



CLEANING Multi-Surface Wipes

One wipe gets the job done.
And your guests will be impressed.

#WinThisFoodFight



Sani Professional® Cleaning Multi-Surface Wipes are a quick, easy-to-use alternative to cotton rags to clean a variety of hard, non-porous surfaces. Unlike dirty rags that get used from table to table, Cleaning Multi-Surface Wipes are a better way to clean in front of your guests. They don't streak or leave a residue. Wipe, Toss, Done!™

Features:

- Quickly removes spills, crumbs and dry debris
- Leaves no streaks or residue
- Fresh scent
- 30% more efficient than competitive brand wipes in removing common tabletop stains¹
- Convenient Belt Pak dispensers available

Where to Use:



Front of House

- Tables and chairs
- Glass
- Stainless Steel

- Bar and service countertops
- Mirrors
- Touch screens³



Back of House

- Food prep tables
- Scales
- Countertops²
- Non-wood cutting boards²

- Food cases & refrigerators
- Appliances

Did You Know...

The most important criteria for guest satisfaction are:

• CLEANLINESS

- Taste of food
- Right temperature of food
- Staff hospitality

Instructions for Use:

Wipe the hard, nonporous surface with a fresh wipe, then discard in trash after use. **If surface is heavily soiled**, repeat as necessary.

Other Benefits:



Nonfood Compounds
Program Listed: C1
Registration Number:

Low VOC
Level

MORE
ENVIRONMENTALLY FRIENDLY



NEW
Fresh
Scent

IMPROVED
Streak
Free
FORMULA



**SANI PROFESSIONAL®
CLEANING
MULTI-SURFACE WIPES**

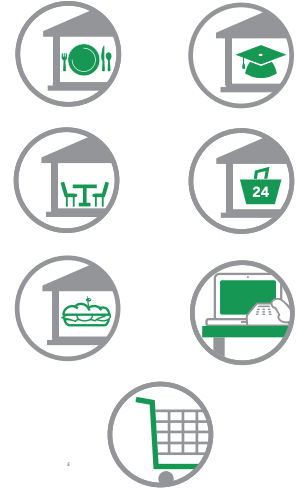


vs.



**CLEANING
SPRAY AND
RAG**

IDEAL FOR USE BY:



Restaurants, Cafeterias, Delis, Colleges & Universities, Convenience Stores, Workplace

FOOD CODE COMPLIANCE	
✓ Use a fresh wipe each time – eliminate cross contamination	✗ Rag is prone to re-use without rinsing
LIABILITY	
✓ Peace of mind – eliminate spills and slips	✗ Prone to spills, slips and possible litigation
EASE OF USE	
✓ Easy to use – Wipe, Toss, Done!™	✗ Inconvenient - takes time to locate, mix and measure cleaning supplies during peak hours
PROTOCOL INTEGRATION	
✓ Easy to train employees on product use resulting in an increase incorrect usage	✗ Lack of knowledge; poor command of the English language
GUEST EXPERIENCE	
✓ A clean wipe each time enhances the guest experience	✗ Customers are put off – distrustful of unsightly dirty rags



A580FW



A276BL



P015500



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PRODUCT DESCRIPTION	CASE DETAILS	GTIN#	OUTER CASE DIMENS	CASE CUBE	PALLET T/HI*
Cleaning Multi-Surface Wipes Flow-Wrap 90 ct. wipe size: 7 x 11.50 in (17.7 x 29.2 cm)	12/cs 24 lbs 10.88 kg	Unit (01)00310819008501 Case (01)20310819008505	17.06 x 8.44 x 11.38 in 43.33 x 21.43 x 28.91 cm	0.948 cu ft 0.027 cu m	10/3
Cleaning Multi-Surface Wipes Belt Pak 10 ct.	10/cs 3.7 lbs 1.68 kg	Unit N/A Case (01)30310819050419	8.08 x 7.08 x 7.08 in 20.52 x 17.98 x 17.98 cm	0.23 cu ft 0.007 cu m	30/5
Eco-Pak® Wall Mount Bracket 1 ct. <i>(Also available in quantities of 10 per case.)</i>	1/cs 1.25 lbs 0.56 kg	Unit (01)10310819050408 Case (01)30310819050396	5.25 x 3.62 x 7.75 in 13.34 x 9.19 x 19.68 cm	0.09 cu ft 0.003 cu m	99/6
Triple Take® Dispenser 1 ct. <i>(Also available in quantities of 6 per case.)</i>	1/cs 1.25 lbs 0.56 kg	Unit (01)10310819050514 Case (01)30310819050532	9.5 x 8.5 x 10.5 in 24.13 x 21.59 x 26.67 cm	.49 cu ft 0.014 cu m	20/4

Products and accessories are not shown to scale.

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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.⁵

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.

¹ Test Methodology In-lab Study: 10/19/10; Temp 74° F; Relative Humidity 21%. ² Not recommended for unsealed wood, unsealed marble or unsealed granite. ³ If using on electronics equipment, follow manufacturer instructions. ⁴ TI HI = Cases per layer/Number of layers. ⁵ <https://www.cdc.gov/foodborneburden/index.html>

