

Hygiene Manual

Hygiene Kitchen Housekeeping **Floorcare** Bar & Cellar Warewashing Washroom **System**

Kitchen

Food Preparation 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

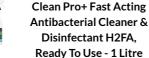
- Suitable for cleaning and disinfecting all food preparation areas
- Can be used for soaking utensils and equipment
- Passes requirements of BS EN 1276 and BS FN 13697



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 FN 13697

H2FA



- Suitable for cleaning and disinfecting all food preparation areas
- Works in 30 seconds
- Passes requirements of BS EN 13697



Clean Pro Antibacterial Spray 1 Litre

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



Clean Pro+ **Antibacterial Surface** Wipes H43 - 1000 wipes

- Suitable for frequent cleaning and disinfection of food preparation surfaces and equipment
- QAC and Alcohol Free
- Non-tainting
- Passes requirements of BS EN 13697



Clean Pro+ **Antibacterial Surface** Wipes H13 - 150 wipes

- Suitable for frequent disinfection of food preparation surfaces and equipment
- Non-perfumed, nontainting
- Passes requirements of BS EN 1276 and BS EN 13697

