

**APPROVED**  
Food Contact  
Surface Sanitizer

EPA Reg. No 62401-4-71241

# simple solutions™

Pretreated  Water Activated

## All Surface Sanitizing Wipers



All you need to effectively sanitize any hard surface in any foodservice environment.

### A BETTER WAY TO SANITIZE

#### Easier To Prepare And Use

- Simple, one step prep and wipe
- Color coded
- Assures compliance, helps prevent mistakes

#### Improved Reliability

- EPA Registered
- User friendly to encourage use
- All surface, all purpose options
- Quaternary chemistry provides broad spectrum germicidal performance
- More stable and less irritating than bleach
- Activated wiper is bacteriostatic, until laundered

#### Safer to Use

- Non hazardous system
- Easier to ship, store and handle
- Break, spill and swallow proof wiper

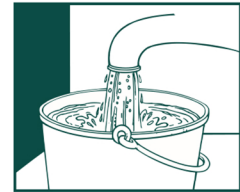
#### Cost Effective

- Two products in one
- Simplifies inventory control
- Reduces labor costs
- Accommodates use of other wipers

### EACH WIPER MAKES ONE GALLON OF NO-RINSE SANITIZING SOLUTION, INSTANTLY.

#### Fill Container With Water

Fill container with 1 gallon of water for each wiper used.



#### Add Wiper(s)

Place the wiper(s) in water and squeeze to activate the green sanitizing solution. Squeezed wiper is now the disposable applicator.



#### Use

Wipe down precleaned surfaces with sanitizing solution. Wipe-up residue with wiper after 60 seconds and allow surfaces to air dry.



#### Re-use

Between uses, return wiper(s) to the solution. Soiled wiper(s) can be laundered for re-use.



DISCARD SOLUTION DAILY, OR IF IT BECOMES VISIBLY SOILED

<u>ITEM NO.</u>	<u>DESCRIPTION</u>	<u>WIPER SIZE</u>	<u>CASE COUNT</u>
9503	All Surface Sanitizing Wipers	16"x13.5"	50

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