

Hygiene Equipment

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Bootwash / Sole Wash / Hand Sanitising Equipment

Ideal for restrooms, cleaning down areas, prep rooms within factories, slaughterhouses and food manufacturing companies.

Boot and Sole Wash: Water and disinfectant are automatically mixed then fed through to brushes and shoes in hygienic sluices. Transitional rotating brushes clean and disinfect work shoe soles.

Shoe Dryers are also available - see separate listing.

Hand Sanitising Equipment: Disinfect the hands with automatic dosing of water then disinfectant when the hands are inserted in to the specially designed sockets.

Stainless Steel construction

Superb Units

For further information call Total Food Machines ON 02890 994 202 or email sales@totalfoodmachines.com

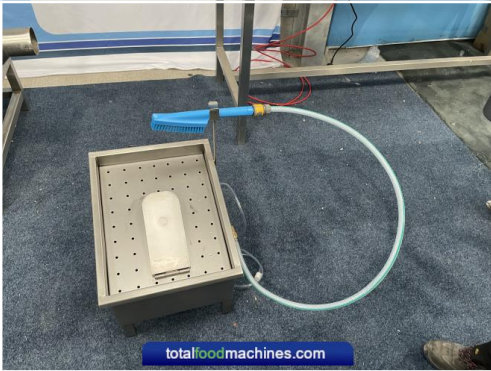


Direct Web Link

<https://totalfoodmachines.com/machine/6466/hygiene-equipment>

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