

Hygiene System

Kitchen

Housekeeping

Floorcare

Bar &amp; Cellar

Warewashing

Washroom

## Kitchen

Handwash Sink  
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 H2FA, Ready To Use - 1 Litre**

- 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+ Hand Soap H19**  
5 Litres

- Helps maintain a high level of hand hygiene
- Unperfumed to avoid tainting of food
- Formulated to prevent skin dryness


**Clean Pro+ Antibacterial Hand Soap H42**  
5 Litres

- Helps to maintain a high level of hand hygiene
- Safe to use in food areas
- Formulated to prevent skin dryness
- Passes requirements of BS EN 1499


**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, non-tainting
- Passes requirements of BS EN 1276 and BS EN 13697


**Clean Pro Alcohol Hand Gel**  
1 Litres

- Sanitising gel for use after hand washing
- Passes requirements of BS EN 1500



**Clean Pro Alcohol Hand  
Gel  
5 Litres**

- Sanitising gel for use after hand washing
- Passes requirements of BS EN 1500