

THREE SIMPLE STEPS TO SMART HYGIENE

1. KEG COUPLERS

- At every keg change, clean the coupler with Sanitiser Spray and Hygiene Brush
- Never leave couplers on the floor
- Regularly empty and clean the SmartDispense venting bottle



Keg Coupler
CleanCellar
Hygiene Spray
750ml
73004 £3.75



Cellar Hygiene
Brush
73005 £7.99

2. TAP NOZZLES

- Remove and rinse all tap nozzles at the end of each day under warm running water to remove the beer residue
- Leave to soak for 10-20 minutes in water with a sanitising tablet
- Rinse under cold water before use



Nozzle and
Sparkler
Cleaning Kit
73006 £6.84

Replenishment
Tablets
73007 £2.99



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3. GLASSWARE

- A 'beer clean' glass is imperative to providing your customers with a perfect pint ensure your glasses are clean and fit for purpose
- Always renovate new glasses before use
- Renovate existing glassware on a regular basis, dependant upon levels of use this should be around every 4-6 weeks
- Ensure your glass wash machine is cleaned every week



SmartHygiene
Glasswash
Detergent
2x5 litre
73009 £10.99



SmartHygiene
Glasswash
Rinse Aid
2x5 litre
73010 £11.99



Renovate®
2.5Kg
70446 £7.12

To re-order Call 01924 892 834
or email Info@proton-group.co.uk

www.smartdispense.proton-direct.co.uk