

Time to clean your lines...



CLEANING PRODUCTS THAT PRODUCE THE
PERFECT DRAUGHT TASTE!

We recommend this range of products and use them on our own mobile bars and dispensing equipment. Bargo is able to schedule our technicians to clean and maintain your venues lines.

There have been recent articles on keeping your lines and dispensing equipment food grade safe as well as the importance of the safe handling of these chemicals used under pressure.



BEER LINE CLEANER.

(10 Lt Red Dye)

- A high quality cleaning solution that prevents beer yeast from growing
- Keep lines Hygienic
 - Perfect flow from keg to tap
 - Maintain perfect beer flavour
 - Less wastage & more profits



SOAKING SOLUTION.

(10 Lt)

- Fast acting and effective in removal of build up and dirt on beer taps, keg couplers and fittings.
- Keg couplers and taps should be disassembled and soaked once a fortnight
 - Forms part of the Beer Line Cleaning process
 - Follow with the Instant Spray Sanitiser



INSTANT SPRAY SANITISER.

(15 Lt or 6 x 500ml Bottles)

- Effective guard against possible bacteria growth and mould
- Use on beer line check valves, keg couplers, transfer valves, keg necks, adaptors and tap shanks
 - Use on stainless steel and cool room panels



GLASS WASH.

(10 Lt)

- The only product to use to get spotlessly clean glasses
- Industrial strength cleaner that removes beer and wine residue, fatty fingermarks, lipstick imprints and all other soilage from glassware

FREE SAFETY GLASSES & GLOVES* MINIMUM ORDER APPLIES

OTHER GREAT CLEANING PRODUCTS AVAILABLE - PLEASE CALL TO DISCUSS FURTHER