



ITEC
A M E R I C A
FOOD TECHNOLOGY

Leading
the industry in
hygiene
equipment.



Automatic Sole Washers

Boot-cleaning machines are essential hygiene equipment in all facilities where shoes and boots carry contamination into production areas.

- Guided hygiene equipment activates and shuts down automatically via sensor.
- High-pressure jet spray dispenses sanitation product to your requirements.



Model 23892



Model 23881-IV-40
with hand sanitizer

- Two brushes rotating at right angles relative to the movement of the walkway enable the efficient cleaning of boot soles through the mixing of water and detergent combined with the mechanical effect of the bristles.
- An emergency shutoff system and a foot-step grate controlled by a magnetic switch ensure state-of-the-art safety standards.
- Brush lengths range from 500 mm up to 1600 mm.



Model 23875-DUO-NT



Model 23881-IV

Brushes

- Brushes force-clean particles from shoes and boots.
- Removal of brushes is fast and simple.
- Brushes have a very long service life because the bristles are made of the highest-quality material available in the industry.



Sole Washers



- Manually operated sole washers.
- Optimal and efficient technology.
- Operation with placement of hand on stainless-steel railing.
- Removal of brushes is fast and simple.

SOLE WASHERS

SOLE WASHERS

Sole-cleaning stations help increase employee productivity by eliminating the time spent manually washing soles.

1



Place hand onto handrail. Brushes will then activate automatically.

2



Place foot onto brush. Water and sanitation product will dispense simultaneously with brush activation.

3



The amount of time soles need to be cleaned should be designated by the quality assurance manager.

Boot Washers

These self-cleaning boot-washing machines speed up the process of workers entering and leaving any food-processing plant.

- Top-to-bottom sanitation – receive the full scope of sanitation with our boot washers.
- Effective cleaning on the bottoms and sides of boots.
- Designed to ensure operator safety.



Model 23800



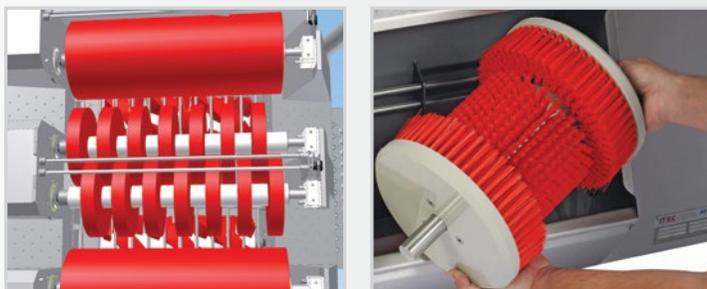
Model 23835-1000



Model 23835

Brushes

- Brushes force clean particles on all sides of boots.
- Removal of brushes is fast and simple.



BOOT WASHERS

BOOT WASHERS

Hand Washing and Stainless-Steel Sinks

Hand washing is one of the most reliable methods for eliminating the spread of germs and bacteria between employees, equipment and working surfaces.

- Options for knee and hand sensors to activate water are available.
- Double-walled trough body is constructed of durable stainless steel.
- Sensors integrated into the inflow fitting include a water-saving aerator.



Model 20550-W



Model 20550-2W-Turbo Track



Model 20550-5W

HAND WASHING

HAND WASHING

Hand-Sanitation Equipment

Hand-disinfectant dispensers are beneficial in all facilities for use prior to employees entering production areas.

- Both hands are simultaneously placed into the sanitation area, activating the dispensing of hand hygiene/soap without any contact.
- The cone-shaped spraying pattern of the nozzles allows for the complete sanitizing of hands.
- A light will turn on to indicate the completion of the hand-disinfection cycle, and the motor-driven turnstile will unlock to allow passage.

“The quality of your equipment is outstanding, and the expertise and service of the staff is excellent. I’ve had the pleasure of recommending your product whenever possible.”

– **Kristine Anders**

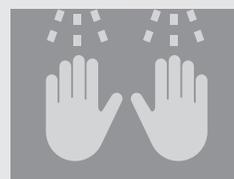
Full Bloom Baking Company



HAND SANITATION

HAND SANITATION

1



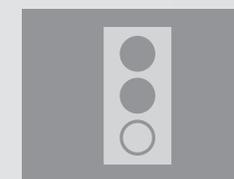
Place hands into dispenser unit. A premeasured amount of disinfectant will be dispensed.

2



Place hands into washing basin to trigger water flow. Proceed to wash hands.

3



Light will turn on and turnstile will unlock to allow passage upon completion of the cycle.



Reducing *pathogens every day.* All day.

ITEC[®]

... more than good!

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