

KÄRCHER

CLEANLINESS AND HYGIENE IN RESTAURANT

Cleaning solutions for kitchen and wash room



WHEN HYGIENE MATTERS MOST

The kitchen. The heart of every restaurant and catering company. Everything is decided here. This is where the cooking, frying, sautéing and flambéing happen, in order to satisfy the guests and customers. Less appetizing, however, are the inevitable side effects of these processes. Grease films on surfaces, burnt material on stoves and splatters of sauce on the floor do not stand a chance against our innovative solutions.



1 SG 4/4 steam cleaner

The SG 4/4 works entirely using the power of steam, without chemical additives. Floors, work surfaces, wall tiles and kitchen equipment are hygienically cleaned thanks to 4-bar steam pressure. You can easily adjust the steam flow and steam saturation to suit the task at any time, thereby achieving optimal results.



2 BR 40/10 C Adv scrubber drier

Thorough floor cleaning in restaurant kitchens is very difficult. The dirt is often stubborn and the area is often narrow, but everything still has to be clean. The BR 40/10 is perfectly suited to working in kitchens. It cleans with high contact pressure and is extremely powerful - both forwards and backwards. It is also compact, maneuverable and suitable for passing under low objects.

3 HD 7/10 CXF high-pressure cleaner

Our HD 7/10 CXF high-pressure cleaner was specially developed and approved for use in kitchens. The food-safe high-pressure hose allows water temperatures of up to 80 °C. Even the abrasion-resistant wheels have been specially designed for kitchen floors. If required, you can also smoothly adjust the cleaning agent dosage directly into the high-pressure jet, removing even the most stubborn of dirt.

4 WVP10 Adv window vacuum

Our battery-powered WVP10 window vacuum cleaner is always comfortable to hold whether you are working on horizontal or vertical surfaces, or even overhead. Most importantly, you will achieve streak-free cleaning. Not only is the machine battery-powered, lightweight and robust, but it also impresses with its clever details, such as the 200 mm dirty water tank which is simple and quick to empty and can be cleaned easily in the dishwasher. Ideal for all smooth surfaces such as windows and tiles.

HYGIENE WITHOUT IFS AND BUTS.

Untidy or even dirty sanitary areas are an absolute nightmare for caterers and guests, and this alone is enough to put the whole restaurant visit in a bad light. We want to avoid this. Therefore, we offer you a wide range of machines, manual tools and cleaning agents which allow you to clean sanitary facilities more effectively and more easily. Your guests will rest easy knowing that they chose just the right place in all respects.



1 BR30/4 C Scrubber drier Quick and clean

The compact BR 30/4 C scrubber drier is the first choice for maintaining floor hygiene in wet areas, e.g. toilet, kitchen, etc. Spray, brush and vacuum in one pass, or separately. Fast and spotless.



2 BDS43/150 Single-disc **Optimal deep cleaning in** **the washroom**

The BDS 43/150 C is ideal for uninterrupted use: comes with a tank of 1-litre detergent for easy application of the cleaning fleet, and a powerful 1,500-watt motor for both hard and resilient floor cleaning. A pad drive board and medium-hard disc brush are also included in delivery







3 SG4/4 Steam Cleaner **Remove lime & dirt without** **chemicals**

Steam cleaners loosen stubborn lime and dirt in bathrooms without cleaning agents, and their ingenious two-tank system eliminates waiting times for water heating. The VapoHydro function allows for the spray jet to be adjusted continuously from hot water to steam.

4 AB 30 Air Blower **For safety to odour control**

The primary purpose of having an air blower is to dry the washroom flooring. The blower also helps regulate air in the washroom. Additionally, they add to the safety of the guest by reducing fumes from cleaning agents that could potentially cause health-related issues and prevent slip hazards. Air blowers will help improve the quality of indoor air.

FIND WHAT YOU NEED AT A GLANCE

<p>CLEANER</p> <p>APPLICATION</p>	<p>VACUUM & Air Blower</p> 	<p>STEAM CLEANERS</p> 
<p>KITCHEN</p> 	<p>Machines WET & DRY VACUUM Standard 1. NT38/1 Me Classic 2. NT70/2 Me Classic AP Class 1. NT 30/1 Ap L 2. NT 75/2 Ap Me Tc Tact Class 1. NT 30/1 Tact L 2. NT 75/2 Tact2 Me</p> <p>WINDOW VACUUM 1. WVP 10 Adv</p> <p>AIR BLOWER 1. AB 30 Classic</p>	<p>Machines STEAM CLEANER 1. SG 4/4</p> <p>STEAM VACUUM CLEANER 1. SCV 8/5</p>
<p>FOOD UNLOADING AREA</p> 	<p>Machines WET & DRY VACUUM Standard 1. NT38/1 Me Classic 2. NT70/2 Me Classic AP Class 1. NT 30/1 Ap L 2. NT 75/2 Ap Me Tc Tact Class 1. NT 30/1 Tact L 2. NT 75/2 Tact2 Me</p>	
<p>STORE ROOM</p> 	<p>Machines WET & DRY VACUUM Standard 1. NT38/1 Me Classic 2. NT70/2 Me Classic AP Class 1. NT 30/1 Ap L 2. NT 75/2 Ap Me Tc Tact Class 1. NT 30/1 Tact L 2. NT 75/2 Tact2 Me</p>	
<p>WASHROOM</p> 	<p>Machines WET & DRY VACUUM Standard 1. NT38/1 Me Classic 2. NT70/2 Me Classic AP Class 1. NT 30/1 Ap L 2. NT 75/2 Ap Me Tc Tact Class 1. NT 30/1 Tact L 2. NT 75/2 Tact2 Me</p> <p>WINDOW VACUUM 1. WVP 10 Adv</p> <p>AIR BLOWER 1. AB 30 Classic</p>	<p>Machines STEAM CLEANER 1. SG 4/4</p> <p>STEAM VACUUM CLEANER 1. SCV 8/5</p>

Scrubber driers & Single-disc



High-pressure cleaners



Sweepers



**Machines
COMPACT SCRUBBER**

- 1. BR 30/1 C Bp Pack
- 2. BR 30/4 C Bp Pack
- 3. BR 30/4 C
- 4. BR 40/10 C
- 5. BR 35/12 C Bp Pack
- 6. BD 38/12 C Bp Pack

**Machines
HYGIENE PRESSURE CLEANER WITH FRV**

- 1. HD 7/10 CXF

**Machines
COMPACT SCRUBBER**

- 1. BR 30/1 C Bp Pack
- 2. BR 30/4 C Bp Pack
- 3. BR 30/4 C
- 4. BR 40/10 C
- 5. BR 35/12 C Bp Pack
- 6. BD 38/12 C Bp Pack

**Machines
HOT WATER PRESSURE CLEANER**

- 1. HDS 6/14-4 C
- 2. HDS 8/18-4 C

**Machines
PUSH SWEEPER**

- 1. KM 70/20 C

WALK BEHIND SWEEPER

- 1. HDS 8/18-4 C

**Machines
ELECTRIC BROOM**

- 1. EB 30/1 Li-ion

**Machines
COMPACT SCRUBBER**

- 1. BR 30/1 C Bp Pack
- 2. BR 30/4 C Bp Pack
- 3. BR 30/4 C

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