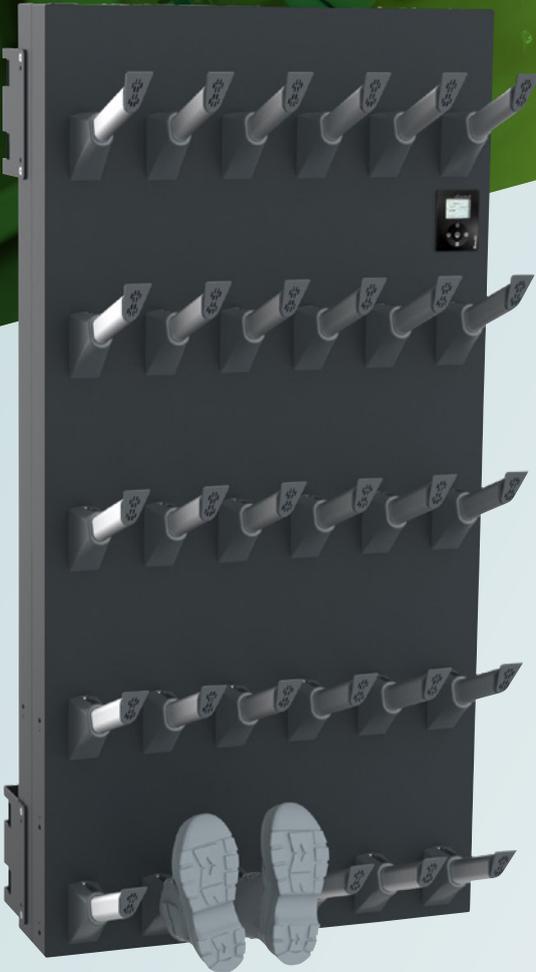


Hygienic drying and disinfection solutions for food processing companies

Scan QR-code to learn more about the solutions



In the field of food processing, hygiene and cleanliness are of utmost priority. Unsanitary conditions, which can quickly arise due to moisture or climatic conditions of the facility, pose a daily challenge. The drying and disinfection systems from WINTERSTEIGER Dry & Protect offer an effective solution for this. Work clothing and equipment such as rubber boots can be efficiently dried on drying panels or in closed drying cabinets and simultaneously freed from viruses and bacteria with the innovative Sterex plasma technology. An additional advantage: unpleasant odors, such as sweat, are also removed.

Benefits



Quick, gentle, and efficient drying



Disinfection and odor reduction with each cycle



Longer lifespan of high-quality equipment



Easy installation and operation

Improvement of cleanliness and order at Lucarna Marcana

Lucarna Macana AG, a medium-sized meat producer in Switzerland, has successfully integrated WINTERSTEIGER Dry & Protect drying panels into their operations. These panels are used to efficiently dry and neatly store employees' shoes after their shifts. The neat storage of shoes also contributes to overall cleanliness and order in the changing rooms, making the work environment more pleasant and safer for employees.

