

ITEC Boot and Sole Washer

ITEC Bootwasher

Itec Boot Washer Type 23800

When carrying out food production, or handling and processing the products. It is considered best-practice that the various stages of handling the food are kept in different areas i.e. raw food prepared separately to the packaging of food. Therefore, hygienic measures should be put in place between areas in order to prevent bacteria spreading, and contamination.

Therefore, the Itec Boot Washer 23800 is ideal for cleaning boots, wellies that are used inside food processing manufacturing factories, catering butchers and many more food industries.

This machine is simple and easy to use as the cleaning occurs in two phases. Firstly, cleaning detergent is supplied to each brush using separate spray-pipes and mixed with water. Secondly, water is used to rinse the boot.

Due to small and compact measurements of the appliance, it can be placed in small passages ready for use, as well as being used for large changing or cleaning areas.

Equally, the boot washer 23800 has short cleaning time at low operation cost along with easy to remove brushes after every shift for effective cleaning, making it an efficient piece of equipment.

The cleaning and disinfection process is activated by touching the sensor on the handrail and the brushes are wetted by two independent nozzles with water and chemistry.. On top of this, the dosage of the cleaning and disinfecting agent for the boots is adjustable over the duration of the dosing pump.

Power 0,75kW, 3x400V, 50Hz

Dimensions: 675 x 670 x 1190 mm

For further information on all our hygienic equipment contact Total Food Machines on 02890 994 20 or email sales@totalfoodmachines.com

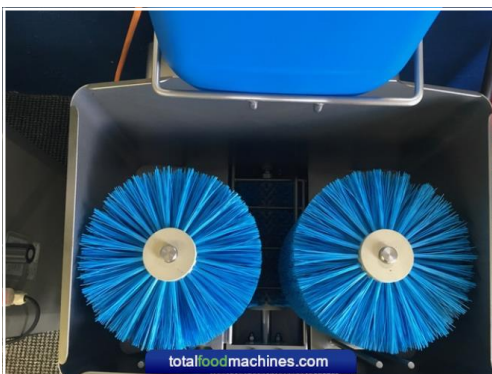
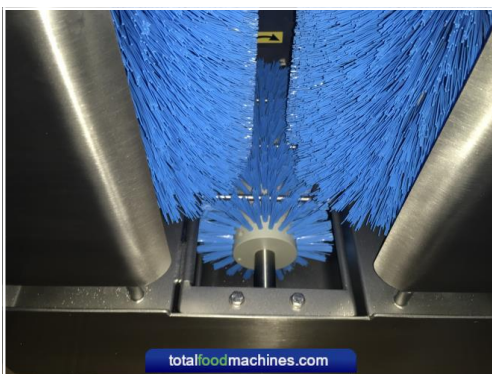


Direct Web Link

<https://totalfoodmachines.com/machine/6711/Itec-Boot-and-Sole-Washer>

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