

Hygienic Boot Washers

Contact Us (918) 367-0197



Hygienic Boot Washers

Unitherm boot washers are designed for the most demanding of environments with an emphasis on hygiene and efficiency. Units delivered ready to connect to new or existing plumbing.

- Single or Multi-station units
- Fully automated or Manual
- All welds continuous and polished
- HACCP, USDA, and EEC compliant

Fully Automated Boot Washer

Brushes and wash mechanism fully automated upon entry and cease upon exiting, automatically draining waste away and resetting for next use.

- Ideal for high-risk areas
- Enter from either direction
- Activated upon entry
- Built in sanitizer



Hands-Free
(Fully Automated)

SERVICE REQUIREMENTS

Unit: Auto Boot Wash, Low Profile

Electric: 480 V, 10 A, 3 phase

Water: 0.75" NPT, Mains Pressure

Manual Boot Washer

Strategically placed in a walkway between a low risk and high-risk area, this sanitizing method insures that every employee or visitor enters with clean footwear.

- Ideal for heavy duty cleaning
- Foot-operated
- Built in sanitizer
- Non-slip base



Maintenance-Free
(No pumps or motors)



Low Profile

Come test with us!

Unitherm has been producing hygienic equipment since 1986.

We specialize in producing hygienic equipment that deliver the quality and dependability that our clients and their customers' demand.

Test Kitchen

If the quality of the hygienic equipment is truly important to you, then come see first hand what we have to offer. We will show you the latest methods for maintaining a highly hygienic kitchen with state of the art technology. Unitherm operates a 25,000 sq.ft. kitchen dedicated to cooking, chilling, and freezing.

Manufacturing Facility

Our manufacturing facility has the latest fabrication machinery in a 75,000sq.ft. plant. Our test facility is fully operational with production machines.

Service Department

Our service technicians can be on site within 24 hours anywhere in the world. On-line diagnostics utilizing ethernet and a live camera line to the machine allows us immediate access to troubleshoot equipment.



UNITHERM TEST KITCHEN



Unitherm Food Systems, Inc.

502 Industrial Road, Bristow, Ok 74010

Tel: (918) 367-0197 Fax: (918) 367-5440

Email: unitherm@unithermfoodsystems.com

Visit our website at www.unithermfoodsystems.com