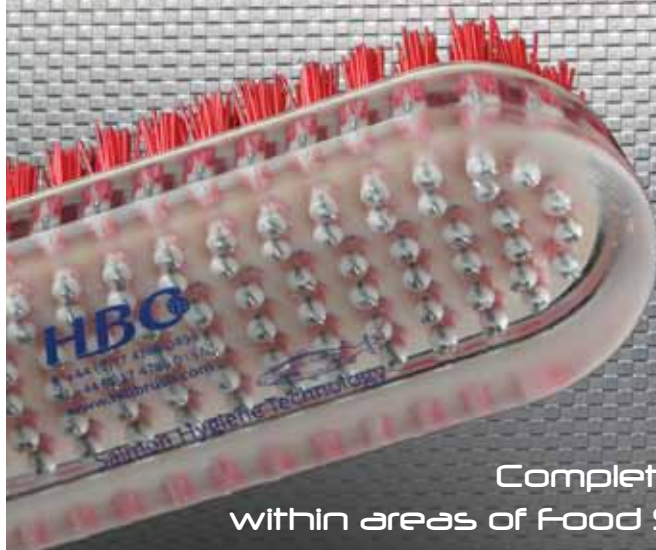




Salmon Hygiene Technology



SAFETY SOLUTIONS



Complete peace of mind
within areas of Food Service Hygiene

Salmon Resin-Set

- Total prevention of dirt, moisture and bacteria in tuft holes
- Resin-Set filaments that last
- Products are easy to clean
- Superior technology to all other methods
- The ultimate safety in cleaning

Durable, reliable & efficient

- High quality materials
- Ergonomically designed
- Most autoclaved at 134°C/273°F

No. 1 in Food Hygiene

- Designed for use in Food Factories and Catering Establishments
- Color coded in eight colours for segregation and HACCP



View our e-brochures online
www.hillbrushinc.com

