



Sanitizing Wash 'n Walk™

Safety Focus. Drain Management. Sustainability.

ECOLAB®
Everywhere It Matters.™



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 are a breeding ground for bacteria, 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.



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

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

Sanitizing Wash 'n Walk

KILLS

99.9%



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
- Specially engineered to effectively emulsify grease, breaking down problematic grease buildup
- No-rinse formula, easy to train and use



SEE IT IN ACTION!

VIEW THE VIDEO OF THE EXPERIMENT:

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

Sustainable, Biodegradable, No-Rinse Floor Cleaning Technology



SAFETY

Better coefficient of friction reduces slipping²



ENERGY

Cold water application saves energy³



WATER

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

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

² 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.

E. Coli, Listeria, Salmonella AND *Staphylococcus***

**On 5 minutes contact time with non-food contact areas

Easy Application Process for total Floor & Drain Management

1

Mop floors – daily application
cleans and sanitizes



2

Scrub – break down grease and
grime build-up



3

Squeegee away – enzyme
containing solution (do not rinse)



4

Foam drains – help eliminate
odor causing bacteria

Drains harbor bacteria causing malodors to spread
throughout your kitchen



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

Product Information

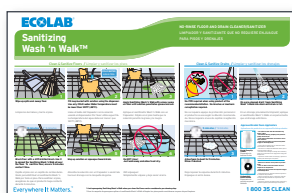
CALL 1 800 35 CLEAN
or contact your Ecolab
representative for
more information.



Sanitizing Wash 'n Walk

2.5 GAL US 6100731 | CANADA 6100778
15 GAL 6100734 (US ONLY)
INSTALL KIT US 9215-1132 | CANADA 9215-1140

WALL CHARTS



Sanitizing Wash 'n Walk Wall Chart

US 9215-3216
CANADA 9215-3325

Sanitizing Wash 'n Walk Cold Water Wall Chart

US 9215-3245
CANADA 9215-3226

FOOD SAFETY SOLUTIONS TOOLS

Call 1 800 321 3687 or visit www.foodsafetysolutions.com
In Canada, call 1 800 352 5326



Dual Cavity Bucket

US 61802-01-00
CANADA 89990058



Ecolab Pump-Up Foamer (1.3 GAL)

9215-3307



Outback Wall Mount Foamer

9215-1073



Fiberglass Interlocking Handle

(60" Handle)
US 61807-01-00
CANADA 89990045



Grease Release Mop

(17" Mop Head)
US 61801-01-00
CANADA 89990046



Dual Surface Deck Brush

(10" Brush Head)
US 61803-01-00
CANADA 6180301



Floor Squeegee

(22" Squeegee Head)
US 61806-01-00
CANADA 89990053

DISPENSERS

Sanitizing Wash 'n Walk can be
dispensed through a [Select 4](#) or
[Ultra 1](#) dispenser.

