



**CATERING
SUPPLIES**
IT ALL STARTS HERE



P&G Professional on-premise laundry system for Hospitality

**Powerful cleaning,
lower operational costs¹**



P&G Professional™
WOW that's CLEAN

¹Electricity savings due to lower temperature vs traditional alkaline bleach systems

Powerful cleaning,
lower operational costs¹



Powerful cleaning optimised for hospitality



Powerful stain removal from 1st wash

Removes tough stains like greasy food,
wine & coffee from 1st wash



Up to 2 x long lasting freshness, with plant-based softness*

Fabric enhancer dermatologically
tested & with plant-based softness*

*80% of ingredients contributing to Lenor softness are plant-based

Our on-premise laundry system

Bacteria	EN1276	✓
	EN16616	✓
Yeast	EN1650	✓
Envelope virus	EN14476	✓
Non-envelope virus	EN14476	✓
Spores - C Diff	EN13704	✓



ARIEL
PROFESSIONAL
S1 ACTILIFT
DETERGENT

7149 1 x 10L



LENOR
PROFESSIONAL
S2 EXTRA SOFT &
FRESH

7145 1 x 10L



ARIE
PROFESSIONAL
S3 COLOUR-SAFE
BLEACH

27045 1 x 10L

P&G Professional™
WOW that's CLEAN

¹Electricity savings due to lower temperature vs traditional alkaline bleach systems

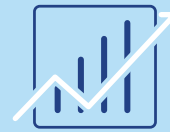
Powerful cleaning,
lower operational costs¹



Optimized
system to
drive laundry
cost savings...



Designed
for low
temperature
wash



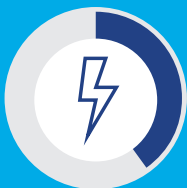
Optimised
system for
Hospitality



Reduces
Pre-wash
& Re-wash

...delivering up to **20% reduction of
your laundry operational costs**

ELECTRICITY
CONSUMPTION



Up to
-40%
reduction

WATER
USAGE



Up to
-23%
reduction

WASH
TIME



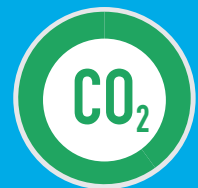
Up to
-28%
reduction

LINEN
REPLACEMENT

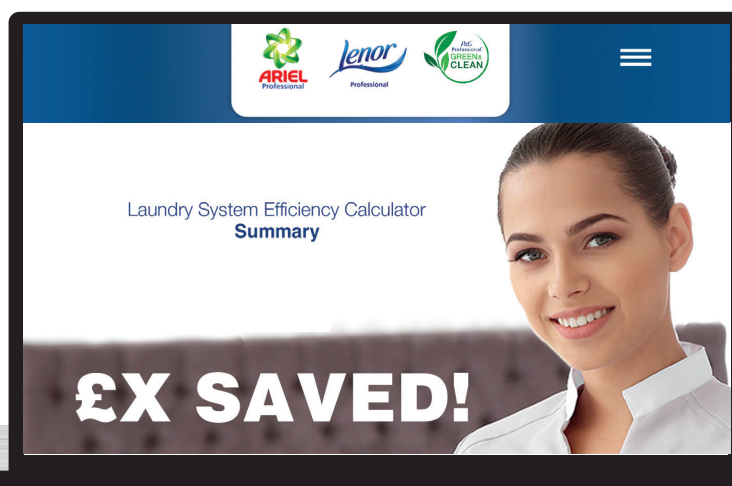


Up to
-50%
reduction

CARBON
FOOTPRINT



You can reduce
CO₂ emissions and
carbon footprint from
lower temperature
washing and pre-wash
reduction



Try our savings
calculator now!

Do the test via your distributor
and see how much money you
can save with the Ariel system

P&G Professional™
WOW that's CLEAN

¹Electricity savings due to lower temperature vs traditional alkaline bleach systems



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CONTACT US

CALL YOUR LOCAL DEPOT, OR REGISTER ONLINE WITH
OUR EASY TO USE WEBSITE THAT WORKS PERFECTLY
ON WHATEVER DEVICE YOU USE.

Basingstoke	0370 3663 800	Nottingham	0370 3663 420
Battersea	0370 3663 500	Oban	0370 3663 993
Bicester	0370 3663 285	Paddock Wood	0370 3663 670
Birmingham	0370 3663 460	Penrith	0370 3663 204
Chepstow	0370 3663 295	Salisbury	0370 3663 650
Edinburgh	0370 3663 480	Slough	0370 3663 250
Gateshead	0370 3663 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
Manchester	0370 3663 400		

WWW.BIDFOOD.CO.UK

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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.

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