

Thermor Ltd. is a measurement and instrumentation company dedicated to food safety by providing top quality tools for the Food Service, Hospitality and Healthcare sectors.

A cloth in an improperly kept sani-bucket contains 1 million times more bacteria than a toilet seat! Why keep using cloths and why worry about staff improperly mixing the wrong strength of sanitizer, wasting all that time, labour and water?

Keeping food and consumers safe starts with safer sanitation and not using the 'red bucket' to cross-contaminate workspaces, utensils and thermometers.

By using single-use probe wipes, that contain 70% Ethanol, you can ensure that each time you probe the food to check temperature, you are using a clean instrument. No more worrying about obtaining the minimum level of sanitizer dosing in the bucket, each probe wipe contains the correct level of sanitizer every time.

If your company wants to try our **Sanitizing Wipes** and make the switch to probe wipes call or e-mail us for a free sample box today. Please reference model number 382SC. Call us toll free at (866) 399-8520 or email us at HACCPinfo@thermor-ins.com



379SC
UOM - Box of 1000 wipes