



Sanitising Probe Wipes – Tub of 200

Variant code: 02-RH94

The **Sanitising Probe Wipes** are professional-grade food-safe disinfectant wipes specially developed for cleaning and sanitising **food probes, thermometers, kitchen utensils and food contact equipment** before use. Supplied in a convenient **tub of 200 wipes**, these ready-to-use wipes provide rapid, effective disinfection without the use of **alcohol, quaternary ammonium compounds (Quats) or PHMB**. Designed specifically for the food and beverage industry, they help maintain excellent hygiene standards while ensuring utensils are safe for food contact.

Formulated for professional catering and food production environments, the wipes effectively clean and sanitise food probes, knives, preparation utensils and other food contact equipment. Their advanced alcohol-free, Quat-free and PHMB-free formulation is suitable for use throughout commercial kitchens, delicatessens and food service operations where food safety is paramount. Following application, treated utensils are **safe to use within 60 seconds**, making the wipes ideal for busy, fast-paced environments where rapid turnaround is essential.

Designed for convenient everyday use, the resealable dispensing tub protects the wipes from contamination while allowing quick one-at-a-time dispensing. Sanitising Probe Wipes provide an efficient, reliable solution for maintaining food hygiene compliance across a wide range of professional catering and food handling applications.

Product Features

- Professional sanitising probe wipes
- Supplied in a tub containing 200 wipes
- Designed for food probes, thermometers and kitchen utensils
- Alcohol-free formulation
- Quat-free and PHMB-free disinfectant
- Suitable for food contact equipment
- Utensils safe to use within 60 seconds after application
- Convenient resealable dispensing tub

Product Benefits

- **Specially formulated for cleaning and sanitising food probes and food contact utensils**
- **Alcohol, Quat and PHMB free for safe use throughout food preparation environments**
- **Allows treated utensils to be safely returned to use in just 60 seconds**
- Ready-to-use wipes eliminate the need for sprays or mixing chemicals
- Supports food hygiene and HACCP procedures
- Portable tub keeps wipes protected and ready for use
- Ideal for rapid sanitising between food preparation tasks
- Suitable for high-frequency professional use

Technical Characteristics

- Product Type: Sanitising Probe Wipes
- Pack Size: Tub of 200 Wipes
- Formula: Alcohol Free, Quat Free & PHMB Free
- Application: Food Probes, Thermometers, Utensils & Food Contact Equipment
- Food Industry Suitable: Yes
- Ready for Food Contact: 60 Seconds After Application
- Packaging: Resealable Dispensing Tub
- Format: Ready-to-Use Disposable Wipes

Applications

The **Sanitising Probe Wipes** are ideal for **commercial kitchens, restaurants, cafés, hotels, catering companies, food manufacturing facilities, delicatessens, butcher shops, bakeries, carveries, mobile kitchens, school kitchens and food retail environments**. Suitable for sanitising **temperature probes, food thermometers, knives, serving utensils, preparation tools and other food contact equipment**, they provide a fast, convenient and food-safe solution for maintaining hygiene and supporting food safety compliance.

Property	Value
Size	130mm x130mm
Formulation Type	Alcohol Free, Quat Free & PHMB Free
Pack Size	Tub of 200 Sheets