
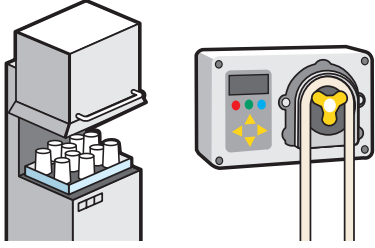

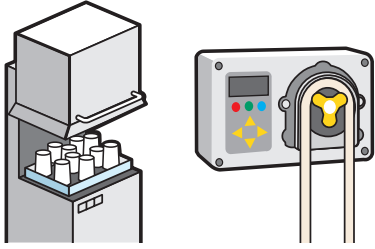

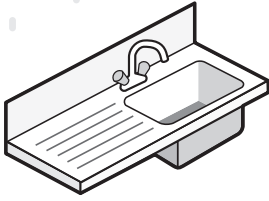

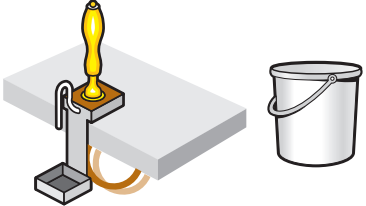

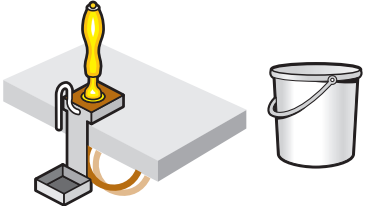

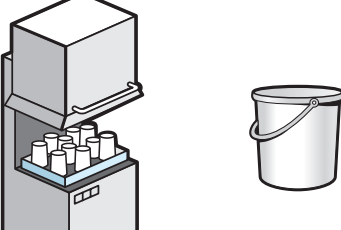





Bar & Cellar

PRODUCT	METHOD OF USE	DILUTION
 <p>Automatic Glasswasher Detergent</p>		<p>Dispensed Automatically</p>
 <p>Automatic Glasswasher Rinse Aid</p>		<p>Dispensed Automatically</p>
 <p>Manual Glasswash Liquid</p>		<p>20 - 40ml per 10 litres of hot water</p>
 <p>Beerline Cleaner</p>		<p>50 - 75ml per 5 litres of cold water</p>
 <p>Purple Beerline Cleaner</p>		<p>50 - 75ml per 5 litres of cold water</p>
 <p>Glass Renovator</p>		<p>5 litre Bucket</p> <p>Dishwasher : 3 scoops</p> 

Bar & Cellar

PRODUCT	METHOD OF USE	DILUTION
 <p>Kitchen Cleaner H41</p>		
 <p>Kitchen Cleaner H41</p>		<p>Ready to use</p>
 <p>Fast Acting Antibacterial Cleaner & Disinfectant H2FA</p>		<p>Ready to use</p>
 <p>Antibacterial Spray</p>		<p>Ready to use</p>
 <p>Detergent Disinfectant H2</p>		
 <p>Concentrated Washing Up Liquid With Antibacterial Agent</p>		<p>20 - 40ml per 10 litres of hot water</p>