



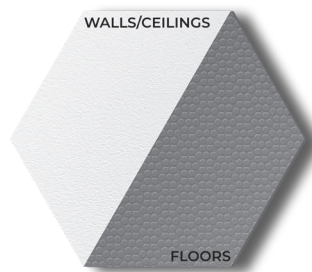
# Safer, Smarter Walk-ins for Chicken

**Deliver safer food, faster operations, & lower long-term costs with Everidge®'s integrated walk-in solutions.**



**Everidge UV Pro™**

Autonomously eliminate airborne pathogens.



**Sanisteel®**

Anti-microbial surface that mold cannot latch on to.



**SmartRite®**

Wirelessly monitor all critical functions of your walk-in.



## Chicken QSR Kitchens Need More from Their Walk-Ins

Raw chicken environments are some of the toughest in foodservice. Constant moisture, grease, & strict sanitation standards create risk for:

- Slips & injuries
- Cross-contamination
- Slow cleaning cycles
- Product spoilage



**Everidge combines UV Pro, Sanisteel & SmartRite to create walk-ins that reduce risk, improve efficiency, & protect your customers.**

### **Safer for Employees**

Slip-resistant flooring reduces fall risk  
Designed for wet, high-grease environments

### **Stronger Food Safety**

Helps inhibit bacteria, mold & mildew  
Ideal for raw poultry handling

### **Built for Durability**

Resists dents, scratches, and wear  
Lower maintenance over time

### **More Efficient Operations**

Faster cleaning cycles  
Less condensation + better comfort