

Hygiene System

Kitchen

Housekeeping

Floorcare

Bar &amp; Cellar

Warewashing

Washroom

## Bar & Cellar

### Bar Surface products you will need

*Please note: You must ensure you are logged into your account on Booker.co.uk to add these products to your trolley.*



#### Clean Pro+ Kitchen Cleaner H41 - 5 Litres

- Cuts through dirt and grease
- For use on food preparation surfaces and equipment
- Also suitable for walls, doors and ceilings
- Safe for use on displays and counters, including stainless steel



#### Clean Pro+ Kitchen Cleaner H41 - 1 Litre

- Cuts through dirt and grease
- For use on food preparation surfaces and equipment
- Also suitable for walls, doors and ceilings
- Safe for use on displays and counters, including stainless steel



#### Clean Pro+ Kitchen Cleaner Ready To Use H41 - 1 Litre

- Cuts through dirt and grease
- For use on food preparation surfaces and equipment
- Also suitable for walls, doors and ceilings
- Safe for use on displays and counters, including stainless steel



#### Clean Pro+ Detergent Disinfectant H2 - 5 Litres

- Suitable for cleaning and disinfecting all food preparation areas
- Can be used for soaking utensils and equipment
- Passes requirements of BS EN 1276 and BS EN 13697



#### Clean Pro+ Detergent Disinfectant H2 - 1 Litre

- Suitable for cleaning and disinfecting all food preparation areas
- Can be used for soaking utensils and equipment
- Passes requirements of BS EN 1276 and BS EN 13697



#### Clean Pro+ Fast Acting Antibacterial Cleaner & Disinfectant Ready To Use H2FA - 1 Litre

- Suitable for cleaning and disinfecting all food preparation areas
- Passes requirements of BS EN 1276 and BS EN 13697



#### Clean Pro Antibacterial Spray Ready To Use - 1 Litre

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