

Leading the industry in Hygiene Equipment



Automatic Sole Washers

Boot-cleaning machines are essential hygiene equipment in all facilities where shoes and boots carry contamination into production areas.

- Guided hygiene equipment activates and shuts down automatically via sensor
- High-pressure jet spray dispenses sanitation product to your requirements
- Two brushes rotating angles relative to the movement of the walkway enable the efficient cleaning of boot soles through the mixing of water and detergent combined with the mechanical effect of the bristles
- An emergency shutoff system and a foot-step grate controlled by a magnetic switch ensure state-of-the-art standards
- Brush lengths range from 500 mm up to 1600 mm



Star Clean IV type 23881

Brushes

- Brushes force-clean particles from shoes and boots
- Removal of brushes is fast and simple
- Brushes have a very long service life because the bristles are made of the highest-quality material available in the industry





Model 23882-IV-40 with hand sanitizer







Sole Washers

Sole-cleaning stations help increase employee productivity by eliminating the time spent manually washing soles.

- Manually operated sole washers
- Optimal and efficient technology
- Operation with placement of hand on stainless steel railing
- Removal of brushes is fast and simple





Place your hand onto hand rail. Brushes will then activate automatically.



Place your foot onto the brush. Water and sanitation product will dispense simultaneously with brush activation.





Model 23821





The amount of time soles need to be cleaned should be designated by the quality assurance manager.

Boot Washers

These self-cleaning boot-washing machines speed up the process of workers entering and leaving any food-processing plant.

- Top-to-bottom sanitation receive the full scope of sanitation with the booth washers
- Effective cleaning on the bottoms and sides of the boots
- Designed to ensure operator safety



Brushes

- Brushes force clean particles on all sides of the boots
- Removal of the brushes is fast and simple











Hand Washing and Stainless Steel Sinks

Hand washing is one of the most reliable methods for eliminating the spread of germs and bacteria between employees, equipment and working surfaces.

- Options for knee and hand sensors to activate water are available
- Double-walled trough body is constructed of durable stainless steel
- Sensors integrated into the inflow fitting include a water-saving aerator



Model 20580

Model 20550-W





Model 20550-3W



Model 20550-5W

Hand Sanitation Equipment

Hand disinfectant dispensers are beneficial in all facilities for use prior to employees entering production areas.

- Both hands are simultaneously placed into the sanitation area, activating the dispensing of hand hygiene/soap without any contact
- The cone-shaped spraying pattern of the nozzles allows for the complete sanitizing of hands
- A light will turn on to indicate the completion of the hand disinfection cycle, and the motordriven turnstile will unlock to allow passage





Place your hands into the dispenser unit. A premeasured amount of disinfectant will be dispensed.



Place your hands into the washing basin to trigger the water flow. Proceed to wash the hands.





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Light will turn on and turnstile will unlock to allow passage upon completion of the cycle.

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Learn more at itec-hygiene.com.



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