**Sani Professional®** Disinfecting Multi-Surface Wipes kill 24 different microorganisms commonly found on surfaces in public places. Help prevent the spread of the cold and flu virus and top foodborne pathogens like *Listeria monocytogenes*, *Campylobacter jejuni*, and *E. coli* by disinfecting tables, handrails, doorknobs and other high touch surfaces with Disinfecting Wipes. Sani Professional® Disinfecting Wipes kill 99.9% of bacteria in just 15 seconds!

### Features:
- Kills 99.9% of bacteria in just 15 seconds¹
- Proven effective against 24 organisms¹
- Each wipe consistently delivers 2800 ppm of quaternary ammonium chloride
- EPA Registered
- Use regularly on high touch areas and restrooms
- Non-abrasive and lint-free

### Where to Use:

#### Restrooms
- Door handles
- Faucets
- Sinks
- Countertops
- Baby changing stations

#### Restaurants/Front of House
- Tables
- Chairs
- Countertops
- Bar tops

#### Misc/General
- Door handles
- Hand rails
- Elevator buttons
- Shopping carts
- Gym/fitness equipment
- Nonporous surfaces

### Active Ingredients:

**Quaternary Ammonium Chloride**

*EPA Registered Quat System*

### Efficacy:

**Kills 24 BUGS**

- *Campylobacter jejuni*
- *E. coli*
- *Klebsiella pneumoniae*
- *Listeria monocytogenes*

### Other Benefits:

**Alcohol Free, Non-Bleach Formula:**
- User friendly for staff
- Delivers non-acid cleaning performance especially on alcohol-sensitive equipment and surfaces.

### Instructions for Use:

**TO DISINFECT:** Use a wipe to remove heavy soil. Unfold a clean wipe and thoroughly wet surface. Treated surface must remain visibly wet for a full three (3) minutes. Use additional wipe(s) if needed to assure continuous 3 minute wet contact time. A thorough rinse with potable water is required for surfaces in direct contact with food.

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1. For more information, please visit SaniProfessional.com.
IDEAL FOR USE BY:

Restaurants/Foodservice, Supermarkets/Grocery Stores, Hospitality, Colleges/Universities, Primary/Secondary Schools, Fitness Centers/Gyms, Offices/Work Places, Airplanes/Airports

EASE OF USE

- ✔ Sani Professional® Disinfecting Multi-Surface Wipes are ready to use at any time
- ❌ Disinfecting solutions require careful measuring & mixing resulting in additional labor costs.

QUALITY CONTROL

- ✔ Sani Professional® Disinfecting Multi-Surface Wipes are disposable and as the one-use option, reduce cross contamination
- ❌ Rags cause cross-contamination of surfaces.

LIABILITY

- ✔ Sani Professional® Disinfecting Multi-Surface Wipes are ready to use and dry fast, reducing the risk of unsafe conditions for employees and guests.
- ❌ Rag and buckets solutions are prone to spillage that may result in slippery conditions and liability.

GUEST EXPERIENCE

- ✔ Sani Professional® Disinfecting Multi-Surface Wipes look sanitary, and are disposable after use.
- ❌ Rags become unsightly and off-putting

PRODUCT DESCRIPTION

<table>
<thead>
<tr>
<th>Disinfecting Multi-Surface Wipes</th>
<th>3-in-1 Universal Wall Bracket</th>
<th>Pop-Up Multi-Canister Anti Newton Floorstand</th>
</tr>
</thead>
<tbody>
<tr>
<td>Extra Large Canister</td>
<td>1 ct.</td>
<td>1 ct.</td>
</tr>
<tr>
<td>200 ct.</td>
<td>(Also available in quantities of 10 per case.)</td>
<td>(Also available in quantities of 10 per case.)</td>
</tr>
<tr>
<td>large wipe size: 7.5 x 5.375 in</td>
<td></td>
<td>1 st.</td>
</tr>
<tr>
<td>19.1 x 13.7 cm</td>
<td></td>
<td>33 lbs</td>
</tr>
<tr>
<td>6/cs</td>
<td>1/ct</td>
<td>15 kg</td>
</tr>
<tr>
<td>16.5 lbs</td>
<td>1.8 lbs</td>
<td></td>
</tr>
<tr>
<td>7.48 kg</td>
<td>0.82 kg</td>
<td></td>
</tr>
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GTIN# Unit (01)00310819050128 Unit (01)00310819050231 Unit (01)30310819050198
GTIN# Case (01)20310819050122 Case (01)20310819050334 Case N/A
OUTER CASE DIMENS

<table>
<thead>
<tr>
<th>Disinfecting Multi-Surface Wipes</th>
<th>3-in-1 Universal Wall Bracket</th>
<th>Pop-Up Multi-Canister Anti Newton Floorstand</th>
</tr>
</thead>
<tbody>
<tr>
<td>15.68 x 10.87 x 10.25 in</td>
<td>6.0 x 6.0 x 8.25 in</td>
<td>23.00 x 13.25 x 15.50 in</td>
</tr>
<tr>
<td>39.82 x 27.61 x 26.03 cm</td>
<td>15.24 x 15.24 x 20.95 cm</td>
<td>58.42 x 33.66 x 39.37 cm</td>
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<tr>
<td>CASE CUBE</td>
<td>CASE CUBE</td>
<td>CASE CUBE</td>
</tr>
<tr>
<td>1.012 cu ft</td>
<td>0.17 cu ft</td>
<td>2.73 cu ft</td>
</tr>
<tr>
<td>0.028 cu m</td>
<td>0.005 cu m</td>
<td>0.077 cu m</td>
</tr>
<tr>
<td>10/4</td>
<td>48/5</td>
<td>9/3</td>
</tr>
</tbody>
</table>

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#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.¹

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.

¹See Tech Data Bulletin for details; ¹TI HI = Cases per layer/Number of layers. ³https://www.cdc.gov/foodborneburden/index.html