

# BAR MANAGER

MULTI SURFACE CLEANER - SANITISER



CODE: F35

IDEAL FOR ALL BAR & FOOD AREAS • BACTERICIDAL - FUNGICIDAL - ALGAECIDE • SAFE TO USE ON ANY WASHABLE SURFACE - pH NEUTRAL

## RECOMMENDED USE

Bar surfaces and equipment, optics, ice and glass washing machines, food preparation surfaces, catering equipment, plastics, paintwork, metals, walls and floors, vinyl's.

### USE FOR:

Grease & food oil removal, general soiling, disinfection.

## DIRECTIONS FOR USE

Dilute with hot or cold water. Apply by mop, brush, spray or soak application. If necessary agitate surface with scourer or hygiene brush. Rinse thoroughly with clean water and allow to air dry.

For effective floor cleaning apply by spray direct to surface and allow to penetrate before mopping.

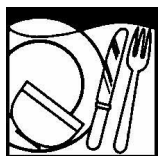
Heavily Stained Areas: Use hot water and leave in contact until soiling is easily removed.

**BS EN 1276 tested to ensure a 99.999% bacteria kill.**

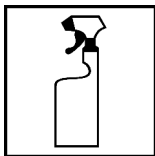
Disinfection: Apply to clean surface and always use freshly prepared solutions.

Dilute up to 80:1 and allow 5 minutes contact.

Test Organisms: Staphylococcus Aureus, Escherichia Coli, Pseudomonas Aeruginosa, Enterococcus Hirae + MRSA.



Hand wash  
80:1



Spray 20:1



Wet wipe 80:1



Mop 80:1



\*Disinfect



IN USE  
RISK LEVEL



## PACK SIZES



## HEALTH + SAFETY

**EYES:** Rinse splashes to eyes, wash with water immediately.

**PPE:** Wear protective gloves. (Alkali resistant)  
If splashes are likely to occur wear glasses.

For full Health & Safety information refer to the Safety Data Sheet.



pH CONCENTRATE



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