

PERSONNEL HYGIENE

# Entry Systems & Accessories



# Bastion

# Bastion

## SINKS AND HANDWASHING ACCESSORIES

### Washbasins

STAINLESS STEEL AISI 304



## 6200 & 6205

The washbasins **6200** and **6205** serve for washing hands in food processing industries.

The water can be turned on either via a sensor (FC part number) or a knee valve (FC part number) which is in each case located in the front panel.

The wash basin is supplied assembly-ready with water discharge, includes faucet aerator, sensor or knee valve, and temperature mixing valve.

### OPTIONS

- Integrated continuous flow heater
- Battery-operated sensor armature

STAINLESS STEEL AISI 304



## 6210

Wash basin **6210** serves, due to the robust build, for cleaning hands in the food industry.

The smoothly pulled-up rear panel offers safe splash-water protection and at the same time can be used to affix soap or disinfectant dispensers. The water can be turned on either via a sensor or knee valve. The knee valve is located in the slanted front panel. The sensor, depending on the model, is located either on the front or rear panel.

The wash basin is supplied assembly-ready with water discharge, includes faucet aerator, sensor or knee valve, and temperature mixing valve.

### OPTIONS

- Anti-legionella control
- Integrated continuous flow heater
- Mounted soap and/or disinfectant dispenser
- Supply from above
- Floor or wall mounted

STAINLESS STEEL AISI 304



## 6215

Design as with Washbasin **6210**, except with base designed as double door cupboard for storage of objects such as cleaning agents, cleaning utensils and boiler.

### OPTIONS

- Anti-legionella control
- Floor or wall mounted
- Integrated continuous flow heater
- Mounted soap and/or disinfectant dispenser
- Supply from above

## Handwash Channels

STAINLESS STEEL AISI 304

### NO OF STATIONS/TAPS AVAILABLE

TWO = **6220** THREE = **6221** FOUR = **6222** FIVE = **6223** SIX = **6224**



### ACTIVATION MODES

- A. sensor in the outlet
- B. sensor in the splash back
- C. sensor in the front wall
- D. knee-operated valve

Sink made of stainless steel 304  
Total height H = 690 mm.  
Splash back wall height: 420 mm.  
Cold and hot water connections: 1/2", mixer 1/2".  
One outlet: 1 1/2" left or right side.  
Power supply: 230 V / 12 V - sinks with photocell.  
Invisible drain Ø 50 mm

### OPTIONS

Freestanding version **6225**



Stainless steel tap **6226**



# Bastion

SINKS AND HANDWASHING ACCESSORIES

## Soap/disinfectant dispensers

STAINLESS STEEL AISI 304



## 6230 & 6231

The soap/disinfectant dispenser is constructed from a stainless-steel casing in either open or lockable designs.

The rounded construction prevents objects such as cigarettes being placed on top of it.

The includes a 1000 ml plastic refill bottle.

### OPTIONS

- Open **6230**
- Lockable **6231**

## Highspeed Hand Dryer

STAINLESS STEEL AISI 304



## 6240

The automatic high-speed hand dryer **6240** is especially suited for very fast hygienic drying of both hands and is delivered with a splash-proof protected stainless steel body for wall mounting.

During the drying process water that is blown away is diverted downwards through grating and disposed of via the drain to prevent contamination by splashing water.

- The unit and hand slot can be easily cleaned.
- Hand drying takes approx. 10 seconds.
- The air velocity is adjustable.

## Paper Roll Towel Dispenser

STAINLESS STEEL AISI 304



# 6245

The paper roll towel dispenser **6245** has a splash-proof protected stainless steel body and is designed for commercial standard paper rolls.

The slanted top surface prevents cigarettes or other objects being placed on top of the unit.

### OPTIONS

- Lockable version **6246**

## Folded Paper Towel dispenser

STAINLESS STEEL AISI 304



# 6247

The folded paper towel dispenser has a splash-proof protected stainless steel body and is designed for commercial standard folded paper towels, fan-folded. The capacity of the dispenser is 500 folded paper towels.

The slanted top surface prevents cigarettes or other objects being placed on top of the unit.

### OPTIONS

- Lockable version 6248

# Bastion

SINKS AND HANDWASHING ACCESSORIES

## Hairnet Dispenser

STAINLESS STEEL AISI 304



## 6249

Dispenser made of stainless steel

## Wastepaper Baskets

STAINLESS STEEL AISI 304



## 6250 & 6251

Open-work basket made of stainless steel AISI 304

### BASKET CAPACITY

- 35l **6250**
- 60l **6251**

## SOLE & BOOT CLEANING MACHINES

### Sole Cleaning Machine

STAINLESS STEEL AISI 304



## 6260

The sole cleaning machine **6260** is designed for smaller businesses in the food processing industry and comes wired ready for connection to any 230 V socket.

A horizontally mounted rotating brush that is covered by a stainless-steel bracket ensures easy cleaning of the soles of shoes and boots. The brush is activated by a button on the handle which simultaneously adds the cleaning agent and water mixture.

The cleaning agent concentration is adjustable using the different-sized nozzles, included in the delivery.

Siphons, joints, gaskets, and small parts are not included.

### Boot Cleaning Machine with Manual Brush

STAINLESS STEEL AISI 304



## 6261

The **6261** is similar to the **6260** above except that this is additionally equipped with a hand brush for the cleaning of the bootlegs, carried out using water. Siphons, joints, gaskets, and small parts are not included.

# Bastion

## SOLE & BOOT CLEANING MACHINES

### Sole And Side Sole Cleaning Machine

STAINLESS STEEL AISI 304



## 6262

The cleaning machine for soles and sole sides **6262** is designed for companies in the food processing and canteen industries and is designed for effective cleaning of soles and sole sides. The brush is activated by a stainless-steel button on the handle, which simultaneously releases the cleaning agent and water mixture. The concentration of the cleaning agent can be controlled by the nozzle that comes in adjustable sizes (included in delivery). Siphon, joints and gaskets, and small parts are not included.

### OPTIONS

- Wall mounted
- Crumbtray (Dry cleaning)

### Boot Cleaning Machine For Soles And Legs

STAINLESS STEEL AISI 304



## 6263

The boot cleaning machine **6263** serves to clean both the boot soles and bootlegs. The one horizontally mounted brush and the two standing brushes are activated by a stainless-steel button on the handle, which simultaneously releases the cleaning agent and water mixture.

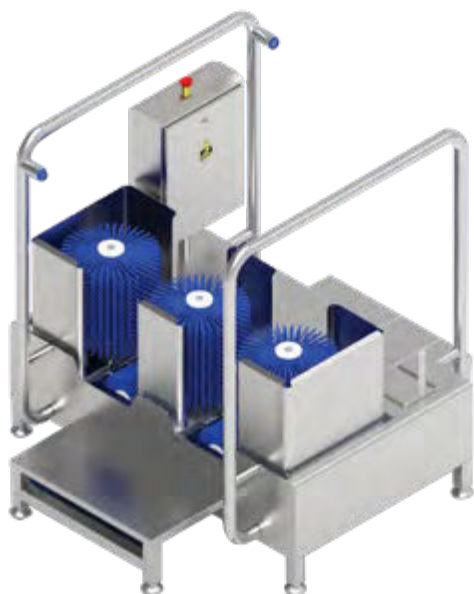
The concentration of the cleaning agent can be controlled by the nozzle that comes in adjustable sizes (included in delivery).

The brushes are easy to wash and can be removed without the use of tools. Siphon, joints and gaskets, and small parts are not included.



## Walk-Through Boot Cleaning Machine Including Legs

STAINLESS STEEL AISI 304



# 6264

Washer made of stainless steel 304  
Five rotating brushes.  
Vertical brushes of a diameter ø 300  
Washing tops of shoes up to 350 mm high.

## Boot And Apron Washing Stations

STAINLESS STEEL AISI 304



# 6265

Washer made of stainless steel 304  
Includes brush and spray gun.

The boot and apron washing station is designed for manual cleaning of boots and rubber aprons. The contaminated rubber apron is spread out and fastened to the provided hanger and then cleaned by hand with the mounted brush. The boots are placed in the provided basin and cleaned with a spray nozzle.

The **6266** comes with the additional automatic sole cleaning machine. Siphon, joints and gaskets, and small parts are not included.

### OPTIONS

- Automatic Chemical Dosing.

# Bastion

COMPLETE HYGIENE ENTRY STATIONS

## Walk Through Sole & Boot Cleaning Machine

STAINLESS STEEL AISI 304



## 6270

The walk-through sole cleaning machine **6270** is designed for optimal cleaning of shoe soles.

Two horizontally mounted rotating brushes covered by a foldout floor grating made of stainless steel ensure the fast cleaning of the soles.

The rotation of the brushes is activated by sensors located at the entry and exit sides, which also activate the release of the chemical and water solution. The brushes can be adjusted to run for between 1 and 10 seconds.

The machine is delivered ready for connection. Siphon, joints and gaskets, and small parts are not included.

### OPTIONS

- Brush lengths: 400, 700, 1100, 1600mm.
- Vertical rotary brushes for the cleaning of wellington boot sides.

### ALSO AVAILABLE WITH THE FOLLOWING ADDITIONS

- 2-hand automatic disinfectant and turnstile
- Handwash sink with soap and paper towel dispenser, 2-hand automatic disinfectant, and turnstile
- Handwash sink with soap dispenser and high-speed hand dryer, 2-hand automatic disinfectant and turnstile (brush lengths 700mm or 1100mm)



## TURNSTILE ENTRY DEVICES

### Entry Control Device

STAINLESS STEEL AISI 304



## 6280

The entry control device **6280** guarantees a safe disinfection of hands through the tamper-proof two hand disinfection in connection with an automated turnstile.

The unit has a side-mounted canister holder and a multi-functional LED light, that indicates whether the unit is locked or unlocked.

It can be either designated to be one-way only or at the press of a button go both ways.



### OPTIONS

- Wall or pedestal mount
- Left or right mount
- As soap dispenser

### ALSO AVAILABLE IN THE FOLLOWING VARIANTS

- Handwash sink with soap dispenser and towel dispenser
- Handwash sink with soap dispenser and high-speed hand dryer

# Bastion

## BOOT STORAGE

### Boot Rack

STAINLESS STEEL AISI 304



## 6300

The boot rack **6300** is available in wall or floor-mounted versions. The boots dry through the ambient air.

### STANDARD CONFIGURATIONS

10 Pairs / 15 Pairs / 20 Pairs / 30 Pairs

Custom design available on request.

### Boot Drying Rack

STAINLESS STEEL AISI 304



## 6310

The boot dryer **6310** is available for wall or floor mounting and features a warm air blower with thermostat and daily timer as well as a switch Hand – 0 – Auto.

To dry the boots, the drying program runs for a time that can be adjusted (90-120 minutes).

The air sucked in by the blower is warmed up and blown into the boots.

### STANDARD CONFIGURATIONS

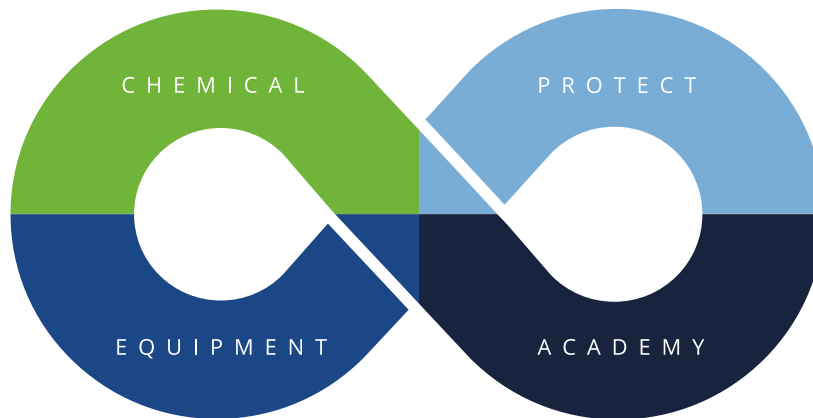
10 Pairs / 15 Pairs / 20 Pairs / 30 Pairs

### OPTIONS

- Wall or floor mounted
- Valve heads
- Ozone disinfection

# EVERYTHING YOU NEED FOR FOOD HYGIENE

FoodClean specialises in four key areas of cleanliness, which when combined ensure that every element of your food manufacturing site remains clean and hygienic whilst reducing costs, increasing uptime, and playing an active role in creating a more sustainable industry.



CLEAN FACTORY REVOLUTION

## The benefits to your business



### WE BELIEVE THAT HYGIENE IS ABOUT MORE THAN JUST CLEANING

The core mission of FoodClean is to provide a comprehensive system that covers all of your hygiene requirements. The nature of manufacturing facilities necessitates a foolproof method of delivering ultimate levels of cleanliness at all times, which is why our complete solution provides total peace of mind and an instant return on investment.

[www.foodclean.com/clean-factory-revolution/](http://www.foodclean.com/clean-factory-revolution/)



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