



Feeling short staffed?

Sani Professional can help.

High employee turn-over has always been a fact of life in foodservice. Now positions are harder than ever to fill.

At the same time, customers are demanding a safe and clean experience. They want to actually see "CLEAN" happen. Pre-moistened Sani Professional® Cleaning and Sanitizing wipes are designed to be *fast and effective*. They're quick and easy to use and require little to no training, helping to make your operation – however lean – more efficient. Most important, they help keep customers coming back!



To calculate your savings potential, go to: saniprofessional.com/labor-savings-calculator/

Wipe. Toss. Done!™

Cleaning Multi-Surface Wipes

- Ready to use
- Fast and efficient
- Require little to no training
- Use on a wide variety of foodservice surfaces

SP #	Wipe Count	Units
A580FW	90-CT	12/CS



A580FW

No-Rinse Sanitizing Multi-Surface Wipes

- No mixing, no measuring, no testing
- No rinsing required
- Best-in-class, 1-minute COVID-19 kill time
- Use FOH or BOH
- Require little to no training

SP #	Wipe Count	Units
M30472	72-CT	12/CS
P56784	95-CT	6/CS






















P56784

M30472



saniprofessional.com

Fast, efficient, labor-saving cleaning and sanitizing products from Sani Professional

 <p>Cleaning is the removal of visible soil and food debris from surfaces. Cleaning is a prerequisite for effective sanitization.¹</p> <p>Cleaning Multi-Surface Wipes</p> <table border="1"> <thead> <tr> <th>SP #</th> <th>Wipe Count</th> <th>Units</th> </tr> </thead> <tbody> <tr> <td>A580FW</td> <td>90-CT</td> <td>12/CS</td> </tr> </tbody> </table>	SP #	Wipe Count	Units	A580FW	90-CT	12/CS	 <p>Sanitizing reduces the presence of any bacteria, viruses and fungi on a previously cleaned surface to safe levels.¹</p> <p>No-Rinse Sanitizing Multi-Surface Wipes</p> <table border="1"> <thead> <tr> <th>SP #</th> <th>Wipe Count</th> <th>Units</th> </tr> </thead> <tbody> <tr> <td>M30472</td> <td>72-CT</td> <td>12/CS</td> </tr> <tr> <td>P56784</td> <td>95-CT</td> <td>6/CS</td> </tr> </tbody> </table>	SP #	Wipe Count	Units	M30472	72-CT	12/CS	P56784	95-CT	6/CS
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<p>Where to use:</p> 																
 <p>NONPORUS FOOD CONTACT SURFACES</p>																
 <p>DINING TABLES & CHAIRS</p>																
 <p>DIGITAL SCREENS</p>																
 <p>ICE MACHINES</p>																
 <p>PROBE OF THERMOMETER</p>																
 <p>OTHER NONPOROUS SURFACES</p>																



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To order, contact your sales rep. For more information, visit saniprofessional.com or contact Sani Professional Customer Care, Woodcliff Lake, NJ at 866.673.4376

 = List N: Disinfectants for Coronavirus (COVID-19)

^{*} Kills SARS-CoV-2 in 1 minute on hard, nonporous surfaces

¹ <https://www.foodsafetymagazine.com/magazine-archive1/februarymarch-2010/cleaning-and-sanitization-of-food-contact-surfaces-in-retail-foodservice-establishments/>

