



# DISINFECTING Multi-Surface Wipes

## Kill Germs Fast. Beat The Cold & Flu!

### #WinThisFoodFight

**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, hand-rails, 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 seconds<sup>1</sup>
- Proven effective against 24 organisms<sup>1</sup>
- 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:<sup>1</sup>



##### INCLUDING

###### Bacteria

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

###### Viruses

- Influenza A/Hong Kong (Flu virus)
- Human Coronavirus (cold virus)
- Avian Influenza Virus



#### 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.



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



vs.



**DISINFECTING  
SPRAY & RAG**

**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 bucket 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



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PRODUCT DESCRIPTION	Disinfecting Multi-Surface Wipes Extra Large Canister 200 ct. large wipe size: 7.5 x 5.375 in 19.1 x 13.7 cm	3-in-1 Universal Wall Bracket 1 ct. <i>(Also available in quantities of 10 per case.)</i>	Pop-Up Multi-Canister Anti Newton Floorstand 1 ct.
CASE DETAILS	6/cs 16.5 lbs 7.48 kg	1/cs 1.8 lbs 0.82 kg	1/cs 33 lbs 15 kg
GTIN#	Unit (01)00310819050128 Case (01)20310819050122	Unit (01)10310819050231 Case (01)30310819050334	Unit (01)30310819050198 Case N/A
OUTER CASE DIMENS	15.68 x 10.87 x 10.25 in 39.82 x 27.61 x 26.03 cm	6.0 x 6.0 x 8.25 in 15.24 x 15.24 x 20.95 cm	23.00 x 13.25 x 15.50 in 58.42 x 33.66 x 39.37 cm
CASE CUBE	1.012 cu ft 0.028 cu m	0.17 cu ft 0.005 cu m	2.73 cu ft 0.077 cu m
PALLET TI/HI <sup>2</sup>	10/4	48/5	9/3

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.<sup>3</sup>

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.

<sup>1</sup>See Tech Data Bulletin for details; <sup>2</sup>TI HI = Cases per layer/Number of layers. <sup>3</sup><https://www.cdc.gov/foodborneburden/index.html>

