

Bar & Cellar



Wear protective equipment as recommended on the label for each product



Key Products



AUTOMATIC GLASSWASHER DETERGENT

Gives a sparkling, smear-free finish in glass washing machines. Suitable for use in hard or soft water.



AUTOMATIC GLASSWASHER RINSE AID

For use in automatic and semi-automatic glasswashing equipment. Provides a sparkling, spot-free finish and is suitable for use in hard or soft water.



MANUAL GLASSWASH LIQUID

For hand washing glasses, tankards and optics. Suitable for use in hard or soft water.



BEERLINE CLEANER

Effectively cleans beer dispensing equipment. Aids the removal of yeasts and biofilm without affecting the 'beer head'. Suitable for use in hard or soft water.



PURPLE BEERLINE CLEANER

Effectively cleans beer dispensing equipment. Aids the removal of yeasts and biofilm without affecting the 'beer head'. Suitable for use in hard or soft water.



GLASS RENOVATOR

Removes hazing and lipstick residues, restoring sparkle to 'tired' glassware.

Cleaning Method for Beerlines:

Dilution

Use H8 Beerline Cleaner or H8 Purple Beerline Cleaner at 50-75ml per 5 litres of water.
DO NOT use hot water.

Usage

- 1) Empty all beer / lager etc. from the line to be cleaned.
- 2) Pull the diluted solution through the system for 30 minutes, drawing off solution every 10 minutes to draw in fresh solution. Ensure that the beer lines are always full.
- 3) Drain the system and rinse thoroughly with clean, **cold water** to remove all traces of the solution. Draw in fresh water 2 or 3 times during the rinsing.
- 4) Refill beer lines with beer / lager etc.

IMPORTANT:

It is essential not to mix Beerline Cleaner with other detergents, especially acids as this will cause the formation of toxic gas.



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KITCHEN CLEANER

Cuts through dirt and grease.
For use on food preparation equipment and utensils, including stainless steel.



DETERGENT DISINFECTANT

Suitable for cleaning and disinfecting food contact surfaces, utensils and equipment. Passes requirements of BS EN 1276 and BS EN 13697.



KITCHEN CLEANER

Cuts through dirt and grease.
For use on food preparation equipment and utensils, including stainless steel.



FAST ACTING ANTIBACTERIAL CLEANER & DISINFECTANT

Suitable for cleaning and disinfecting food contact surfaces, utensils and equipment. Passes requirements of BS EN 1276 and BS EN 13697.



ANTIBACTERIAL SPRAY

Suitable to disinfect all washable hard surfaces. Passes requirements of BS EN 13697.



CONCENTRATED WASHING UP LIQUID WITH ANTIBACTERIAL AGENT

Powerful cleaning action - formulated for effective grease removal. Suitable for hand dishwashing and other cleaning.