

# SPECIFICATIONS

**ARTICLE**

Designation : **Ecoprem sole-washer**

Code bobet : **13048**

Selling Unit : **Unit**

*Non-contractual pictures*

**CHARACTERISTICS**

The sole-washer LS Ecoprem can be positioned in an access corridor leading to the working areas so that all personnel have to pass over it.

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

**HYGIENE**

Human being one of the vectors of microbial germs, disinfection of soles contributes to the fight against contamination.

**SAFETY**

Slippery surfaces and greasy substances on footwear are the main causes of accidents in the Food Industry. The sole-washer enables to remove quickly any dirt (grease, rubbish...) which obstructing spikes of shoes or boots.

**EASY USE**

The users only have to slowly walk across the rotating brushes to clean fully and effectively their soles.  
Continuous walk-through : automatic set up by radar.

**RAPIDITY**

The sole-washer washes and sanitizes the soles of a constant queue of personnel at the beginning or at the end of the work day.

**MULTIPURPOSE (POLYVALENT)**

The sole-washer enables to wash and disinfect the soles of the boots, clogs and shoes (all types of footwear).

**EFFICIENT AND SAFE**

- Important length of cleaning : 800 mm
- 4 Counter-rotating horizontal brushes
- Guiding of the operator's foot
- Robust, made of stainless steel

**EASY MAINTENANCE**

- Brushes removed by hand
- Venturi dosing
- Grid for waste collecting

The sole-washer LS Ecoprem is delivered with :

- 1 rail
- 1 button start/stop
- 4 adjustable feet, polyurethane base and stainless steel stems
- 1 electrical box
- 1 key for the electrical box
- 1 manual of instruction

The installation of this sole-washer Ecoprem requires :

- 1 power supply 400 volts three-phase + earth (4G 2.5 mm<sup>2</sup>), protected by a differential circuit breaker 30 mA
- 1 power supply in hot water maxi 40°C - internal diameter 19 mm
- 1 80-mm diameter dirty water drain or gully in the floor

### **DESCRIPTION :**

**Overall length :** 1953 mm

**Overall Width :** 500 mm

**Overall Height :** 1126 mm

**Weight :** 100 kg

**Noise Level :** 72 dB

**Motor power :** 0.75 kW

**Index protection :** IP 55

**Motors voltage :** 400 V three-phase + earth

**Control voltage :** 24 V AC

**Frequency :** 50 to 60 Hz

**Water Consumption :** 4 l/mn at 4 bars

**Concentration of disinfectant product :** adjustable from 1% to 40%

### **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).

- 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, etc).

- To avoid clogging of the Venturi, it is recommended to daily rinse when starting the device, the Venturi firstly

positioned on the flush mode.

- This equipment must be placed in a place free from frost and away from heat sources.

#### MAINTENANCE

- This machine practically requires no mechanical maintenance. Nevertheless, to be sure to obtain durable service from this sole-washer, we recommend to systematically clean the brushes system and the receptacle. Degreasing and disinfectant products are essential for cleaning and also to ensure a long service life for the brush system components.
- The Venturi is supplied with different nozzles allowing to adjust the concentration of cleaning solution to the requirements.
- To ensure that the dirty water flows freely, a basket catches waste. Depending on the frequency of use it is important to regularly clean it. For an intensive use, provide two cleanings per day. To ease this process, this basket is placed under one of the two steps.
- To ease the daily cleaning of this equipment, brushes are quickly removable.
- The easy accessibility of the Venturi under the motor hatch enables to position it on the flush mode to avoid clogging due to cristallization of disinfectants.

#### **STANDARDS :**

In accordance with :

- Machinery Directive 2006/42 EC
- Directive 2014/30 EC Electro Magnetic Compatibility

#### **SPARE PARTS :**

See instruction manual delivered with the device

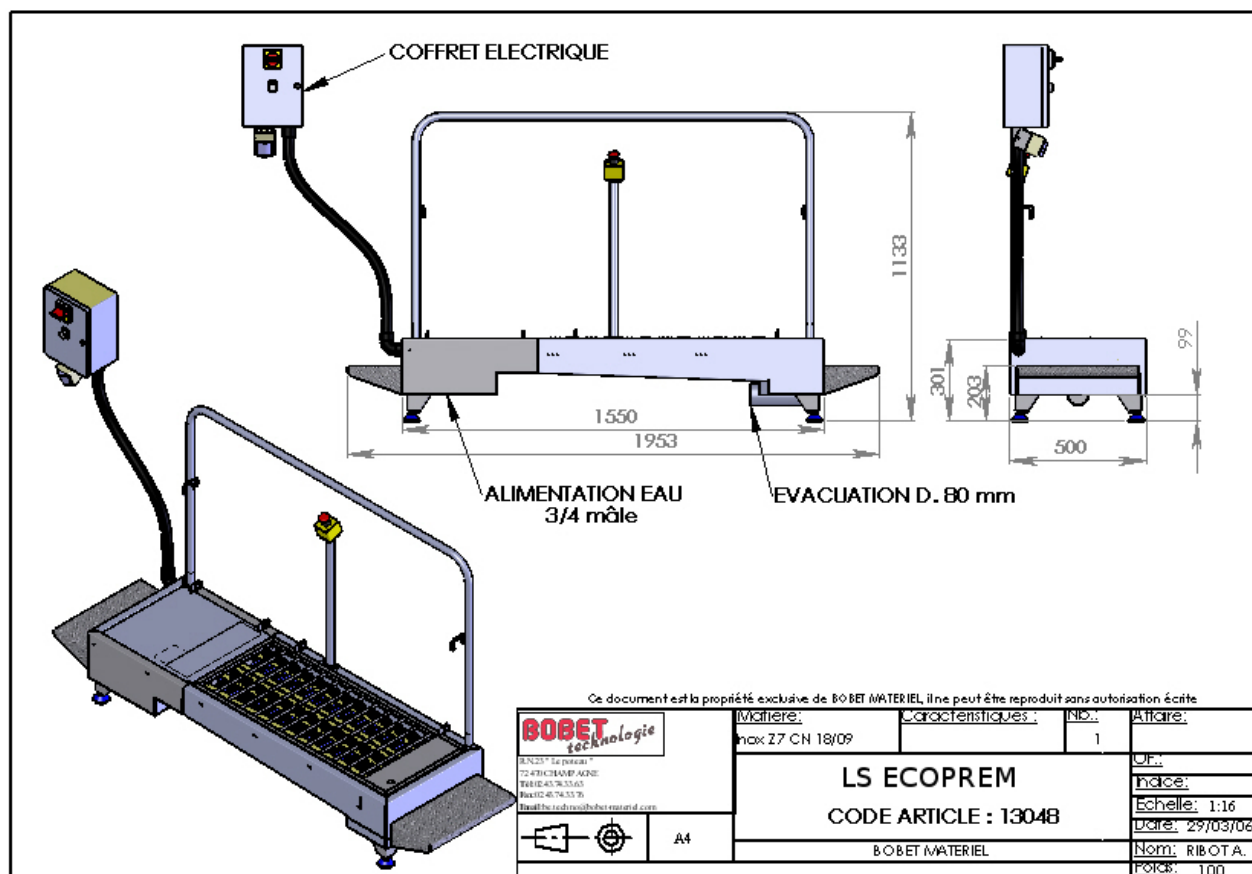
#### **ALIMENTARITY :**

In order to guarantee their longevity, our products are made of austenitic stainless steel (food contact compatibility), standard 1.4307 (304L).

The assembly of the elements is carried out in our workshops, under a protected atmosphere, according to the welding process

"T.I.G".





Dimensional datas are subject to change