



HT-96206 Hygiene Station---Hand disinfection , Boot and Sole washing, boot sole disinfection, turnstiles entry

Description:

The hygiene station integrates hand disinfection , boot and sole washing and disinfection functions, complete with a tripod turnstile. It is primarily designed for use in food manufacturing enterprises, offering a one-stop solution that includes both hand disinfection ,boot and sole cleaning , boot disinfection. Constructed with material SS304, it meets the standards required by the food industry.

Features:

- Full automatic work by infrared sensor,ensuring touch-free operation to prevent cross-contamination.
- One-stop integrated design that include both hand disinfection(hand washing) and boot sole cleaning.
- Hand clean function:
- Inductive hand disinfection by 75% alcohol
- Boot sole clean function: automatically cleans the boot uppers and soles by sensors, with soap and water sprayed onto brushes to wash the uppers and soles
- Boot disinfection: walk into the sanitizing tank to sanitizing the boot sole, then walk on the foot platform with mat to dry the soles.(Optional)
- Tripod turnstile:Enforces hand disinfection before entry.

Features

- ①. Controller: LCD touch screen and PLC control
- ②. Hand disinfection
- ③. Container for 75% alcohol for sanitizing hand
- ④. Boot upper cleaning, 3 pcs of rolled brushes
- ⑤. Sole cleaning, 2 pcs of rolled brushes
- ⑥. Boot sole disinfection

Working Principle:

3 pcs of rolled brushes which are driven by motors to clean the boot uppers

2 pcs of rolled brushes which are driven by motors to clean the boot soles.

People stand on the cleaning area, the brush rotation to scrub boot uppers and soles, then make cleaning effect, Can be with soap, then walk into the disinfection tank to disinfect the boot sole

Inductive spraying 75% alcohol on Hand for disinfecting.

Installation:

Installation area should be flat on the ground, put it on the floor, use directly indoor.

Need to connect water in and water out pipe connection (refer to the following technical parameters

Working voltage is AC220V/50HZ/1Ph

Technical Parameter

Model	HT-96206
Size	L2400xW860xH1768mm
Main material	SS304
Electric control	Sensor: Omron, LCD touch screen and PLC control
Cleaning mode	circulate-line/cleaning with water/10-60°C
Cleaning zone /Clean length	rolled brushes: L600*Dia180MM, 2 PCS Rolle brushed: Dia250*H300mm , 3 PCS
Function:	Hand disinfection, Boot upper and sole washing , boot sole disinfection, turnstiles entry
Alcohol volume	5L
Inlet connector	DN15/ 1/2" internal threaded
Water level controller	Floating ball valve DC24V
Soap for sole	5L
Water out way	Floor drain, DN50mm
Start type	Start upon sensor induction, stop upon time out (30-60s)
Hand disinfection	Inductive spray alcohol to disinfect
Tripod turnstile	Only enter after Hand disinfection
Total power	550W, AC220V/50HZ/1PH

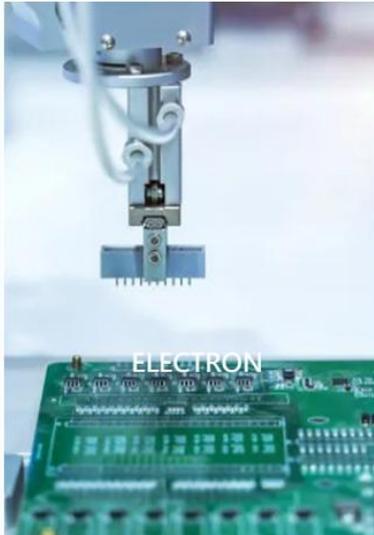
Operation steps



- ①. Hand disinfection
- ②. Boot upper washing by water and soap
- ③. Boot sole washing by water and soap
- ④. Boot sole disinfection
- ⑤. Turnstiles(Access control) is released
- ⑥. LCD touch screen for control

Application

- Food industry
- Pharmaceuticals/Packing
- Animal husbandry
- Moder agricultural
- Coal Industry



THANK YOU FOR VIEWING

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