

NO-RINSE SANITIZING Multi-Surface Wipes

A CONVENIENT WAY TO SANITIZE... ONE WIPE AT A TIME.

#WinThisFoodFight

Stop relying on chance for sanitization in your business' routine, and start counting on an easy to use, simple routine that effectively removes 99.999% of the most common foodborne pathogens within 60 seconds. Take the steps to cut the risk of serious contamination, with the new and improved Sani Professional® No-Rinse Sanitizing Multi-Surface Wipes (formerly Sani Wipe®).



- · Drying time is 50% faster
- Virtually no spotting, and reduced streaking & filming
- · New formula is 2X as potent:
 - Delivers an average of 380 ppm vs previous 175 ppm
 - Now effective against LISTERIA (the first wipe of its kind)

Design:

- Modern packaging with colorcoded system:
 - Red for sanitizing
- · Cleans & Sanitizes
- New wipes are 43% thicker & pick up more debris

Where to Use:



Back of House

- Food prep tables
- Scales
- Countertops
- Non-wood cutting boards
- · Food cases & refrigerators
- Appliances

- Exterior Surface of Ice makers
- Exterior Surface of Ice storage bins

TABLE TURNERS

SANITIZING

- Food processing equipment
- Conveyer belts
- Thermometer probes



Front of House

- Tables
- Chairs
- Countertops
- Bar tops

- · Highchairs & booster seats
- · Laminated menus
- Condiment containers
- · Checkout lanes

Active Ingredients:

Didecyl dimethyl ammonium chloride & Alkyl dimethyl benzyl ammonium chloride

EPA Registered Quat System

Use a No-Rinse Sanitizing Multi-

then use an additional wipe to

Surface Wipe to clean the surface,

sanitize. Wipe enough for area to

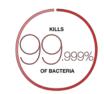
allow to air dry; no rinsing required.

remain wet for 60 seconds and

Instructions for Use:

Efficacy:*

Effective against pathogens that contaminate hard, nonporous food contact surfaces





- · Escherichia coli
- · Staphylococcus aureus
- Shigella boydii
- · Listeria monocytogenes

* Please see Technical Data Bulletin for complete list of efficacy claims

Other Benefits:







- EPA registered 9480-13
- NSF registered D2
- Food Code compliant
- Use as part of your HACCP plan
- · Easy dispensing









AND GRAB A REVOLUTIONARY WIPE

FOOD CODE COMPLIANCE

X Rags get reused without proper quat testing.

No-Rinse Wipes release the right amount of quat every time.

EASE OF USE

X Rags require careful measuring, mixing, and rinsing.

✓ No

No-Rinse Wipes are always ready to use any time.

PROTOCOL INTEGRATION

X Rag protocol is complicated and time consuming.

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No-Rinse Wipes create an easy routine with no testing.

QUALITY CONTROL

X Rags are easily cross-contaminated and leave streaks.

No-Rinse Wipes are disposable and leave virtually no streaks.

LIABILITY

X Rags require slippery solutions that can spill easily.

No-Rinse Wipes eliminate 99.999% of common foodborne pathogens with nothing to slip on.

GUEST EXPERIENCE

X Rags become unsightly and off-putting after use.

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No-Rinse Wipes look modern, sanitary, and professional.

IDEAL FOR USE BY:



























Restaurants, Day Care Settings, Delicatessens, Casinos, Airplanes/Airports, Hotels/Motels, Schools, Dining Halls/Cafeteria, Nursing Homes, Food Trucks, Cruise Ships, Food Manufacturing Facilities.











M30472

P01500

924BKT1

A276BL P015500

| WI30472 | P01500 | 924DN11 | A276BL | P015500 |
|--|--|--|---|--|
| No-Rinse Sanitizing Multi-Surface Wipes 72 ct. Softpack Wipe size: 9 in x 8 in 22.8 cm x 20.3 cm | QuatCheck Kit 1 cf. | Triple Take® Dispenser 1 ct.* | No-Rinse Sanitizing Multi-Surface Wipes Belt Pak 10 ct. | Soft Pack Wire Wall Mount Bracket 1 ct. – |
| 12/cs | 1/cs | 1/cs | 10/cs | 1/cs |
| 25.63 lbs | 2 lbs | 1.25 lbs | 3.7 lbs | 1.25 lbs |
| 11.63 kg | 0.91 kg | 0.56 kg | 1.68 kg | 0.56 kg |
| Unit | Unit | Unit | Unit | Unit |
| (01)00310819008655 | (01)10310819050439 | (01)10310819050279 | - | (01)10310819050408 |
| Case | Case | Case | Case | Case |
| (01)20310819008659 | (01)30310819050433 | (01)30310819050280 | (01)30310819050419 | (01)30310819050396 |
| 15.8 x 9.3 x 12.6 in | 8 x 9.5 x 3 in. | 9.5 x 8.5 x 10.5 in | 8.08 x 7.08 x 7.08 in | 5.25 x 3.62 x 7.75 in |
| 40.1 x 23.6 x 32 cm | 20.3 x 24.1 x 7.6 cm | 24.13 x 21.59 x 26.67 cm | 20.52 x 17.98 x 17.98 cm | 13.34 x 9.19 x 19.68 cm |
| 1.076 cu ff | _ | 0.49 cu ff | 0.23 cu ft | 0.09 cu ft |
| 0.03 cu m | | 0.014 cu m | 0.007 cu m | 0.003 cu m |
| 12/3 | - | 20/4 | 30/5 | 99/6 |
| | No-Rinse Sanitizing Multi-Surface Wipes 72 ct. Softpack wipe size: 9 in x 8 in 22.8 cm x 20.3 cm 12/cs 25.63 lbs 11.63 kg Unit (01)00310819008655 Case (01)20310819008659 15.8 x 9.3 x 12.6 in 40.1 x 23.6 x 32 cm 1.076 cu ft 0.03 cu m | No-Rinse Sanitizing Multi-Surface Wipes 72 ct. Softpack wipe size: 9 in x 8 in 22.8 cm x 20.3 cm — | No-Rinse Sanitizing Multi-Surface Wipes 72 ct. Softpack 1 ct. 1 ct. | No-Rinse Sanitizing Multi-Surface Wipes 72 ct. Softpack Vict 1 ct. Triple Take® Dispenser 1 ct.* No-Rinse Sanitizing Multi-Surface Wipes Size: 9 in x 8 in 22.8 cm x 20.3 cm - |

*Also available in quantities of 6 per case. † TI HI = Cases per layer/Number of layers. Products and accessories are not shown to scale.

#WinThisFoodFight

At Sani Professional, we believe the battle against foodborne illness is a serious one. 1 in 6 Americans get sick from eating contaminated food, over 100,000 people are hospitalized and as many as 3,000 die as a result of foodborne illness*.

Sani Professional can help you maintain a clean and safe facility to prevent cross contamination that could result into a foodborne outbreak. With our products, you can expect a consistent, predictable and effective experience. We care about food safety, just like you. Together, we can win the fight against foodborne illness.

*https://www.cdc.gov/foodborneburden/index.html

