HANDS
Antibacterial Wipes

OFFER CUSTOMERS PEACE OF MIND!

#WinThisFoodFight

Sani Professional® Hands Antibacterial Wipes can help protect your customers. Benzalkonium Chloride (BZK) is an active ingredient proven to kill 99.99% of germs on hands while remaining gentle on skin. Perfect for extra protection in foodservice settings, retail operations, offices and other locations or when soap and water aren't available.

Features:

- Proven to kill 99.99% of germs on hands[1]
- Gentle on hands: contains moisturizing, healing natural aloe and Vitamin E
- Hypoallergenic
- Removes dirt better than gel hand sanitizers[2]
- Works great with our adjustable 3-in-1 wall bracket as well as our Pop-Up Floorstands

Where to Use:

Restaurants/ Back of House
- When returning from restroom
- Before and after handling or preparing food

Restaurants/ Front of House
- Hostess station
- Lobby
- Take-out window

Misc/General
- After coughing or sneezing
- After contact with others
- Before eating
- Baby changing stations
- After using restroom

Active Ingredients:

Benzalkonium Chloride

Instructions for Use:

Use entire wipe to thoroughly wipe hands, fingers and wrists. To sanitize, use multiple wipes. Discard after single use.

Efficacy:[1]

Effectively kills 99.99% of germs on hands.

Other Benefits:

NSF

Nonfood Compounds
Program Listed E3
Registration #151433

- Made by Professional Disposables International, Inc., Sani-Hands® wipes are the number one hand wipe brand in hospitals and doctors' offices.
- Recyclable packaging

DID YOU KNOW?

- Proper hand sanitizing is one of the most important steps you can take in helping to stop the spread of communicable diseases like cold and flu.
- The CDC reports that improper hand hygiene accounts for 89% of outbreaks in which food was contaminated by food workers.[4]
- Wipes are proven to clean hands more effectively than gels.[5]
- You can use **Sani Professional®** Hands Antibacterial Wipes to supplement washing your hands with soap and water.
- Sani Professional® Hands Antibacterial wipes have a Kid friendly formula.

IDEAL FOR USE BY:

Restaurants/Foodservice, Supermarkets, Grocery Stores, Primary/Secondary Schools, Airplanes/Airports, Workplace, Convenience Stores, Hospitality, Gyms/Fitness Centers

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PRODUCT DESCRIPTION	**Hands Antibacterial Wipes** Extra Large Canister 300 ct. wipe size: 7.5 x 5 in 19 x 12.70 cm	**Hands Antibacterial Wipes** Medium Canister 150 ct. wipe size: 6 x 5 in 15.24 x 12.7 cm	**3-in-1 Universal Wall Bracket** 1 ct. *(Also available in quantities of 10 per case.)*	**Pop-Up Multi-Canister Anti Newton Floorstand** 1 ct. (Signs Ordered Separately from Stand. Order/print customized signs at saniprofessionalprintstore.com)
CASE DETAILS	6/cs 20.35 lbs 9.23 kg	12/cs 19.23 lbs 8.72 kg	1/cs 1.8 lbs 0.82 kg	1/cs 38 lbs 17.23 kg
GTIN#	Unit (01)00310819050067 Case (01)20310819050061	Unit (01)00310819008426 Case (01)20310819008420	Unit (01)10310819050231 Case N/A	Unit (01)30310819050198 Case N/A
OUTER CASE DIMENS	15.68 x 10.87 x 10.25 in 39.83 x 27.61 x 20.04 cm	16.62 x 12.56 x 8.18 in 42.21 x 31.90 x 20.78 cm	6.0 x 6.0 x 8.25 in 15.24 x 15.24 x 20.96 cm	30.0 x 13.0 x 15.0 in 76.2 x 33.02 x 38.1 cm
CASE CUBE	1.01 cu ft 0.029 cu m	0.99 cu ft 0.028 cu m	0.17 cu ft 0.005 cu m	3.32 cu ft 0.094 cu m
PALLET TI/HI[6]	10/4	8/5	48/5	3/4

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.[7]

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]See Technical Data Bulletin; [2]Independent Study: Hill Top Research Laboratory, Miamiville, OH, November 2004; [3]GHX Market Intelligence 2014; [4]Food Worker Handwashing and Restaurant Factors. (2016, August 16). Retrieved December 20, 2017, from https://www.cdc.gov/nceh/ehs/ehsnet/plain_language/food-worker-handwashing-restaurant-factors.htm; [5]Independent Laboratory: Hill Top Research, Inc.,Miamiville, OH: September 30, 2004; [6]TI HI = Cases per layer/Number of layers. [7]https://www.cdc.gov/foodborneburden/index.html

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