



CLEANING + DEGREASING Multi-Surface Wipes

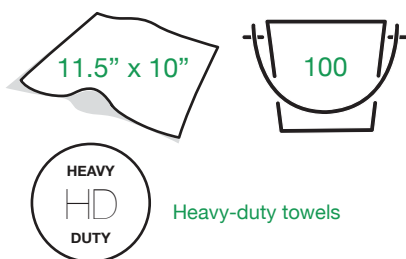
**EASY ON ELBOWS,
HARD ON GREASE.**

#WinThisFoodFight

Go big against kitchen grease and grime with heavy-duty extra-large wipes from **Sani Professional®**. These new Cleaning + Degreasing Multi-Surface Wipes knock out tough messes on demand and leave behind clean, streak-free surfaces in the front and back of house. Made specifically to combat typical foodservice grease, these ready-to-use, disposable wipes fight dirty surfaces with gusto. This formula is powered by **Grime Boss®**.



Key Features:



Beats the grease.

Beats the competition:

- Removes grease **better** than Clorox cleaner and degreaser¹
- **Streaks less** than SC Johnson Professional degreaser¹
- Streak-free shine¹

Where to Use:

Without regular cleaning, grease buildup can become unmanageable and damage kitchen equipment. Protect your investment with a convenient and easy to use solution that reduces the burden of end-of-shift heavy-duty cleaning with quick, regular, in between degreasing.



Back of House

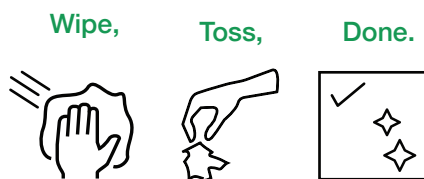
- Stainless steel prep areas
- Countertops
- Appliances
- Fryers²
- Griddles²
- Roller grills²



Front of House

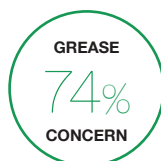
- Countertops
- Bar tops
- Tables
- Chairs
- Laminated menus
- Condiment containers

Instructions for Use:



Use one wipe to clean and degrease the affected area. Dispose of wipe when finished. Use throughout the day to prevent unmanageable, heavy duty grease clean ups at the end of the day.

Grease Removal is a Priority



of operators are concerned with grease removal.

{Technomic iLab 2013, 244 respondents}

More Benefits:



- NSF Registered (nonfood compounds program)
- Low VOC Level (more environmentally friendly)
- One step degreasing



NOT A FAIR FIGHT



SANI PROFESSIONAL®
CLEANING & DEGREASING WIPES

vs.



TRADITIONAL FOAM & RAG

EASE OF USE	
✓ Wipes are fast and effective – just wipe, toss, done.	✗ Foam cleaning requires spraying, scrubbing and rinsing.
PROTOCOL INTEGRATION	
✓ Easy, convenient wipes allow for a quick, daily cleaning routine.	✗ Foam cleaning is a multi-step process.
CONVENIENCE	
✓ Wipes are in a convenient container and ready to use.	✗ Foam cleaning requires cleanser, rags and water for rinsing.
PERFORMANCE	
✓ Wipes are specifically formulated for food industry grease.	✗ Foam cleaning formulas are generic, for all types of grease.
QUALITY CONTROL	
✓ Wipes leave a streak-free shine confirmed through 3rd party testing.	✗ Foam cleaning leaves residue behind if not rinsed properly.
LIABILITY	
✓ Wipes are effective and can protect equipment to avoid costly repairs.	✗ Foam cleaning with harsh chemicals can damage kitchen equipment.

IDEAL FOR USE BY:



Restaurants & Fast Food Chains



Convenience Stores



Casinos



Hotels & Motels



Schools & Universities



Dining Halls & Cafeterias



Grocery Stores



Nursing Homes



Food Trucks



Cruise Ships



P0432P

PRODUCT DESCRIPTION	CASE DETAILS	GTIN# DETAILS	OUTER CASE DIMENSIONS	CASE CUBE	PALLET Ti/Hi ²
Cleaning + Degreasing Multi-Surface Wipes 100 ct. wipe size: 11.5in x 10in 29.21cm x 25.4cm	2/cs 6.7 lbs 3.04 kg	Unit (01)00310819991025 Case (01)20310819991029	16 x 8.25 x 7.5 in 40.64 x 20.95 x 19.05 cm	0.57 cu ft 0.016 cu m	15/6

Products 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.

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.