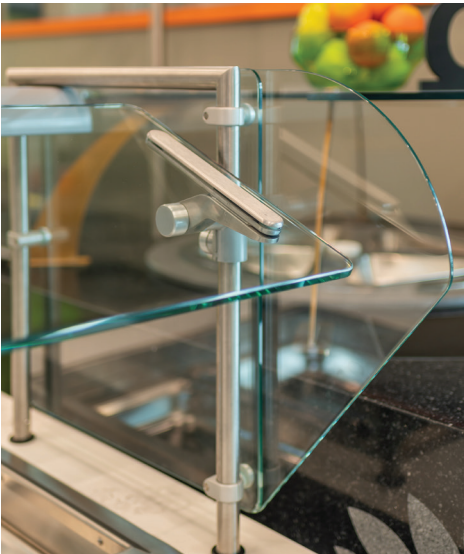




SANITISE™ GLASS

Reinventing
the Foodservice
Experience



BENEFITS

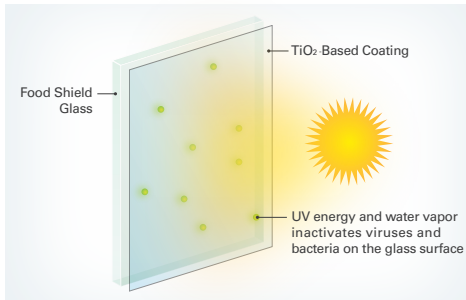
- Bring an added sense of security to your customers that will ease the transition back to in-person dining.
- No extra effort required from your team. Your normal cleaning routine will eliminate the neutralized virus and bacteria.
- SaniTise™ is inherently fingerprint and streak-resistant, making it easier to clean than standard glass.
- Functions and appears like standard tempered glass to offer the same presentation of your culinary selections.

Creating Healthier Foodservice Environments

Restore your customers' level of comfort with in-person dining by equipping your serving lines with BSI food shields treated with SaniTise™, a first of its kind tempered glass that is scientifically proven** to reduce and neutralize virus and bacteria using the power of ambient, UV and certain fluorescent light. The glass is impregnated with a transparent coating during the manufacturing process that, once activated, continuously deactivates viruses and bacteria for up to two hours—even in the dark. Simply wipe down the glass to discard of the inactive cells. Its another line of defense that your foodservice operation can employ as a permanent improvement in your efforts to offer a healthier environment for on-premise dining.

2021 PROMOTION

In support of the foodservice industry, BSI is offering the SaniTise™ glass upgrade at NO ADDITIONAL CHARGE on its ZGuard, XGuard, Deco Series, and Advance Guard food shields through June 30, 2021. When planning your dining facility, request SaniTise™ treated sneeze guards.**



THE SCIENCE BEHIND SANITISE™

Glass with SaniTise™ coating contains a photocatalyst that is activated through exposure using UV energy and airborne moisture to generate reactive oxygen species. These species are what neutralize the viruses and bacteria on the glass surface.



AVAILABLE IN THESE PRODUCTS

- ZGuard
- XGuard
- Deco Series
- Advance Guard