

ANTIMICROBIAL PROTECTION FOR THE FOODSERVICE KITCHEN



What Did You Touch Today?



Using a patented, proven technology, the SANIGUARD™ Product Line, by Component Hardware Group, includes many popular Plumbing and Hardware products, including Faucets, Hand-Wash Sinks, Handles, Drawer Assemblies, Pre-Rinse Assemblies, Latches, and the Quik-Wash™ Faucet Control.

SANIGUARD™ plumbing and hardware products utilize AgION's silver ion technology combined with our uniquely formulated powder coating material to stop bacterial growth in its tracks. If bacteria cannot grow, it cannot survive. Many contact surfaces in the foodservice kitchen can now be used in the fight to prevent the spread of harmful, and sometimes deadly, microbes.

Contact us at **877-SANIGUARD** or visit us at www.saniguard-online.com to learn more about how SANIGUARD™ Products can work for you.

SANIGUARD ANTIMICROBIAL PROTECTED PRODUCTS BY CHG

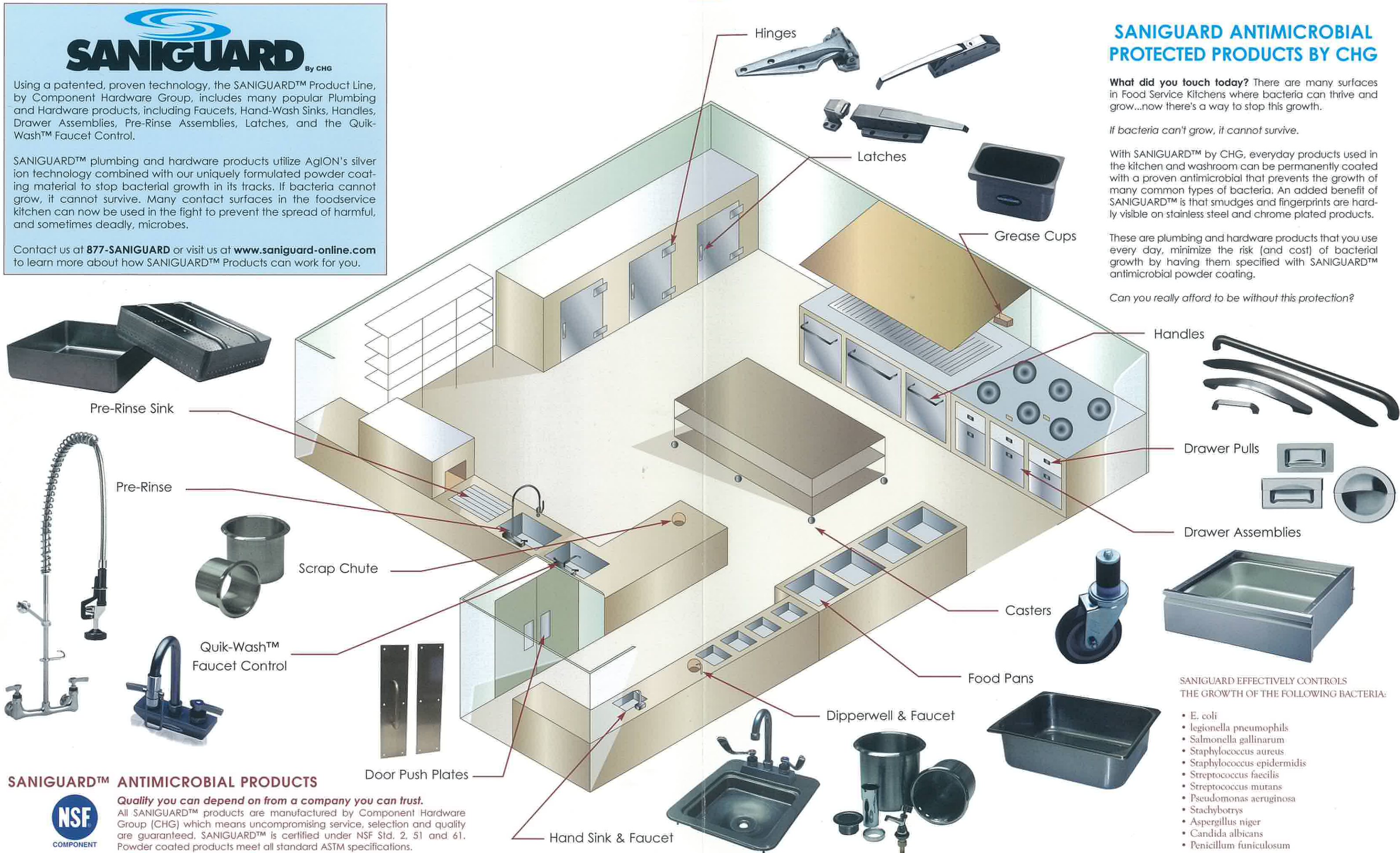
What did you touch today? There are many surfaces in Food Service Kitchens where bacteria can thrive and grow...now there's a way to stop this growth.

If bacteria can't grow, it cannot survive.

With SANIGUARD™ by CHG, everyday products used in the kitchen and washroom can be permanently coated with a proven antimicrobial that prevents the growth of many common types of bacteria. An added benefit of SANIGUARD™ is that smudges and fingerprints are hardly visible on stainless steel and chrome plated products.

These are plumbing and hardware products that you use every day, minimize the risk (and cost) of bacterial growth by having them specified with SANIGUARD™ antimicrobial powder coating.

Can you really afford to be without this protection?



SANIGUARD™ ANTIMICROBIAL PRODUCTS



Quality you can depend on from a company you can trust.

All SANIGUARD™ products are manufactured by Component Hardware Group (CHG) which means uncompromising service, selection and quality are guaranteed. SANIGUARD™ is certified under NSF Std. 2, 51 and 61. Powder coated products meet all standard ASTM specifications.

SANIGUARD EFFECTIVELY CONTROLS THE GROWTH OF THE FOLLOWING BACTERIA:

- E. coli
- legionella pneumophils
- Salmonella gallinarum
- Staphylococcus aureus
- Staphylococcus epidermidis
- Streptococcus faecilis
- Streptococcus mutans
- Pseudomonas aeruginosa
- Stachybotrys
- Aspergillus niger
- Candida albicans
- Penicillium funiculosum



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ABOUT CHG

In 1981, Component Hardware Group was formed by a gathering of experienced specialists from the commercial foodservice hardware industry. Since then we have been providing a high-quality line of specialty components for foodservice equipment manufacturers. Today, our products are used by virtually everyone in the industry throughout the entire world.

