

# The POWER'S *in the* PACKET



## SANI STATION

Sanitizer & Cleaner

The proprietary blend of the Sani Station chemical is the only cleaner / sanitizer combination approved for use with Sani Stations. The specialized chlorine blend is how utensils are thoroughly and safely cleaned in place. Improper use of an alternate chemical with Sani Station cannot guarantee effective cleaning and sanitizing has occurred.

- Proprietary blended cleaner and solution 2-in-1 product
- FDA, EPA, and NSF D2 approved
- Packets are pre-portioned for easy chemical dilution, no measuring required



### CHLORINE VS QUAT

|                                | Chlorine | Quat |
|--------------------------------|----------|------|
| Food Safe                      | ✓        | ✓    |
| No Water Rinse Required        | ✓        |      |
| Able to handle heavy soil load | ✓        |      |
| Kills Harmful Bacteria         | ✓        | ✓    |
| Removes Allergens              | ✓        |      |
| Prevents Biofilm Growth        | ✓        |      |

| Item        | Description                  |
|-------------|------------------------------|
| SANIS05-100 | 0.5 ounce packet - 100 count |
| SANIS15-100 | 1.5 ounce packet - 100 count |

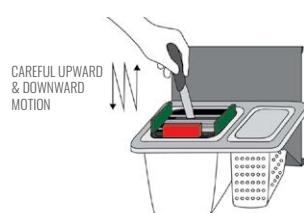
## INSTRUCTIONS

## TO ENSURE PROPER CHEMICAL EFFECTIVENESS

① Scrape off loose food soils on RED WIPER.



② Scrub the utensil vigorously through brushes until visibly clean. Allow utensil to remain submerged for at least one minute.  
Careful not to cut brush filaments.



③ Wipe excess solution on green wipers and utensil ready to be put back into use. DO NOT RINSE.



SHARP  
POINTS  
DOWN



## NOTICE



DO NOT SUBSTITUTE OR USE ANY  
OTHER CHEMICALS IN THIS SYSTEM.



TEST SOLUTION  
EVERY 2 HOURS  
Replace if reads below 50 ppm.



REPLACE WITH  
FRESH SOLUTION  
& FRESH UTENSILS  
EVERY 4 HOURS



DISASSEMBLE & CLEAN  
EQUIPMENT USING  
STANDARD 3-COMP  
PROCEDURES  
EVERY 4 HOURS



REPLACE WORN OR DAMAGED BRUSHES

## SANI STATION CHEMICAL COMPOUND EFFECTIVENESS

## AFTER 60 SECOND CONTACT TIME

| Microorganism                           | Percent Reduction | Log Reduction   |
|---|-------------------|-----------------|
| E. Coli                                 | 99.99992%         | 6 log reduction |
| Listeria                                | 99.98%            | 3 log reduction |
| MS2 Bacteriophage (Norovirus surrogate) | 99.99996%         | 6 log reduction |
| Salmonella                              | 99.99993%         | 6 log reduction |
| S. aureus                               | 99.99986%         | 5 log reduction |
| Allergen                                |                   |                 |
| Gluten                                  | No Detection      | No Detection    |
| Lactose                                 | 99.98%            | 3 log reduction |
| Peanut                                  | 99.9994%          | 5 log reduction |

Test conducted and analyzed by independent 3rd party lab

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 **san jamar**  
smart. safe. sanitary.