



WYPALL COLOUR CODED WIPES BLUE · GREEN · RED

Reusable perforated cloth rolls | 106 wipes per roll

Product codes: 1-KC94152 / 1-KC94142 / 1-KC94162

WypAll® | Kimberly-Clark Professional



Product overview

WYPALL Colour Coded Wipes are absorbent, reusable cloth wipes supplied on perforated 45 m rolls. Available in blue, green and red, they support colour-coded cleaning and task separation. The cloth weave collects moisture, food residue and loose particles and can be rinsed for repeated use.

Product specifications

Product code	1-KC94152 (Blue); 1-KC94142 (Green); 1-KC94162 (Red)
Brand	WYPALL (Kimberly-Clark Professional)
Material	Reusable woven cloth wipe
Colour	Blue, green or red
Wipe size	42 cm × 34 cm
Pack format	106 perforated wipes per roll; 45 m roll
Carton quantities	6 rolls per carton, 636 wipes
Dispensing	Perforated roll; compatible wall dispenser available (2-99915)

Key features

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| <ul style="list-style-type: none"> • Blue, green and red for colour-coded cleaning. • Rinseable cloth wipes for repeated use. • Absorbs moisture, spills and food residue. • Woven texture collects loose particles. | <ul style="list-style-type: none"> • Maintains strength during wet wiping. • Perforations allow individual sheet removal. • 106 wipes per roll; 45 m roll length. • Wall dispenser available (2-99915). |
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Applications & Cleaning Tasks

WYPALL Colour Coded Wipes are supplied in blue, green and red for routine cleaning, drying, spill pickup and separation of cleaning tasks. The reusable cloths can be rinsed with water between uses, subject to workplace hygiene procedures.

Colour-coded cleaning and task segregation

Use different wipe colours for separate cleaning areas or tasks. Blue, green and red rolls help staff identify the intended wiping cloth and support workplace procedures intended to reduce cross-contamination between areas.

Food preparation benches and kitchen surfaces

Wipe food preparation benches, splashbacks, equipment exteriors and other suitable kitchen surfaces to remove moisture, food residue and light soiling. Follow site-specific hygiene procedures when cleaning food preparation areas.

Spill pickup, drying and particle removal

The absorbent cloth weave collects liquid spills, moisture and loose particles from work surfaces. Use for routine wipe-downs and drying of benches, trolleys and spill-prone workstations.

Reusable wiping during service and cleaning shifts

Rinse wipes in water where appropriate for the task and reuse them during routine cleaning. Wet strength helps the cloth remain intact through repeated wiping and rinsing.

Perforated roll dispensing and usage control

Each 45 m roll contains 106 perforated wipes measuring 42 cm × 34 cm. Tear off individual wipes as needed. A compatible wall dispenser (product code 2-99915) is available.

Hospitality, catering and facilities cleaning

Use for day-to-day wiping of service areas, worktops, trolleys and equipment exteriors in catering, hospitality, healthcare support and general facilities cleaning, subject to the relevant workplace cleaning procedures.

Industries & Work Environments

• Catering • Commercial kitchens	• Facilities cleaning • Food preparation	• Food service • Healthcare support • Hospitality
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Use and compatibility notes

Use dry or damp, or rinse in water for repeated wiping where workplace hygiene procedures permit. Assign colours according to the site cleaning plan. Food Preparation Areas: Suitable for routine wiping of food preparation surfaces, subject to workplace hygiene procedures and product suitability requirements.

Product enquiries, quotations and bulk orders

For product enquiries, application advice or volume pricing, contact TIDDOX on 1300 84 33 69 or sales@tiddox.com.au. View product information at www.tiddox.com.au.

Product Information Disclaimer: Product information is based on manufacturer and supplier information available to TIDDOX. Specifications may change without notice. Customers should confirm product suitability for their intended application, including applicable safety, hygiene and regulatory requirements.