



INDUSTRIES SERVED



CHOCOLATE & CANDY



MEAT & POULTRY



DRESSINGS, RELISHES & DIPS



SOUPS & SAUCES



CHEESE & DAIRY



PET FOOD



SAVOURY & PIE FILLINGS



READY MEALS

The twin lane hygiene station, model code HC/XL is designed for obligatory use prior to entering a production or food preparation area from the changing rooms, breakrooms, offices etc.

The twin lane design allows for both lanes to be used to enter the food processing area. Both lanes are fitted with a hand sanitation chamber, turnstile and sole cleaning brushes to ensure operators have correctly sanitized their hands and cleaned the soles of their footwear.

FEATURES

304
 STAINLESS
 STEEL

+
 HAND
 SANITIZE

SOLE SCRUB

**ADJUSTABLE
 TIMES**

**MAINS
 OPERATED**

DOUBLE LANE

**SENSOR
 OPERATED**

**CHEMICAL
 AUTO DOSING**

**CHEMICAL
 STORAGE**

**HMI
 HMI CONTROLLED**

**TURNSTILE
 ACCESS**

**HYGIENIC
 BY DESIGN**



OPERATIONAL DESIGN

As the operator steps on to the machine an electrical sensor initiates the rotation of brushes and light illuminates the inside chamber to initiate hand sanitize. Insertion of both hands into the chamber activates the sanitizer spray. After the hands are sanitized the turnstile unlocks allowing the operator to pass through while walking over the sole cleaning brushes.

On leaving the production area the operator steps onto the machine, a sensor detects their presence unlocking the turnstile allowing them to pass through. All process parameters within the machine are adjustable, such as brush rotation time, hand sanitation time and how long the turnstile stays open.

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.



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[View this product online](#)

SAFETY FEATURES

Designed with safety in mind, an emergency stop push button is mounted on the machine's column. A reset pushbutton is installed to ensure that the machine is safe to start operation.

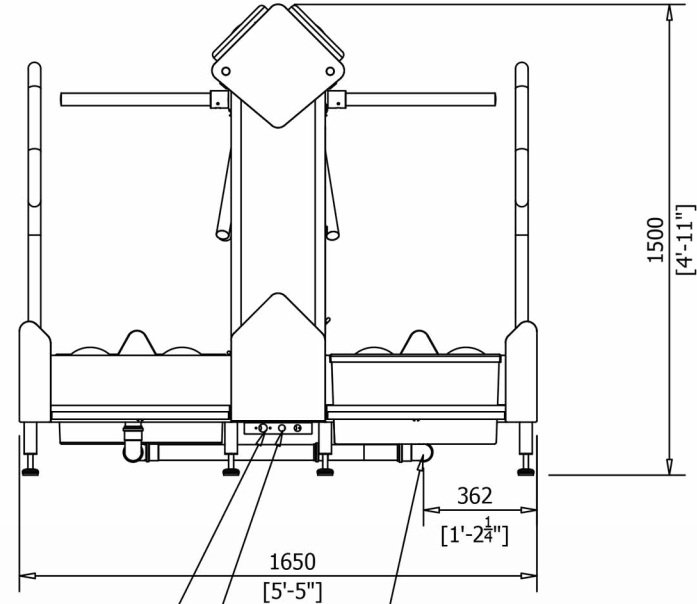
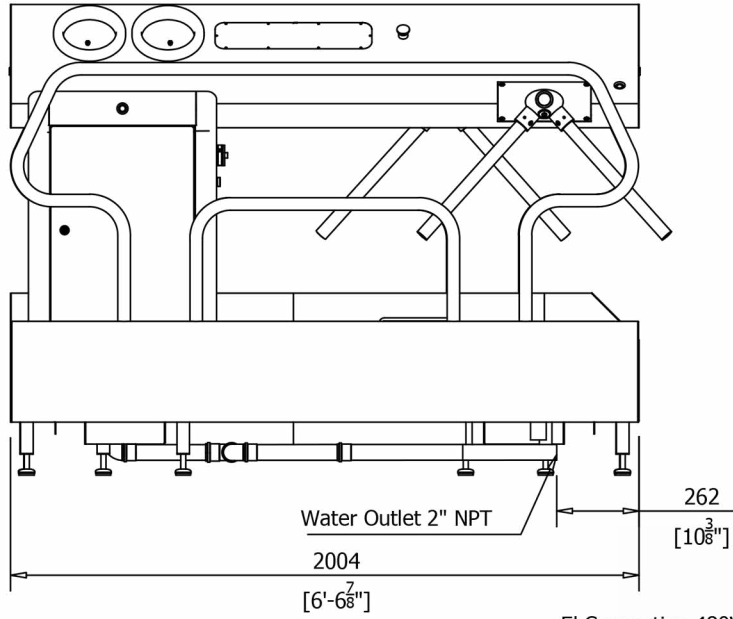
The steps on each end are non-slip stainless steel, handrails are on both sides of the machine for the operator to steady themselves on while walking over the sole washer brushes.

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

ELECTRIC	480 v 60 HZ 3 phase 4 wire supply 24 v AC control circuit.
WATER	1 x ¾" NPT Inlet. 43 -65 psi inlet pressure (warm if available).
DRAIN	1 x 2" Outlet Gravity only.



El.Connection 480V, 3~, 60Hz, 16A Max. Fuse

Water Inlet 3/4" NPT

Water Outlet 2" NPT

