

Bracton behind the bar

The areas behind and under the bar are frequently neglected. Left uncleaned these areas are a breeding ground for mould, bacteria and bar flies, increasing the risk of glass contamination leading to poor beverage presentation!

GENERAL BAR CLEANING & HYGIENE

The fastest method of cleaning and sanitising the area around the bar is by applying [Bracton Spray ATap](#), the same product is used to clean the cellar. [Bracton Spray ATap](#) is a water dilutable, biodegradable, AQIS-approved product that kills odour releasing bacteria and mould spores.

BAR FLIES & MOULD UNDER THE BAR AND IN THE CELLAR

Behind the bar is generally the smelliest area in any hotel or club. By creating a clean surface using [Bracton Spray ATap](#) and following up with a simple spray and wipe of [Bracton Rejuvenator](#), the impracticality of weekly cleaning under-bar areas to remove the mould and bacteria from the underside of the bar and beer pythons is removed.

[Bracton Rejuvenator](#) kills pungent odours and extends the period of time between cleaning by for up to one month.

BRACTON BEER TAP PLUG

Keep your beer taps clean and safe with the [Bracton Beer Tap Plug](#). Stop wasting time wrapping beer taps overnight to keep out bar flies, dust and other contaminants.

Bracton's innovation tap plugs help eliminate build-up of contaminants and micro-organisms. The specially designed brush head actively reduces a cause of bad tasting beer and resulting bad odours in the bar.



No more
bar flies

