

PROFESSIONAL SUPPLIES



**CATERING
SUPPLIES**
IT ALL STARTS HERE

DISPENSING GUIDE for the perfect clean



PROFESSIONAL SUPPLIES

Super Concentrated Cleaning Products

PRO SUPPLIES CONCENTRATED SURFACE CLEANER SANITISER

- Code 14341 • Pack Size 2x2L.
- Food safe. Kills bacteria.
- Passes EN 14476: 2013 + A2: 2019.
- Passes EN 1276 in 30 seconds.
- Provides a high standard of cleaning and sanitising.
- Refill bottle code 14317.



Sustainable Properties

Carton 100% Recyclable
PCR Bottle 100% Recyclable
Cap Recyclable: Check local authority
PCR Trigger Recyclable: Check local authority

PRO SUPPLIES CONCENTRATED MULTI PURPOSE CLEANER DEGREASER

- Code 72510 • Pack Size 2x2L.
- For use on all hard surfaces.
- Cuts through grease and grime. Food safe.
- Passes EN 14476: 2013 + A2: 2019.
- Passes EN 1276 in 30 seconds.
- Provides a high standard of cleaning and degreasing
- Refill bottle code 72506.



Sustainable Properties

Carton 100% Recyclable
PCR Bottle 100% Recyclable
Cap Recyclable: Check local authority
PCR Trigger Recyclable: Check local authority

PRO SUPPLIES CONCENTRATED 3 IN 1 MULTI PURPOSE CLEANER

- Code 61191 • Pack Size 2x2L.
- For use on all hard surfaces.
- Ideal for spray cleaning on any hard surface from floors to sanitary fittings.
- Leaves behind a pleasant mild fragrance.
- Refill bottle code 61192.



Sustainable Properties

Carton 100% Recyclable
PCR Bottle 100% Recyclable
Cap Recyclable: Check local authority
PCR Trigger Recyclable: Check local authority

DILUTION OUTPUTS

Trigger Bottle

Set ecoshot at 10ml - 1 x pump for 750ml trigger
2x2L pack = 400 Refillable trigger bottles

Bucket

Set ecoshot at 25ml - 2 x pump for Bucket
2x2L pack = 80x5L buckets



PROFESSIONAL SUPPLIES

Drain Maintenance



PRO SUPPLIES ENZYME DRAIN MAINTAINER

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

Regular application will:

- Eliminate blockages and odours
- Eliminate the use of hazardous chemicals
- Eliminate the need for expensive rodding
- Provide an improved working environment
- Not affect drainage walls and bondings
- Significantly reduce Biochemical Oxygen Demands and Chemical Oxygen Demands

Sustainable Properties

Carton 100% Recyclable

PCR Bottle 100% Recyclable

Cap Recyclable: Check local authority



PROFESSIONAL SUPPLIES

Hand Hygiene

PRO SUPPLIES

HAND SANITISER POUCH

- Code 06915 • Pack Size 3x800ml.
- A non perfumed, non tainting formulation proven to be effective against bacteria that leaves hands clean.
- Added emollient to leave the hands feeling smooth and conditioned.
- Complies with BSEN 1276, BSEN 14476 and is suitable for use in medical and food preparation areas.
- Kills 99.99% of germs in 30 seconds.

Sustainable Properties

Carton 100% Recyclable

Pouch: Single Use

Cap Recyclable: Check local authority



PRO SUPPLIES

ANTIBACTERIAL FOAM HAND SOAP POUCH

- Code 06909 • Pack Size 3x800ml.
- A non perfumed, non tainting formulation proven to be effective against bacteria that leaves hands clean.
- Added emollient to leave the hands feeling smooth and conditioned.
- Complies with BSEN 1276, BSEN 14476 and is suitable for use in medical and food preparation areas.
- Kills 99.99% of germs in 30 seconds.

Sustainable Properties

Carton 100% Recyclable

Pouch: Single Use

Cap Recyclable: Check local authority



PROFESSIONAL SUPPLIES

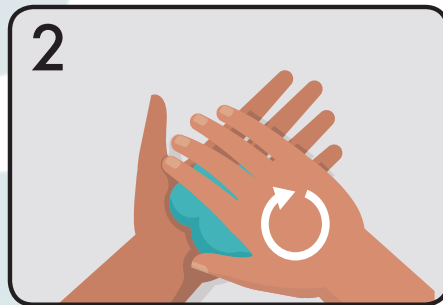
HAND HYGIENE STEPS

Effective Hand Hygiene is key to minimising the risk of infection

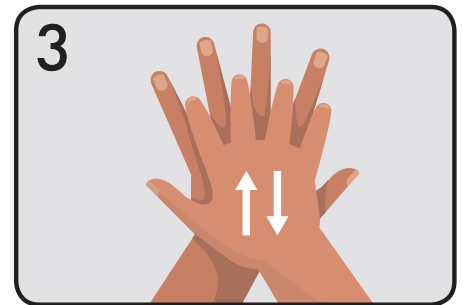
FOLLOW THESE SIMPLE STEPS:



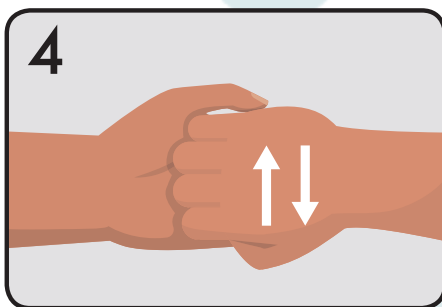
Wet hands and apply soap



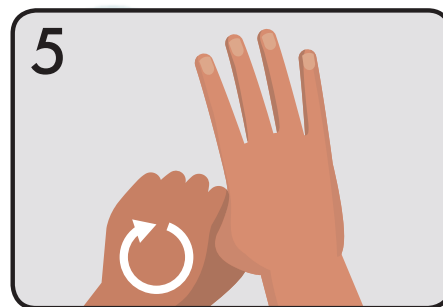
Rub hands palm to palm



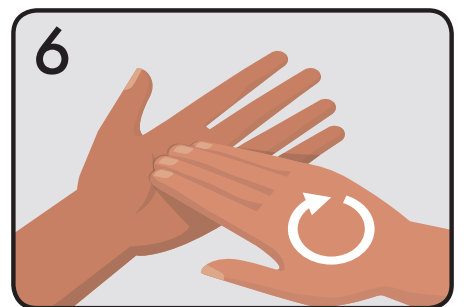
Fingers interlaced, rub palm to palm and then right palm to back of left hand and vice versa



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



COSHH TRAINING
COSHH ASSESSMENT
PERSONALISED CERTIFICATE



www.prosupplies.coshhtraining.co.uk

PROFESSIONAL SUPPLIES

TESTIMONIAL Mickey 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 Lypstone 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

PROFESSIONAL SUPPLIES

Dispenser Installation Process Chart



Any failed installs, the engineer will indicate on the job card and an email will be sent to the customer informing them of the failure and the reason why failed. Bidfood will rebook the install.

PROFESSIONAL SUPPLIES

Contact us

Basingstoke	0370 3663 800	Manchester	0370 3663 400
Battersea	0370 3663 500	Nottingham	0370 3663 420
Bicester	0370 3663 285	Oban	0370 3663 993
Birmingham	0370 3663 460	Paddock Wood	0370 3663 670
Chepstow	0370 3663 295	Penrith	0370 3663 204
Edinburgh	0370 3663 480	Salisbury	0370 3663 650
Gateshead	0370 3663 450	Slough	0370 3663 250
Glasgow	0141 4458 450	Stowmarket	0370 3663 360
Harlow	0370 3663 520	Swansea	0370 3663 230
Lee Mill	0370 3663 600	Wakefield	0370 3663 400
Liverpool	0370 3663 400	Worthing	0370 3663 580

Bidfood.co.uk
Bidfoodcateringsupplies.co.uk

Bidfood
S14 Leigh Road
Slough
SL1 4BD

Tel: +44(0)370 3663 100

e-mail: prosupplienquiries@bidfood.co.uk



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.