Sani Professional® All-in-One Spray® replaces multiple products for cleaning, sanitizing and disinfecting. It’s all you need for a complete cleaning and sanitation system that prevents cross-contamination of surfaces. Its bleach-free formula is effective against Norovirus, Listeria monocytogenes and most common foodborne pathogens, making it ideal for use throughout a foodservice establishment.

**Formula:**
- Designed to clean, then sanitize hard, nonporous food contact surfaces
- No-Rinse Sanitizer/Disinfectant
- Bleach Free
- Non-corrosive

**Design:**
- Easy-to-use spray
- Can be used with the patented Sani-Snap™ accessory for portability and storage

**Instructions for Use:**
**To Clean and Sanitize Food Contact Surfaces:**
1. Spray food contact surface. Wipe away debris to clean surface.
2. Spray cleaned surface and keep wet for 60 seconds. Let air dry.
3. No rinse required

**For General Disinfection:**
1. Spray surface and wipe clean.
2. Spray cleaned surface and keep wet for 5 minutes. Wipe or let air dry.
3. For food contact surfaces, do not rinse. Let air dry.

For complete instructions for use, see product label.

**Active Ingredients:**
Didecyl dimethyl ammonium chloride and Alkyl dimethyl benzyl ammonium chloride

**Efficacy:**
(sanitize hard, nonporous food contact surfaces)
Effective in 60 seconds against:
- Listeria monocytogenes
- Escherichia coli
- Staphylococcus aureus
- Salmonella enterica
- Shigella boydii
- Campylobacter jejuni
- Vibrio parahaemolyticus
- MRSA
- Klebsiella pneumoniae
- Escherichia coli 0157:H7

(disinfect hard, nonporous surfaces)
Effective in 5 minutes against:
- Norovirus
- Staphylococcus aureus
- Pseudomonas aeruginosa
- Salmonella enterica

**Other Benefits:**
**Sanitize | No-Rinse Sanitizing Spray**

**Where to Use:**

**Back of House**
- Food preparation tables
- Fridges
- Ice machines
- Non-wood cutting boards
- Slicers
- Microwaves
- Mixers
- Probe portion of food thermometers

**Front of House**
- Restaurant tables
- Laminated menus
- Bar tops
- Counter tops
- Cafeteria/food trays
- High chair trays
- Waitress stands
- Self-service condiment areas
- Checkout lanes

**Other (When following label directions to disinfect)**
- Booster seats
- Doorknobs
- Garbage cans
- Headsets
- Infant changing tables
- Infant high chairs
- Railings
- Shopping carts
- Toilet seats
- Touchscreens

**GRAB A REVOLUTIONARY ALL-IN-ONE® SPRAY VS. AND TOSS THE TRADITIONAL RAG**

**CLEANING & SANITATION SYSTEM**
- One product is all you need to clean, sanitize and disinfect nonporous surfaces.
- All-in-One® system is deployed consistently across the operation.
- Multiple products and varying instructions are needed to clean, sanitize and disinfect.
- Difficult to maintain consistency across the operation.

**STAFF TRAINING**
- Easy to implement - eliminates cumbersome tasks and prevents food code violations.
- Empowers staff to clean properly with minimal supervision.
- Requires closely supervised training to ensure compliance.
- High staff turnover demands more time for training.

**COST & SPACE**
- Minimizes space and storage complexities.
- Simplifies the buying process behind one product.
- More storage and maintenance required for multiple products.
- Requires procurement of various products.

**VERSATILITY**
- One product can be used for Back of House and Front of House, food and nonfood contact surfaces.
- Front of House and Back of House need specific products for cleaning, sanitizing and disinfecting.

**HAZARD CONTROL**
- Ready-to-use spray eliminates handling of chemicals that put food at risk.
- Requires use of protective gloves for the handling of harsh chemicals.

**PRODUCT DESCRIPTION**

| PRODUCT DESCRIPTION | CASE DETAILS | GTN# DETAILS | OUTER CASE DIMENSIONS | CASE CUBE | PALLET T/H
|---------------------|--------------|--------------|-----------------------|-----------|-----------
| G11284 No-Rinse Sanitizing Multi-Surface Spray | 6/cs 15.0 lbs (6.803 kg) | Unit (01)00310819008525 Case (01) 20310819008529 | 10.0625 x 8.125 x 11.625 in 25.66 x 22.38 x 29 cm | 0.977 cu ft 0.017 cu m | 16/4 |
| G0400RF Dry Foodservice Towel 8 x 8 in towel; 40/box | 12/cs 4.80 lbs (2.177 kg) | Unit 00310819008777 Case 20310819008777 | 14.53 x 7.03 x 13.07 in 36.9 x 17.85 x 33.19 cm | 0.733 cu ft 0.021 cu m | 15/3 |
| P013312 Sani-Snap™ Accessory | 10/cs 10.18 lbs (4.617 kg) | Unit 00310819008666 Case 20310819008680 | 22.50 x 13.75 x 12 in 57.15 x 34.92 x 30.48 cm | 2.148 cu ft 0.060 cu m | 5/4 |

*Only when used according to disinfection directions for use.*

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