



ANTI-MICROBIAL PROTECTION

WIRE & PLASTIC MAT SHELVING

Providing a clean work environment is a constant battle.

Atlas anti-microbial product protection is built-in to inhibit the growth of bacteria and mould that can cause stains, odours and product deterioration.

Cleanliness in a foodservice operation starts with your food storage equipment.

And now you can keep your equipment cleaner and safer between cleanings with Atlas antimicrobial product protection. Anti-microbial protection is built-in to provide continuous antimicrobial protection that will make your food storage equipment easier to clean and keep it cleaner.

What's a Microbe? Microbes or micro organisms are living cells that are too small to be seen with the naked eye and must be viewed through a microscope. The naked eye is only able to detect the presence of microbes once they have multiplied to the hundreds of thousands.

And under the right conditions, microbes can double in number every 15-20 minutes. Types of micro organisms include bacteria, algae, fungi or mould.



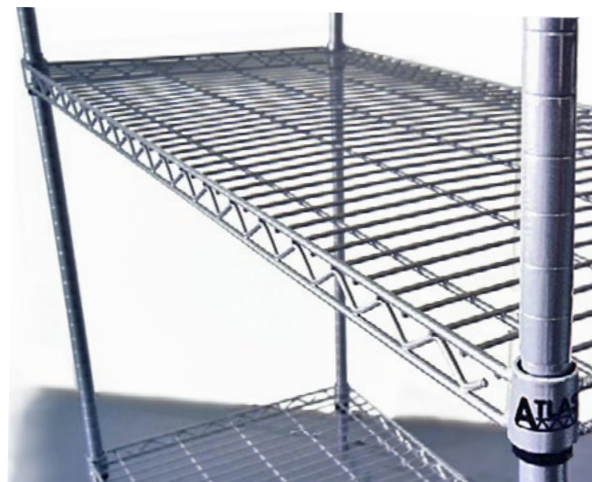
Atlas anti-microbial product protection is engineered to protect products from bacteria, mould and in some cases algae that can cause stains, odours and product deterioration but is not designed to protect users from disease causing micro organisms.

Atlas anti-microbial technology is built-in during the manufacturing process and becomes an intrinsic part of the product inside and at the surface. When microbes, such as bacteria, mould and mildew come in contact with the product surface, Atlas anti-microbial protection penetrates the cell wall of the microbe and disrupts key cell functions so that the microbe cannot function, grow or reproduce.

Atlas Plastic Mat and Wire shelving is strong and durable, corrosion and rust proof, versatile, easy to assemble and easy to clean and is manufactured with built-in anti-microbial protection. This protection inhibits the growth of bacteria and mould that can cause stains and odours, so shelving stays cleaner between cleanings.

Built-in during the manufacturing process, this protection provides continuous anti-microbial protection that won't wash off or wear away.

Insist on ATLAS shelving by FSM for high performance, reliability, TEN Year anti-corrosion warranty and anti-bacterial protection for your project.



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