



# HAND WASHING STATIONS

**CATEGORY:** Restaurants, Cafeterias, Kitchen Spaces, Schools, Indoor/Outdoor Events

**PERSPECTIVE:** Health and Safety, Sanitation, Personal Protective Equipment



According to the Centers for Disease Control and Prevention (CDC), frequent hand washing is an important step to avoid getting sick and spreading germs to others. During a pandemic it becomes more routine and is strongly recommended that everyone wash their hands after being in a public place and touching items or surfaces that may be frequently touched by other people.



The importance of hand washing hygiene is undeniable. As such, the need for more readily available hand washing stations throughout the foodservice industry is on the rise. The portability of these stations offer a solution that accommodates for a wide range of businesses and events.



Hand washing and hygiene stations often allow for both hot and cold running water, even when access to convenient plumbing is not always an option. Many of these designs include an electric water heater and pump as a means to provide the flow of hot and cold water, wherever it may be needed.



Water temperature is often adjustable, based on individual unit specifications and features, and typically varies by manufacturer and model. Some versions offer battery power, while those units that only work with cold water have built-in, foot operated pumps – eliminating the need for electrical service and connection.



Built in soap and paper towel dispensers complete the hygienic experience and act as an important step to staying healthy in environments where traditional sinks may not be readily available. And while hand sanitizers are often an easy alternative, the CDC consistently advises that thorough (and frequent) hand washing is more effective when it comes to preventing the spread of germs.



Hand washing and hygiene stations can be conveniently placed just about anywhere. The portability of these self-contained units make them an ideal solution for foodservice operations where plumbing is either not available or too expensive and time consuming to install. Whether the need is indoor or outdoor, providing hand hygiene stations to your employees and customers sends a message that you care about their health and well-being.



Contact a Boelter Foodservice associate to learn more about hand washing stations and how they may positively affect your business.

# Boelter®

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