

PROFESSIONAL SUPPLIES

Dispensing Guide - for the perfect clean




Catering Supplies

PROFESSIONAL SUPPLIES

Super Concentrate Cleaning Products



Dilution Rates

Trigger Bottle

20ml, 2x2L pack = 200 trigger bottle

Bucket

2x25ml, 2x2L pack = 80x5L buckets



PRO SUPPLIES CONCENTRATED SANITISER

- Code 14341 • Pack Size 2x2L.
- Food safe. Kills bacteria.
- Passes EN1276.
- Passes EN 14476: 2013 + A2: 2019.
- 30 second contact time for EN 14476.
- Tested to PAS2424.
- Refill bottle code 14317.



PRO SUPPLIES CONCENTRATED MULTIPURPOSE CLEANER DEGREASER

- Code 72510 • Pack Size 2x2L.
- For use on all hard surfaces.
- Cuts through grease and grime.
- Food safe.
- Refill bottle code 72506.



PRO SUPPLIES CONCENTRATED PERFUMED MULTIPURPOSE CLEANER

- Code 61191 • Pack Size 2x2L.
- This concentrated perfumed multipurpose cleaner is ideal for spray cleaning on almost any surface from floors to sanitary fittings.
- Refill bottle code 61192.

Drain Maintenance



PRO SUPPLIES ENZYME DRAIN CLEANER

- Code 78179 • Pack Size 2x5L.
- A blend of non-toxic natural microbes which digest oils, fats, greases and other organic matter blocking drainage systems.

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Hand Hygiene



PRO SUPPLIES ANTIBACTERIAL FOAM SOAP

- Code 06909 • Pack Size 3x800ml.
- A non perfumed non tainting formulation proven to be effective against bacteria and leaves hands clean.
- Complies with EN 13727, EN 1276, EN 14476.
- To be used with 48650.



PRO SUPPLIES HAND SANITISER

- Code 06915 • Pack Size 3x800ml.
- A non perfumed non tainting formulation proven to be effective against bacteria and leaves hands clean.
- Complies with EN 13727, EN 1276, EN 14476.
- To be used with 48649.



PRO SUPPLIES PERFUMED FOAM SOAP

- Code 06910 • Pack Size 3x800ml.
- A quality perfumed hand cleaner with a mild, effective formulation to remove light to medium soiling.
- To be used with 48650.

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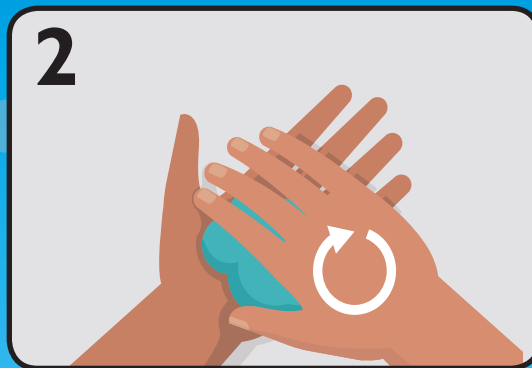
Hand Hygiene Steps

Effective Hand Hygiene is key to minimising the risk of infection

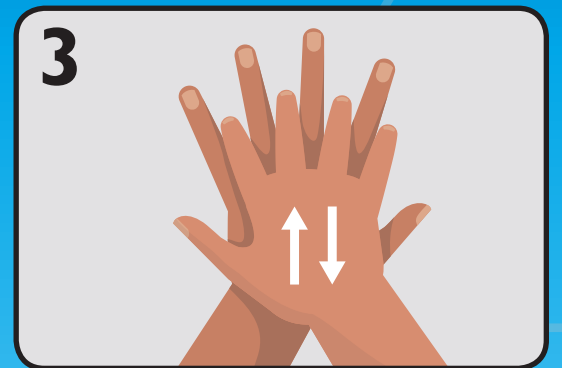
Follow these simple steps:



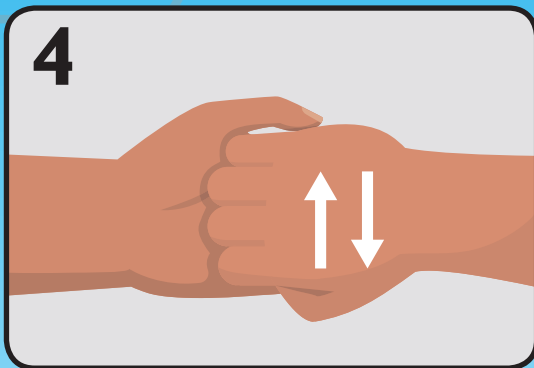
Wet hands and apply soap



Rub hands palm to palm



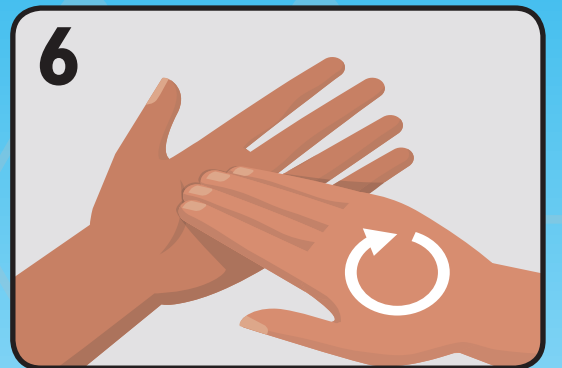
Fingers interlaced, rub palm to palm and then right palm to back of left hand and vice versa



Cusp back of fingers into opposing palm and rub side to side



Clasp right hand around left thumb and rub thumb in rotational manner and vice versa



Rub in a rotational manner backwards & forwards by placing fingertips of right hand in left palm and vice versa



Rinse hands under running water



Dry hands thoroughly



Sanitise your hands by rubbing them together, covering all surfaces, including between your fingers and around fingertips and nails

**PROFESSIONAL
SUPPLIES**

Online COSHH Training with Certificate



COSHH Training COSHH Assessment

www.prosupplies.coshhtraining.co.uk



PROFESSIONAL SUPPLIES

Testimonial



Mickeys Beach - Devon



Bidfood's Professional Supplies provides all staff the peace of mind that we're following EHO guidelines and keeping our customers safe
– **Michael Caines, Owner**



Michael Caines MBE is one of the UK's most celebrated and acclaimed chefs, a successful and imaginative hotelier, a respected spokesperson for the hospitality industry, and a patron and fundraiser for a number of national and local charities and community organisations.



With a life-long career, Michael has built his reputation on a highly personal and distinctive modern cuisine that celebrates the finest local and seasonal produce and ingredients from Devon and the South West and draws on influences from his travels around the world.

Michael appears regularly on Saturday Kitchen, and has made numerous appearances on MasterChef, The Great British Menu, Sunday Brunch and other broadcasts. He has numerous business interests and is extensively involved in community and charity work.

Michael held two Michelin stars for 18 consecutive years before he took the leap of faith to create his own country house hotel. Just six months from opening Lympstone Manor, Michael and the team were awarded their first Michelin star. Amongst his many accolades, Michael cooked in 10 Downing Street for the Prime Minister, was awarded AA Chef's Chef of the Year in 2007, and received an MBE in 2006 for services to the hospitality industry. In 2015 he was made freeman of the City of Exeter "in recognition of his outstanding services to the field of cookery which has led to Exeter's name being known around the world as one which supports cookery".

www.michaelcaines.com

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Dispenser Installation Process Chart



Contact us

Basingstoke
Battersea
Bicester
Birmingham
Chepstow
Edinburgh
Gateshead
Harlow
Lee Mill
Liverpool
Manchester

0370 3663 800
0370 3663 500
0370 3663 285
0370 3663 460
0370 3663 295
0370 3663 480
0370 3663 450
0370 3663 520
0370 3663 600
0370 3663 400
0370 3663 400

Nottingham
Oban
Paddock Wood
Penrith
Salisbury
Slough
Stowmarket
Swansea
Wakefield
Worthing

0370 3663 420
0370 3663 993
0370 3663 670
0370 3663 204
0370 3663 650
0370 3663 250
0370 3663 360
0370 3663 230
0370 3663 400
0370 3663 580

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Always refer to the product packaging for information on its contents.
We do not warrant information provided by third party manufacturers.
If you require further details please contact our Advice Centre on 0370 3663 000

Any supply by us is subject to the "Bidfood trading terms"
(a copy of which is available on request)

Bidfood is a trading name of BFS Group Limited (registered number 239718)
whose registered office is at 814 Leigh Road, Slough SL1 4BD.