 10 °C 20 ml/l (2,0 %), 60 min, 4 °C
Begrenzt viruzid (RKI/DVV ² incl. HIV, HBV, HCV)	10 ml/l (1,0 %), 15 min, 20 °C

Shoe sole hygiene

Cleaning of soles in brush washing systems	at least. 1 ml/l (0,1 %)
Shoe sole disinfection in disinfecting baths and disinfecting mats (bactericidal, yeasticidal) ⁵	40 ml/l (4,0 %), 5 min, 20 °C

Our Competence– Your Benefit:

- broad activity spectrum, short contact times
- safe disinfection and an excellent cleaning performance
- high level of material compatibility
- easy to rinse off
- good foaming activity
- free of perfumes, colouring agents and aldehydes



- extensive hygiene safety, quick results
- hygiene and cleanliness in only one step
- universal application with water-proof surfaces and equipment
- hygienic residue-free surfaces
- optimum wetting for maximum activity also on vertical surfaces
- prevention of allergy risks

neoform® K sprint – Quick Intermediate Disinfection

neoform® K sprint

Specific and rapid disinfection of

- surfaces in the food industry and professional kitchens which come in contact with food
- surfaces in hospitals and doctors' and dentists' practices
- surfaces and equipment in the pharmaceutical and cosmetics area
- surfaces in the laboratory area, e.g. laboratory benches



Rapid and Multi-functional:

- Bactericidal, yeasticidal, fungicidal and tuberculocidal activity confirmed in accordance with VAH³- and EN-methods¹; activity against enveloped viruses confirmed according to the test guidelines of the RKI/DVV² by certification
- Also limited spectrum virucidal activity (active against norovirus and adenovirus) as well as active against rotavirus
- VAH³-listed, included in the disinfectant list of the IHO⁴
- Also suitable in cooling areas up to 4 °C
- Residue-free drying, no rinsing necessary
- Can be used with the wiping method
- Free of aldehydes, colourants and perfumes

Application Recommendations:

Disinfection in clean conditions (cleaned surfaces), undiluted

	Kitchen, Food industry	Medical area, Laboratory, pharmaceutical / cosmetics area
Bactericidal	15 sec, 20 °C; 30 sec, 10 °C; 30 sec 4 °C (EN 1276, EN 13697)	1 min, 20 °C (EN 13727, EN 16615)
Yeasticidal	30 sec, 20 °C; 30 sec, 10 °C; 60 sec 4 °C (EN 1650, EN 13697)	1 min, 20 °C (EN 13624, EN 16615)
Fungicidal	3 min, 20 °C (EN 1650, EN 13697)	–
Tuberculocidal	–	30 sec, 20 °C (EN 14348)

Disinfection in clean conditions (cleaned surfaces), undiluted, all areas

activity against enveloped viruses (incl. HIV, HBV, HCV)	15 sec, 20 °C (EN 14476, RKI/DVV)
limited spectrum virucidal activity	2 min, 20 °C (EN 14476)

Our Competence– Your Benefit:

- very short contact time
- active against noroviruses
- dries rapidly without leaving residues
- free of perfumes, colouring agents and aldehydes



- Hygiene safety without waiting times
- prevention of common norovirus infections
- no product residues, no additional rinsing - therefore time-saving
- prevention of allergy risks