

HELYX™

Auger Dip System

SAFE FOODS™
CHEMICAL INNOVATIONS

The Helyx auger dip system is an ideal solution for further processing applications. The unique design of the Helyx ensures that the entire surface area of the food product is exposed to antimicrobial interventions. It is much more effective than traditional spray bars. The angle and dimensions of the Helyx can be customized to fit the floor plan of your plant.

KEY BENEFITS

- ▶ 100% product coverage
- ▶ First-in, first-out treatment
- ▶ Maintains product quality
- ▶ Easy cleaning and maintenance
- ▶ Customizable design



COMPATIBILITY

Cecure, Citrilow, Assist,
Lactical, Promoat,
Ajust, Chloria, Other

ABOUT SAFE FOODS CHEMICAL INNOVATIONS

Safe Foods Chemical Innovations, a division of PSSI Food Safety Solutions, is your premier partner for superior chemical solutions, intervention processing aids, and innovative equipment. PSSI offers comprehensive sanitation services, chemical products, pest management, and intervention solutions for food processing facilities. Its team of skilled food sanitors, microbiologists, technical experts and engineers are committed to keeping USDA, FDA, and CFIA processing facilities clean, safe, and audit-ready. PSSI works with each partner to develop smarter and more efficient food safety programs for total protection.

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