

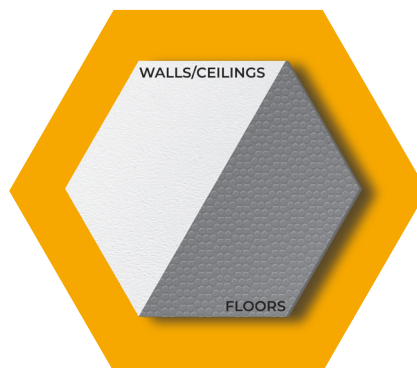
Safer, Smarter Walk-ins for Chicken

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