

NANOLAND GLOBAL

INTRODUCING **CHEFSERVE**®, AN INNOVATION IN ENVIRONMENTAL KITCHEN HYGIENE!



Good hygiene lies at the heart of every efficient restaurant. Innovation in regard to cleaning and methodologies around the use of non-aggressive chemicals, reduced water usage, sustainability and *surface-2-air*® food safety technologies are offering the professional chef / restaurateur a completely new resource when it comes to increasing the safety and comfort of food outlets, whilst helping to reduce the cost, risk and complexity of managing the hygiene process in busy commercial kitchens.

CHEFSERVE® is a twin offering, utilizing the benefits of advanced technology, to help keep working surfaces clean and antimicrobial, (without the need of aggressive cleaning chemicals), whilst also delivering mountain fresh alpine air, free of toxins, allergies or bacteria to staff and clients alike. If aroma is 90% taste, the wise restaurateur will follow the *clean-air-clean-surface* strategy.



CHEFSERVE® redefines the standard of safety and comfort for any restaurant or hotel. The peace of mind offered by ultimate hygiene technology, absent of negative aroma, reduced food risk, lower cleaning costs, and the uniqueness of using environmentally friendly, antimicrobial surface cleaning fluids will offer in aggregate compelling value for your business.

We would be delighted to supply more details.