

Hygiene System

Kitchen

Housekeeping

Floorcare

Bar &amp; Cellar

Warewashing

Washroom

## Kitchen

### Indirect Contact 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+ 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+ 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