



Sanitizing Wash 'n Walk™

Safety Focus. Drain Management. Sustainability.



ECOLAB®

Everywhere It Matters.™

Product Information

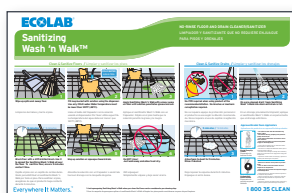
CALL 1 800 35 CLEAN
or contact your Ecolab
representative for
more information.



Sanitizing Wash 'n Walk

2.5 GAL 6100731
15 GAL 6100734
INSTALL KIT 9215-1132

WALL CHARTS



Sanitizing Wash 'n Walk
Wall Chart

9215-3216



Sanitizing Wash 'n Walk
Cold Water Wall Chart

9215-3245

DISPENSERS

Sanitizing Wash 'n Walk can be
dispensed through a **Select 4** or
Ultra 1 dispenser.



FOOD SAFETY SOLUTIONS TOOLS

Call 1 800 321 3687 or visit www.foodsafetysolutions.com



Dual Cavity
Bucket

61802-01-00



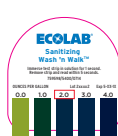
Ecolab Pump-Up
Foamer (1.3 GAL)

9215-3307



Outback Wall
Mount Foamer

9215-1073



Test Strips

9215-3306



Fiberglass
Interlocking
Handle

(60" Handle)
61807-01-00



Grease
Release Mop

(17" Mop Head)
61801-01-00



Dual Surface Deck
Brush

(10" Brush Head)
61803-01-00



Floor Squeegee

(22" Squeegee Head)
61806-01-00




Are you attracting unwanted guests?

Dangerous pathogens such as **Listeria**, **Staphylococcus** and **Salmonella*** are everywhere in foodservice.

49%
KITCHEN FLOORS

46%
MOPS & BUCKETS

66%
FLOOR DRAINS

Fruit fly populations can multiply in a matter of days. 

100 EGGS/DAY CAN BE LAID BY A SINGLE FEMALE SMALL FLY

10-20 DAYS A SMALL FLY EGG MATURES TO AN ADULT FLY

*Data from 100 foodservice locations screened for Listeria, Staphylococcus and Salmonella. Presumptive positives.



Focused On Safety

Sanitizing Wash 'n Walk conquers greasy floors and reduces cross-contamination risks



Employee Safety

PROBLEM

Greasy, slippery floors lead to slips and falls.

SOLUTION

Sanitizing Wash 'n Walk is a patented, enzyme-based formula that attacks and helps eliminate "grease banks" that cause slipping.

Food Safety

PROBLEM

Kitchen floors and drains are a breeding ground for bacteria and fruit flies, increasing the risk of cross-contamination.

SOLUTION

Sanitizing Wash 'n Walk kills 99.9% of dangerous bacteria on floors and in drains, creating a cleaner, safer kitchen.

Sanitizing Wash 'n Walk

kills 99.9% of pathogens**



Floor Cleaner Redefined¹

Regular floor cleaning is not enough to eliminate dangerous pathogens. **Sanitizing Wash 'n Walk** cleans and sanitizes floors and drains.

- Sanitizing properties reduce risk of cross-contamination
- Drain application helps control fruit fly feeding and breeding grounds and malodors
- Specially engineered to effectively emulsify grease, breaking down problematic grease buildup
- No-rinse formula, easy to train and use

Easy Application Process for Total Floor & Drain Management



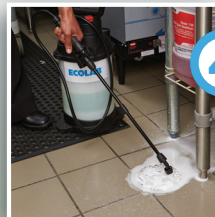
- 1 MOP FLOORS –**
daily application
cleans and sanitizes



- 3 SQUEEGEE AWAY –**
enzyme containing
solution (do not rinse)



- 2 SCRUB –**
break down grease
and grime build-up



- 4 FOAM DRAINS –**
help eliminate odor
causing bacteria

No Personal Protection Equipment required when using product at recommended dilution.

¹ Formulation based on the number one selling floor cleaner in the foodservice industry (Wash 'n Walk™).

**Including E. Coli, Listeria, Salmonella and Staphylococcus. With 5 minute contact time on non-food contact areas.

and reduces feeding & breeding grounds for **fruit flies**.



Sustainable, No-Rinse Floor & Drain Cleaning Technology



SAFETY

SAFETY

Better coefficient of friction **reduces slipping**²



ENERGY

ENERGY

Cold water application saves energy³



WATER

WATER

No-rinse formula saves average kitchen **5,500 gallons** of water per year⁴



SMALL FLIES

PEST

Reduces feeding and breeding grounds for **fruit flies** when used as a drain and floor cleaner and sanitizer⁵



AIR

AIR

Sanitizing feature helps eliminate **odor-causing bacteria** in drains and controls malodors



SEE IT IN ACTION!

VIEW THE VIDEO OF THE EXPERIMENT:

www.whycleanmatters.com/sani-wash-n-walk

² Sanitizing Wash 'n Walk™ does not need to be rinsed when proper application procedures are followed.

³ Less energy needed to heat water to 50° F (10° C) instead of 140° F (49° C).

⁴ No-rinse formula saves 10-20 gallons per application.

⁵ Approved by EPA on March 3, 2015. This is not approved by the State of California.