Modernizing Food Safety

PREP TO PLATE





"This is a major improvement and provides significantly more control over cross-contamination risks at the point of service."

DIRECTOR OF GLOBAL FOOD SAFETY & QUALITY RISK MANAGEMENT - SANI STATION CUSTOMER



SANI STATION enhances food safety right where you need it

Avoid repeated use of DIRTY utensils

Cleans and sanitizes tongs, pizza cutters, knives, serving spoons, and more

HOW IT WORKS:

REMOVES FOOD DEBRIS



CLEANS



SANIT

Upgrade Your Food Safety

QUICK. CONVENIENT. COST EFFECTIVE.

THE SANI STATION DIFFERENCE:

CAPABILITIES	SANI Station	SPRAYS	WIPES	SANI- Bucket	HEATED WELL Water System	KNIFE Cabinet
Exact Dosage	Х	Х	Х	?	-	-
Debris Removal	Х	-	-	-	-	-
Cleans	Х	?	?	-	-	-
Sanitizes	χ	Х	Х	?	χ	-
No Water Rinse Required	χ	X	X	?	Х	-
Drying & Storage Area	Х		-	-	-	Х



Kills bacteria like E. coli, Salmonella, Listeria, and Staph Aureus Prevents cross-contact of allergens like peanut, gluten, and lactose

Prevents Biofilm growth







Always follow Local & State Health Codes with regard to placement, use, and handling of Sani Station.

Sani Station Sanitizer & Cleaner meets regulatory requirements and should only be used in Sani Station systems. DO NOT USE other chemicals in Sani Station equipment.

Sani Station is a trademark; US/Int. patents.

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