

HS / EHS Stainless-Semi

Stainless Stacker - hygienic handling of goods

Optimum hygiene - with the stainless-semi stacker the risk of bacterial contamination is minimised.

The stainless-semi products are developed for environments where severe hygiene is needed on the surfaces that are in direct contact with the goods being handled, e.g. meat, fish or medicine.

The design focuses on the safety and ergonomic working conditions of the user. As an example, the ergonomically correct handle ensures the user a relaxed hold.

High quality is ensured through an extended test programme and in cooperation with experts in Health and Safety.

Please do not hesitate to contact Packline for further information regarding this design on 01202 307700 or via our web site at www.packline.co.uk

