

## MULTI-SAN WIPES

### Why Use Multi San Wipes

- ◆ Eliminates cross contamination
- ◆ Save Time
- ◆ Bactericidal
- ◆ Economical
- ◆ Non-tainting

### Where to Use Multi San Wipes

- ◆ Food preparation areas
- ◆ Canopies
- ◆ Extractor fans
- ◆ Microwave Ovens
- ◆ Burger Vans
- ◆ Deep Fat Fryers
- ◆ Floor Spills

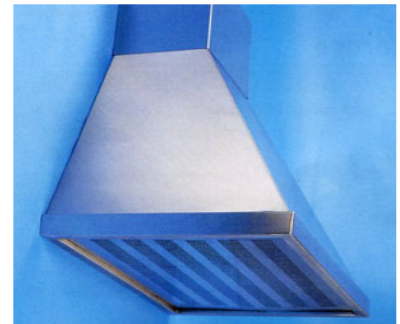
This specially formulated wipe is ideal for hygienically removing fats, oils, grease and food stains from any surface.

Each wipe will encapsulate the soil and not smear it over a wider area like many paper and cloth products.

The sanitising action will allow kitchen and food service staff to instantly leave a hygienic finish.

Utilising the wipes removes the need to carry cloths and spray, no need for mixing chemicals, diners are not disturbed by cleaning chemicals being sprayed at the next table.

In the kitchen the wipes are conveniently used to clean up fryer splashes and spills, easily remove build up of grease and dust where bacteria build up on extractor fans, sides of fryers, pipe work canopies, grease traps and filters.



**No Water, No Soap, No Time**

**No Problem with Multi San Wipes**

Event and mobile caterers can quickly ensure the food preparation and service area is sanitized instantly without the need for transporting bulky chemical and water containers. The flexible flat pack with its re-sealable tab means they can be kept in a glove compartment or tool box. Each pack contains a high liquid content, ensuring low evaporation when in use which means less wipes required to complete the task.

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