



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®).

Formula:

- 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 color-coded 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
- Food processing equipment
- Conveyer belts
- Thermometer probes



Front of House

- Tables
- Chairs
- Countertops
- Bar tops
- Highchairs & booster seats
- Laminated menus
- Condiment containers
- Checkout lanes

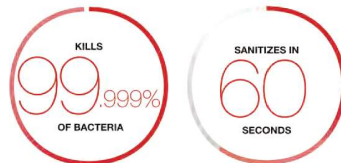
Active Ingredients:

Didecyl dimethyl ammonium chloride & Alkyl dimethyl benzyl ammonium chloride

EPA Registered Quat System

Efficacy:¹

Effective against pathogens that contaminate hard, nonporous food contact surfaces



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

Other Benefits:



9480-13



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

Instructions for Use:

Use a No-Rinse Sanitizing Multi-Surface Wipe to **clean** the surface, then use an additional wipe to **sanitize**. Wipe enough for area to remain wet for 60 seconds and allow to air dry; **no rinsing** required.



**GRAB A
REVOLUTIONARY
WIPE**



vs.



**AND TOSS THE
TRADITIONAL
RAG**

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.

| FOOD CODE COMPLIANCE | |
|---|--|
| ✓ No-Rinse Wipes release the right amount of quat every time. | ✗ Rags get reused without proper quat testing. |
| EASE OF USE | |
| ✓ No-Rinse Wipes are always ready to use any time. | ✗ Rags require careful measuring, mixing, and rinsing. |
| PROTOCOL INTEGRATION | |
| ✓ No-Rinse Wipes create an easy routine with no testing. | ✗ Rag protocol is complicated and time consuming. |
| QUALITY CONTROL | |
| ✓ No-Rinse Wipes are disposable and leave virtually no streaks. | ✗ Rags are easily cross-contaminated and leave streaks. |
| LIABILITY | |
| ✓ No-Rinse Wipes eliminate 99.999% of common foodborne pathogens with nothing to slip on. | ✗ Rags require slippery solutions that can spill easily. |
| GUEST EXPERIENCE | |
| ✓ No-Rinse Wipes look modern, sanitary, and professional. | ✗ Rags become unsightly and off-putting after use. |



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| PRODUCT DESCRIPTION | Case | Unit | Case | Unit |
|--|--|--|--|--|
| No-Rinse Sanitizing Multi-Surface Wipes 95 ct. wipe size: 7.75in x 9in 19.7cm x 22.8cm | 6/cs 17.2 lbs 7.8 kg | (01)00310819991056 Case (01)20310819991050 | No-Rinse Sanitizing Multi-Surface Wipes 175 ct. wipe size: 7.75in x 5in 19.75cm x 12.7cm | (01)00310819991049 Case (01)20310819991043 |
| | | | QUATCheck Kit 1ct. | 1/cs — |
| | | | | 3-in-1 Universal Wall Bracket 1ct. (Also available in quantities of 6 per case) |
| | | | | 1/cs 1.75 lbs 0.79 kg |
| | | | | Unit (01)10310819050231 Case (01)30310819050334 |
| OUTER CASE DIMEN | 15.68 x 10.87 x 10.25 in 39.83 x 27.61 x 26.04 cm | | 15.68 x 10.87 x 10.25 in 39.83 x 27.61 x 26.04 cm | — 6 x 6 x 8.25 in 15.24 x 15.24 x 20.95 cm |
| CASE CUBE | 1.012 cu ft 0.029 cu m | | 1.012 cu ft 0.029 cu m | — 0.17 cu ft 0.005 cu m |
| PALLET TI/HI² | 10/4 | | 10/4 | — 48/5 |

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.³

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.

