

FOOD OPERATIONS WITHOUT FUNGI AND BACTERIA

ELIMINATION
OF ODOR
AND FAT
VAPOR



Functional coating FN® with the help of UV light actively inhibits the establishment of molds, bacteria and yeast in food processing plants. It eliminates grease and odors. Effective prevention of musty air. Technology for more hygienic food operations.



www.fn-nano.com



Business Award 2019
Winner of National Champion
of the Czech Republic in
The UKTI Award for Innovation

European
Business
Awards

ONE TO
WATCH

2019

Functional coating FN[®]

Remove mold, bacteria and unwanted microorganisms

- ✓ Prevention of bacteria, fungi and yeasts
- ✓ Reduces microorganisms on treated, light-activated surfaces
- ✓ Eliminates odors and greasy vapors, reduces grease deposition
- ✓ Certified for use in food processing plants
- ✓ Ecological solution – without chemistry, purely physical effect
- ✓ Long-term efficiency – 5 years guarantee of functionality
- ✓ The cleaning and protective effect is also activated, for example, by the UV fluorescent light of insect traps



CERTIFIED FOR
USE IN KITCHEN
FACILITIES



PREVENTS
MICROORGANISM
BUILDUP



ELIMINATES
ODOR



LOW ENERGY
CONSUMPTION

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