

To view this email as a web page, go [here](#).

TECHNOLOGY

CUSTOMER SERVICE

INNOVATION



MAT MATTERS

Andersen Co.

Mat Tips

for

February 2008

A commercial kitchen can be a hazardous work environment; employees can get burned, cut, and stressed out. And let's not forget about fatigue on their feet, legs, and back! While we can't remedy all the work place hazards, we can provide them with a safer and more comfortable surface to stand on. Our Comfort Flow, Cushion Station, and Cushion Max are all great additions to a kitchen.

Many of Andersen foodservice mats are predominantly 100% Nitrile rubber. As opposed to blended rubber which creates a lesser quality product. Several styles are also anti-microbial treated to help inhibit the growth of odor causing bacteria, and are much more heat resistant, and grease PROOF. All Andersen products are backed with our 100% Customer Satisfaction Guarantee!





This email was sent to: cseaver@kellermeyer.com

This email was sent by: Mountville Mills, Inc.
1729 S. Davis Road LaGrange, GA 30241

Powered by
ExactTarget.
Learn more.

We respect your right to privacy - [view our policy](#).

[Manage Subscriptions](#) | [Update Profile](#) | [One-Click Unsubscribe](#)