

SPECIFICATIONS

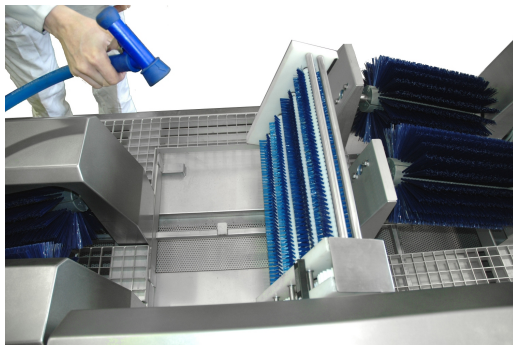
ARTICLE

Designation : **Compact corridor CC2002**

Code bobet : **5000**

Selling Unit : **Unit**

Non-contractual pictures

**CHARACTERISTICS**

The Compact Corridor CC2002 provides cleaning and disinfection for boots, shoes or clogs with smooth personnel flow at the beginning or the end of the day work (two-way traffic possible). It can be fitted as a "compulsory walk-through" before access to production areas or cloakrooms.

Fabrication : Stainless steel NF EN 1.4307 (AISI 304L)

GUARANTEED CLEANLINESS AND EASE OF FLOW

Two sensor cells provide automatic activation of the device.

The Compact Corridor is made of 3 parts :

- 1 - A first section cleans and disinfects the upper of the right boot
- 2 - With the second, the user simply walks over the rotating brushes, slightly trailing the feet to enable maximum contact
- 3 - Finally, in the third section, the user cleans the left boot upper

N.B : By avoiding the upper brushes, people wearing clogs or shoes may wash and disinfect their soles by walking over the central soles brushes

EASY CLEANING

The accent has been especially placed on the appliance's cleanability

Each section is fully accessible :

- Pivot mounted covers
- Hinged soles-washer
- Waste collection drawers placed at front and rear of appliance
- An "ECOJET" washing gun is supplied as standard and connected to the measuring pump

This compact corridor is delivered with :

- 4 adjustable feet, polyurethane base and stainless steel stems + 2 steps
- 1 key for the electric box
- 1 manual of instruction

The installation of a Compact Corridor CC2002 requires :

- One 400V - 4 G 2.5 mm² electric supply
- One 40°C hot water supply - Inner diameter of the pipe 19 mm
- One 80 mm diameter dirty water drain or gully in the floor

DESCRIPTION :

Overall length : 2686 mm

Overall Width : 1048 mm

Overall Height : 1251 mm

Height of the lowest drain point : 40 mm

Weight : 383 kg

Noise Level : 82 dB

Motor power uppers washer : 4 x 0.25 kW

Motor power soles washer : 0.75 kW

upper brush rotation speed : 329 rpm

soles brush rotation speed : 280 rpm

Index protection : IP 55

Motors voltage : 400 V three-phase + earth

Control voltage : 24 V AC

Frequency : 50-60 Hz

Water Consumption : 8 L/min at 4 bars

Concentration of disinfectant product : adjustable from 0.2 to 2%

APPLICATION :

ADVICE TO USE

- For the dosing pump (0.2 to 2%), use degreasing, disinfectant non-foaming and fluid products (like water) with a neutral pH or if not, use products with a chlorine content not exceeding 400 PPM guaranteed at 1%. We have tested 2 products which meet these requirements : INDAL TA 400 (Code Bobet 2226 can of 24 kg) or INDAL MTA (Code Bobet 12339 can of 20kg or Code Bobet 15734 can of 5 kg).
- Every week, rinse the dosing pump and the spraying network (pump water instead of detergent) to prevent chlorine crystallizing in the network.
- If you change the disinfectant product, thoroughly rinse the dosing device (10 minutes) before introducing the new product (the mixture of the two products could cause a chemical reaction which would damage the dosing device).
- Do not use hot water at more than 40°C.
- When installing, take care to thoroughly prime the water pipe before connecting it to the dosing device (we strongly recommend fitting a filter).
- When cleaning after use do not use high pressure cleaning equipment directed on the electric equipment (control box, solenoid valves) or on the bearings.
- This equipment must be placed in a place free from frost and away from heat sources.

MAINTENANCE

- This machine requires practically no mechanical maintenance. Nevertheless, to be sure to obtain durable service from this compact corridor we recommend you to clean the brush system and the receptacle systematically.
- Degreasing and disinfectant products are essential to satisfactory cleaning and also to ensure a long service life for the brush system components.
- An Ecojet washing gun has been installed on the machine in order to clean and disinfect it as often as necessary.
- The dosing pump can be regulated to adjust the product concentration (0.2 to 2%) to the cleaning needs.
- To insure that the dirty water flows freely, baskets catch waste under the brushes. Depending on the frequency of use it is important to clean them regularly. Easy access to the baskets from each side of this equipment.

STANDARDS :

In compliance with the hygiene and safety rules that must be applied, with the Directive 2006/42/EC and with the national regulations transposing it and with the EMC 2004/108/EC.

SPARE PARTS :

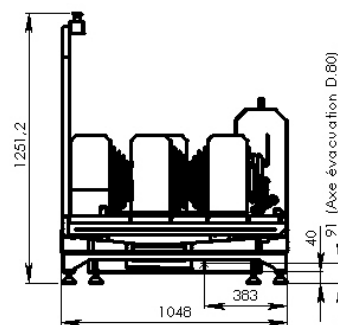
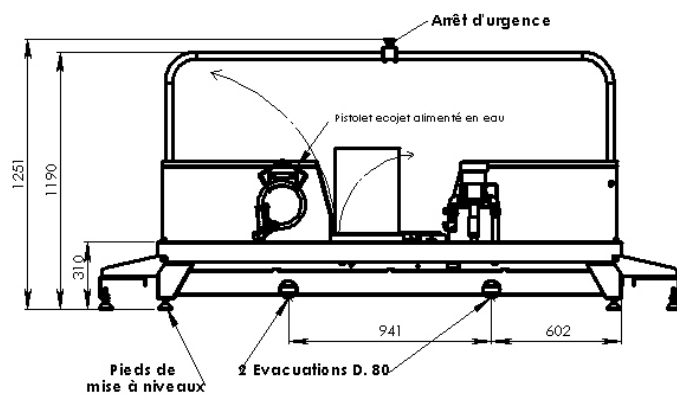
See instruction manual supplied with the unit

ALIMENTARITY :

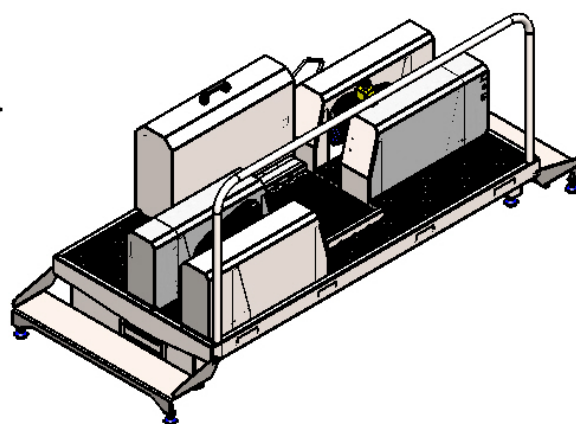
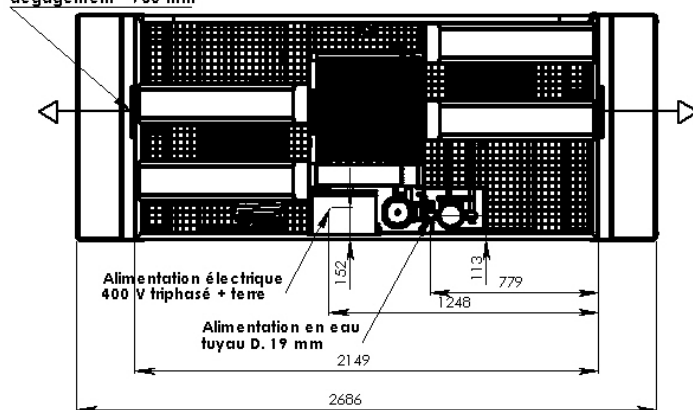
To ensure durability, our products are manufactured in austenitic stainless steel (food grade approved), standard AISI 1.4307 (304L).

Manufactured in our own Production Department under protected atmosphere and in accordance with the welding process "T.I.G".





Tiroir de récupération
des déchets
dégageant = 750 mm



Dimensional datas are subject to change