Keep your facility healthier while saving time, money and labor. The innovative electrostatic sprayer, with the patented PowerWrap™ nozzle, delivers trusted Clorox solutions to the front, back and sides of surfaces. Superior coverage for better germ protection.

Clorox Total 360 System
A disinfecting system to treat your hard to reach surfaces!

- Kills 19 organisms in 2 minutes, including Cold and Flu viruses, MRSA, Norovirus and Coronavirus
- Sanitizes soft surfaces in 2 minutes
- Eliminates odors
- Low residue left behind

Lainie Ayres
Arkansas District Manager
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501-951-9490

For more information, please contact JK Janitorial Services:
KILLS CORONAVIRUS

Protect your facility with a revolutionary system that helps reduce pathogens like never before. It pairs an innovative electrostatic sprayer with Total 360® Disinfectant Cleaner1 or Anywhere® Hard Surface Sanitizing Spray to deliver superior coverage in an efficient, cost-effective way. The system uses 65% less solution*, works 75% faster† and covers 18,000 square feet per hour.

INTENDED FOR USE ON:
- Counters
- Kitchenettes ‡
- Staplers
- Refrigerators/Freezers
- Appliances
- Calculators
- Computers/Monitors
- Faucets
- Printers/Copiers
- Chairs
- Desks
- Phones
- Shelves
- Cubicles
- Vanities
- Water Coolers
- Paper Shredders
- Toilet Seats
- Towel Dispensers
- Coffee Machines
- Ceramic Tile
- Walls
- Vinyl
- Telephones
- Lamps
- Light Switches
- Doorknobs
- Tables
- Garbage Cans

Efficacy

Innovative electrostatic technology allows Clorox® sanitizers and disinfectants to reach the side, underside, and backside of surfaces.

- Kills 99.9% of bacteria on hard, nonporous surfaces §
- Sanitizes hard, nonporous surfaces in 1 minute
- Sanitizes hard, nonporous food contact surfaces in 2 minutes
- Kills odor causing bacteria
- NSF-listed**

*Versus a trigger sprayer per square foot.
†Not in reference to the contact times, and all contact times on the product labels should be followed.
‡ Escherichia coli, Salmonella enterica, Staphylococcus aureus, Klebsiella pneumoniae, Streptococcus pneumoniae, Salmonella typhi
§ Escherichia coli, Salmonella enterica, Staphylococcus aureus, Klebsiella pneumoniae, Streptococcus pneumoniae, Salmonella typhi
** Nonfood Compound. Category D2. Reg. No. 156351