

URKV300 SINGLE LANE BOOT AND HAND SANITATION HYGIENE STATION



INDUSTRIES SERVED



CHOCOLATE



MEAT & POULTRY



DRESSINGS, RELISHES & DIPS



SOUPS & SAUCES



CHEESE & DAIRY



PET FOOD



SAVOURY & PIE FILLINGS



READY MEALS

Designed to ensure employees and visitors correctly sanitize hands and soles of footwear prior to entering the food production or processing area. The URK range has three footwear cleaning options. Option one; sole cleaning brushes. Option two; sole cleaning brushes with the addition of 3" high brushes for cleaning the sides of footwear. Option three; sole cleaning brushes with 12" high brushes for cleaning sides of full boots.

The machine is fitted with a stainless steel turnstile to ensuring operators use the machine correctly and have thoroughly sanitized their hands.

FEATURES

























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. On completion the turnstile unlocks.

When leaving the production area a sensor mounted on the handrail unlocks the turnstile and initiates the rotation of the brushes allowing the operator to walk over them. Times for brush rotation, hand sanitation and turnstile opening are digitally adjustable to specific requirements.

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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SAFETY FEATURES

Our range of boot and sole washers are designed with safety in mind. An emergency stop push button is mounted within the handrail and a subsequent reset pushbutton ensures that the machine is safe to restart operation.

The steps are non slip stainless steel and handrails are positioned to each side of the machine.

SANITARY DESIGN

As with all our equipment our range of sole washers are built using hygienic principles. The brushes are easily removed without the use of tools by simply lifting the stainless steel cover and sliding it off the motor cam. Manufactured in 304 grade stainless steel, surfaces are radiused allowing water to drain easily. Chemical is stored within the machine.

MACHINE SERVICE DETAILS

ELECTRIC 480v 60 HZ 3 phase 4 wire supply

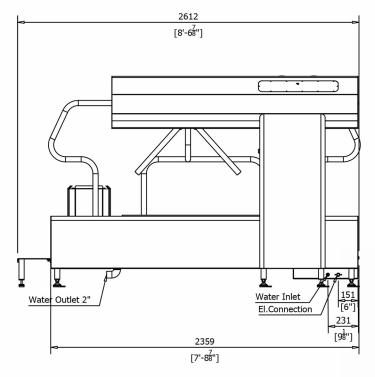
24 v AC control circuit.

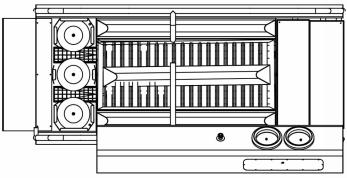
WATER 1 x ¾" NPT Inlet. 43 -65 psi inlet

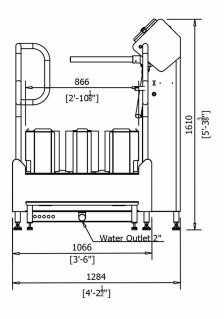
pressure (warm if available).

DRAIN 1 X ¾". Outlet Gravity only.









Voltage: 480V 3~ Frequency: 60 Hz Connecting power: 1.6HP DC voltage: 24 V El. cable: 16AWG (x5) Safety fuse: 16A Type of protection: IP 65 Water connection: 3/4" Water pressure 36-70PSI Water outlet: 2"

