



**INDUSTRIES SERVED**



**CHOCOLATE & CANDY**



**MEAT & POULTRY**



**DRESSINGS, RELISHES & DIPS**



**SOUPS & SAUCES**



**CHEESE & DAIRY**



**PET FOOD**



**SAVOURY & PIE FILLINGS**



**READY MEALS**

Two way compact hygiene station, model code HC/C is designed for obligatory use and is positioned prior to entering a production or food preparation area from the changing or break rooms.

The machine is supplied with a dedicated entrance and exit lane. This ensures that employees and visitors correctly sanitize their hands and footwear prior to entering the production areas. The exit lane allows employees or visitors to exit the production area avoiding congestion.

**FEATURES**

<p><b>304</b> STAINLESS STEEL</p>	<p><b>+</b> HAND SANITIZE</p>	<p><b>+</b> SOLE SANITIZE</p>	<p><b>SOLE SCRUB</b></p>	<p><b>ADJUSTABLE TIMES</b></p>	<p><b>MAINS OPERATED</b></p>	<p><b>DOUBLE LANE</b></p>
<p><b>SENSOR OPERATED</b></p>	<p><b>CHEMICAL AUTO DOSING</b></p>	<p><b>CHEMICAL STORAGE</b></p>	<p><b>HMI CONTROLLED</b></p>	<p><b>TURNSTILE ACCESS</b></p>	<p><b>HYGIENIC BY DESIGN</b></p>	<p><b>A B</b> CUSTOM CARRIAGE</p>



## OPERATIONAL DESIGN

On stepping into the entrance lane a sensor detects and illuminates a light in the hand sanitation chamber. The insertion of both hands activates the spray of sanitizer chemical on to the operators hands. Simultaneously the soles of the operators footwear is being sanitized in the foot basin. Once the hand sanitation cycle is complete the turnstile unlocks allowing passage through to the production area. A drip of zone catches any excess solution from the footwear and channels it back to the basin.

On leaving, the dedicated exit lanes sensor initiates the sole brushes and the turnstile unlocks. The person passes over the brushes cleaning the soles of their footwear prior to entering the changing room.

Both the entrance and exit lanes have turnstiles which only operate one way ensuring that people cannot pass through the incorrect lanes.

Designed with safety in mind an emergency stop push button is mounted on the machines column. The steps are non-slip stainless steel and handrails are on either side of the machine.



sales@cmpsol.com  
t. 951 808 4376 f. 951 808 8657

[View this product online](#)

## YOUR CHOICE

Unlike some of our competitors CM Process Solutions warranty does not obligate you to buy chemicals from us in order to receive spare parts or support.

We understand that each application is unique, and we fully believe that there is no one who understands your needs better than you, the customer and your current chemical supplier.

## SANITARY DESIGN

As with all our equipment the range of hygiene stations are built using hygienic principles. The construction of the machine is manufactured from 304 grade stainless steel, surfaces are radiused, so excess liquid drains easily from the frame. Chemical is stored within the compartment of the machine.

## MACHINE SERVICE DETAILS

<b>ELECTRIC</b>	110 v 60 HZ single phase 4 wire supply 24 v AC control circuit.
<b>WATER</b>	1 x ¾" NPT Inlet. 43 -65 psi inlet pressure (warm if available).
<b>DRAIN</b>	1 x 2 " Outlet Gravity only.

