



QUALITÄT
SEIT 1773

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... HYGIENE EQUIPMENT | **BOOT DRYERS**

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■ ABOUT NIEROS®

NIEROS® is a global manufacturer of high-quality stainless steel products, covering a wide array of industrial facilities and providing our clients with complete customer service and support.

Investing in the professional development of our people and the latest technology has resulted in constant innovation and advanced R&D, which enables us to deliver optimal and cost-effective solutions to meet the diverse needs of food and beverage, pharmaceutical, automotive, transportation, agricultural, petrochemical and chemical industry, to name but a few.

Not only do we offer custom-made solutions that effectively address a wide range of challenges our business partners face on a daily basis, but we also help them meet the necessary quality standards and contribute to their time-cost optimization. We are able to do so because we truly understand and respect our customers, their specific needs and industries they operate in. Being extremely quality focused, we deliver high value added our clients appreciate and trust.

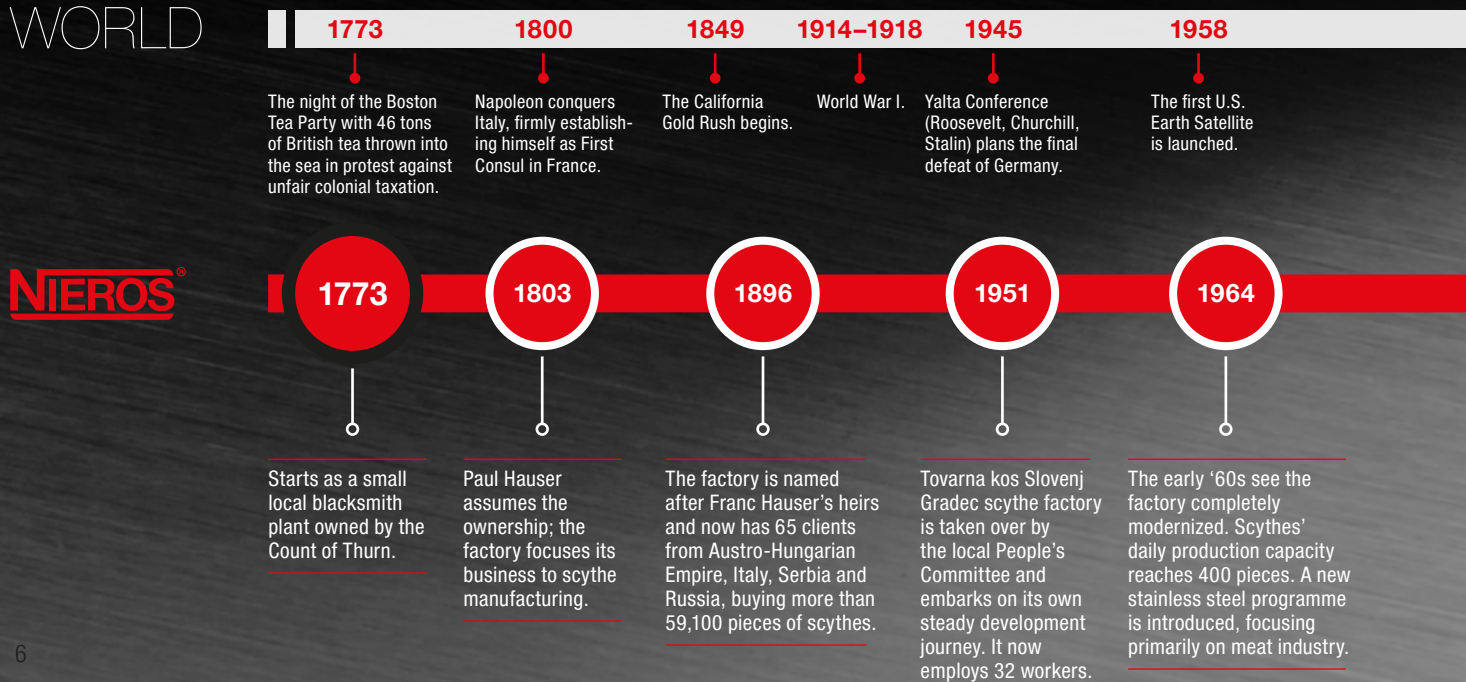
Starting as a small local plant in 1773, we have grown into a global player always in line with industry trends. More than 240 years of continuous business have taught us to be persistent, which helps us solve even the most difficult technological challenges.

We put trust in the centre of our business, since it is essential for building long-term relationships with our business partners and stakeholders. We appreciate our roots, never forgetting where we come from, which gives us the strength and a firm step into the future. We thank the local environment by constantly giving back to it, whether through employment, developmental, financial or other incentives.

NIEROS® solutions are present worldwide with our representatives in more than 30 countries around the globe.

“We are a **TRUSTWORTHY & RELIABLE** business partner.

WORLD



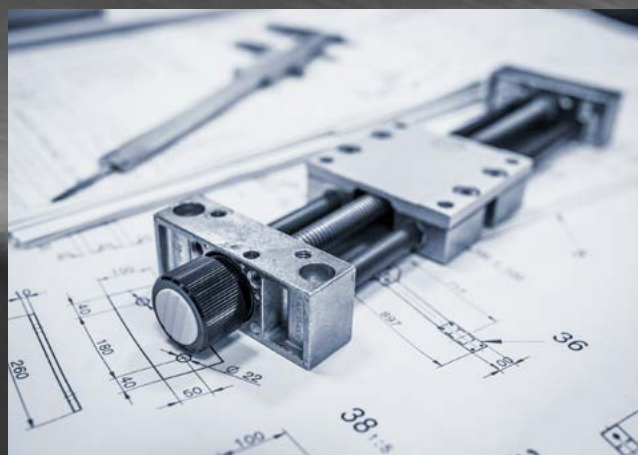
■ HIGH QUALITY AND CUSTOMIZED SOLUTIONS

- ISO 9001:2015 Quality Standard
- SIST EN ISO 3834-3:2006 welding production certification consistent with the 2014/68/EU Pressure Equipment Directive
- SIST EN ISO 9606-1:2018 and SIST EN ISO 14732:2013 welding certification for employees
- EN ISO 9712:2012 Non-destructive testing (VT, PT, UT, RTG)
- EN ISO 14731:2007 welding coordination compliance (IWE, IWT)
- AD 2000 Merkblatt HP 0, EN ISO 13445:2014 certification for pressure vessels
- EN 1090-1:2009 EXC2 certification for fabricated structural steelwork and building constructions

■ KNOWLEDGE FOR INNOVATION AND DEVELOPMENT

We consider the development of innovative products and solutions that effectively meet our customers' challenges a priority and the driving force of the company. With our technologically refined knowledge, we are able to develop new prototypes and solutions on an ongoing basis.

Our products are always top quality and highly functional yet modern in design owing to our technological investment and, above all else, our employees, who are the heart of the company, contributing with their up-to-date knowledge and professional approach. We know that only by engineering high-quality products are we able to offer integrated solutions to even the most demanding of customers.



1969

Apollo 11 astronauts, Neil A. Armstrong, Edwin E. Aldrin, Jr., and Michael Collins, take man's first steps on the moon.

1976

Apple Computer, Inc. is founded by Stephen Wozniak and Steven Jobs.

1984

Bell Laboratories perfects the 1-mega-bit random-access memory chip.

1992

General release of the web browser.

1999

Bluetooth technology is developed, but it is not used until the start of the 21st century.

1969

The company is renamed FECRO (Fe-Cr). The production electrification begins.

1972

The company joins the Gorenje Group and is transformed into Gorenje Fecro metal product manufacturing plant, continuing its transformation, expansion and growth. It becomes the leading supplier of intralogistics in Yugoslavia.

1979

Cooling and heating tanks are introduced; specifically, milk coolers with a capacity of 100 to 30,000 litres.

1991

NIEROS Metal d.o.o. is established, being under 100% ownership of the German NIEROS.

1998

The company obtains ISO 9001:2000 Quality Certification.

■ OUR VALUES

We believe in the power of knowledge, which drives our innovation mentality and customer-oriented approach to build long-term relationships with our business partners based on mutual trust. We value and respect our people, and encourage their professional development. Over 240 years of continuous business makes us appreciate the tradition

and learn from it. We know that only high quality, constant innovation, reliability, determination and a personal approach to clients can bring long-term success. We are adamant in achieving our goals while bearing in mind our responsibility to the local and broader social environment.



■ OUR MISSION

Our mission is to develop and produce comprehensive products covering the needs of numerous industrial facilities.

By building long-term strategic partnerships, we have been able to successfully and responsibly fulfill the need for progress, modernization and efficient servicing.

We are expanding our capabilities with the society and environment in mind.

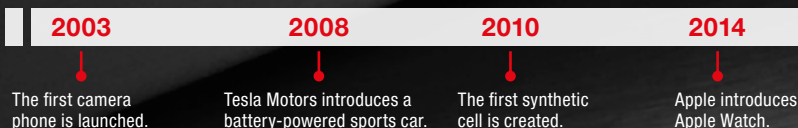
■ OUR VISION

We will continue to develop as an innovative and sustainability-oriented manufacturer of stainless steel products for industrial use.

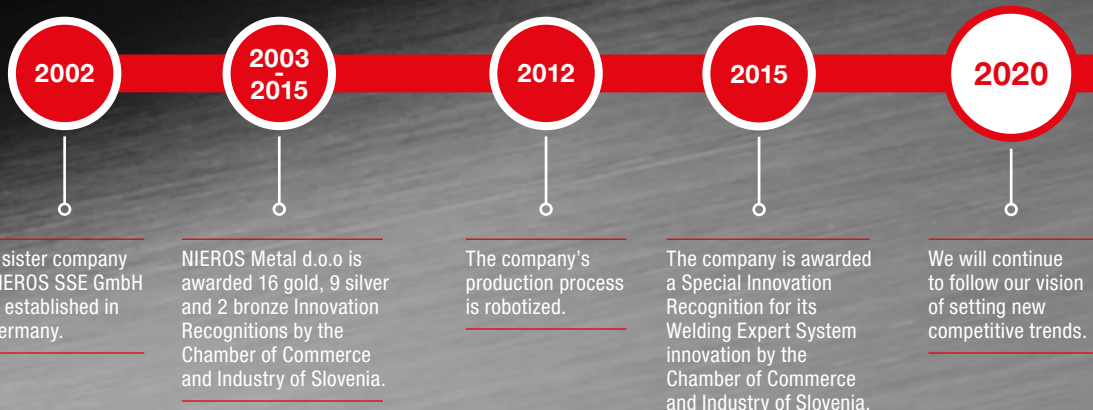
Our products will be recognizable by their design, functionality and modern solutions.

Being strongly customer oriented and flexibly answering market needs, we will continue to develop customized solutions based on our long tradition and support of the latest technology.

WORLD



NIEROS®



■ NIEROS® WORLDWIDE AND REFERENCES



INDUSTRY

Food processing
Beverage
Breweries
Dairy
Bakery
Pet food
Snacks, pastries
Greenhouses
Fish processing
Transportation
Airport
Poultry processing
Meat processing
Bio-waste recycling
Petrochemical
Pharmaceutical
Cosmetics
Automotive
Other

PARTNERS WHO TRUST US

Nestlé
Coca-Cola
Flecks Brauhaus Technik
Almarai
Lantmännen
Mars Petcare
Kellogg's
Next Vegetables
Kilic Seafood
Maersk
Doha
Melo
Boeser Frischfleisch
Agroproteinka
Sabic
Sandoz
L'Oréal
Novem
Laska

“The Power of
KNOWLEDGE.”



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Total Hygiene Solutions

When it comes to health safety, hygiene standards are non-negotiable.

NIEROS® fully comprehensive hygiene solutions are the perfect answer to all production areas where the risk of contamination presents a great danger for the business, food processing industry in particular.

By providing a wide range of customized hygiene solutions, covering the hygiene needs at every stage of the production process, NIEROS®

minimizes the food contamination risk and meets the hygiene standards of HACCP, IFS and NSF.

What is more, NIEROS® hygiene solutions are also cost-effective owing to optimal water and detergent consumption, and efficient energy use.

All the products are produced in-house and they not only follow the EU standards but also comply with the highest quality requirements.

BENEFITS

- Minimal contamination risk
- In compliance with the highest quality requirements and HACCP, IFS and NSF standards
- Fully comprehensive hygiene solutions that perfectly fit the needs of your business process
- Hygiene needs are met throughout the entire production process
- High-functioning, state-of-the-art and easy-to-use equipment
- Produced in-house

FEATURES

- Stainless steel DIN 1.4301 (AISI 304)
- Compliance with CE requirements and the highest quality standards
- Plug-and-play principle
- IP65 protection
- Simple and easy cleaning
- Low operating and maintenance costs
- Ensuring hygiene levels in accordance with HACCP, IFS, NSF or similar standards
- Designed so as to prevent any water stagnation and thus the growth of legionella
- Quick and efficient use
- Ergonomic design
- Left or right version available

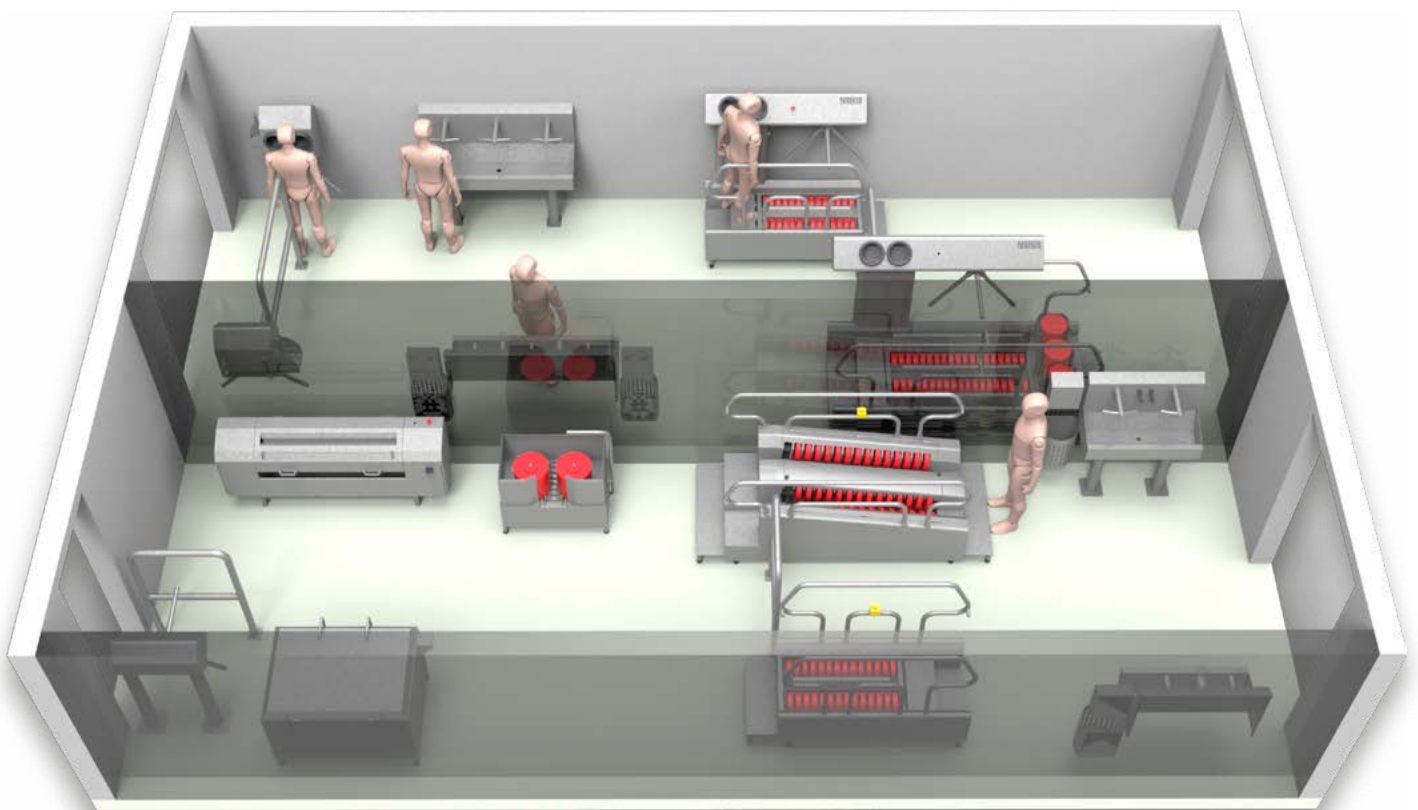
PRODUCT OPTIONS

- DIN 1.4571 (AISI 316Ti), DIN 1.4404 (AISI 316L) or other stainless steel
- Built-in version
- Connection to personal card readers
- Connection to a centralised chemical supply
- Subsequent on-site assembly
- Diverse range of add-on units to combine with products' basic versions
- Adjustable to different electric power distributors
- Completely custom-made

“WE ADD VALUE to Every Product We Make.

In order to ensure health safety, an efficient and well-planned hygienic entry point is of crucial importance in every industry, food processing in particular. NIEROS® experts listen and understand the specific needs of your production process. By designing customized hygienic solutions for your premises with optimal equipment arrangement, we facilitate work processes and provide quick, efficient and user-friendly passage of the personnel to their working place.

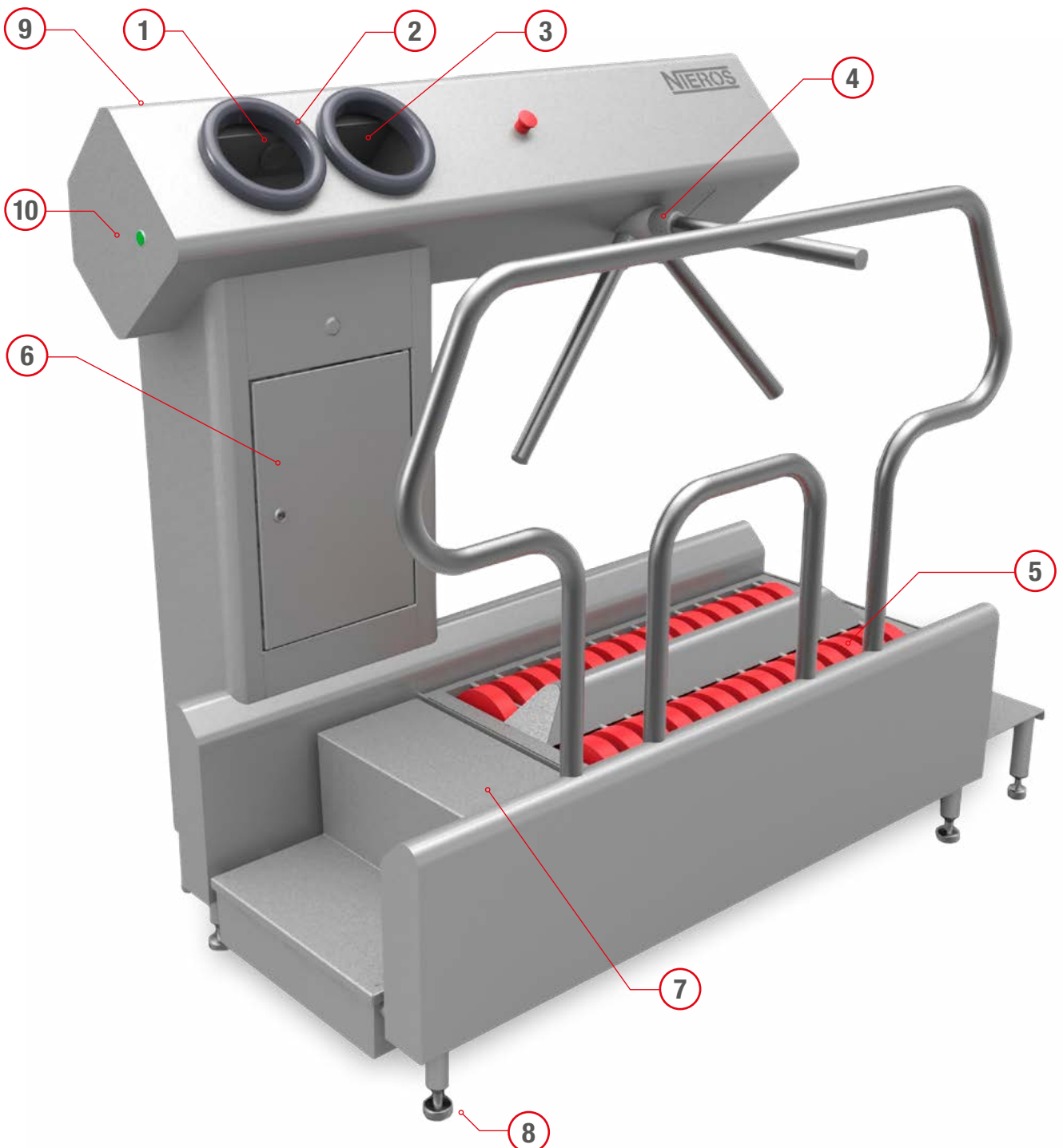
- Planning and consulting with turnkey solutions
- Providing documentation, service and maintenance
- Reliable and long-lasting equipment with high-quality EU components
- Prompt after-sales support all around the world
- Complete adjustment to client's needs and requirements



Hygiene Stations

ABOUT NIEROS® HYGIENE STATIONS

NIEROS® hygiene stations guarantee optimal personnel hygiene at the production entry and exit points. Being highly efficient, easy to use, quick to proceed and cost-effective is a valuable asset to every business in pursuit of the highest hygiene standards.





1 Illuminated sanitization chamber



6 Chemical storage container locked inside the unit



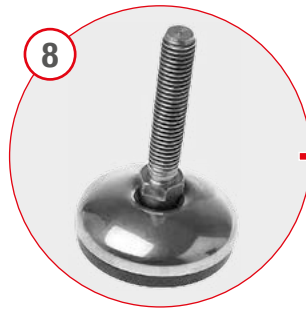
2 Rubber protectors



7 Automatic dosage of sanitising agent



3 Stainless steel nozzles for sanitising agent application



8 Height adjustable



4 Turnstiles made entirely of stainless steel DIN 1.4301 (AISI 304)



9 Fully digitally operated with the option of setting 19 different parameters



5 Easy-to-change brushes, no extra tools needed



10 Hygienic design with sandblasted finish

■ Hygiene Station URK

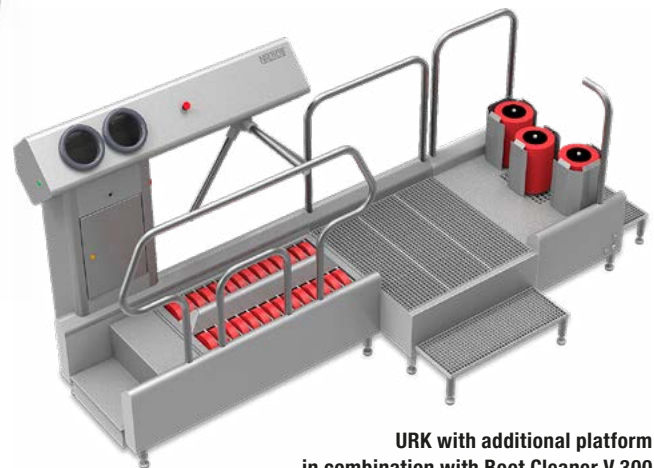


Art. No. URK 2550-251 (left)

- With a single lane, NIEROS® Hygiene Station URK is a great solution for production lines with limited space. Its high access frequency allows 10–15 persons to go through the entry point per minute (5 seconds per person) while, being highly efficient, easy to use and cost-effective, it guarantees optimal personnel hygiene.

PRODUCT SPECIFICATIONS

- Automatic hand disinfection unit
- Walk-through footwear brush cleaner
- Turnstile-controlled passage

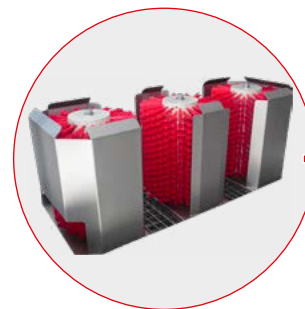


URK with additional platform
in combination with Boot Cleaner V 300

MODELS AND OPTIONS

Available in two versions of vertical brushes for cleaning and sanitising sides of the footwear that differ in height.

- Model **URK V 70:**
Vertical brushes of 70 mm in height
- Model **URK V 300:**
Vertical brushes of 300 mm in height



Vertical brushes
in the URK V 300 model

Product model	URK	URK V 70	URK V 300
Dimensions L x W x H	1810 x 970 x 1610 mm	2605 x 1260 x 1610 mm	2605 x 1260 x 1610 mm
Horizontal brushes	Ø 190 x 1020 mm	Ø 190 x 1340 mm	Ø 190 x 1340 mm
Vertical brushes	/	Ø 250 x 70 mm	Ø 250 x 300 mm
Voltage connection	3 x 400 V, 50 Hz	3 x 400 V, 50 Hz	3 x 400 V, 50 Hz
Power supply	0.7 kW	1.3 kW	1.3 kW
Water connection	R 3/4"	R 3/4"	R 3/4"
Water outlet	DN 50	DN 50	DN 50
Art. No.	2550-251 (left)	2550-257 (left)	2550-257-001 (left)
	2550-252 (right)	2550-258 (right)	2550-258-001 (right)

■ Hygiene Station URK W

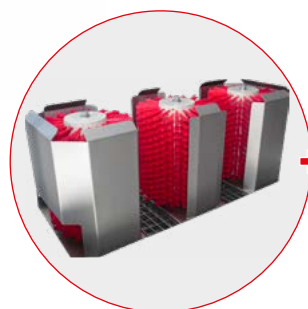


Art. No. URK W 2550-253 (left)

- With a single lane, NIEROS® Hygiene Station URK W is a great solution for production lines with limited space. Including both automatic hand-washing and hand disinfection unit, it guarantees optimal hygiene levels of the personnel. It is quick to proceed, allowing 3–4 persons to go through the entry point per minute (15–20 seconds per person).

PRODUCT SPECIFICATIONS

- Automatic hand disinfection unit
- Walk-through footwear brush cleaner
- Turnstile-controlled passage



Vertical brushes
in the URK V 300 model

MODELS AND OPTIONS

Available in two versions of vertical brushes for cleaning and sanitising sides of the footwear that differ in height.

- Model **URK W V 70**:
Vertical brushes of 70 mm in height
- Model **URK W V 300**:
Vertical brushes of 300 mm in height
- Model **URK 2-in-1**:
Both handwashing and hand disinfection in a single pair of chambers (For design, see standard URK)



Dyson-equipped
handrail on URK W V 300
Art. No. 2550-255-002

Product model	URK W	URK W V 70	URK W V 300
Dimensions L x W x H	2590 x 970 x 1610 mm	2605 x 1285 x 1610 mm	2605 x 1285 x 1610 mm
Horizontal brushes	Ø 190 x 1800 mm	Ø 190 x 1340 mm	Ø 190 x 1340 mm
Vertical brushes	/	Ø 250 x 70 mm	Ø 250 x 300 mm
Voltage connection	3 x 400 V, 50 Hz	3 x 400 V, 50 Hz	3 x 400 V, 50 Hz
Power supply	0.7 kW	1.3 kW	1.3 kW
Water connection	R 3/4"	R 3/4"	R 3/4"
Water outlet	DN 50	DN 50	DN 50
Art. No.	2550-253 (left)	2550-256-003 (left)	2550-256 (left)
	2550-254 (right)	2550-255-001 (right)	2550-255 (right)

Hygiene Station UDK

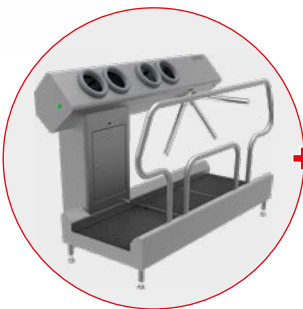


Art. No. UDK 2550-201

- With a single lane, NIEROS® Hygiene Station UDK is a great solution for production lines with limited space. Its high operating capacity allows 10–15 persons to go through the entry point per minute (5 seconds per person). By including footwear sanitization basin with a drip-off zone, it guarantees optimal personnel hygiene.

PRODUCT SPECIFICATIONS

- Automatic hand disinfection unit
- Footwear sanitization basin with a drip-off zone
- Turnstile-controlled passage



The UDK W model includes both hand-washing and disinfection unit

Art. No. UDK 2550-201-001

MODELS AND OPTIONS

Model **UDK W**: An additional pair of hand-washing chambers is positioned as a pre-sanitising phase.

High-capacity operation:

3–4 persons per minute (15–20 seconds per person)

Model **UDK W 2-in-1**: Handwashing and hand disinfection in a single pair of chambers (For design, see standard UDK)

Add-on: Dyson Airblade™ dryer

Product model	UDK	UDK W
Dimensions L x W x H	1540 x 945 x 1350 mm	1860 x 945 x 1350 mm
Voltage connection	230 V, 50 Hz	230 V, 50 Hz
Power supply	0.2 kW	0.3 kW
Water connection	R 3/4"	R 3/4"
Water outlet	DN 50	DN 50
Art. No.	2550-201 (left)	2550-201-001 (left)
	2550-201-003 (right)	2550-201-006 (right)

■ Footwear Sanitization Basin DB

- NIEROS® Footwear Sanitization Basin DB, DB E or DB A effectively disinfects footwear and prevents slipping. It enables the disinfection fluid to flow above the grates for optimal footwear disinfection while, at the same time, preventing water from spilling over the edge. Sanitizing agents are added manually.



Model **DB**
Floor-mounted
Art. No. **DB 2016-120**



Model **DB E**
Built-in
Art. No. **DBE 2016-080**



Model **DB A**
Automatic dosage of disinfectant
Art. No. **DBA 2016-931**



Sanitizing footbath



Anti-slip mesh grating

Product model	DB	DB E	DB A
Dimensions L x W x H	1340 x 890 x 170 mm	850 x 800 x 200 mm	1600 x 920 x 295 mm
Type	Floor-mounted	Built-in	Floor-mounted
Water outlet	DN 50	DN 50	DN 50
Art. No.	2016-120	2016-080	2016-931

■ Sole Cleaner M

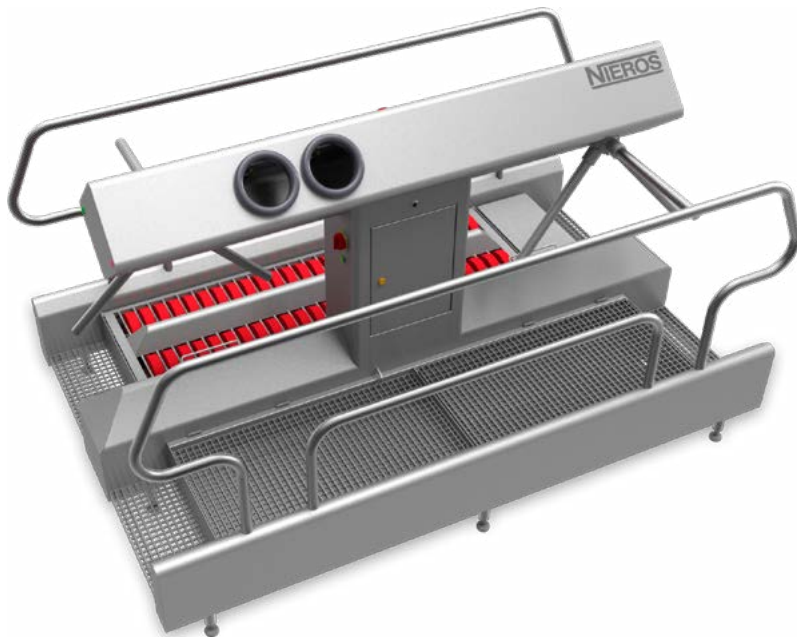
- NIEROS® Sole Cleaner M is a perfect solution for all production areas where clean footwear is of utmost importance. Two side brushes for cleaning both sides of the boot and an additional handbrush enable the user to adjust the cleaning process, depending on the level of dirt.

Product model	Sole Cleaner M
Dimensions L x W x H	671 x 950 x 1105 mm
Type	Floor-mounted
Water outlet	DN 50
Art. No.	2550-806



Art. No. **2550-806**

Hygiene Station HC



Art. No. HC 2550-102

- NIEROS® Hygiene Station HC guarantees optimal hygiene level of the personnel when entering and exiting the production area. It consists of a dual lane with a turnstile-controlled passage: one with a footwear sanitization basin and a drip-off zone when entering the production area, and the other with footwear cleaning brushes when exiting. Having an automatic hand disinfection unit, it enables quick and easy disinfection. Its high operating capacity allows 10–15 persons to go through the entry point per minute (5 seconds per person).

PRODUCT SPECIFICATIONS

- One automatic hand disinfection unit
- Footwear sanitization basin with drip-off zone
- Walk-through footwear brush cleaner
- Two turnstile-controlled passages

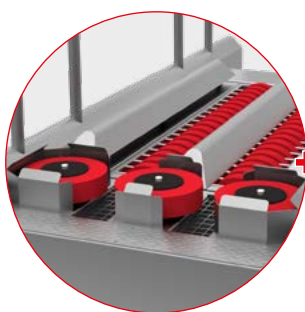
MODELS AND OPTIONS

Available in two versions of vertical brushes for cleaning and sanitising sides of the footwear that differ in height.

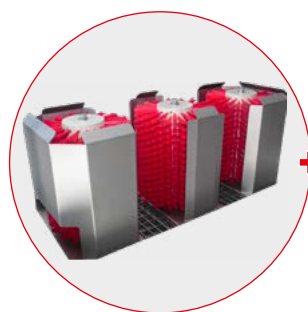
- Option **HC V 70:**
Vertical brushes of 70 mm in height
- Option **HC V 300:**
Vertical brushes of 300 mm in height



Sanitizing footbath



Vertical brushes
in the HC V 70 model



Vertical brushes
in the HC V 300 model

Product model	HC
Dimensions L × W × H	2610 × 1650 × 1500 mm
Horizontal brushes	Ø 190 × 1815 mm
Voltage connection	3 × 400 V, 50 Hz
Power supply	0.7 kW
Water connection	R 3/4"
Water outlet	DN 50
Art. No.	2550-102

■ Hygiene Station HC XL

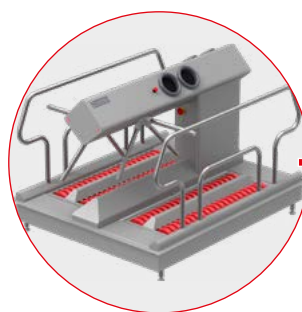


Art. No. **HC XL 2550-104**

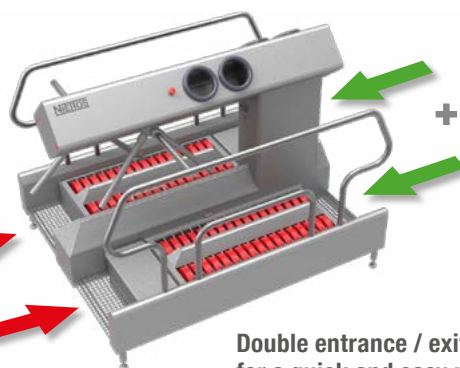
MODELS AND OPTIONS

Available in two versions of vertical brushes for cleaning and sanitising sides of the footwear that differ in height.

- Option **HC XL V 70:**
Vertical brushes of 70 mm in height
- Option **HC XL V 300:**
Vertical brushes of 300 mm in height



Built-in HC XL model



+ DOUBLE way in

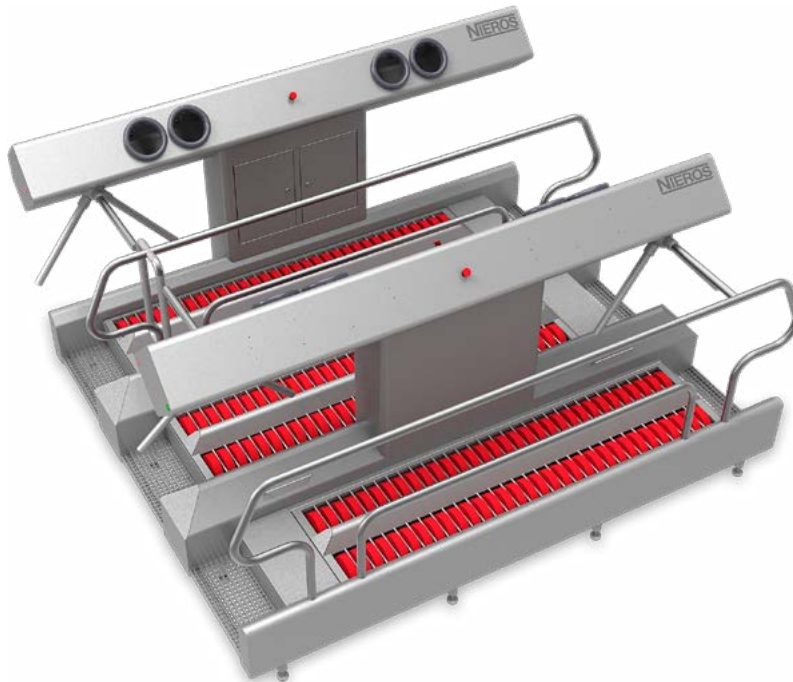
**Double entrance / exit lines
for a quick and easy passage
of the personnel**



**Vertical brushes in
the HC XL V 70 or V 300 model**

Product model	HC XL
Dimensions L x W x H	2000 x 1650 x 1500 mm
Horizontal brushes	Ø 190 x 1178 mm
Voltage connection	3 x 400 V, 50 Hz
Power supply	0.7 kW
Water connection	R 3/4"
Water outlet	DN 50
Art. No.	2550-104

■ Hygiene Station HC XXL

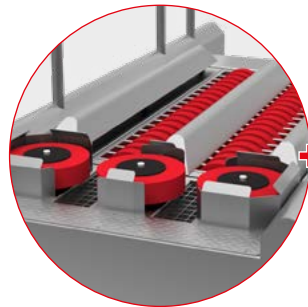


- NIEROS® Hygiene Station HC XXL is specially designed for large production areas with a considerable number of personnel entering and exiting since it has three lanes—two for entering and one for exiting. The double entrance point enables two persons to enter simultaneously, which even doubles the operating capacity to 20–30 persons per minute (5 seconds per person) at both entry points. By including two automatic hand disinfection units and two footwear brush cleaners, it guarantees optimal personnel hygiene.

PRODUCT SPECIFICATIONS

- Two automatic hand-washing and disinfection units
- Three walk-through footwear brush cleaners
- Three turnstile-controlled passages

Art. No. HC XXL 2550-105

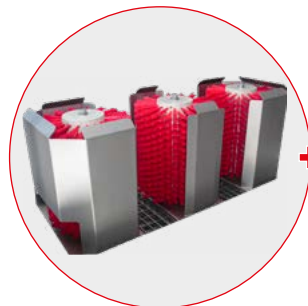


Vertical brushes in the HC XXL V 70 model

MODELS AND OPTIONS

Available in two versions of vertical brushes for cleaning and sanitising sides of the footwear that differ in height.

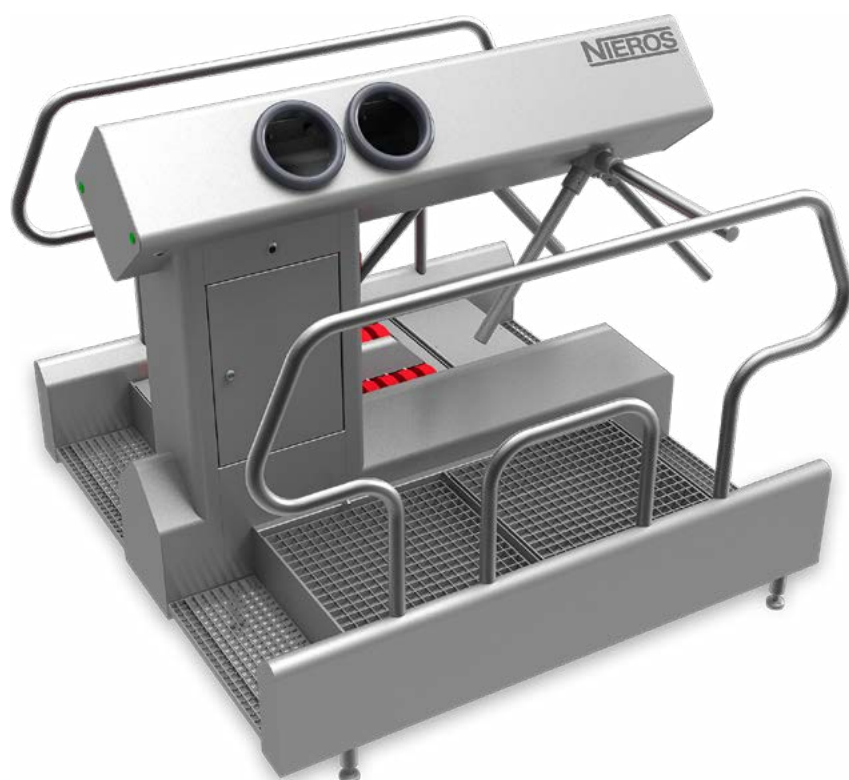
- Option **HC XXL V 70:**
Vertical brushes of 70 mm in height
- Option **HC XXL V 300:**
Vertical brushes of 300 mm in height



Vertical brushes in the HC XXL V 300 model

Product model	HC XXL
Dimensions L × W × H	3000 × 3040 × 1475 mm
Horizontal brushes	Ø 190 × 1740 mm
Voltage connection	3 × 400 V, 50 Hz
Power supply	1.5 kW
Water connection	R 3/4"
Water outlet	DN 50
Art. No.	2550-105

■ Hygiene Station Compact HC C



- NIEROS® Hygiene Station Compact HC C is a great solution for production lines with limited space. An automatic hand disinfection unit, a footwear sanitization basin with a drip-off zone at the entry point and one walk-through footwear brush cleaner at the exit point guarantee optimal personnel hygiene, allowing 10–15 persons to go through the entry point per minute (5 seconds per person).

PRODUCT SPECIFICATIONS

- One automatic hand disinfection unit
- Footwear sanitization basin with a drip-off zone
- Walk-through footwear brush cleaner
- Two turnstile-controlled passages

Art. No. HC C 2550-101



Sanitizing footbath



Footwear brush cleaner

Product model	Compact HC C
Dimensions L x W x H	1665 x 1650 x 1460 mm
Horizontal brushes	Ø 190 x 855 mm
Voltage connection	3 x 400 V, 50 Hz
Power supply	0.7 kW
Water connection	R 3/4"
Water outlet	DN 50
Art. No.	2550-101

Footwear Cleaning

ABOUT NIEROS® FOOTWEAR CLEANING SOLUTIONS

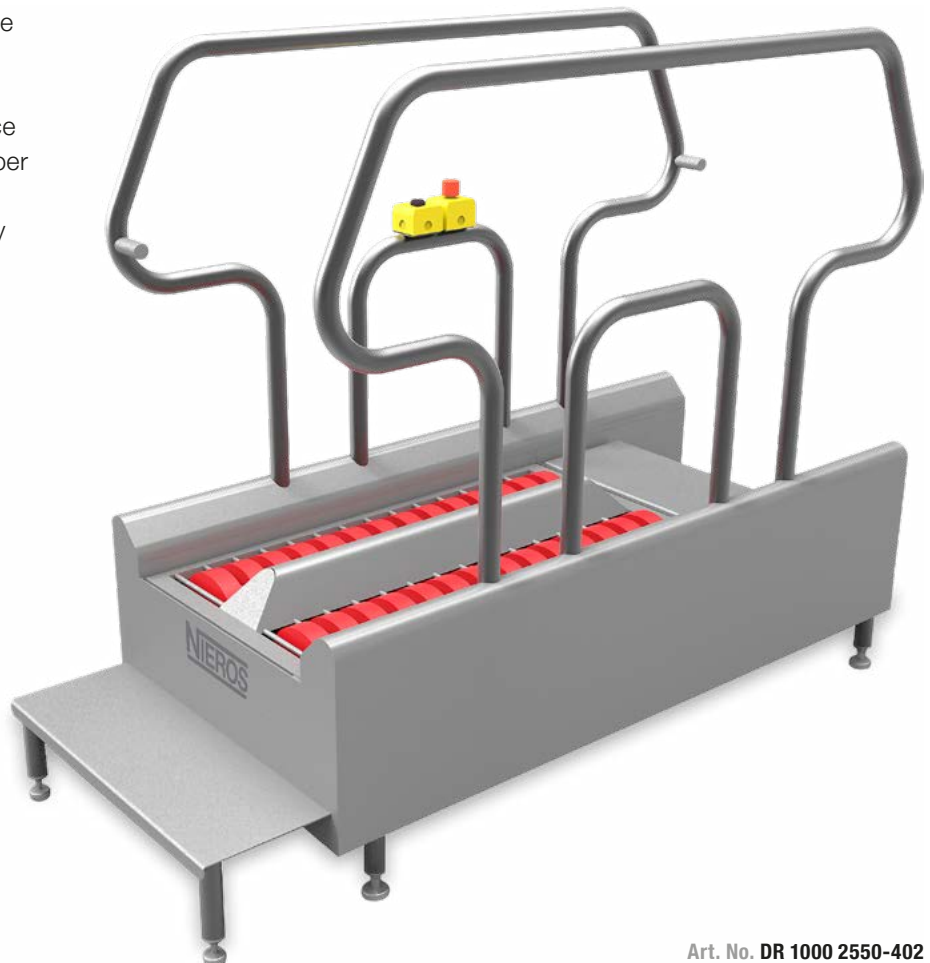
NIEROS® footwear cleaning machines guarantee fast and efficient cleaning of footwear, either upon entering or leaving the production area. Being highly efficient, easy to use, quick to proceed and cost-effective is a valuable asset to every business in pursuit of impeccable hygiene standards.

FEATURES

- Easy-to-change brushes, no tools needed
- Automatic dosage of sanitizer
- Hygienic design with smooth surface finish
- Height adjustable

■ Sole Cleaning Station DR

- NIEROS® Sole Cleaning Machine DR is a perfect solution for all production areas where clean footwear is of utmost importance and where a considerable number of personnel enter and exit on a continual basis. Its automatically generated cleaning line enables fast, easy and efficient footwear disinfection.



Removable handrail

Art. No. DR 1000 2550-402

PRODUCT SPECIFICATIONS

- Walk-through footwear brush cleaner

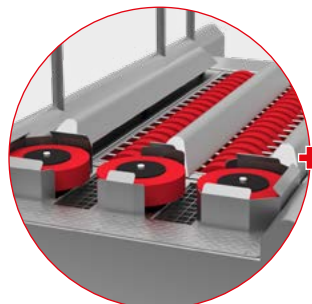
MODELS AND OPTIONS

Available in different cleaning-line lengths:

- Model **DR 1000**
- Model **DR 1400**
- Model **DR 1800**
- Model **DR 2300**

Available in two versions of vertical brushes for cleaning and sanitising sides of the footwear that differ in height.

- Model **DR 1000 V 70:**
Vertical brushes of 70 mm in height
- Model **DR 1000 V 300:**
Vertical brushes of 300 mm in height



Vertical brushes in the DR 1400 V 70 model



Vertical brushes in the DR 1400 V 300 model

Product model	DR 1000	DR 1400	DR 1800
Dimensions L x W x H	1810 x 750 x 1430 mm	2185 x 750 x 1430 mm	2590 x 750 x 1430 mm
Horizontal brushes	Ø 190 x 1020 mm	Ø 190 x 1400 mm	Ø 190 x 1800 mm
Vertical brushes	/	/	/
Voltage connection	3 x 400 V, 50 Hz	3 x 400 V, 50 Hz	3 x 400 V, 50 Hz
Power supply	0.7 kW	0.7 kW	0.7 kW
Water connection	R 3/4"	R 3/4"	R 3/4"
Water outlet	DN 50	DN 50	DN 50
Art. No.	2550-402	2550-404	2550-406

Product model	DR 2300	DR 1400 V 70	DR 1400 V 300
Dimensions L x W x H	3115 x 750 x 1430 mm	2600 x 1066 x 1420 mm	2600 x 1066 x 1420 mm
Horizontal brushes	Ø 190 x 2327 mm	Ø 190 x 1340 mm	Ø 190 x 1340 mm
Vertical brushes	/	Ø 250 x 70 mm	Ø 250 x 300 mm
Voltage connection	3 x 400 V, 50 Hz	3 x 400 V, 50 Hz	3 x 400 V, 50 Hz
Power supply	0.7 kW	1.1 kW	1.1 kW
Water connection	R 3/4"	R 3/4"	R 3/4"
Water outlet	DN 50	DN 50	DN 50
Art. No.	2550-408	2550-410	2550-411

■ Boot Cleaning Machine DR 1400 B 6 and 1800 H 6



Art. No. DR 1400 B6 2550-412



Removable handrail

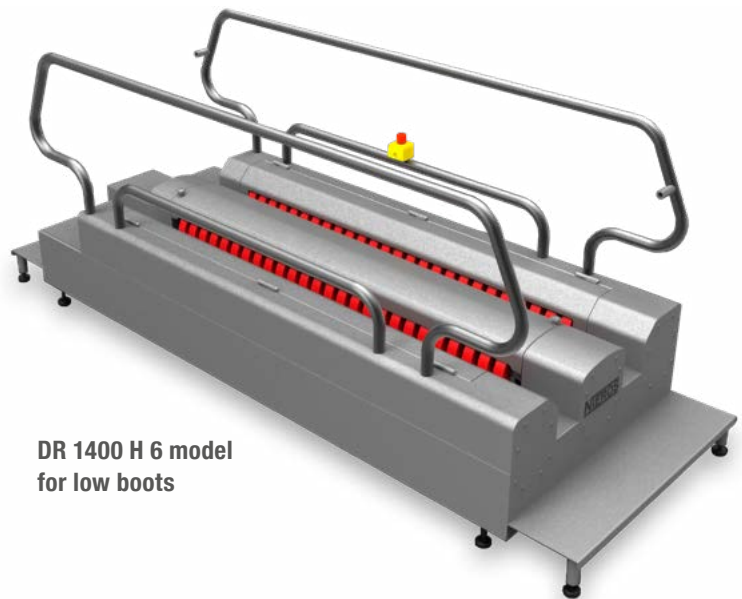
MODELS AND OPTIONS

- Model **DR 1400 B 6**:
Suitable for high boots
- Model **DR 1800 H 6**:
Suitable for low boots

- NIEROS® Boot Cleaning Machine DR 1400 B 6 or 1800 H 6 is a perfect solution for all production areas where clean footwear is of utmost importance. It is suitable for high and low work boots, depending on the model chosen. Its automatically generated cleaning line ensures fast, easy and efficient cleaning of footwear, either upon entering or leaving the production area.

PRODUCT SPECIFICATIONS

- Two horizontal brushes for cleaning the soles
- Four side brushes for cleaning both sides of the boots



DR 1400 H 6 model
for low boots

Art. No. DR 1400 H 6 2550-413

Product model	DR 1400 B 6	1800 H 6
Dimensions L x W x H	2610 x 1000 x 1250 mm	3010 x 1000 x 1250 mm
Horizontal brushes	Ø 190 x 1480 mm	Ø 190 x 1800 mm
Vertical brushes	Ø 220 x 1385 mm	Ø 145 x 1800 mm
Voltage connection	3 x 400 V, 50 Hz	3 x 400 V, 50 Hz
Power supply	1.1 kW	1.1 kW
Water connection	R 3/4"	R 3/4"
Water outlet	DN 50	DN 50
Art. No.	2550-412	2550-413

■ Boot Cleaner DR 400 V and DR V



Art. No. DR 400 V 300 2550-414

- NIEROS® Boot Cleaners DR 400 V and DR V are the answer to all production areas where clean footwear is of utmost importance. Activated with a push button, they not only enable the user to adjust the cleaning process, depending on the level of dirt, but they also keep energy consumption to a minimum. Two horizontal and three vertical rotating brushes of the DR 400 V Boot Cleaner, sprayed with sanitizer, provide a quick and easy clean of the soles and sides of the boots, while Boot Cleaner DR V with three vertical rotating brushes can be used as an individual unit, or it can be combined with NIEROS® Hygiene Station HC, HC XL, URK or DR, ensuring thorough cleaning of boot edges.

PRODUCT SPECIFICATIONS

- Two horizontal brushes for cleaning the soles (DR 400 V)
- Three vertical brushes for cleaning both sides of the boots (DR 400 V and DR V)

MODELS AND OPTIONS

Available in two versions of vertical brushes for cleaning and sanitising sides of the footwear that differ in height.

- Option **DR 400 V 70** and **DR V 70**:
Vertical brushes of 70 mm in height;
suitable for low boots
- Option **DR 400 V 300** and **DR V 300**:
Vertical brushes of 300 mm in height;
suitable for high boots



Art. No. DR V 300 2550-504

Product model	DR 400 V 70	DR 400 V 300
Dimensions L x W x H	1560 x 1450 x 1240 mm	1560 x 1450 x 1240 mm
Horizontal brushes	Ø 180 x 425 mm	Ø 180 x 425 mm
Vertical brushes	Ø 250 x 70 mm	Ø 250 x 320 mm
Voltage connection	3 x 400 V, 50 Hz	3 x 400 V, 50 Hz
Power supply	1.1 kW	1.1 kW
Water connection	R 3/4"	R 3/4"
Water outlet	DN 50	DN 50
Art. No.	2550-414-002	2550-414

Product model	DR V 70	DR V 300
Dimensions L x W x H	1010 x 960 x 1250 mm	1010 x 960 x 1250 mm
Vertical brushes	Ø 220 x 70 mm	Ø 220 x 320 mm
Voltage connection	3 x 400 V, 50 Hz	3 x 400 V, 50 Hz
Power supply	0.75 kW	0.75 kW
Water connection	R 3/4"	R 3/4"
Water outlet	DN 50	DN 50
Art. No.	2550-504-008	2550-504

■ Sole Cleaner SR S



Art. No. SR S F 2550-501

- NIEROS® Sole Cleaner SR S is a perfect solution for all production areas where clean footwear is of utmost importance. Activated with a push button, it not only enables the user to adjust the cleaning process, depending on the level of dirt, but it also keeps energy consumption to a minimum.

PRODUCT SPECIFICATIONS

- Bottom horizontal brush for cleaning the soles
- Wall-mounted

MODELS AND OPTIONS

Available in two versions, as a self-standing or a wall-mounted unit.

- Model **SR S P**: Wall-mounted unit
- Model **SR S F**: Self-standing unit

Product model	SR S F	SR S P
Dimensions L x W x H	534 x 610 x 1220 mm	550 x 610 x 1157 mm
Horizontal brushes	Ø 200 x 370 mm	Ø 200 x 370 mm
Voltage connection	3 x 400 V, 50 Hz	3 x 400 V, 50 Hz
Power supply	0.23 kW	0.23 kW
Water connection	R 3/4"	R 3/4"
Water outlet	DN 50	DN 50
Art. No.	2550-501	2550-502

■ Footwear Cleaner SR N



Art. No. SR S F 2550-501

- NIEROS® Footwear Cleaner SR N is a perfect solution for all production areas where clean footwear is of utmost importance. Activated with a push button, it not only enables the user to adjust the cleaning process, depending on the level of dirt, but it also keeps energy consumption to a minimum.

MODELS AND OPTIONS

Available in two versions, as a self-standing or a wall-mounted unit.

- Model **SR N P**: Wall-mounted
- Model **SR N F**: Self-standing

Product model	SR N P	SR N F
Dimensions L x W x H	676 x 370 x 1047 mm	676 x 377 x 1200 mm
Horizontal brushes	Ø 280 x 367 mm	Ø 280 x 367 mm
Voltage connection	3 x 400 V, 50 Hz	3 x 400 V, 50 Hz
Power supply	0.23 kW	0.23 kW
Water connection	R 3/4"	R 3/4"
Water outlet	DN 50	DN 50
Art. No.	2550-507	2550-507-005

■ Boot Cleaner SR V 300



Art. No. SR V 300 2550-503

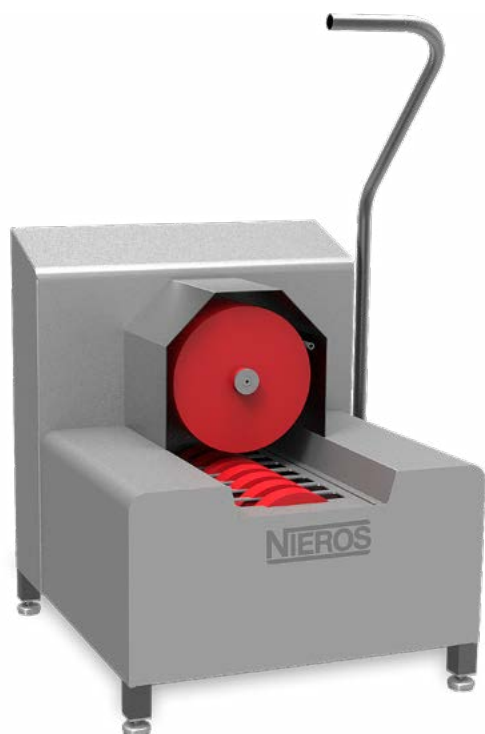
- NIEROS® Boot Cleaner SR V 300 is a perfect solution for all production areas where clean footwear is of utmost importance. Activated with a push button, it not only enables the user to adjust the cleaning process, depending on the level of dirt, but it also keeps energy consumption to a minimum.

PRODUCT SPECIFICATIONS

- One horizontal brush for cleaning the soles
- Two vertical brushes for cleaning both sides of the boots
- Push-button activation

Product model	SR V 300
Dimensions L x W x H	990 x 775 x 1370 mm
Horizontal brush	Ø 200 x 465 mm
Vertical brushes	Ø 200 x 320 mm
Voltage connection	3 x 400 V, 50 Hz
Power supply	0.75 kW
Water connection	R 3/4"
Water outlet	DN 50
Art. No.	2550-503

■ Sole Cleaner SR C



Art. No. SR C 2550-505

- NIEROS® Sole Cleaner SR C is a perfect solution for all production areas where clean footwear is of utmost importance. Activated with a push button, it not only enables the user to adjust the cleaning process, depending on the level of dirt, but it also keeps energy consumption to a minimum.

MODELS AND OPTIONS

- Upper horizontal brush for cleaning the front part of the footwear
- Bottom horizontal brush for cleaning the soles
- Push-button activation

Product model	SR C
Dimensions L x W x H	800 x 760 x 1270 mm
Upper horizontal brush	Ø 290 x 175 mm
Bottom horizontal brush	Ø 200 x 530 mm
Voltage connection	3 x 400 V, 50 Hz
Power supply	0.55 kW
Water connection	R 3/4"
Water outlet	DN 50
Art. No.	2550-505

Hand Cleaning

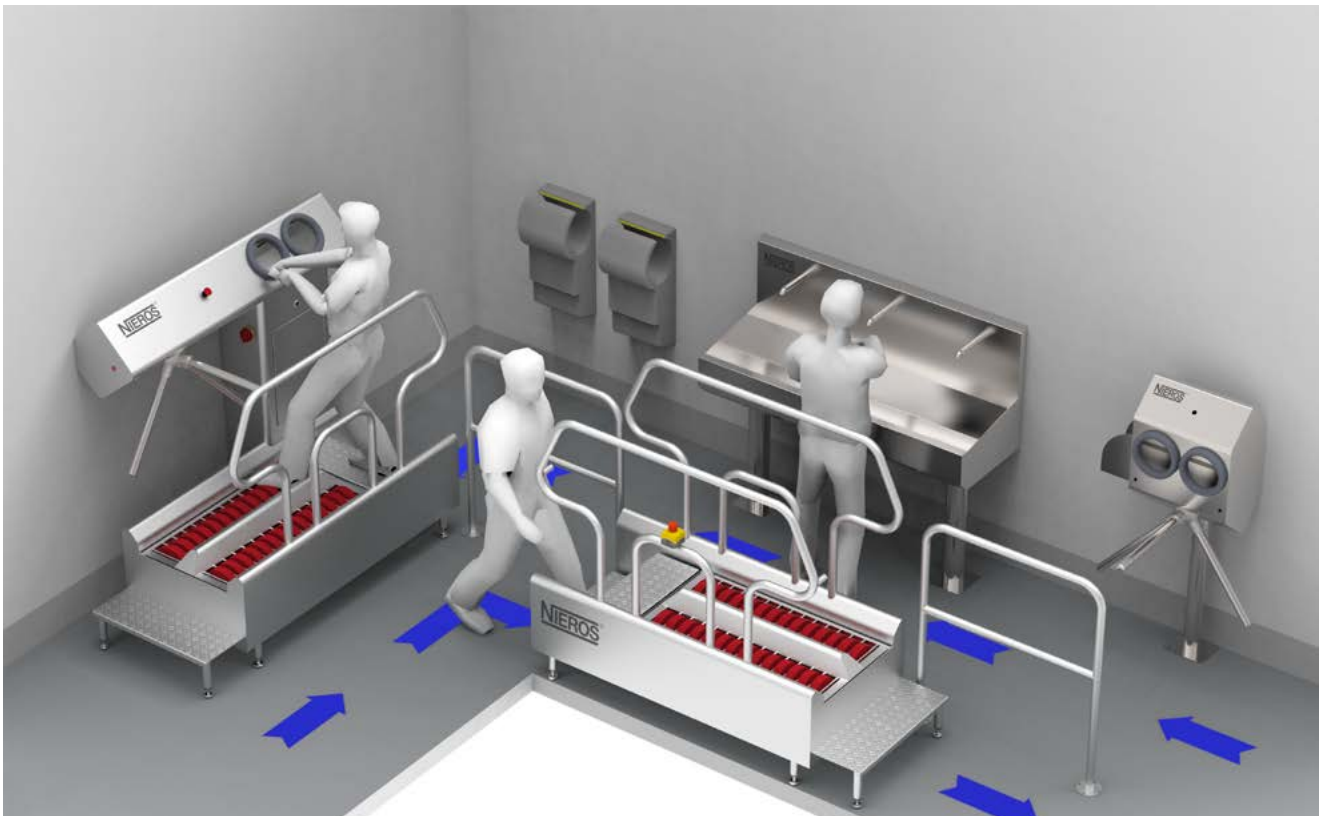
ABOUT NIEROS® HAND CLEANING SOLUTIONS

NIEROS® hand cleaning solutions guarantee optimal hand hygiene of the personnel upon entering the production area. Efficient handwashing and disinfection is key in preventing product contamination and meeting the hygiene standards of HACCP, IFS, NSF and others. NIEROS® hand cleaning solutions are designed so as to direct the personnel to use them properly yet economically, preventing insufficient hand cleaning.

The hand cleaning process starts with efficient soaping, followed by a thorough rinse under the running water. After drying one's hands, hand disinfection takes place, destroying hand germs and bacteria. With NIEROS® hand cleaning solutions, the entire process is well planned and managed, directing the personnel to follow the necessary steps without skipping any. What is more, a turnstile-controlled passage ensures that it is only possible to enter the sensitive production areas with one's hands properly cleaned.

NIEROS® HAND CLEANING SOLUTIONS INCLUDE:

- Hand hygiene control
- Washbasins
- Hand-washing accessories
- Dyson Airblades™



HAND HYGIENE CONTROL

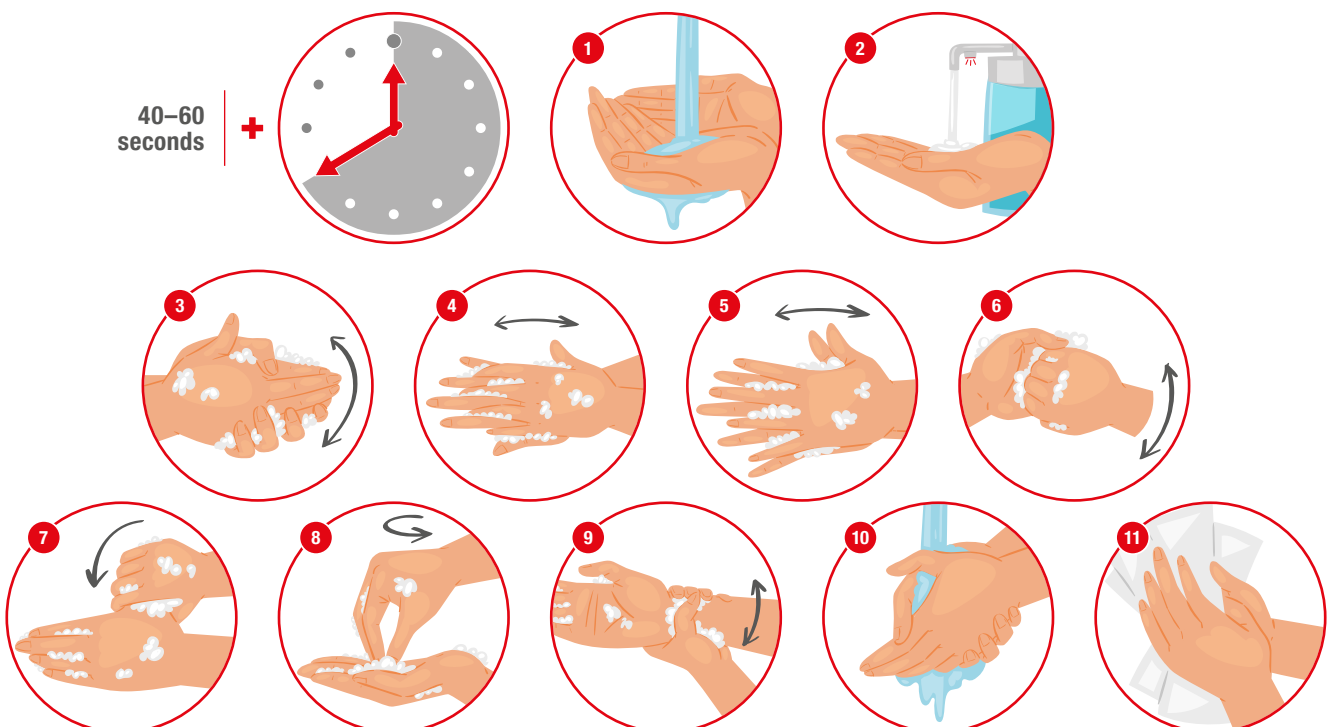
■ NIEROS® hand hygiene control solutions ensure total handwashing and disinfection, effectively meeting the hygiene standards of HACCP, IFS and NSF. The cleaning process includes thorough soaping, rinsing under running water, and hand sanitization as the final step. Access to the sensitive production areas is only granted via a motorised turnstile after intensive hand disinfection. With an automatic hand soap and sanitizer dispenser, NIEROS® hand hygiene control solutions result in optimal and cost-effective use.

FEATURES

- Rubber edge protector in sanitization chamber
- Illuminated sanitization chamber
- Stainless steel nozzles for sanitizer application
- Turnstiles made entirely of stainless steel DIN 1.4301 (AISI 304)
- Automatic dosage of hand soap and sanitizer
- Hygienic design with smooth surface finish



HAND-WASHING INSTRUCTIONS



■ Turnstile Hygiene Guard HDK



Art. No. **HDK SF 2550-354** (left)
Accessories not included.

- NIEROS® Turnstile Hygiene Guard HDK guarantees uncompromising hand hygiene of the personnel before entering the production area. Providing an automatic dosage of soap and sanitizer, released only after one places both hands inside the automated hand disinfection unit, it ensures sufficient and total hand cleaning. The turnstile is released only after the cleaning agent application is completed.

PRODUCT SPECIFICATIONS

- Soap or sanitizer dispenser unit
- Turnstile-controlled passage

MODELS AND OPTIONS

Available in two machine arrangements (floor-mounted or wall-mounted) and two cleaning agents (soap, sanitizer):

- Model **HDK DF**:
Floor-mounted, sanitizer
- Model **HDK SF**:
Floor-mounted, soap
- Model **HDK DP**:
Wall-mounted, sanitizer
- Model **HDK SP**:
Wall-mounted, soap

Add-on: Stainless steel locker for hand soap/sanitizer container



Wall-mounted
model HDK
Art. No.
HDK DF 2550-356 (left)



Closed container
(add-on)

Product model	HDK DF	HDK SF	HDK DP	HDK SP
Dimensions L x W x H	810 x 815 x 1440 mm	810 x 815 x 1440 mm	810 x 815 x 1038 mm	810 x 815 x 1038 mm
Type	Floor-mounted	Floor-mounted	Wall-mounted	Wall-mounted
Cleaning agent	Sanitizer	Soap	Sanitizer	Soap
Voltage connection	230 V, 50 Hz	230 V, 50 Hz	230 V, 50 Hz	230 V, 50 Hz
Power supply	0.1 kW	0.1 kW	0.1 kW	0.1 kW
Art. No.	2550-356 (left)	2550-354 (left)	2550-355 (left)	2550-353 (left)
	2550-356-001 (right)	2550-354-001 (right)	2550-355-001 (right)	2550-353-003 (right)

■ Turnstile Hygiene Guard HG



Art. No. HG D 2550-352 (right)

- NIEROS® Turnstile Hygiene Guard HG is a perfect solution for efficient hand cleaning in line with HACCP, IFS, NSF and other standards. The compact and stable floor-mounted unit is user-friendly, providing enough space between hand cleaning units and a turnstile passage.

PRODUCT SPECIFICATIONS

- Soap or sanitizer dispenser unit
- Built-in locker for hand-cleaning agent container
- Turnstile-controlled passage



Model HG WD

Art. No.
HG WD 2550-358 (left)

MODELS AND OPTIONS

Model **HG WD**: Hand-washing function added. Includes both hand-washing and sanitisation unit for thorough hand hygiene. The entrance to the production area, controlled by a turnstile, is possible only after the hand cleaning process is completed.

Product model	HG D	HG S	HG WD
Dimensions L x W x H	1420 x 860 x 1180 mm	1420 x 860 x 1180 mm	2060 x 845 x 1135 mm
Function	Sanitizer dispenser	Soap dispenser	Soap and sanitizer dispenser, hand-washing unit included
Voltage connection	230 V, 50 Hz	230 V, 50 Hz	230 V, 50 Hz
Power supply	0.3 kW	0.3 kW	0.3 kW
Art. No.	2550-352-004 (left)	2550-351-004 (left)	2550-358 (left)
	2550-352 (right)	2550-351 (right)	2550-358-005 (right)

■ Hand Sanitizer HS



Art. No. **HS D 2550-301**

- NIEROS® Hand Sanitizer HS enables quick and easy hand sanitization upon entering the production area. It can be used either for hand sanitisation or handwashing only, or it can combine both. The machine can be used as a self-standing unit or in combination with any other NIEROS® hygiene station or turnstile.

PRODUCT SPECIFICATIONS

- Soap or sanitizer dispenser unit with hand-washing function
- Built-in locker for hand-cleaning agent container

MODELS AND OPTIONS

- Model **HS D**: Sanitizer dispenser
- Model **HS S**: Soap dispenser
- Model **HS W**: Soap dispenser with hand-washing function
- Model **HS WD**: Sanitizer and soap dispenser with hand-washing function



Wastepaper Basket PK
(add-on)

Product model	HS WD	HS D	HS S	HS W
Dimensions L x W x H	675 x 360 x 1155 mm	675 x 360 x 1155 mm	675 x 360 x 1155 mm	675 x 360 x 1155 mm
Function	Handwashing and sanitizing	Sanitizer dispenser	Soap dispenser	Soap dispenser and handwashing
Voltage connection	230 V, 50 Hz	230 V, 50 Hz	230 V, 50 Hz	230 V, 50 Hz
Power supply	0.3 kW	0.3 kW	0.3 kW	0.3 kW
Art. No.	2550-305	2550-301	2550-307	2550-302

Tripod Turnstile DK



Art. No.
DK Floor-Mounted

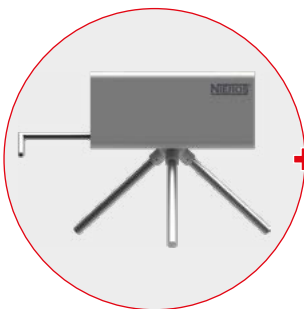
- With a variety of turnstile enter-exit functions, NIEROS® Tripod Turnstile DK is a perfect solution for ensuring a controlled passage of the personnel to the production or other restricted area. Being compact in design and made entirely of stainless steel, it ensures long-term sustainability.

MODELS AND OPTIONS

Available in two machine arrangements (floor-mounted or wall-mounted) and different turnstile enter-exit functions

Add-ons:

- Personal card reader connection
- Mechanical anti-panic turnstile



DK wall-mounted

Art. No. 2550-620-017
DK wall-mounted with sensor



Mechanical
anti-panic function

TURNSTILE ENTER-EXIT FUNCTIONS

Turnstile model	Functions	Installation
A 1 B 2	Always open at entrance, always closed at exit	Left or right
A 1 B 3	Always open at entrance, electrically controlled at exit	Left or right
A 2 B 1	Always closed at entrance, always open at exit	Left or right
A 2 B 3	Always closed at entrance, electrically controlled at exit	Left or right
A 3 B 1	Electrically controlled at entrance, always open at exit	Left or right
A 3 B 2	Electrically controlled at entrance, always closed at exit	Left or right
A 3 B 3	Electrically controlled at entrance, electrically controlled at exit	Left or right

1 – Always open, 2 – Always closed, 3 – Electrically controlled, A – Entrance, B – Exit

Product model	DK Wall-Mounted	DK Floor-Mounted
Dimensions L x W x H Mechanical	810 x 880 x 750 mm	810 x 880 x 1180 mm
Dimensions L x W x H Electrically controlled at one side	1040 x 880 x 750 mm	1030 x 880 x 1180 mm
Dimensions L x W x H Electrically controlled at both sides	1275 x 880 x 750 mm	1240 x 880 x 1180 mm
Art. No.	2550-620-xxx	2550-630-xxx

WASHBASINS



Art. No. WRD 6 2530-387

NIEROS® WASHBASIN SPECIFICATIONS

- Delivered ready-to-be-installed
- Water mixing valve (35 °C to 65 °C)
- Pressure-balancing valve to balance the pressure between the hot and cold water, thereby preventing scalding injuries

Voltage connection	230 V, 50 Hz
Power supply	0.3 kW
Internal voltage	24 V*
Water connection	2 × R 1/2" (cold and hot water)
Water outlet	DN 50, central

* sensor operated

- NIEROS® washbasins provide efficient handwashing and thus optimal hand hygiene. Made entirely of stainless steel, including the integrated water tap and stable splashback, they are a perfect solution for every industry in pursuit of the highest hygiene standards.

NIEROS® washbasins feature a wide variety of functions and accessories. Depending on the number of personnel, it is not only possible to choose from single- or multi-place washbasins that can be either floor- or wall-mounted, but one can also select between sensor- and knee-operated washbasins with numerous accessories to further improve the user experience and enhance hygiene efficiency.

MODELS AND OPTIONS

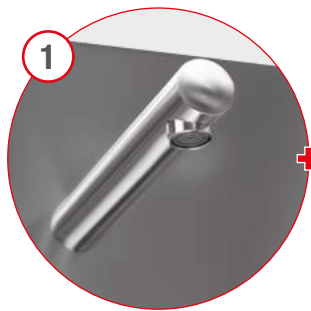
- Floor-mounted, wall-mounted or double-sided washbasin arrangement
- Knee- or sensor-operated washbasins
- Single- or multi-washing-place washbasins

Add-on options:

- No-Touch Soap Dispenser ASD
- Sensor Tap TS
- Dyson Airblade™ Tap
- Sink Reinforcement Plate

Accessories:

- Paper Towel Holder HSP or PRH
- Knife Sterilizer MB
- Wastepaper Basket PK
- Universal Agent Dispenser USP E



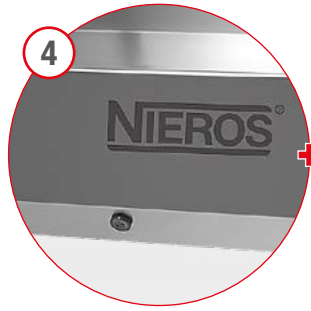
1 Stainless steel water tap



2 Stable splashback with strong construction



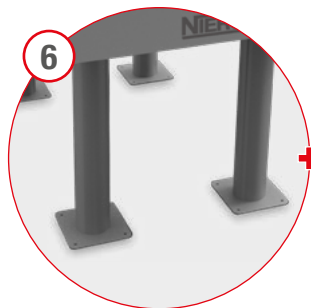
3 Knee operated (optional)



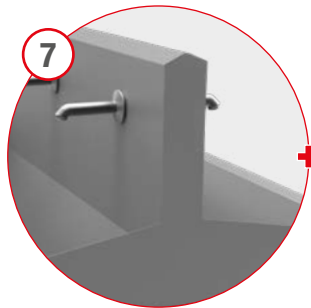
4 Sensor operated (optional)



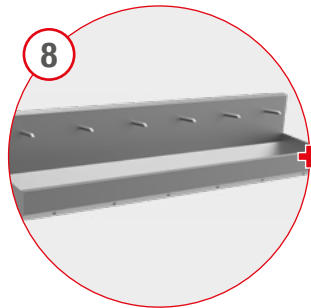
5 Wall-mounted washbasin (optional)



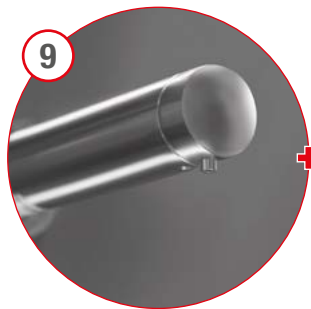
6 Floor-mounted washbasin (optional)



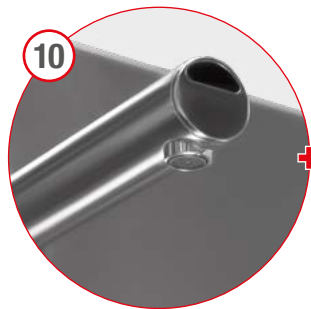
7 Double-sided (optional)



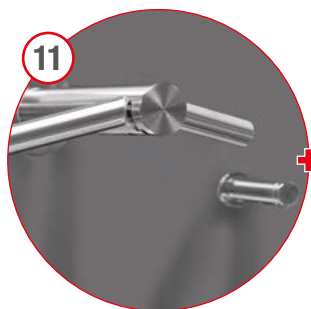
8 Up to 12 washing places in a single unit



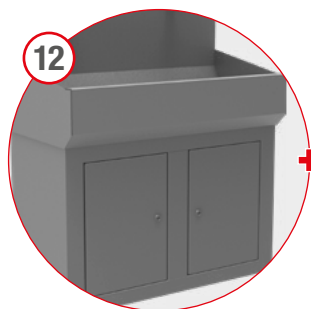
9 No-Touch Soap Dispenser ASD (add-on)



10 Sensor Tap TS (add-on)



11 Dyson Airblade™ Tap (add-on)



12 Washbasin base cabinet (add-on)

■ Washbasin BW



- NIEROS® Washbasin BW is a perfect hand-washing solution for areas with limited space since it consists of a single washing-place unit, which can be sensor- or knee-operated and floor- or wall-mounted.

PRODUCT SPECIFICATIONS

- Single-place washbasin with rounded sink
- Washbasin depth: 150 mm

MODELS AND OPTIONS

- Floor-mounted or wall-mounted washbasins
- Knee- or sensor-operated washbasins

Art. No. BW K 2520-132

Product model	BW 24 V	BW K	BW F 24 V	BW F K
Dimensions L x W x H	500 x 450 x 685 mm	500 x 450 x 685 mm	500 x 450 x 1305 mm	500 x 450 x 1305 mm
Interior dimensions	420 x 340 x 150 mm	420 x 340 x 150 mm	420 x 340 x 150 mm	420 x 340 x 150 mm
Operation	Sensor	Knee	Sensor	Knee
Arrangement	Wall-mounted	Wall-mounted	Floor-mounted	Floor-mounted
Art. No.	2520-131	2520-132	2520-137	2520-136

■ Washbasin WR



- NIEROS® Washbasin WR is a perfect hand-washing solution for large production areas with a considerable number of personnel. There are as many as 12 washing places combined in one washbasin unit, arranged as a single-sided (1–6 washing places) or double-sided (4–12 washing places) option. They can be sensor- or knee-operated and floor- or wall-mounted.

PRODUCT SPECIFICATIONS

- Up to 12 washing places in a single unit
- Washbasin depth: 160 mm

MODELS AND OPTIONS

- Floor-mounted, wall-mounted or double-sided washbasins
- Knee- or sensor-operated washbasins
- Single- or multi-washing-place washbasins

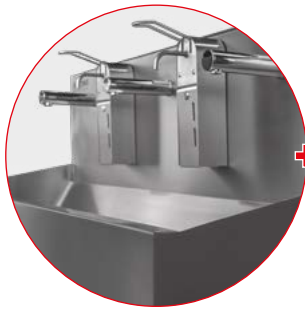
Art. No. WRD 8 with
Dyson Airblade™ taps



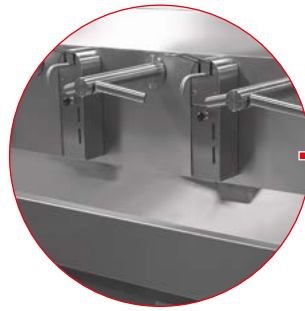
+ Soaping



+ Efficient handwashing



+ WR Washbasin with USP E Dispensers



+ Washbasin with Dyson Airblade™ Taps and USP E Dispensers



Art. No. WR 2 2530-021

Product model WR	WR 1 / WR1 K	WR 2 / WR 2 K	WR 3 / WR 3 K
Dimensions L x W x H	500 x 535 x 666 mm	1000 x 535 x 666 mm	1500 x 535 x 666 mm
No. of washing places	1	2	3
Art. No. (sensor)	2520-150	2530-021	2530-037
Art. No. (knee)	2520-151	2530-022	2530-038

Product model WR	WR 4 / WR 4 K	WR 5 / WR 5 K	WR 6 / WR 6 K
Dimensions L x W x H	2000 x 535 x 666 mm	2500 x 535 x 666 mm	2860 x 535 x 666 mm
No. of washing places	4	5	6
Art. No. (sensor)	2530-053	2530-061	2530-071
Art. No. (knee)	2530-054	2530-062	2530-072



Art. No. WR F 2 2530-023

Product model WRF (floor-mounted)	WR F 1 / WR F 1 K	WR F 2 / WR F 2 K
Dimensions L x W x H	500 x 535 x 1347 mm	1000 x 535 x 1347 mm
No. of washing places	1	2
Art. No. (sensor)	2520-152	2530-023
Art. No. (knee)	2520-153	2530-024

Product model WRF (floor-mounted)	WR F 3 / WR F 3 K	WR F 4 / WR F 4 K
Dimensions L x W x H	1500 x 535 x 1347 mm	2000 x 535 x 1347 mm
No. of washing places	3	4
Art. No. (sensor)	2530-039	2530-055
Art. No. (knee)	2530-040	2530-056

Product model WRF (floor-mounted)	WR F 5 / WR F 5 K	WR F 6 / WR F 6 K
Dimensions L x W x H	2500 x 535 x 1347 mm	2860 x 535 x 1347 mm
No. of washing places	5	6
Art. No. (sensor)	2530-063	2530-073
Art. No. (knee)	2530-064	2530-074



Art. No. WR D 6 2530-387

Product model WRD (double-sided)	WR D 4 / WR D 4 K	WR D 6 / WR D 6 K	WR D 8 / WR D 8 K
Dimensions L x W x H	1000 x 1070 x 1347 mm	1500 x 1070 x 1347 mm	2000 x 1070 x 1347 mm
No. of washing places	4	6	8
Art. No. (sensor)	2530-371	2530-387	2530-403
Art. No. (knee)	2530-372	2530-388	2530-404

Product model WRD (double-sided)	WR D 10 / WR D 10 K	WR D 12 / WR D 12 K
Dimensions L x W x H	2500 x 1070 x 1347 mm	3000 x 1070 x 1347 mm
No. of washing places	10	12
Art. No. (sensor)	2530-415	2530-425
Art. No. (knee)	2530-416	2530-426

ACCESSORIES

- All NIEROS® hand-cleaning solutions can be combined with a wide range of stainless steel accessories to further improve the user experience and enhance hygiene efficiency.

■ Universal Agent Dispenser USP E

- NIEROS® Universal Agent Dispenser USP E includes a liquid-level indicator, a reservoir of 1000-ml capacity, a lock, and a fastening kit.



Product model	USP E
Dimensions L x W x H	98 x 90 x 325 mm
Dispenser reservoir	1000 ml
Art. No.	9490-106-C

■ No-Touch Soap Dispenser ASD

- NIEROS® No-Touch Soap Dispenser ASD includes a soap reservoir of 1000-ml capacity. With an automatic soap dosage, it provides economical yet sufficient use of the cleaning agent.



Product model	ASD
Dimensions	120 x Ø 28 mm
Art. No.	MW03-8017

■ Wastepaper Basket PK

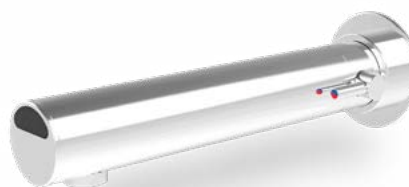
- NIEROS® PK Wastepaper Basket has a 32-litre volume. It can be either wall-mounted or attached to any NIEROS® washbasin model.



Product model	USP E
Dimensions L x W x H	352 x 277 x 420 mm
Dispenser reservoir	32 L
Art. No.	2590-500

■ Sensor Tap TS

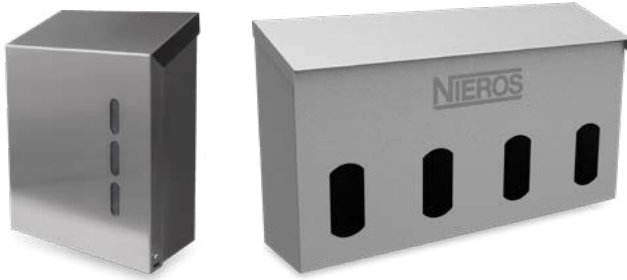
- NIEROS® Sensor Tap TS is a perfect solution for keeping water consumption to a minimum since its sensor activates the tap only when it detects the user's hands in front of the tap.



Product model	TS
Dimensions	200 x Ø 45 mm
Art. No.	MW03-80xx

■ Dispensers

- NIEROS® Paper Towel Dispenser HSP 600 can store up to 600 paper towels. A detachable front plate and a filling indicator enable an easy towel refill. With 4 compartments and a vision panel, NIEROS® Multidispenser for quick and easy access to disposable hairnets, gloves, shoe covers, etc. maintains a hygienic environment.



Product model	HSP
Dimensions L x W x H	275 x 130 x 355 mm
Towel dimensions	95 x 230 mm
Art. No.	2590-934

Product model	Multidispenser
Dimensions L x W x H	560 x 123 x 265 / 310 mm
Art. No.	2590-934-002

■ Paper Roll Holder PRH

- Available in two dimensions (Ø 130 mm, Ø 300 mm), NIEROS® Paper Roll Holder PRH includes a cogged system for easier towel tearing and a detachable cover for an easy towel refill.



Product model	PRH 100
Dimensions L x W x H	185 x 380 x 170 mm
Towel dimensions	300 x Ø 130 mm
Art. No.	2590-922

Product model	PRH 300
Dimensions L x W x H	355 x 330 x 355 mm
Towel dimensions	300 x Ø 300 mm
Art. No.	2590-921

■ Waste Sack Holder ABF

- With an effective dustbin lid, NIEROS® Waste Sack Holder ABF keeps your work area clean and odour-free. Designed for 120-litre waste bags, it is available in wall-mounted or self-standing version.



Art. No. ABF SF 2590-301

MODELS AND OPTIONS

- Model **ABF SW**: Wall-mounted
- Model **ABF SF**: Self-standing, step-open
- Add-on: **Base Plate** (recommended for heavier wastes, Ø 400 mm)



Model ABF SW with base plate

Product model	ABF SW	ABF SW Plate	ABF SF	ABF SF Plate
Dimensions L x W x H	500 x 500 x 150 mm	Ø 400 mm	515 x 460 x 960 mm	Ø 400 mm
Model	Wall-mounted without the base plate	/	Self-standing without the base plate	/
Art. No.	2590-201	2590-203	2590-301	2590-204

DYSON AIRBLADES™

- Dyson Airblades™ are a highly hygienic hand-drying solution. The HEPA filter removes 99.9% of bacteria from the air which is used to dry hands. Quick drying without any paper waste lowers the operating costs and significantly enhances the hygiene level.

■ Dyson Airblade Tap

- NSF and HACCP certified, Dyson Airblade™ Taps are not only modern in design, but they also dry hands in only 12 seconds. Placed over the sink, they save space and make sure no water drips on the floor.

Product model	Dyson Airblade™ Tap
Dimensions L x W	295 x 281 mm
Art. No.	2550-702



■ Dyson Airblade™ dB

- NSF and HACCP certified, touch-free Dyson Airblade™ dB hand dryer dries hands in only 10 seconds, which compares to drying 19 pairs of hands for the price of a single paper towel. Made from tough and durable ABS polycarbonate, it has been repeatedly tested to withstand the pressure of high footfall so that busy periods would be easy to manage.

Product model	Dyson Airblade™ dB
Dimensions L x W x H	303 x 247 x 661 mm
Art. No.	2550-701-501



■ Dyson Airblade™ V

- Certified by NSF International and awarded the Quiet Mark for silent operation, Dyson Airblade™ V effectively dries hands in only 12 seconds, significantly lowering the operating costs.

Product model	Dyson Airblade™ V
Dimensions L x W x H	234 x 100 x 394 mm
Art. No.	2550-701-504



Equipment Cleaning

ABOUT NIEROS® EQUIPMENT CLEANING SOLUTIONS

NIEROS® equipment cleaning solutions guarantee optimal hygiene of the equipment used in the production process, which is of crucial importance in preventing product contamination and meeting the HACCP, IFS and NSF International standards. NIEROS® equipment sterilizers and apron cleaning machines are a perfect, energy-saving cleaning solution to any industry in pursuit of the highest hygiene standards.



Art. No. MK 30 2510-075



Axe



Knife



Knife basket



Apron

STERILIZERS

- Perfect for production areas with limited space and capacity, NIEROS® equipment sterilizers ensure effective disinfection of tools and appliances used in the production process.

FEATURES

- Stainless steel DIN 1.4301 (AISI 304)
- Double-insulated wall construction
- Cleaning at 65–110 °C water temperature
- Adjustable thermostat
- Heater burnout protection

HIGH-CAPACITY STERILIZERS

NIEROS® equipment washing and sterilization solutions meet every single need in a wide range of industries. With high washing and sterilization capacity, NIEROS® Knife Basket Washer CLT B solution (p. 88), for instance, ensures an impeccably clean equipment since it includes not only hot water sterilization but also the washing process. For more information, see NIEROS® Industrial Washers (pp. 60–95).



Art. No. CLT B 1500

■ Knife Basket Sterilizer MK

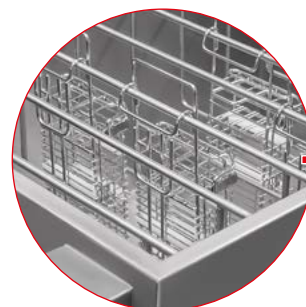


Art. No. **MK 10 2510-060**

- NIEROS® Knife Basket Sterilizer MK enables quick and thorough knife and knife basket cleaning with minimum time and energy consumption. Its compact and functional design comes in two sizes and is suitable for either 5 large (10 small) or 15 large (30 small) knife baskets.



Knife basket



Knife sterilization chamber

MODELS AND OPTIONS

- Model **MK 10**:
Suitable for 5 large or 10 small knife baskets
- Model **MK 30**:
Suitable for 15 large or 30 small knife baskets

Product model	MK 10	MK 30
Dimensions L x W x H	900 x 480 x 850 mm	1280 x 930 x 900 mm
Voltage connection	3 x 400 V, 50 Hz	3 x 400 V, 50 Hz
Power supply	7 kW	18 kW
Water connection	R ½"	R ½"
Water outlet	R ½"	R ½"
Art. No.	2510-060	2510-075

■ Saw, Knife and Axe Sterilizer MB and MBS

- Providing hot water (65–110 °C) sanitisation of knives, small axes and saws, NIEROS® Saw, Knife and Axe Sterilizer MB and MBS are indispensable in any production process having to do with cutting tools.

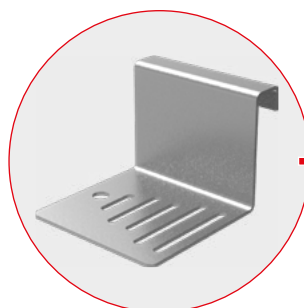
MODELS AND OPTIONS

- Model **MB or BB**:
Suitable for 5 large or 10 small knives
- Model **MBS**:
Suitable for 15 large or 30 small knives

Add-on: **Knife Holder** (Art. No. 2510-016)



Art. No. MB 2510-030-001



Knife holder



Art. No. MBS 27 2510-015

Product model MB and BB	MB	BB
Dimensions L x W x H	250 x 230 x 490 mm	425 x 265 x 730 mm
Sterilization depth	200 mm	470 mm
Voltage connection	230 V, 50 Hz	230 V, 50 Hz
Power supply	1 kW	1 kW
Water connection	Ø 10 mm	Ø 10 mm
Overflow pipe	Ø 25 mm	Ø 25 mm
Art. No.	2510-030-001	2510-908

Product model MBS	MBS 27	MBS 47
Dimensions L x W x H	224 x 660 x 800 mm	224 x 790 x 800 mm
Sterilization depth	273 mm	473 mm
Voltage connection	230 V, 50 Hz	230 V, 50 Hz
Power supply	3 kW	3 kW
Water connection	R ½"	R ½"
Water outlet	R ¾"	R ¾"
Art. No.	2510-015	2510-035

APRON CLEANING

- NIEROS® apron cleaning machines ensure effective disinfection of aprons for any production process in need of complying with the highest hygiene standards.

Apron Cleaning Machine SWM

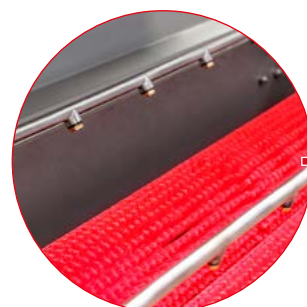


Art. No. SWM 2550-551

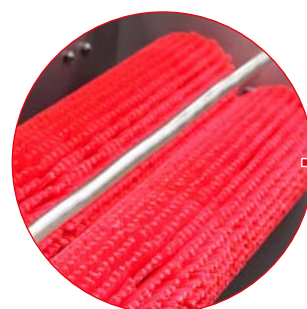
PRODUCT SPECIFICATIONS

- Two horizontal rotating brushes
- Cleaning agent container locked inside the machine
- Safety rail on top
- Suitable also for filters, mats with maximum width 1150 mm

- NIEROS® Apron Cleaning Machine SWM ensures quick and thorough apron cleaning, optimizing the operating costs through minimum energy and time consumption. Its dispersion system allows the cleaning agent and water to be sprayed over the brushes simultaneously while an additional safety rail on top provides maximum safety in the use of the machine.



Nozzle (optional)



Horizontal rotating brushes

Product model	SWM
Dimensions L x W x H	1985 x 500 x 880 mm
Brush dimensions	Ø 155 x 1275 mm
Voltage connection	3 x 400 V, 50 Hz
Power supply	0.55 kW
Water connection	R 3/4"
Water outlet	DN 50
Art. No.	2550-551

■ Apron and Boot Washing Cabin SWK

- NIEROS® Apron and Boot Washing Cabin SWK is specially designed for washing aprons, footwear, and other small objects (buckets, for instance). The dispersion system (at Model SWK R) allows the cleaning agent and water to be sprayed over the brushes simultaneously while the cleaning agent dosage is adjustable.



Art. No. **SWK 2550-560**

PRODUCT SPECIFICATIONS

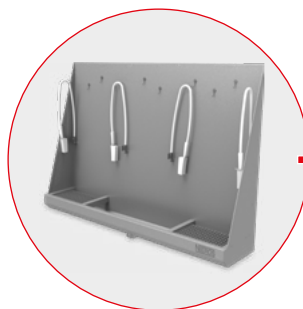
- Two manual brushes
- Hook hangers
- Footwear ground rail
- Wall-mounted model
- Legs for additional support and stability

MODELS AND OPTIONS

- Model SWK:
One washing place
- Model SWK D:
Two washing places
- Model SWK R:
One washing place; automatic sole cleaner inside the cabin



Hand brush for manual cleaning



Model SWK D with two washing places
Art. No. **SWK D 2550-570**

Product model	SWK	SWK D	SWK R
Dimensions L x W x H	1200 x 645 x 1720 mm	2300 x 645 x 1720 mm	1300 x 650 x 1720 mm
No. of washing places	1	2	1
Voltage connection	/	/	3 x 400 V, 50 Hz
Power supply	/	/	0.55 kW
Water connection	R 1/2"	R 1/2"	R 1/2"
Water outlet	DN 50	DN 50	DN 50
Art. No.	2550-560	2550-570	2550-565

Boot Dryers

ABOUT NIEROS® BOOT DRYERS

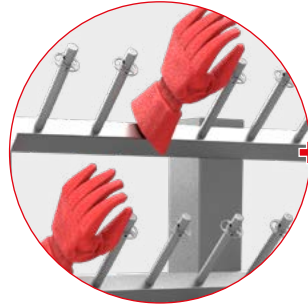
NIEROS® boot dryers are designed specifically for storing, drying and sanitization of all types of boots and shoes. They effectively reduce moisture and thus eliminate any unpleasant odour, leaving the footwear comfortable, functional and ready for professional use.

FEATURES

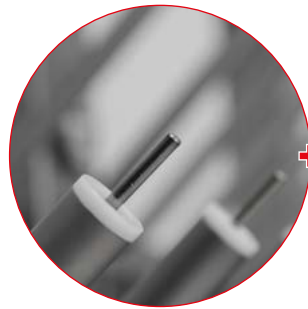
- Stainless steel DIN 1.4301 (AISI 304)
- Drying with heated air
- Round pipe holders (ø 15 mm)
- Electronically adjustable drying time
- Up to 8 optimal drying cycles per day

MODELS AND OPTIONS

- **Air valves:**
Boot dryers can be equipped with valves that block air circulation in the absence of boots (energy-saving option) and force all drying power to the pipes with boots left to dry.
- **Ozonizer:**
The device produces ozone to disinfect the footwear, killing the bacteria in the boots and leaving them virtually odour-free.
- **Glove dryer:**
Specialized glove-drying rings provide efficient drying.



Glove dryer



Boots are placed on round tubes from which the air is exhausted.

■ Boot Drying Cabinet HST



Art. No. HST 30 1089-030-002

- NIEROS® Boot Drying Cabinet HST effectively dries and stores up to 30 pairs of boots and other footwear. Its stainless steel construction, a sloping dustproof top and a sliding door make it easy to use. The cabinet complies with the requirements of the HACCP standard.

Product model	HST 30
Dimensions L x W x H	1700 x 1000 x 2500 mm
Voltage connection	230 V, 50 Hz
Power supply	2.2 kW
Pairs of footwear	30
Art. No.	1089-030

■ Boot Dryer HSTT



Art. No. HSTT 30 1088-030

- NIEROS® Boot Dryer HSTT is designed to effectively dry and store from 10 up to 30 pairs of boots and other footwear, depending on the model.

Product model	HSTT 10	HSTT 15
Dimensions L x W x H	781 x 454 x 2160 mm	855 x 454 x 2160 mm
Voltage connection	230 V, 50 Hz	230 V, 50 Hz
Power supply	2.4 kW	2.4 kW
Pairs of footwear	10	15
Art. No.	1088-010	1088-015

Product model	HSTT 20	HSTT 25	HSTT 30
Dimensions L x W x H	1047 x 454 x 2160 mm	1320 x 454 x 2160 mm	1580 x 454 x 2160 mm
Voltage connection	230 V, 50 Hz	230 V, 50 Hz	230 V, 50 Hz
Power supply	2.4 kW	2.4 kW	2.4 kW
Pairs of footwear	20	25	30
Art. No.	1088-020	1088-025	1088-030

■ Boot Storage Rack STT



Art. No. STT 15 1085-015

- NIEROS® Boot Storage Rack STT can hold and store from 10 to 40 pairs of boots and other footwear, depending on the model. Double-sided version is also possible with a storage capacity ranging from 40 to 80 pairs.

Product model	STT 10	STT 15
Dimensions L x W x H	520 x 700 x 2100 mm	840 x 700 x 2100 mm
Pairs of footwear	10	15
Art. No.	1085-010	1085-015

Product model	STT 20	STT 25
Dimensions L x W x H	1160 x 700 x 2100 mm	1480 x 700 x 2100 mm
Pairs of footwear	20	25
Art. No.	1085-020	1085-025

Product model	STT 30	STT 40
Dimensions L x W x H	1800 x 700 x 2100 mm	2440 x 700 x 2100 mm
Pairs of footwear	30	40
Art. No.	1085-030	1085-040

Changing Room Equipment

ABOUT NIEROS® CHANGING ROOM EQUIPMENT

NIEROS® changing room equipment includes a variety of stainless steel hangers, wardrobes and lockers for quick and simple storage of personal and work equipment, be it aprons, helmets, cleaner's equipment or personal belongings. Available in different dimensions, they keep every changing room well-organized.

NIEROS® wardrobes and lockers are a safe and convenient solution for clothes and footwear storage. Having divided zones for clean and dirty clothes as well as ventholes for proper ventilation, they offer maximum convenience. Adjustable legs of 150 mm in height ensure stability on uneven surfaces while every wardrobe includes a key lock to keep the items safe.



■ Helmet and Apron Hanger HS



- NIEROS® Helmet and Apron Hanger HS is a simple and effective solution for storing aprons and helmets. It is available in two models, i.e. either floor-mounted with 10 hangers or wall-mounted with 15 hangers.

Product model	HS GW 15	HS GW 10
Dimensions L x W x H	1120 x 525 x 525 mm	1120 x 410 x H* mm
Model	Wall-mounted	Floor-mounted
No. of places	15	10
Art. No.	2545-425	2545-450

* H – Depending on the height of the room

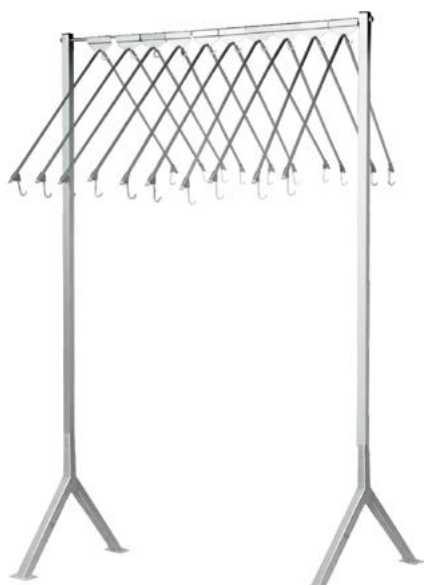
■ Plank with Hooks W



- NIEROS® Plank with Hooks W consists of 5, 10 or 15 hooks, depending on the model, and enables simple storage of aprons, work suits or personal belongings.

Product model	W 100 / 5	W 200 / 10	W 300 / 15
Dimensions L x W x H	1000 x 50 x 56 mm	2000 x 50 x 56 mm	3000 x 50 x 56 mm
Model	Wall-mounted	Wall-mounted	Wall-mounted
No. of places	5	10	15
Art. No.	2545-431	2545-433	2545-435

■ Apron Hanger SZT



- NIEROS® Apron Hanger SZT comes as a drying rack in combination with hangers. Available in floor-mounted or wall-mounted arrangement, it is a simple yet effective solution for apron storage (10, 20 or 35 pieces).

Product model	SZT 10	SZT W 10
Dimensions L x W x H	1200 x 1000 x 1955 mm	1130 x 550 x 400 mm
Model	Floor-mounted	Wall-mounted
No. of places	10	10
Art. No.	2545-405	2545-902

Product model	SZT W 20	SZT W 35
Dimensions L x W x H	2180 x 550 x 400 mm	3950 x 550 x 400 mm
Model	Wall-mounted	Wall-mounted
No. of places	20	35
Art. No.	2545-908	2545-905

Art. No. SZT 10 2545-405

■ Apron Locker SZTC



- NIEROS® Apron Locker SZTC enables safe drying and storage of up to 40 aprons. Consisting of perforated doors with a lock and a sloping top to prevent the build-up of dust, it answers all the needs of the food production industry. Special holders can easily be removed to provide more space for apron hanging.

Product model	SZTC
Dimensions L x W x H	1380 x 600 x 2360 mm
Art. No.	2545-919

Art. No. SZTC 2545-919

■ Wardrobe Locker WI



- NIEROS® Wardrobe Locker WI is a safe and convenient solution for clothes and footwear storage. With a divided section for clean and dirty clothes as well as ventholes for proper ventilation, they offer maximum convenience. Adjustable legs of 150 mm in height ensure stability on uneven surfaces. It has a sloping top to prevent the build-up of dust and perforated doors with a key lock to safely store all the items.



Wing knob with
padlock fitting



Key lock

Art. No. WI 500-1 9405-100

MODELS AND OPTIONS

- Available in different dimensions and door combinations (1, 2 or 4)
- Wing knob with padlock fitting (in place of a key)
- Perforated doors of 10 x 10 mm
- Bench
- Legs of 300 mm in height

Product model	WI 500-1	WI 500-2
Dimensions L x W x H	500 x 500 x 2160 mm	500 x 500 x 2160 mm
No. of doors	1	2
Art. No.	9405-100	9405-104

Product model	WI 950-2	WI 950-4
Dimensions L x W x H	950 x 500 x 2160 mm	950 x 500 x 2160 mm
No. of doors	2	4
Art. No.	9405-108	9405-112

■ Cleaner's Locker LC



- NIEROS® Cleaner's Locker LC is designed for convenient and safe storage of cleaning agents and cleaning equipment. It consists of a dustproof sloping top, four adjustable shelves and an additional, wider compartment for broom storage. While the ventholes take care of proper ventilation, adjustable legs of 150 mm in height ensure stability on uneven surfaces. It has a key lock handle to keep the items safe.

MODELS AND OPTIONS

- Legs of 300 mm in height
- Four shelves without broom compartment

Product model	LC 500-1	LC 950-2
Dimensions L x W x H	500 x 500 x 2160 mm	950 x 500 x 2160 mm
No. of doors	1	2
Art. No.	9405-026	9405-027

Art. No. LC 500-1 9405-026

■ Pigeonhole Locker LP



- NIEROS® Pigeonhole Locker LP provides convenient storage of clothes and footwear. The number of storage compartments and compartment doors differs depending on the model.

MODELS AND OPTIONS

- Available in different locker columns (1–4) and number of compartments (5–20)
- Legs of 300 mm in height
- With doors



Model with doors

Art. No. LP 15-01 9405-073

Product model	LP 05-01	LP 10-01	LP 15-01	LP 20-01
Dimensions L x W x H	325 x 400 x 2160	615 x 400 x 2160 mm	910 x 400 x 2160 mm	1200 x 400 x 2160 mm
No. of columns	1	2	3	4
No. of compartments	5	10	15	20
Art. No.	9405-058	9405-060	9405-073	9405-059

Low-Pressure Cleaning Systems

ABOUT NIEROS® LOW-PRESSURE CLEANING SYSTEMS

NIEROS® low-pressure cleaning systems provide easy, quick and efficient cleaning and disinfection of the work area in a diverse range of industries. Not only are they user-friendly, easy to install and allow for the choice of a cleaning agent, but their low-pressure water jet allows the system to reach every single corner. The systematic cleaning of up to 80 m² per minute consists of the following four phases:

pre-rinsing to remove larger pieces of dirt with the low-pressure water jet,
foam cleaning to effectively remove the dirt,
rinsing with clean water and
disinfection of the cleaned surface.

Available as either central or decentral, NIEROS® low-pressure cleaning system prevents aerosol pollution and damage to the equipment. Low-noise levels and water-saving technology make it a most economical and environmentally friendly choice.



BOONS
 food & industrial supplies
 distributed by **NIEROS®**

DECENTRAL
 cleaning system



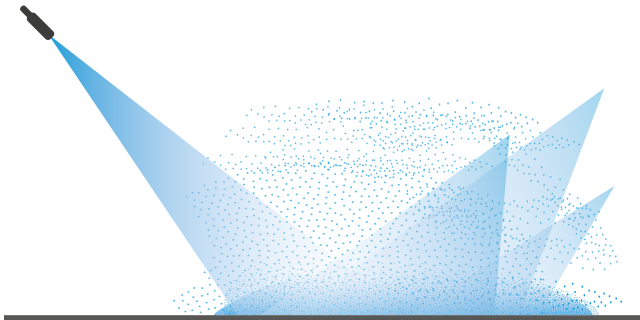
CENTRAL
 cleaning system

COMPONENTS

- Main station
- Satellite station
- Hose reels
- Chemical centre
- Hoses and spraying guns
- Chemical canister holders
- Other equipment and extras
- Mobile station

MODELS AND OPTIONS

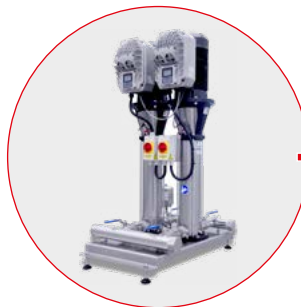
- Decentral cleaning system
- Central cleaning system



HIGH-PRESSURE CLEANING



LOW-PRESSURE CLEANING



Booster pump units (eSPU, eMPU)

- Centrifugal pumps from 25 to 40 bar
- Frequency controlled
- Water flow depends on the number of simultaneous users



Central chemical dosing units (CBU)

- Injection of cleaning chemicals into the water tank
- Chemicals and water mix on their way to centralized satellites
- 1 unit per chemical product



Central satellites (CS)

- Consisting of 1 pipeline manifold and 1 selector switch
- Pneumatic control
- Maximum 3 chemical products



Decentral satellites (BU-DS)

- The Venturi effect
- Maximum 2 chemical products



Accessories

- Hose reels
- Hoses
- Spraying guns
- Nozzles



Industrial Washers

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ABOUT NIEROS® SANITIZERS 95

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Total Industrial Washing Solutions

Optimal hygiene is an absolute must; even more so in all food-processing enterprises and other industries where precision is imperative. When choosing the optimal industrial washing machine, high performance, efficiency and quality are vital.

NIEROS® fully comprehensive industrial washing machine range is the answer to a variety of businesses where superior washing performance is expected, going hand in hand with user-friendly operation and low operating costs.

With one of the NIEROS® washing machines, any dirty item can be washed quickly and thoroughly. Its multipurpose or specialized washing machines

are perfect for washing standardized items such as Euro crates, trays, moulds, boxes, racks, Euro-pallets, baskets and Eurobins while the fully customized machines meet clients' specific needs and requirements. With this in mind, NIEROS® washing units are geared to the latest technology and available in many different versions.

NIEROS® washing machines are not only cost-effective, owing to optimal water consumption and efficient energy use, but also comply with various standards and certifications such as ISO 9001, IFS, HACCP and NFS.

BENEFITS

- Superior washing performance during the entire cleaning process
- User-friendly operation with adjustable washing parameters and easy access to spray nozzles and water tanks
- Water recycling
- Low operating and maintenance costs
- Easy cleaning and maintenance
- High-quality built-in parts
- Standardized for common items or fully customized to meet clients' specific needs and requirements
- In compliance with the highest quality requirements and HACCP, IFS and NSF International standards
- Fully comprehensive industrial washing solutions that perfectly fit the needs of your business



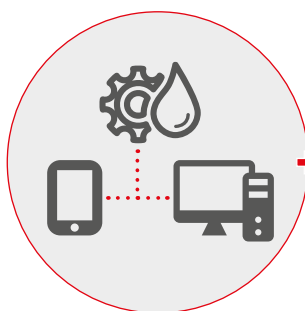
Costumized solutions to meet your every need

- No matter what type of industry you are operating in, NIEROS® has the right washing machine solution for you. Not only do we offer multipurpose and item-specific washing machines for cleaning standardized items, but we also provide fully customized solutions, designed and developed to your expectations and requirements to meet your every need and deliver superior washing performance.

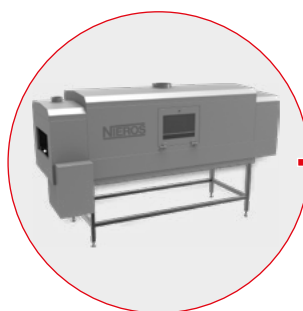
NIEROS® washing machines can be comprehensively integrated into fully automatic conveyor systems and upgraded to their full

capacity for the items of wash to complete the entire washing-drying-sanitization cycle and pass all the cleaning phases with flying colours.

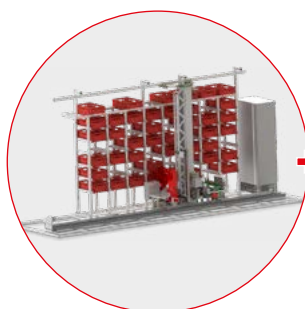
After a thorough wash and rinse, the various items of wash, e.g. empty Euro crates, Euro-pallets, trolleys, Eurobins and IBC containers, undergo initial drying before being transferred to a blow-off tunnel for a complete blow-off drying, which is followed by the sanitization phase in a sanitizing machine, from which the items are transported to the warehouse via a fully automated warehouse system.



Digitally operated



Sanitization tunnel

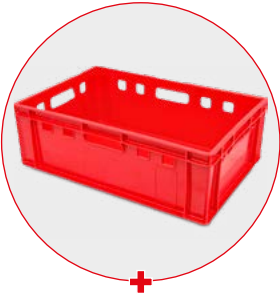


Automated warehouse system



Crate washer conveyor belt

ITEMS OF WASH



Euro crate



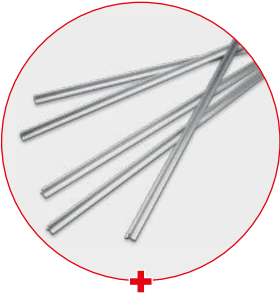
Smoke trolley



IBC container



Eurobin



Smoke sticks



Automotive batteries



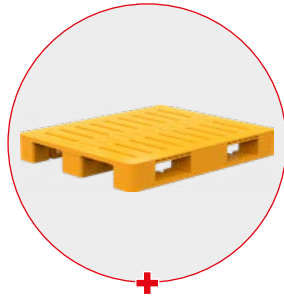
Euro pallet box



Waste bin



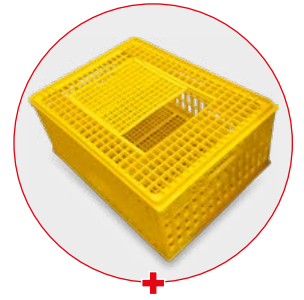
Vacuum-packed product



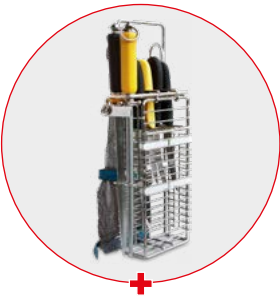
Euro-pallet



Stickers



Poultry transport crate



Knife basket



Utensil basket



Plastic barrel



Styrofoam box



Chocolate moulds



Cheese moulds



Trays



Cutting boards

NIEROS® WASHING SOLUTIONS

“SUPERIOR WASHING EFFICIENCY
for a Broad Range of Industries.



NIEROS® industrial washing solutions include a wide variety of products:

- **multipurpose washing machines**
(tunnel and cabin options),
- **item-specific washing machines**
(tunnel and cabin options),
- **specialized machines**
(sticker removers, blow-off tunnels, drying machines),
- **sanitizers** and
- **fully customized washing solutions.**



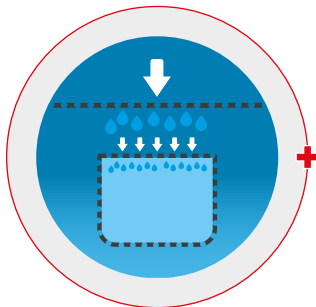
NIEROS® SUSTAINABLE WASHING SOLUTIONS

Sustainable development is placed at the heart of NIEROS® business as one of its core values. We realize long-term success is possible only when we think and act responsibly in everything we do. When developing and designing new solutions, we always bear in mind their impact on the environment.

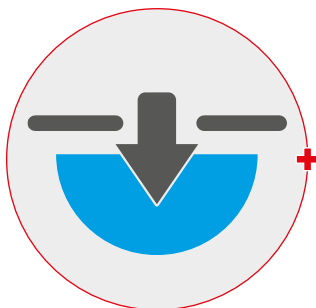
Clean fresh water is an important and limited natural resource, which is why we put special effort into providing such washing solutions that save the amount of clean water used. As a result, our sustainable machine functions not only reduce water and energy consumption, but also guarantee long product lifetimes and time-cost optimization.



Water recycling system effectively reduces water consumption by reusing rinse water in other cleaning phases. The machine collects the rinse water to make it available either for a pre-washing or cleaning phase. As a result, the machine consumes significantly less freshwater in both these phases.

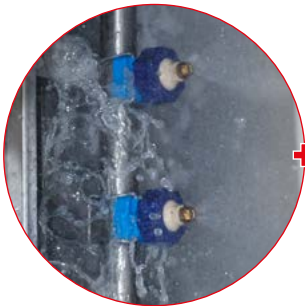


Double filtering system prolongs the pump's lifespan by ensuring that the double-filtered water flowing through the pump contains no dirt particles.



Low water level protection stops the machine in case of insufficient water level in the system, preventing damage to the pump and heating elements that could appear in case of dry operation.

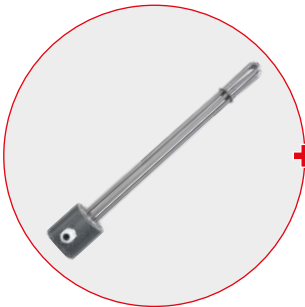
WASHING MACHINE STANDARD FEATURES



Washing and
rinsing zone



Stainless steel
DIN 1.4301 (AISI 304)



Electric
water heating



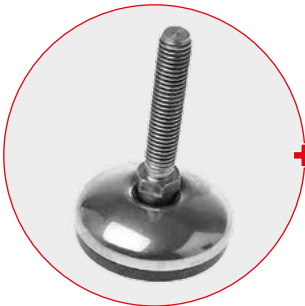
Adjustable washing
and rinsing parameters



Automatic
detergent dispenser



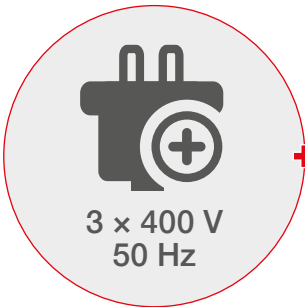
Smooth surface finish



Height adjustable



IP65 protection



Electrical connection



Safety beam
(cabin washing machine)

NIEROS® TUNNEL WASHER STANDARD FEATURES



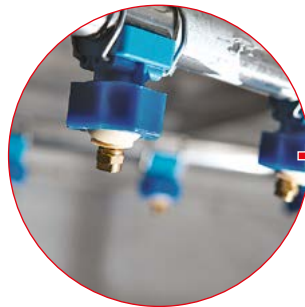
**Object detection sensor
in the rinsing zone**
stops rinsing in the
absence of items



**Stainless steel DIN 1.4301
(AISI 304) transport chain**



**Easily adjustable
sideguards and
hold-down
attachments**



Adjustable nozzles



NIEROS® WASHING MACHINE OPTIONS



**Fully customized
washing machine**



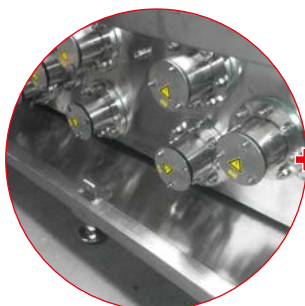
**DIN 1.4404 (AISI 316 L),
DIN 1.4571 (AISI 316 Ti)
or other chemically more
resistant stainless steel**



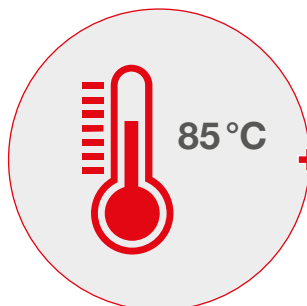
**Adaptation to local
electrical standards**



Steam water heating



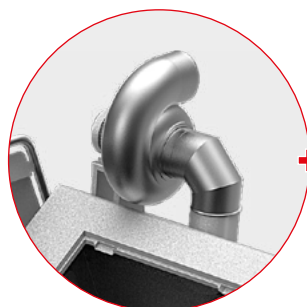
**Additional
electric flow heater
(when the rinse
water is too cold)**



**Sanitization with
85 °C hot water**

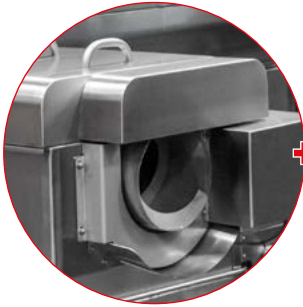


Sanitizer dispenser



Vapour extraction fan

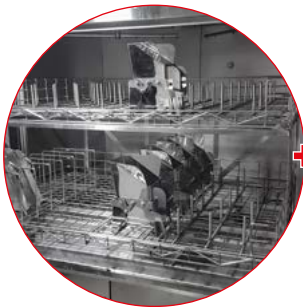
NIEROS® WASHING MACHINE OPTIONS



Rotary drum filter for larger dirt particles



Belt filter to remove particles bigger than 2 mm²



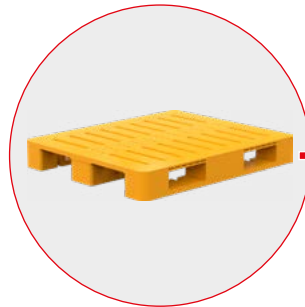
Basket for utensils and small parts



Mesh conveyor belt



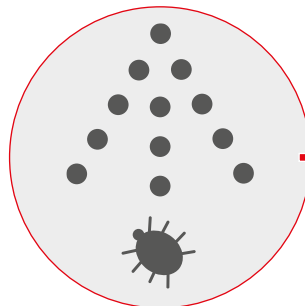
Left/right position of command keys



Pallet washing (tunnel washers only)



Blow-off/drying

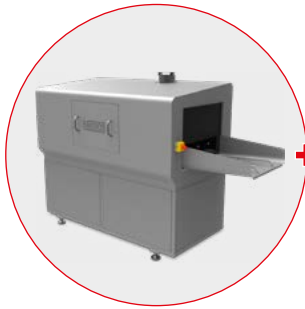


Disinfection tunnel



Touchscreen control panel allowing remote access

NIEROS® ADDITIONAL WASHING EQUIPMENT



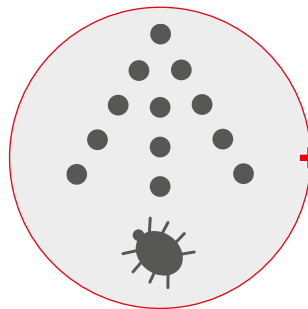
Blow-off tunnel



Sticker-removing module



Water-softening system



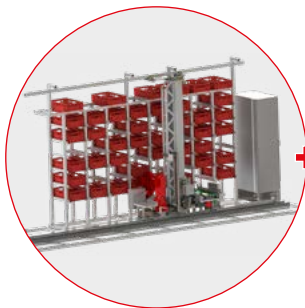
Disinfection tunnel



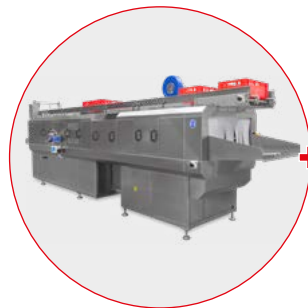
Exit conveyor



Stacking device



Clean crate storage with conveyors



**One-man operation:
Conveyor on top of
the washer**



**One-man operation:
C-rail**



Entry conveyor

Multipurpose Industrial Washers

ABOUT NIEROS® MULTIPURPOSE WASHERS

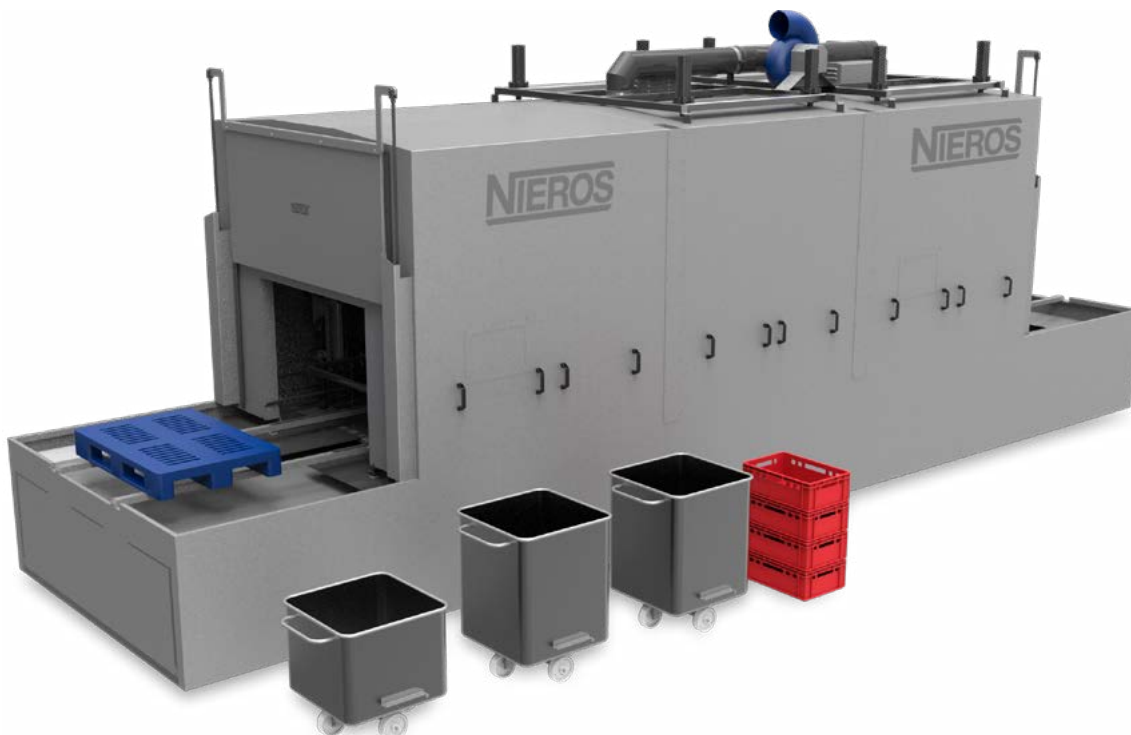
NIEROS® multipurpose washing machines are a convenient solution for any business with diverse items to be washed such as plastic crates, Eurobins, pallets, IBC containers and others. Built as multipurpose appliances, they are available in tunnel or cabin version.

■ Crate, Bin and Pallet Washer CLT Multi

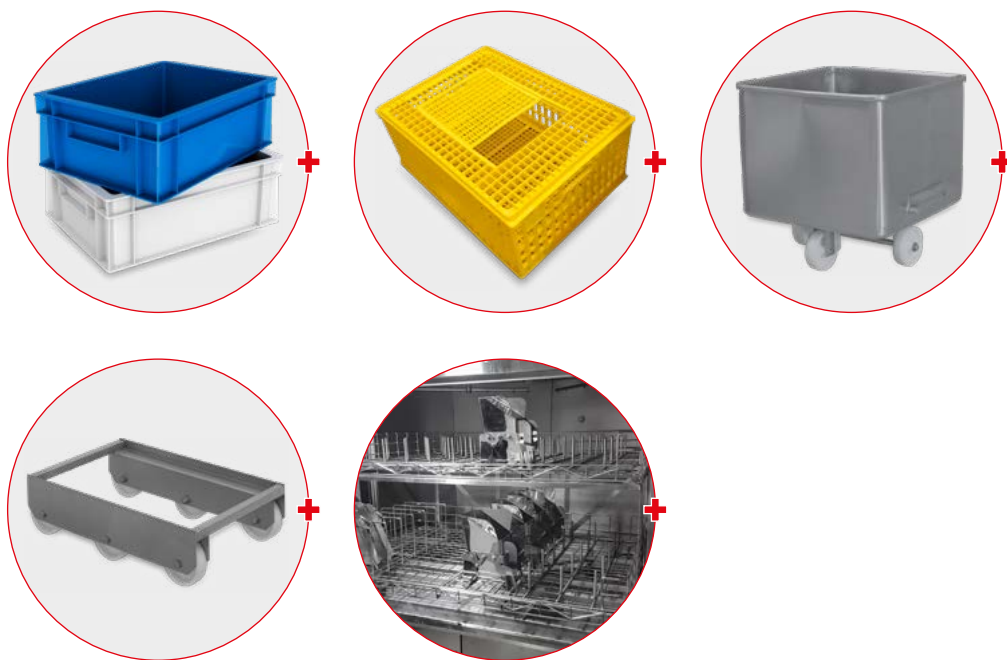
- NIEROS® Crate, Bin and Pallet Washing Machine CLT Multi effectively washes a variety of items such as 200- or 300-litre Eurobins, Euro crates, pallets, utensil baskets and different containers. The standard washing machine CLT Multi is equipped with an automatic swing lift for loading and unloading of Eurobins. CLT Multi can accommodate up to 1000 crates, 500 bins or 420 pallets per hour, depending on the model.

PRODUCT SPECIFICATIONS

- See NIEROS® Washing Machine Standard Features (p. 65)
- Washing and rinsing zone
- Tunnel washing machine
- Suitable for 200- or 300-litre Eurobins, Euro crates, pallets, utensil baskets and different containers
- Washing capacity of up to 1000 crates, 500 bins or 420 pallets per hour (depending on the model)
- Object detection sensor in the rinsing zone
- Stainless steel DIN 1.4301 (AISI 304) transport chain
- Easily adjustable sideguards and hold-down attachments
- Adjustable nozzles
- Easy and convenient access to spray nozzles and water tanks



ITEMS OF WASH



PRODUCT OPTIONS AND ADDITIONAL EQUIPMENT

A variety of options and additional equipment is available with this model.

For more information, please consult NIEROS® experts or distributors.

For a complete list of options and additional possibilities, see NIEROS® Washing Machine Options (pp. 67–68) and NIEROS® Additional Washing Equipment (p. 69).

Product model	CLT Multi 600	CLT Multi 800	CLT Multi 1000
Dimensions L x W x H	8 x 1.6 x 2.1 m	10.5 x 1.6 x 2.1 m	13 x 1.6 x 2.1 m
Items of wash	200- or 300-litre Eurobins, Euro crates, pallets, utensil baskets and containers		
Item's max. dimensions	Crates: max. 600 x 400 x 300 mm; bins: max. 300 L; pallet: max. width of 1000 mm		
Max. washing capacity per hour			
Crate	600	800	1000
Bin	300	400	500
Pallet	250	330	420

■ Pallet Box and Stacking Container Washer CLT PB

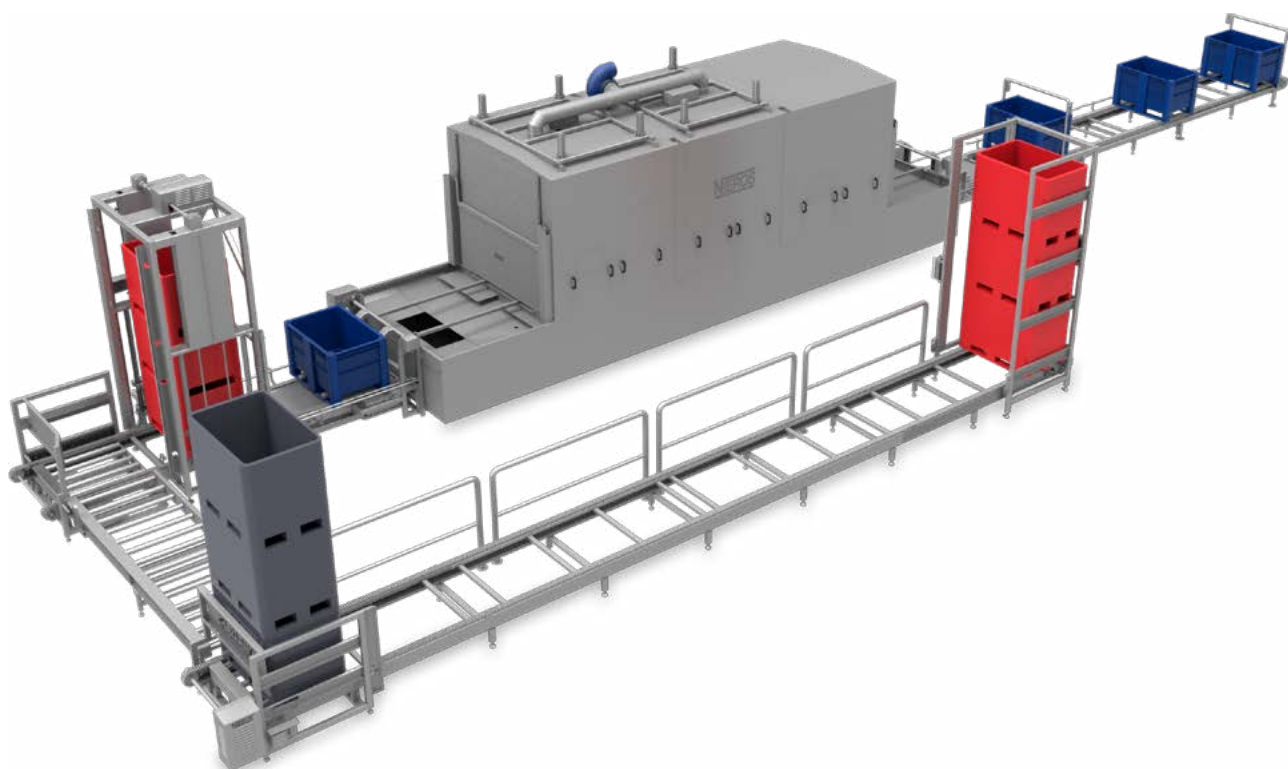
- NIEROS® Pallet Box and Stacking Container Washing Machine CLT PB provides a thorough washing and drying of pallet boxes and their lids, pallets, stacking containers and other items of adequate dimensions. Depending on the model, CLT PB can accommodate up to 50 pallet boxes or similar items per hour with a size limit of 1250 × 1250 mm per item. The blow-off function is integrated into every CLT PB unit.



PRODUCT SPECIFICATIONS

- See NIEROS® Washing Machine Standard Features (p. 65)
- Pre-washing, washing and rinsing zone
- Tunnel washing machine
- Suitable for pallet boxes and lids, pallets, stacking containers and other items of adequate dimensions
- Washing capacity of up to 50 items per hour (depending on the model)
- Blow-off function
- Object detection sensor in the rinsing zone
- Stainless steel DIN 1.4301 (AISI 304) transport chain
- Easy and convenient access to spray nozzles and water tanks

ITEMS OF WASH



- The washer can be integrated into the conveying system with the items in stacks being loaded onto the conveyor, separated and turned around so that they can be thoroughly washed. It is a perfect solution for any industry in favour of automatic washing and drying of pallet boxes with or without lids, pallets and other similar items.

PRODUCT OPTIONS AND ADDITIONAL EQUIPMENT

A variety of options and additional equipment is available with this model. For more information, please consult NIEROS® experts or distributors.

For a complete list of options and additional possibilities, see NIEROS® Washing Machine Options (pp. 67–68) and NIEROS® Additional Washing Equipment (p. 69).

Product model	CLT PB 15	CLT PB 30	CLT PB 50
Dimensions L x W x H	3.1 x 2.4 x 2.4 m	5 x 2.4 x 2.4 m	9 x 2.4 x 2.4 m
Items of wash	Pallet boxes and lids, pallets, stacking containers		
Item's max. dimensions	1250 x 1250 mm	1250 x 1250 mm	1250 x 1250 mm
Max. washing capacity per hour	15	30	50

■ Pallet Box and Bin Washer CLK 800

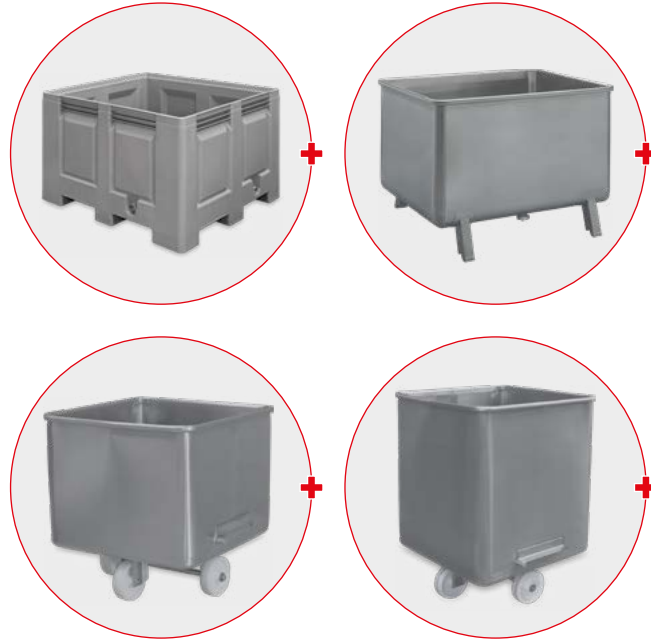
- NIEROS® Pallet Box and Bin Washing Machine CLK 800 not only washes and rinses, but also sanitizes pallet boxes, stacking containers and 200- or 300-litre bins (when upgraded) to provide superior hygiene in any production area following strict hygiene procedures. CLK 800 can accommodate up to 25 pallet boxes or similar items per hour with the maximum dimensions of 1260 × 1040 × 880 mm per item.



PRODUCT SPECIFICATIONS

- See NIEROS® Washing Machine Standard Features (p. 65)
- Washing, rinsing and sanitizing
- Cabin washing machine
- Suitable for pallet boxes, stacking containers and 200- or 300-litre bins
- Washing capacity of up to 25 items per hour
- Automatized loading and unloading
- Safety guards in the loading and unloading area
- Safety light beams in the loading and unloading area

ITEMS OF WASH



PRODUCT OPTIONS AND ADDITIONAL EQUIPMENT

A variety of options and additional equipment is available with this model.

For more information, please consult NIEROS® experts or distributors.

For a complete list of options and additional possibilities, see NIEROS® Washing Machine Options (pp. 67–68) and NIEROS® Additional Washing Equipment (p. 69).

Product model	CLK 800
Dimensions L x W x H	3.8 x 2.5 x 3.3 m
Items of wash	Pallet boxes, stacking containers, 200- or 300-litre bins
Item's max. L x W x H	1260 x 1040 x 880 mm
Max. washing capacity per hour	25



■ Utensil Washer CLU



- NIEROS® Utensil Washer CLU is perfect for food, pharmaceutical and other industries where superior equipment hygiene is imperative. Enabling automatic cleaning and sanitization (sterilization) with hot water at 85 °C, it effectively washes knife baskets, machine parts (e.g. cutter knives), laboratory equipment, accessories, dishes, moulds, models and other utensils, Euro stacking containers and pallet boxes.

PRODUCT SPECIFICATIONS

- Stainless steel DIN 1.4301 (AISI 304)
- Electric water heating
- Washing cycle of 2–4–6 minutes
- Hot water (85 °C) sanitization
- Stainless steel utensil basket
- Suitable for knife baskets, machine parts (e.g. cutter knives), laboratory equipment, accessories, dishes, moulds, models, other utensils, Euro stacking containers and pallet boxes.



+ Knife basket

ITEMS OF WASH



MODELS AND OPTIONS

- Detergent dispenser
- Rinse-aid dispenser
- Additional baskets
- Automatic disinfection
- Mobile
- Available in two-door version:
 - Option **G**: Lift door
 - Option **R**: Flap door that can be used as additional worktable

Product model	CLU 1000 G	CLU 1000 R
Dimensions L x W x H	1.1 x 1 x 1.9/2.5 m	1.1 x 1 x 1.9/2.2 m
Items of wash	Knife baskets, machine parts (e.g. cutter knives), laboratory equipment, accessories, dishes, moulds, models, other utensils, Euro stacking containers and pallet boxes	
Item's max. L x W x H	863 x 660 x 678 mm	863 x 660 x 692 mm
Basket (L x W x H)	850 x 640 x 648 mm	850 x 640 x 662 mm

■ Waste Bin Washer CLT WB



- NIEROS® Waste Bin Washing Machine CLT WB is a perfect solution for thorough washing of waste bins, buckets, barrels and other comparable items. Depending on the model, which comes in a variety of options, the CLT WB washer can accommodate up to 500 items per hour with a size limit of 720 × 580 × 1070 mm per item.

PRODUCT OPTIONS AND ADDITIONAL EQUIPMENT

A variety of options and additional equipment is available with this model. For more information, please consult NIEROS® experts or distributors.

For a complete list of options and additional possibilities, see NIEROS® Washing Machine Options (pp. 67–68) and NIEROS® Additional Washing Equipment (p. 69).

PRODUCT SPECIFICATIONS

- See NIEROS® Washing Machine Standard Features (p. 65)
- Washing and rinsing zone
- Tunnel washing machine
- Suitable for waste bins, buckets and barrels with lids and other comparable items
- Washing capacity of up to 500 items per hour
- Special washing lane for the lids guarantees a thorough cleaning
- Object detection sensor in the rinsing zone
- Stainless steel DIN 1.4301 (AISI 304) transport chain
- Easily adjustable sideguards and hold-down attachments
- Adjustable nozzles
- Easy and convenient access to spray nozzles and water tanks.

ITEMS OF WASH



Product model	CLT WB 200	CLT WB 300	CLT WB 500
Dimensions L × W × H	7.1 × 1.6 × 3 m	8.4 × 1.6 × 3 m	14 × 1.6 × 3 m
Items of wash	Waste bins, buckets, barrels		
Item's max. L × W × H	720 × 580 × 1070 mm		
Max. washing capacity per hour	200	300	500

Item-Specific Industrial Washers

ABOUT NIEROS® ITEM-SPECIFIC WASHERS

Available in tunnel or cabin version, NIEROS® item-specific washing machines are a first-class solution for any business with specific items of similar shape, size and material to be washed.

■ Crate Washer CLT



- NIEROS® Crate Washing Machine CLT is a compact industrial washer for a thorough cleaning of Euro crates or crates with similar characteristics and dimensions, utensil baskets and pallets. With the efficient washing and rinsing zone, it guarantees superior cleaning results.

PRODUCT SPECIFICATIONS

- See NIEROS® Washing Machine Standard Features (p. 65)
- Washing and rinsing zone
- Tunnel washing machine
- Suitable for Euro crates, other crates of similar dimensions, trays, utensil baskets and pallets
- Washing capacity of up to 3000 items per hour (depending on the model)
- Object detection sensor in the rinsing zone
- Stainless steel DIN 1.4301 (AISI 304) transport chain
- Easily adjustable sideguards and hold-down attachments
- Adjustable nozzles
- Easy and convenient access to spray nozzles and water tanks
- Mobile wheels (model CLT 250 only)

ITEMS OF WASH



PRODUCT OPTIONS AND ADDITIONAL EQUIPMENT

A variety of options and additional equipment is available with this model.

For more information, please consult NIEROS® experts or distributors.

For a complete list of options and additional possibilities, see NIEROS® Washing Machine Options (pp. 67–68) and NIEROS® Additional Washing Equipment (p. 69).

Product model	CLT 100	CLT 250
Dimensions L x W x H	2.6 x 0.9 x 1.6 m	3.1 x 0.9 x 1.6 m
Items of wash	Euro crates, trays, utensil baskets	
Item's max. L x W x H	600 x 400 x 300 mm	600 x 400 x 300 mm
Max. washing capacity of Euro crates per hour	100	250

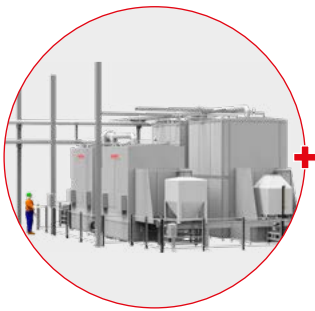
Product model	CLT 400	CLT 600	CLT 800
Dimensions L x W x H	3.9 x 1.1 x 1.6 m	5.4 x 1.1 x 1.6 m	6.4 x 1.1 x 1.6 m
Items of wash	Euro crates, pallets*, trays, utensil baskets		
Item's max. L x W x H	600 x 400 x 300 mm	600 x 400 x 300 mm	600 x 400 x 300 mm
Max. washing capacity of Euro crates per hour	400	600	800

Product model	CLT 1000	CLT 1200	CLT 1500
Dimensions L x W x H	7.9 x 1.1 x 1.6 m	6.0 x 1.5 x 1.6 m	6.5 x 1.5 x 1.6 m
Items of wash	Euro crates, pallets*, trays, utensil baskets		
Item's max. L x W x H	600 x 600 x 300 mm	600 x 1000 x 300 mm	1000 x 400 x 300 mm
Max. washing capacity of Euro crates per hour	1000	1200	1500

* optional

■ IBC Washer CLT IBC

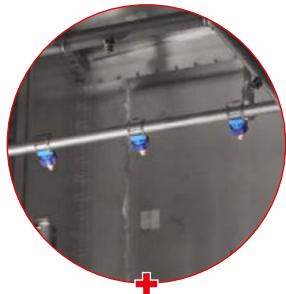
- NIEROS® IBC Washing Machine CLT IBC is specially designed to provide superior washing of stainless steel intermediate bulk containers (i.e. IBC containers) with or without a cover. The standard CLT IBC can accommodate up to 60 IBC containers per hour with the maximum container dimensions of 1160 × 1380 × 1680 mm.



IBC Drying Tunnel ABT IBC
(p. 93)

PRODUCT SPECIFICATIONS

- See NIEROS® Washing Machine Standard Features (p. 65)
- Washing and rinsing zone
- Tunnel washing machine
- Suitable for IBC containers
- Washing capacity of up to 60 IBC containers per hour
- Stainless steel DIN 1.4301 (AISI 304) transport chain
- Highly sophisticated washing system



Adjustable nozzles for IBC container exterior washing

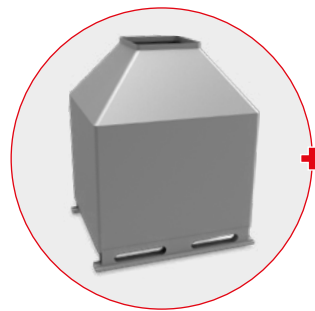


Blow-off nozzles for IBC container exterior drying



Lid-removing robotic arm

ITEMS OF WASH



PRODUCT OPTIONS AND ADDITIONAL EQUIPMENT

A variety of options and additional equipment is available with this model. For more information, please consult NIEROS® experts or distributors.

For a complete list of options and additional possibilities, see NIEROS® Washing Machine Options (pp. 67–68) and NIEROS® Additional Washing Equipment (p. 69).

Product model	CLT IBC 30	CLT IBC 60
Dimensions L × W × H	3.5 × 3.0 × 5.1 m	7.0 × 3.0 × 5.1 m
Items of wash	Intermediate bulk containers (IBC containers)	
Item's max. L × W × H	1160 × 1380 × 1680 mm	1160 × 1380 × 1680 mm
Max. washing capacity per hour	30	60

■ Pallet Washer CLT P

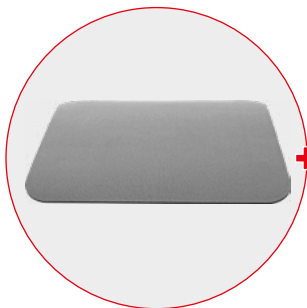
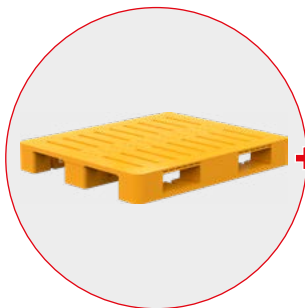


■ NIEROS® Pallet Washing Machine CLT P effectively washes plastic and metal pallets (S/S, aluminium or other material), trays, layer pads and other comparable items, which can be loaded into the washing machine as follows: manually one at a time, in stacks, or on a conveyor. The standard CLT P can accommodate up to 240 items per hour with a maximum size of 1000 × 1200 mm per item.

PRODUCT SPECIFICATIONS

- See NIEROS® Washing Machine Standard Features (p. 65)
- Washing and rinsing zone
- Tunnel washing machine
- Suitable for pallets, trays, layer pads and similar items
- Washing capacity of up to 240 items per hour (depending on the model)
- Brushes for thorough pallet surface cleaning
- Object detection sensor in the rinsing zone
- Stainless steel DIN 1.4301 (AISI 304) transport chain
- Easily adjustable sideguards
- Easy and convenient access to water tanks

ITEMS OF WASH



Brushes

Product model	CLT P 120	CLT P 180	CLT P 240
Dimensions L × W × H	4.8 × 1.2 × 2.1 m	5.3 × 1.2 × 2.1 m	5.8 × 1.2 × 2.1 m
Items of wash	Pallets (S/S, aluminium or other material), trays, layer pads and similar items		
Item's max. L × W × H	1000 × 1200 mm		
Max. washing capacity per hour	120	180	240

■ Bin Washer CLK 200 and CLK 300



- NIEROS® Bin Washing Machine CLK 200 and CLK 300 are perfect for washing 200- or 300-litre Eurobins, made as per DIN 9797 or USDA standard version. As a cabin version, CLK 200 and CLK 300 thoroughly wash both the bins and their wheels, accommodating up to 30 bins per hour.

PRODUCT SPECIFICATIONS

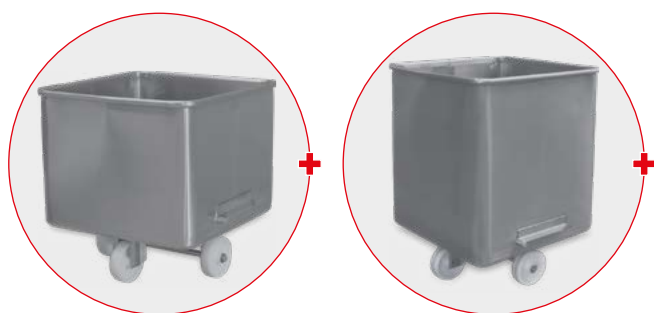
- See NIEROS® Washing Machine Standard Features (p. 65)
- Washing and rinsing zone
- Cabin washing machine
- Suitable for 200- or 300-litre Eurobins
- Washing capacity of up to 30 bins per hour
- Automatized loading and unloading
- Safety guards in the loading and unloading area
- Safety light beams in the loading and unloading area
- Easy and convenient access to spray nozzles and water tanks

PRODUCT OPTIONS AND ADDITIONAL EQUIPMENT

A variety of options and additional equipment is available with this model. For more information, please consult NIEROS® experts or distributors.

For a complete list of options and additional possibilities, see NIEROS® Washing Machine Options (pp. 67–68) and NIEROS® Additional Washing Equipment (p. 69).

ITEMS OF WASH



Product model	CLK 200	CLK 300
Dimensions L x W x H	3.8 x 1.9 x 2.6 m	4.0 x 1.9 x 2.9 m
Items of wash	200-litre Eurobins	300-litre Eurobins
Item's max. L x W x H	690 x 680 x 700 mm	730 x 680 x 950 mm
Max. washing capacity per hour	30	30

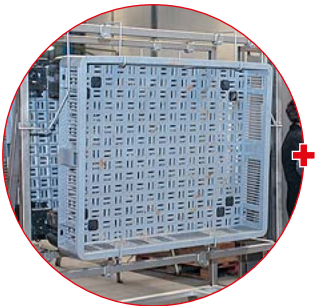
■ Smoke Trolley Washer CLK ST



■ NIEROS® Smoke Trolley Washing Machine CLK ST is a perfect solution for an effective and thorough wash of smoke trolleys. CLK ST can accommodate up to 25 smoke trolleys per hour with a size limit of 1000 × 1025 × 2000 mm per trolley.

PRODUCT SPECIFICATIONS

- See NIEROS® Washing Machine Standard Features (p. 65)
- Foaming, washing and rinsing zone
- Cabin washing machine
- Suitable for smoke trolleys
- Washing capacity of up to 25 smoke trolleys per hour
- Built-in version highly recommended
- Safety guards in the loading and unloading area
- Safety light beams in the loading and unloading area
- Easy and convenient access to water tanks



➕ Pallet washing



➕ Smoke Trolley Tunnel Washer CLK ST 25

ITEMS OF WASH



➕

PRODUCT OPTIONS AND ADDITIONAL EQUIPMENT

A variety of options and additional equipment is available with this model. For more information, please consult NIEROS® experts or distributors.

For a complete list of options and additional possibilities, see NIEROS® Washing Machine Options (pp. 67–68) and NIEROS® Additional Washing Equipment (p. 69).

Product model	CLK ST 25
Dimensions L × W × H	3.8 × 2 × 3.1 m
Items of wash	Smoke trolleys
Item's of wash max. L × W × H	1000 × 1025 × 2000 mm
Max. washing capacity per hour	25

■ Mould Washer CLT MO



- NIEROS® Mould Washing Machine CLT MO effectively washes various types of moulds (for cheese, chocolate, patisserie and comparable products), trays and cutting boards. By removing all the residue and grease, it leaves the items perfectly clean and ready for reuse. The standard CLT MO can accommodate up to 600 items per hour with a 1052 × 460 × 90 mm size limit per item. Mould Washer CLT MO can be combined with the conveyor system and blow-off module.

PRODUCT SPECIFICATIONS

- See NIEROS® Washing Machine Standard Features (p. 65)
- Washing and rinsing zone
- Tunnel washing machine
- Suitable for moulds, trays and cutting boards
- Washing capacity of up to 600 items per hour (depending on the model)
- Object detection sensor in the rinsing zone
- Stainless steel DIN 1.4301 (AISI 304) transport chain
- Easily adjustable sideguards and hold-down attachments
- Adjustable nozzles
- Easy and convenient access to spray nozzles and water tanks

PRODUCT OPTIONS AND ADDITIONAL EQUIPMENT

A variety of options and additional equipment is available with this model. For more information, please consult NIEROS® experts or distributors.

For a complete list of options and additional possibilities, see NIEROS® Washing Machine Options (pp. 67–68) and NIEROS® Additional Washing Equipment (p. 69).

ITEMS OF WASH



Product model	CLT MO 250	CLT MO 400	CLT MO 600
Dimensions L × W × H	3.9 × 1.1 × 1.4 m	8.3 × 1.1 × 1.4 m	10 × 1.1 × 1.4 m
Items of wash	Moulds, trays and cutting boards		
Item's max. L × W × H	1050 × 460 × 90 mm	1050 × 460 × 90 mm	1050 × 460 × 90 mm
Max. washing capacity per hour	250	400	600

■ Poultry Crate Washer CLT PC

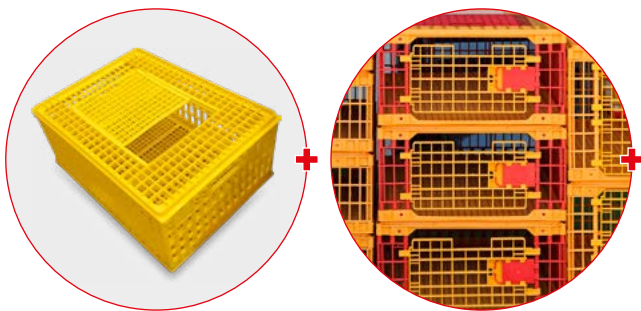


■ NIEROS® Poultry Crate Washing Machine CLT PC is designed specifically for a thorough cleaning of multisize poultry transport crates. The standard CLT PC can accommodate up to 800 poultry crates per hour with a maximum crate size of 1000 × 600 × 420 mm. The washer can be used as a module in the conveying system handling live poultry to meet high hygienic standards of poultry farming.

PRODUCT SPECIFICATIONS

- See NIEROS® Washing Machine Standard Features (p. 65)
- Washing and rinsing zone
- Tunnel washing machine
- Suitable for poultry transport crates
- Washing capacity of up to 800 poultry crates per hour (depending on the model)
- Object detection sensor in the rinsing zone
- Stainless steel DIN 1.4301 (AISI 304) transport chain
- Easily adjustable sideguards and hold-down attachments
- Adjustable nozzles
- Easy and convenient access to spray nozzles and water tanks

ITEMS OF WASH



PRODUCT OPTIONS AND ADDITIONAL EQUIPMENT

A variety of options and additional equipment is available with this model. For more information, please consult NIEROS® experts or distributors.

For a complete list of options and additional possibilities, see NIEROS® Washing Machine Options (pp. 67–68) and NIEROS® Additional Washing Equipment (p. 69).

Product model	CLT PC 150	CLT PC 400	CLT PC 600	CLT PC 800
Dimensions L × W × H	3.1 × 1.1 × 1.6 m	4.1 × 1.1 × 1.6 m	4.5 × 1.1 × 1.6 m	5.1 × 1.5 × 1.6 m
Items of wash	Poultry transport crates			
Item's max. L × W × H	1000 × 600 × 420 mm	1000 × 600 × 420 mm	1000 × 600 × 420 mm	1000 × 600 × 420 mm
Max. washing capacity per hour	150	400	600	800

■ Automotive Battery Washer CLT ACU



- NIEROS® Automotive Battery Washing Machine CLT ACU is a compact industrial tunnel washer, effectively washing various automotive batteries of similar characteristics and dimensions. CLT ACU can accommodate up to 1000 automotive batteries per hour, depending on the model.

ITEMS OF WASH



PRODUCT SPECIFICATIONS

- See NIEROS® Washing Machine Standard Features (p. 65)
- Washing and rinsing zone
- Tunnel washing machine
- Suitable for automotive batteries
- Washing capacity of up to 1000 automotive batteries per hour (depending on the model)
- Object detection sensor in the rinsing zone
- Stainless steel DIN 1.4301 (AISI 304) transport chain
- Easily adjustable sideguards
- Adjustable nozzles
- Easy and convenient access to spray nozzles and water tanks

PRODUCT OPTIONS AND ADDITIONAL EQUIPMENT

A variety of options and additional equipment is available with this model. For more information, please consult NIEROS® experts or distributors. For a complete list of options and additional possibilities, see NIEROS® Washing Machine Options (pp. 67–68) and NIEROS® Additional Washing Equipment (p. 69).

Product model	CLT ACU 250	CLT ACU 400	CLT ACU 600	CLT ACU 800	CLT ACU 1000
Dimensions L x W x H	3.1 x 1.1 x 1.6 m	3.9 x 1.1 x 1.6 m	4.1 x 1.1 x 1.6 m	4.5 x 1.1 x 1.6 m	4.5 x 1.1 x 1.6 m
Items of wash	Automotive batteries				
Item's max. L x W x H	600 x 400 x 300 mm	600 x 400 x 300 mm	600 x 400 x 300 mm	600 x 400 x 300 mm	600 x 400 x 300 mm
Max. washing capacity per hour	250	400	600	800	1000

■ Knife Basket Washer CLT B



- NIEROS® Knife Basket Washing Machine CLT B effectively washes knife baskets, trays and cutting boards, and other items of adequate dimensions. The standard CLT B can accommodate up to 2000 knife baskets per hour with a maximum basket size of 360 × 115 × 475 mm. Apart from being thoroughly washed, all the items are also effectively sanitized with hot water at 85 °C.

PRODUCT SPECIFICATIONS

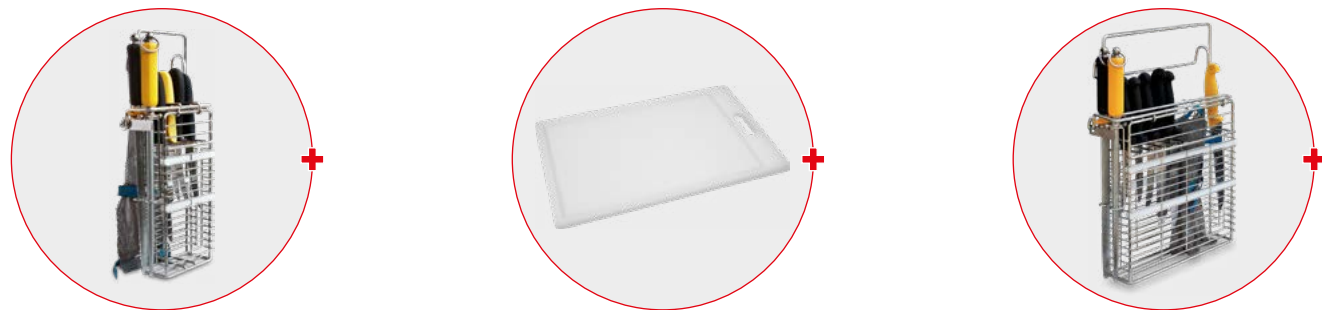
- See NIEROS® Washing Machine Standard Features (p. 65)
- Washing, rinsing and sanitizing with hot water (85 °C)
- Tunnel washing machine
- Suitable for knife baskets, trays and cutting boards, and other items of adequate dimensions
- Washing capacity of up to 2000 knife baskets per hour (depending on the model)
- Object detection sensor in the rinsing zone
- Easily adjustable sideguards
- Easy and convenient access to spray nozzles and water tanks
- Mobile wheels (optional)

PRODUCT OPTIONS AND ADDITIONAL EQUIPMENT

A variety of options and additional equipment is available with this model. For more information, please consult NIEROS® experts or distributors.

For a complete list of options and additional possibilities, see NIEROS® Washing Machine Options (pp. 67–68) and NIEROS® Additional Washing Equipment (p. 69).

ITEMS OF WASH



Product model	CLT B 1500	CLT B 1800	CLT B 2000
Dimensions L × W × H	3.7 × 1 × 1.7 m	4.1 × 1 × 1.7 m	4.5 × 1 × 1.7 m
Items of wash	Knife baskets, trays and cutting boards		
Item's max. L × W × H	360 × 115 × 475 mm		
Max. washing capacity per hour	1500	1800	2000

■ Smoke Stick Washer CLS

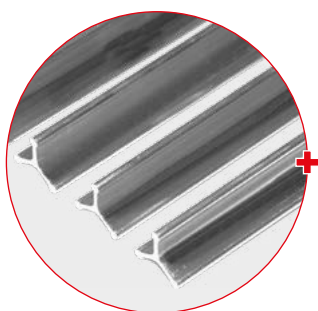


- NIEROS® Smoke Stick Washing Machine CLS effectively washes aluminium and stainless steel smoke sticks of different shapes and lengths (up to 1100 mm) by removing sticky and greasy resin residues in a specially designed drum. Depending on the model, CLS Washer can accommodate up to 180 smoke sticks per hour with a maximum length of 1000 mm per smoke stick.

PRODUCT SPECIFICATIONS

- Washing
- Suitable for smoke sticks
- Rotating drum container
- Manual detergent dosage
- Washing capacity of up to 180 smoke sticks per hour (depending on the model)
- Larger drum to wash sticks of 1100 mm or more (optional)

ITEMS OF WASH



PRODUCT OPTIONS AND ADDITIONAL EQUIPMENT

A variety of options and additional equipment is available with this model. For more information, please consult NIEROS® experts or distributors.

For a complete list of options and additional possibilities, see NIEROS® Washing Machine Options (pp. 67–68) and NIEROS® Additional Washing Equipment (p. 69).

Product model	CLS 100	CLS 250
Dimensions L x W x H	1.5 x 0.4 x 1.2 m	1.5 x 0.7 x 1.4 m
Items of wash	Smoke sticks	
Item's max. length	1000 mm	1000 mm
Max. washing capacity per hour	120	180

Specialized Machines

ABOUT NIEROS® SPECIALIZED MACHINES

NIEROS® specialized machines are a first-class solution for any industrial washing process aiming towards superior performance. Combined with other NIEROS® washing machines, they are indispensable in a wide array of industries such as bakery, dairy, fish and seafood, fruit and vegetable, meat, chemical and other sectors, functioning either as an independent or a modular unit of a broader washing system.

■ Sticker Remover CLT SR

- NIEROS® Sticker Remover CLT SR is designed to remove stickers from crates quickly and efficiently. Its powerful pump provides enough pressure to remove over 90% of all stickers without using any special chemicals. For optimal results, two high-pressure nozzles of 150 bar are placed on the side of the machine.

As a modular unit, the CLT SR Sticker Remover can be integrated into any NIEROS® tunnel washing machine designed for the same items of wash, or can, as such, function independently as a self-standing unit. It accommodates up to 1500 crates per hour with a maximum crate size of 600 × 400 × 300 mm.



PRODUCT SPECIFICATIONS

- Tunnel washing machine
- Suitable for removing stickers from Euro crates and other crates of similar dimensions
- Washing capacity of up to 1500 crates per hour
- Stainless steel DIN 1.4301 (AISI 304)
- Adjustable washing parameters
- Water recycling system
- Double filtering system
- Low water protection system
- Stainless steel DIN 1.4301 (AISI 304) transport chain
- Easily adjustable sideguards and hold-down attachments
- Easy and convenient access to spray nozzles and water tanks
- Smooth surface finish
- Height adjustable
- IP65 protection
- Electrical connection of 3 × 400 V, 50 Hz
- Fully customized (optional)

ITEMS OF WASH



PRODUCT OPTIONS AND ADDITIONAL EQUIPMENT

A variety of options and additional equipment is available with this model. For more information, please consult NIEROS® experts or distributors.

For a complete list of options and additional possibilities, see NIEROS® Washing Machine Options (pp. 67–68) and NIEROS® Additional Washing Equipment (p. 69).

Product model	CLT SR 250
Dimensions L × W × H	2.7 × 1.4 × 1.8 m
Items of wash	Stickers (on Euro and other plastic crates)
Item's max. L × W × H	600 × 400 × 300 mm
Max. washing capacity per hour	250

■ Blow-off Machine ABT B



- NIEROS® Blow-off Machine ABT B effectively complements any industrial washing process. The unit removes residual water from the items washed by means of a special airflow system. For optimal results, the items should be rinsed with hot water at approximately 85 °C beforehand. In case more than 90% of residual water is to be removed, a rinse-aid upgrade is necessary. The standard ABT B Blow-off Machine can accommodate up to 1500 crates (of max. 600 × 400 × 300 mm in size) per hour or the number of pallet boxes as per the CLT Washer capacity.

As a modular unit, Blow-off Machine ABT B can be integrated with any NIEROS® tunnel washing machine designed for the same items of wash to form a comprehensive washing system, or it can work independently as a self-standing unit.

PRODUCT SPECIFICATIONS

- Stainless steel DIN 1.4301 (AISI 304)
- Adjustable drying parameters
- Smooth surface finish
- Height adjustable
- Integrated or separate unit
- Low operating and maintenance costs
- Fully customized (optional)
- IP65 protection
- Electrical connection of 3 × 400 V, 50 Hz

Product model	ABT B 250	ABT B 400	ABT B PB 15
Dimensions L × W × H	2,5 × 0,85 × 1,7 m	3,2 × 1,1 × 1,7 m	4.5 × 1 × 1.7 m
Items of drying	Crates, pallet boxes		
Item's max. L × W × H	600 × 400 × 300 mm (crates), pallet box: max. width 1000 mm		
Max. drying capacity per hour	250 crates	400 crates	15 pallet boxes

Product model	ABT B PB 30	ABT B PB 50
Dimensions L × W × H	4.1 × 1 × 1.7 m	4.5 × 1 × 1.7 m
Items of drying	Crates, pallet boxes	
Item's max. L × W × H	600 × 400 × 300 mm (crates), pallet box: max. width 1000 mm	
Max. drying capacity per hour	30 pallet boxes	50 pallet boxes

■ IBC Drying Tunnel ABT IBC



- NIEROS® IBC Drying Tunnel ABT IBC is designed to completely dry any metal item (e.g. stainless steel IBCs, bins and other items) after a thorough wash. Accelerated air, blowing through a sophisticated air-nozzle system, effectively removes residual water from the items. For optimal results, items should be rinsed with hot water at a temperature of approximately 85 °C beforehand. Depending on the model, the tunnel can accommodate up to 50 items of drying per hour with the maximum dimensions of 1380 × 1160 × 1680 mm per item.

As a modular unit, IBC Drying Tunnel ABT IBC can be integrated into a comprehensive NIEROS® washing system, or work independently as a separate unit.

PRODUCT SPECIFICATIONS

- Stainless steel DIN 1.4301 (AISI 304)
- Adjustable drying parameters
- Highly sophisticated drying system
- Accelerated air-drying
- Integrated or separate unit
- Low operating and maintenance costs
- Smooth surface finish
- Height adjustable
- IP65 protection
- Electrical connection of 3 × 400 V, 50 Hz
- Fully customized (optional)

Product model	ABT IBC 40	ABT IBC 80
Dimensions L × W × H	3.5 × 3.0 × 5.8 m	4.5 × 1 × 1.7 m
Items of drying	Stainless steel IBCs, bins and others	
Item's max. L × W × H	1380 × 1160 × 1680 mm	1380 × 1160 × 1680 mm
Max. drying capacity per hour	40	80



Highly efficient
drying nozzles

Vacuum-Packed Item Blow-off Tunnel ABT VP



■ NIEROS® Vacuum-Packed Item Blow-off Tunnel ABT VP is specially designed to remove residual water from vacuum-packed food after the washing process—its special airflow system blowing off up to 90% of surplus water. Accommodating up to 300 vacuum-packed items of maximum 600 × 400 × 300 mm in size per hour, the ABT VP Tunnel can be integrated into a comprehensive processing line as a modular unit, or work independently as a separate unit, which can be fully customized.

PRODUCT SPECIFICATIONS

- Stainless steel DIN 1.4301 (AISI 304)
- Adjustable drying parameters
- Smooth surface finish
- Height adjustable
- IP65 protection
- Electrical connection of 3 × 400 V, 50 Hz
- Integrated or separate unit
- Low operating and maintenance costs
- Fully customized (optional)



Different types of vacuum-packed food products

Product model	ABT VP
Dimensions L × W × H	2.0 × 0.9 × 1.7 m
Items of drying	Vacuum-packed food items
Item's max. L × W × H	600 × 400 × 300 mm
Max. drying capacity	300

Sanitizers

ABOUT NIEROS® SANITIZERS

Hygiene is a crucial factor in many industries, notably in branches such as catering and healthcare. Utilizing specialized chemicals, NIEROS®, a bespoke equipment specialist, can provide a special-purpose sanitizer and introduce various methods of sanitation to effectively clean any object.

■ Pack Sanitizing Machine CLT SA



- NIEROS® Pack Sanitizing Machine CLT SA is an effective solution for sanitizing various vacuum-packed products, whether in buckets, bags, tins or on trays. It can accommodate up to 300 items of sanitization with the maximum dimensions of 800 × 500 × 400 mm per hour.

PRODUCT OPTIONS AND ADDITIONAL EQUIPMENT

A variety of options and additional equipment is available with this model. For more information, please consult NIEROS® experts or distributors. For a complete list of options and additional possibilities, see NIEROS® Washing Machine Options (pp. 67–68) and NIEROS® Additional Washing Equipment (p. 69).

Product model	CLT SA
Dimensions L x W x H	3.1 × 1.1 × 1.6 m
Items of wash	Vacuum-packed products (in buckets, bags, tins and or on trays)
Item's max. L x W x H	800 × 500 × 400 mm
Max. sanitizing capacity per hour	300

PRODUCT SPECIFICATIONS

- Stainless steel DIN 1.4571 (AISI 316Ti)
- Integrated or separate unit
- Suitable for various vacuum-packed products (in buckets, bags, tins or on trays)
- Vapour extraction fan (optional)
- Mesh conveyor belt
- Smooth surface finish
- Height adjustable
- IP65 protection
- Electrical connection of 3 × 400 V, 50 Hz
- Mobile wheels (optional)
- Fully customized (optional)



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Total Intralogistics and Material Handling Solutions

NIEROS® helps you manage your internal production processes as economically as possible by providing fully comprehensive, integrated and customizable stainless steel solutions for internal logistics systems and material handling.

Designed primarily for the specific needs of food processing industry, NIEROS® intralogistics and material handling solutions include:

- transport systems,
- food processing lines,
- material handling equipment, and
- warehouse systems.

Performance optimization is embraced in every NIEROS® intralogistics system, resulting in cost- and time-effective production. Developed according to the specific needs of every single customer, our solutions provide an optimized production process and smooth material flow, with particular emphasis on quality, hygiene requirements, performance, ergonomics and work simplification.

BENEFITS

- High capacity
- High-yield percentage
- Ergonomic design for better comfort and productivity
- Rationalized production lines and performance optimization
- Effective digital monitoring for time-cost optimization
- Improved in-house material flow
- Flexible, modular design
- Maximum space utilization
- Easy cleaning, maintenance and management
- Fully comprehensive and customized intralogistics solutions that perfectly fit the needs of your production process
- Developed by NIEROS® experts, yet inspired by our clients
- In compliance with the highest quality requirements and hygiene standards
- Numerous possibilities of additional operations and functions
- Fully compatible with other NIEROS® Hygiene and Industrial Washing Solutions (see pp. 10–57 and 58–95)

“WE DO IT ALL— From Idea to Optimized Production Process.

All this time NIEROS® has been concerned with all aspects of material handling, constantly applying updated knowledge to the areas of engineering, materials technology and organization.

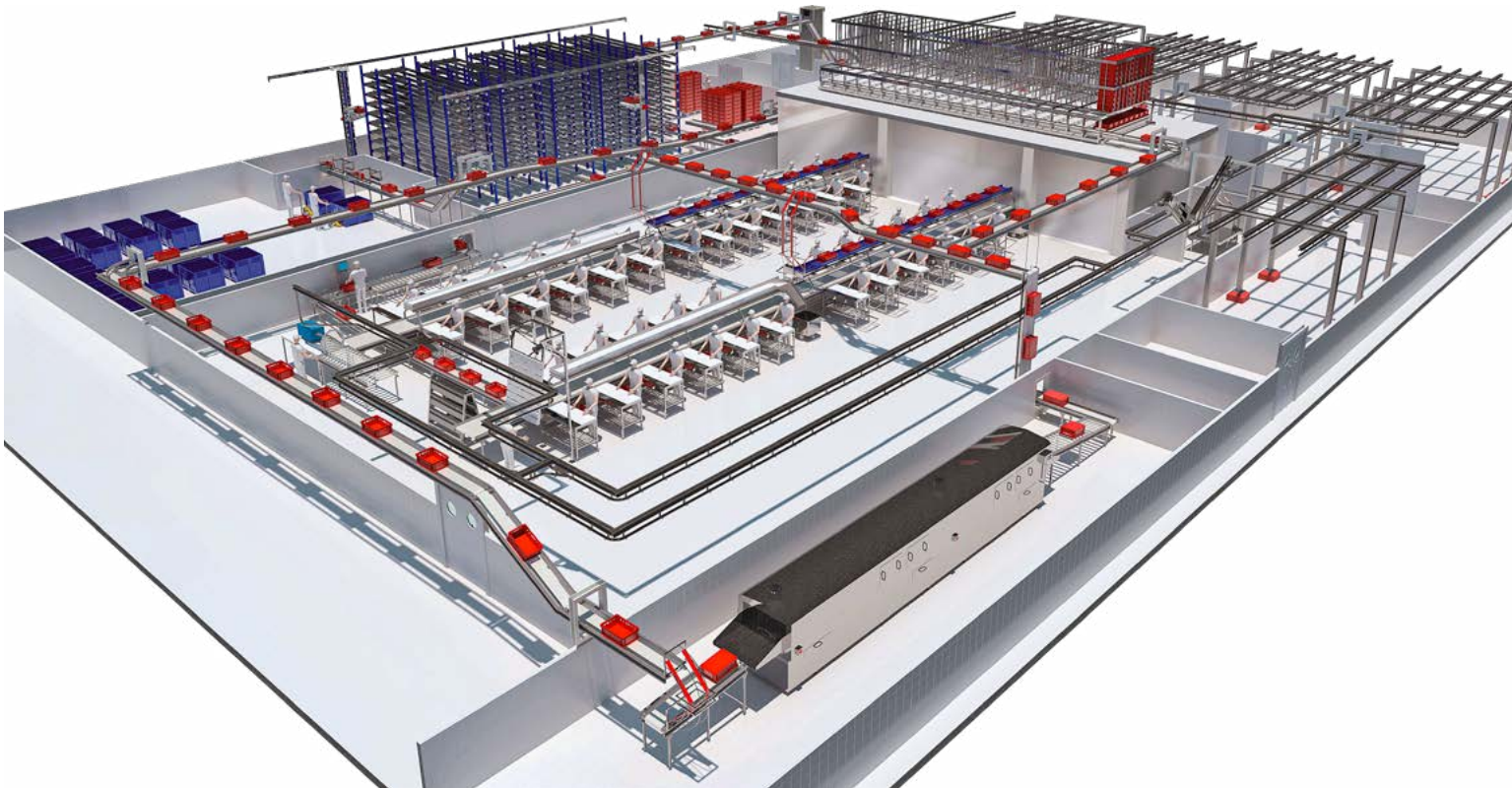
All NIEROS® intralogistics and material handling solutions are fully customized to address customer's individual needs and requirements. Every solution is developed with full support of NIEROS® experts, all the way from a simple idea to its final implementation and after-sales support.

Covering the entire intralogistics and material handling processes, including transport, loading, food cutting, sorting, order picking, labelling and storage, NIEROS®

solutions guarantee a smooth and optimized material flow respecting the ISO, HACCP, IFS and other standards for the manipulation of delicate goods.

NIEROS® intralogistics transport systems range from simple to fully automated and include a computer-controlled warehouse management system (WMS).

All these solutions can be easily integrated with any NIEROS® Hygiene (pp. 10–57) or NIEROS® Industrial Washing Solutions (pp. 58–95) to provide a comprehensive support for any production process.



Transport Systems

ABOUT NIEROS® TRANSPORT SYSTEMS

Achieving superior performance to save time and money is a focal point of any production process, food processing industry in particular. For this reason, it is of vital importance to begin with careful material flow planning for the items to move along the production line as smoothly as possible in order to build an effective transport system and increase productivity.

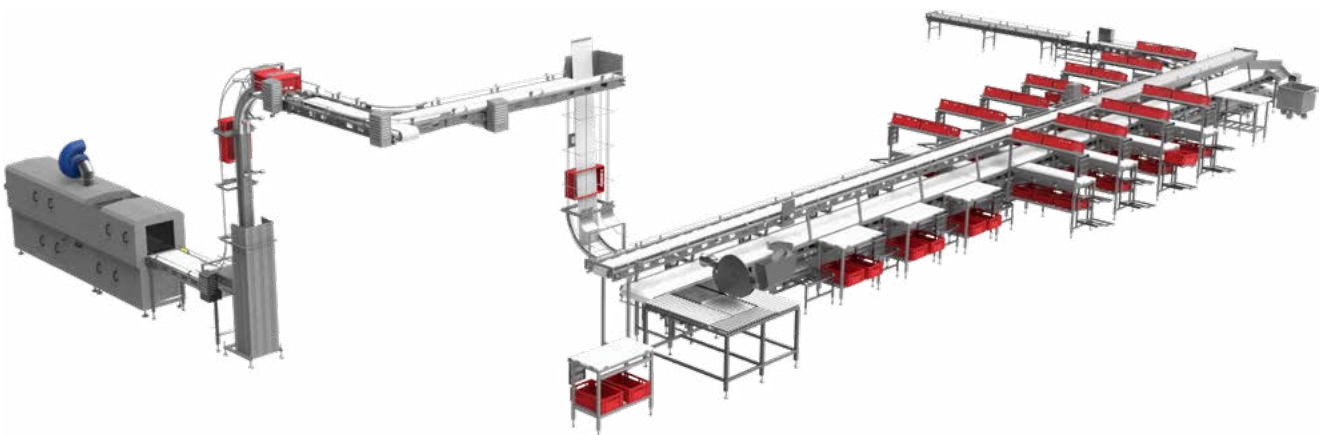
NIEROS® transport systems are modular, enabling smooth and optimized material flow to any production industry in need of transporting materials along the production line. NIEROS® experts help you plan, design and implement fully customized transport systems, horizontal and vertical, that correspond to your specific needs and objectives, industry, technology and production process specifics as well as to the size of your production area.

The modular system enables you to combine different transport line elements, ranging from conveyor belt sizes and materials to adjusting movement speed and the number and height of transport levels. All NIEROS® transport system solutions include a digital control system and many additional functions for your production process to exhibit superior performance.

All NIEROS® intralogistics and material handling solutions are fully integrable with the complementary product lines, i.e. NIEROS® Hygiene Solutions (pp. 10–57) and NIEROS® Industrial Washing and Drying Solutions (pp. 58–95).

NIEROS® distinguishes between the following transport systems:

- Euro crate, pallet box, box and IBC container transporters
- Product transporters



BENEFITS

- High capacity
- Fully customized
- Economical use of space in the production area
- Smooth and optimized material flow
- Low energy consumption
- Performance optimization
- Ergonomic design for better comfort and productivity
- Easy cleaning, maintenance and management
- Numerous possibilities of additional operations and functions
- Fully compatible with other NIEROS® Hygiene and Industrial Washing Solutions (see pp. 10–57 and 58–95)

FEATURES

- Stainless steel DIN 1.403 (AISI 304)
- High-quality European components
- Multilevel conveyors
- Designed for transporting Euro crates and pallet boxes, boxes, cans and similar units
- Designed for transporting different food products

EURO CRATE, PALLET BOX, BOX AND IBC CONTAINER TRANSPORTERS

NIEROS® flexible transport systems stand for an optimized production process. Applicable to all types of Euro crates, boxes, Euro-pallets, Euro pallet boxes and IBC containers, whether full or empty, NIEROS® transport lines are designed and installed to provide the shortest and quickest material flow in the production area.

They make good use of the space available by organizing conveyors in multiple levels while following the ergonomic principles and the highest hygiene standards.

NIEROS® fully customized solutions follow your needs and industry specifics, having your business performance covered, while placing special emphasis on environmental sustainability; specifically, energy consumption and water usage.



PRODUCT TRANSPORTERS

Developed to process all types of meat, fruit and vegetables, other raw material and packed end products, NIEROS® flexible transport systems are a first-class solution for any food processing industry.

The product transport lines are designed so as to guarantee maximum yield with minimum labour. By following the principles of ergonomics, they lead to better comfort, work simplification and, needless to say, higher productivity.

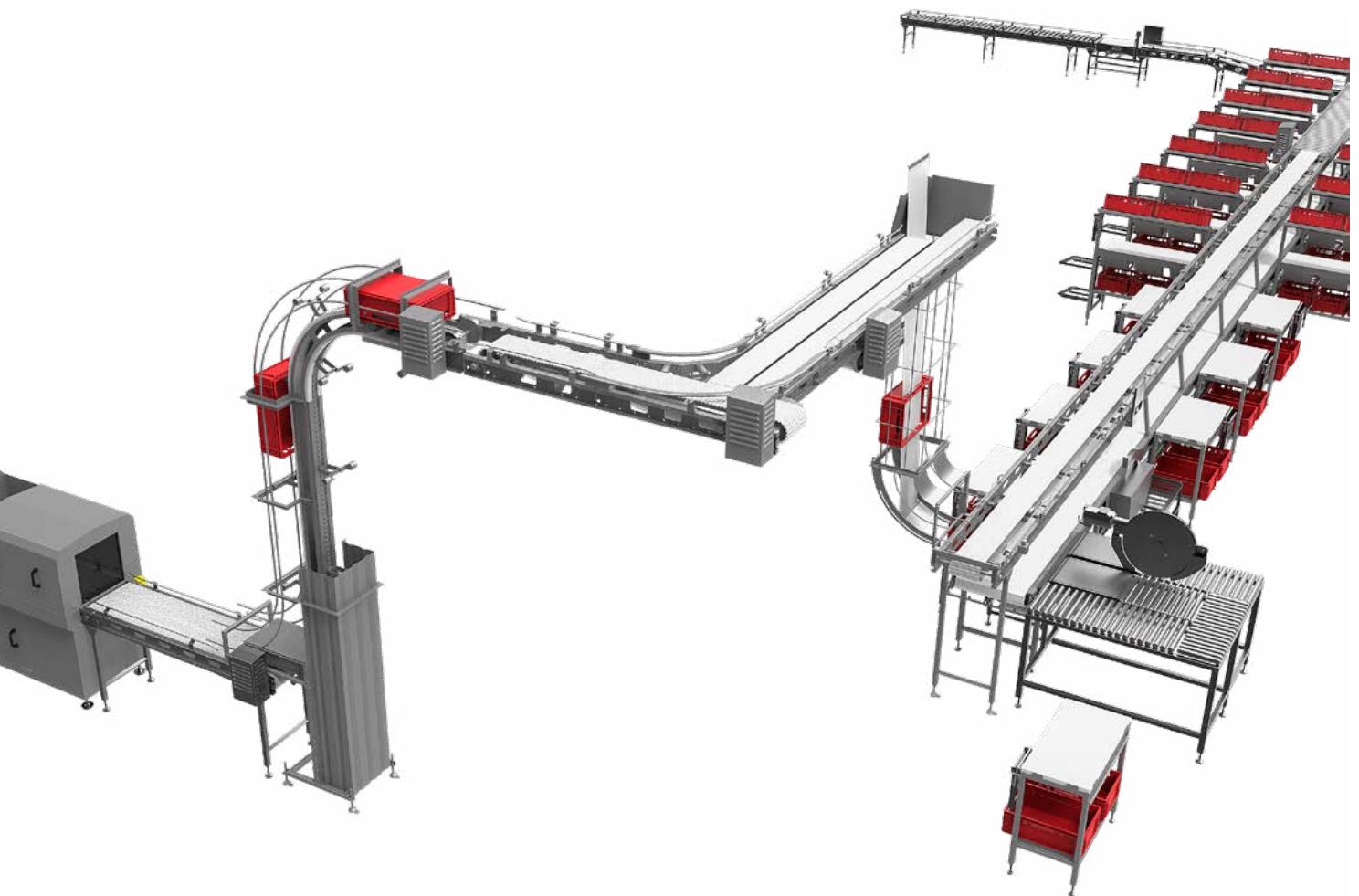
Stainless steel constructions are easy to clean and comply with the highest quality requirements and hygiene standards while the product transporters make smart use of the space available by organizing conveyors in multiple levels.

Fully customized solutions follow your needs and industry specifics, having your production performance covered.

All transport lines are integrable with the following NIEROS® Washing and Sanitizing Solutions:

NIEROS® Pack Sanitizing Machine CLT SA (p. 95);
NIEROS® Vacuum-Packed Item

Blow-off Tunnel ABT VP (p. 94); NIEROS® Sticker Remover CLT SR (p. 90), and NIEROS® Crate Washer CLT (p. 78).

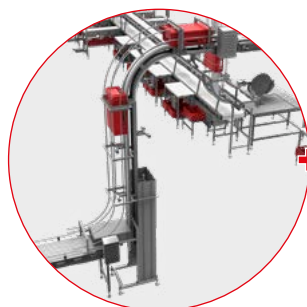


MODULAR SYSTEM

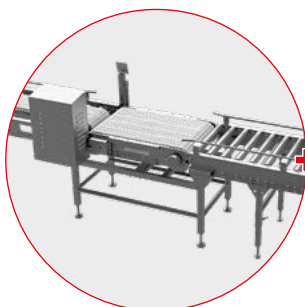
DIN
1.4301



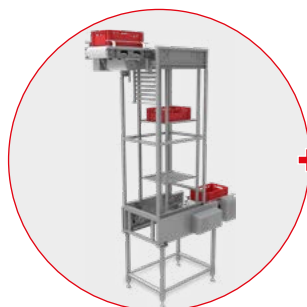
Stainless steel
DIN 1.4301 (AISI 304)



Vertical S-type transporter
to lift materials to different
levels



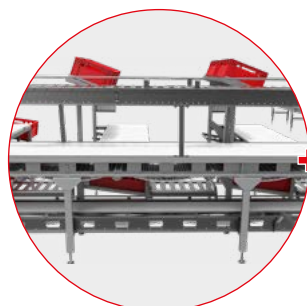
Driven or manual
roller transporters



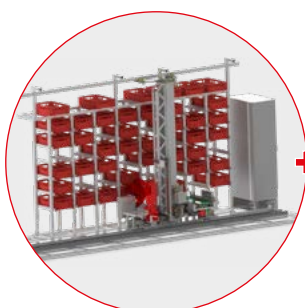
Vertical crate elevator



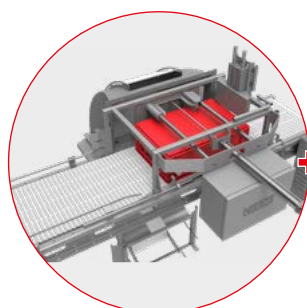
Slat belt conveyors



Multilevel
horizontal conveyors

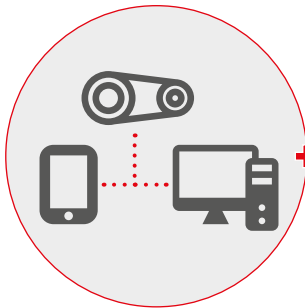


Storage buffers for full
and empty crates
(optional)



Pneumatic pusher to direct
each item to its designated
conveyor belt (optional)

MODULAR SYSTEM



Warehouse management system (WMS) (optional)

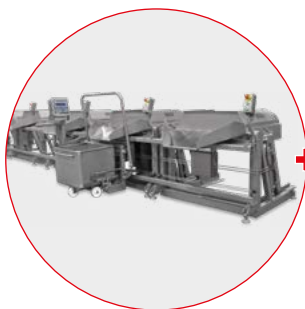


Palletising—stacking and destacking device (optional)



Control stations (I- and C-points) for sorting the material (optional)

ADDITIONAL EQUIPMENT



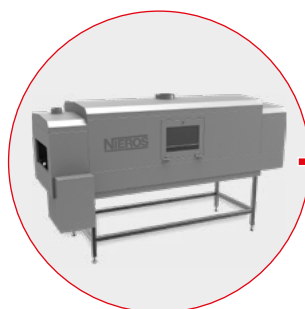
Weighing lines (optional)



Vacuum-Packed Item Blow-off Tunnel ABT VP (p. 94)

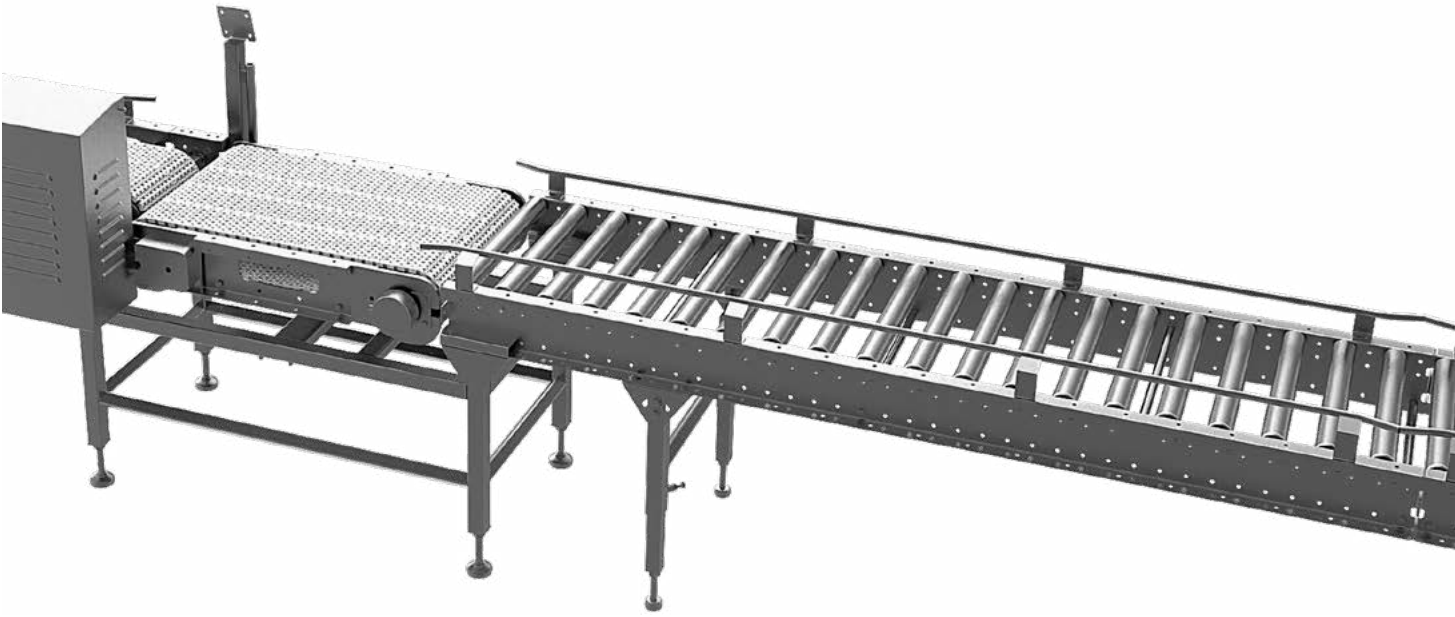


Sticker Remover CLT SR (p. 90)



Pack Sanitizing Machine CLT SA (p. 95)

■ Roller Transporters



- NIEROS® roller transporters are designed for efficient transportation of full or empty Euro crates, Euro-pallets, boxes and trays in any production process. You can choose from different drive modes, materials and dimensions (width and height levels) to find the conveyor solution that best fits the needs of your industry and production process.

MODELS AND OPTIONS

- Available in different drive modes:
 - Gravity roller conveyor
 - Electro-driven roller conveyor
- Available in different widths and heights: from 450 mm to 650 mm, height adjustable
- Available in custom dimensions
- Available in different materials:
 - Stainless steel DIN 1.4301 (AISI 304)
 - Plastics

■ Slat Belt Conveyors

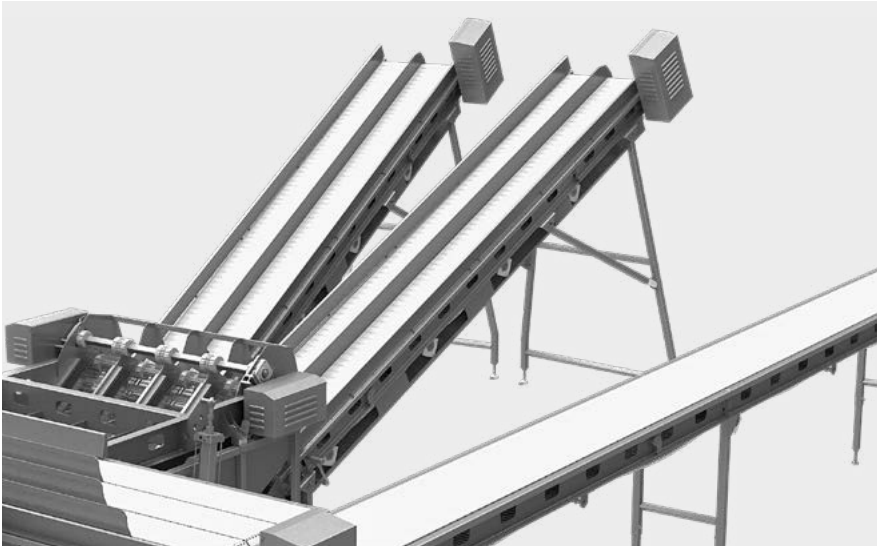


- NIEROS® slat belt conveyors are designed for efficient transportation of full or empty Euro crates, Euro-pallets, boxes and all types of raw food materials or packed products in any production process. Motor-driven and available in different dimensions (width and height levels), they are the perfect conveyor solution for your production process.

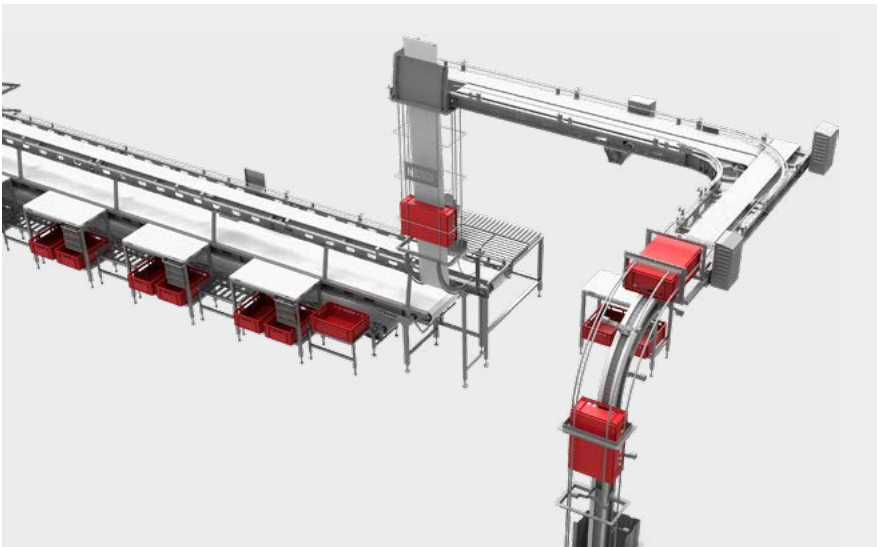
MODELS AND OPTIONS

- Available in different widths and heights: from 100 mm to 1200 mm in width, height adjustable
- Available in custom dimensions

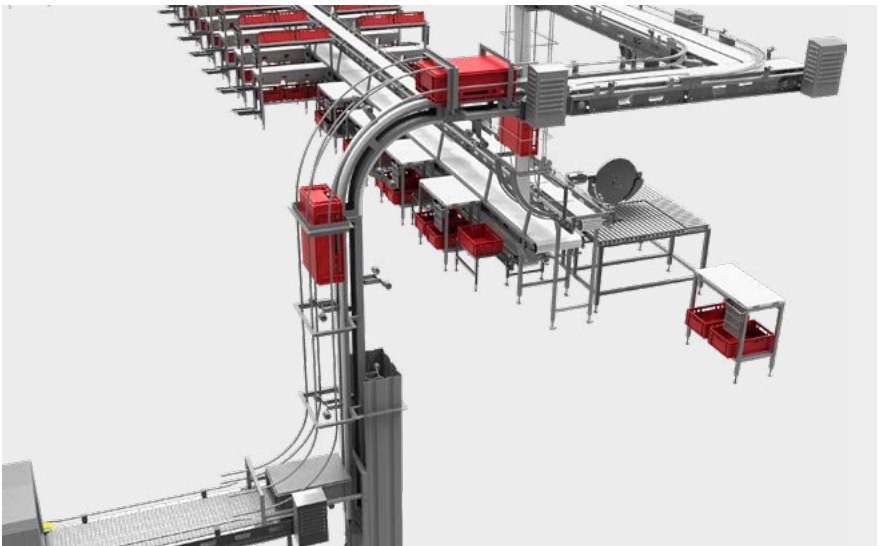
VERTICAL, INCLINED AND HORIZONTAL TRANSPORTERS



**Inclined
transporters**

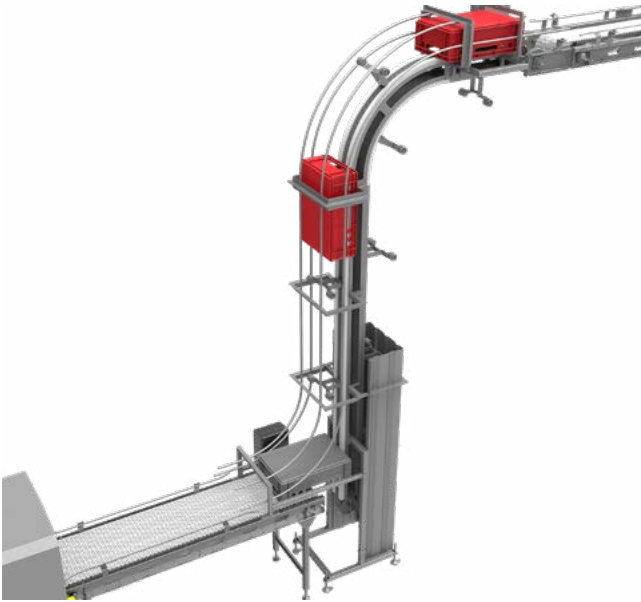


**Multilevel horizontal
transport lines**



**Vertical
transporters**

■ Vertical S-type Transporter



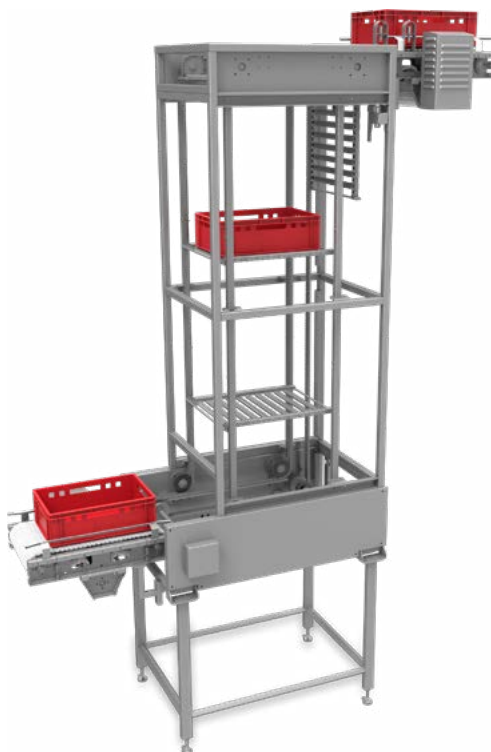
- NIEROS® vertical S-type transporters are a first-class solution for limited production areas where the Euro crate transport would best be functioning among different height levels, as is the case with clean crate transport from the washing area to their designated production line or work area.

Fully customizable floor-mounted and electrically driven stainless steel construction has the capacity of moving 1,000 crates per hour to a standard height of 6 metres. The clean crate conveyor belts can easily be placed under the main transport line for maximum space utilization.

PRODUCT SPECIFICATIONS

- Used primarily for the transport of clean crates to the work area
- Lift capacity: 1,000 crates per hour
- Standard lift height: up to 6 m
- Electrically driven
- Floor-mounted
- Fully customized solution

■ Vertical Crate Elevator



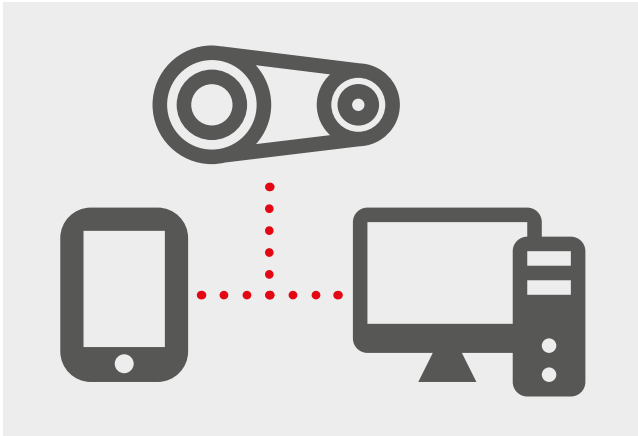
- NIEROS® vertical crate elevators are an economical solution for limited production areas where Euro crates need to be transported from lower to higher levels and vice versa.

Designed primarily to transport full crates from the production line or work area towards the packing station, the floor-mounted and electrically driven stainless steel construction has the capacity of moving up to 1,000 crates per hour to a standard height of 7.5 metres. The height component is, however, completely customizable.

PRODUCT SPECIFICATIONS

- Used primarily for the transport of full crates from the work area
- Lift capacity: up to 1,000 crates per hour
- Standard lift height: up to 7.5 m
- Electrically driven
- Connected to horizontal transporter
- Floor-mounted
- Fully customized solution

■ Warehouse Management System



- NIEROS® intralogistics transport systems range from simple to fully automated with a computer-controlled warehouse management system (WMS) enabling you to manage and improve your warehouse efficiency, reduce costs and make the most of the space available. Its comprehensive digital monitoring provides quick and effective traceability of transported items that move along the production line and across the warehouse, allowing you to check the items' content and current location at any given time as well as the previous and the following transport direction.

■ Control Stations (I- and C-points)

- Control stations (control and identification points), available with both motorized and manual roller conveyors, are a crucial part of any intralogistics system, enabling smooth material flow and accurate traceability of transported items. NIEROS® provides comprehensive control solutions, fully customized to the needs of your company.

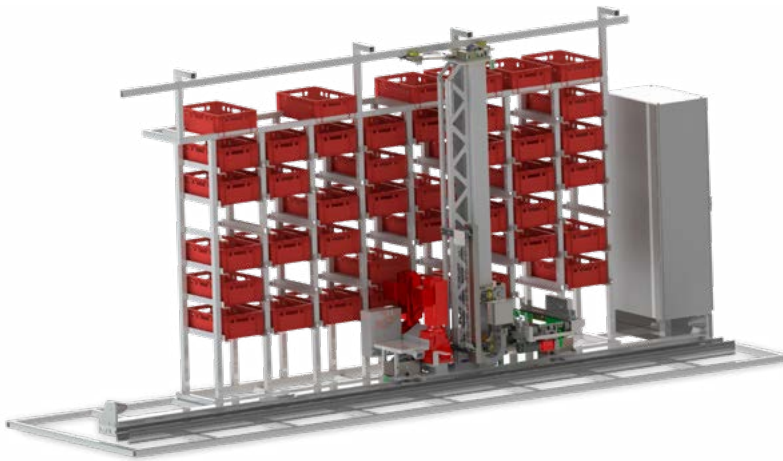


I-points and C-points for controlling and sorting the transport of items



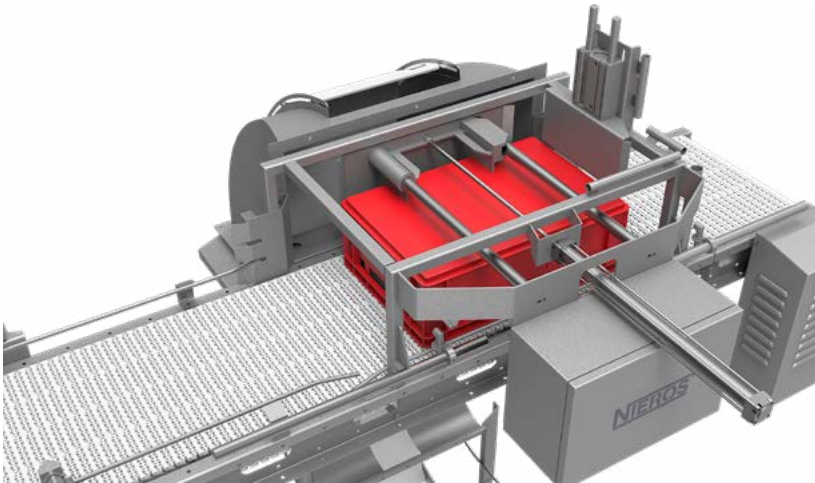
Labelling

■ Storage Buffers



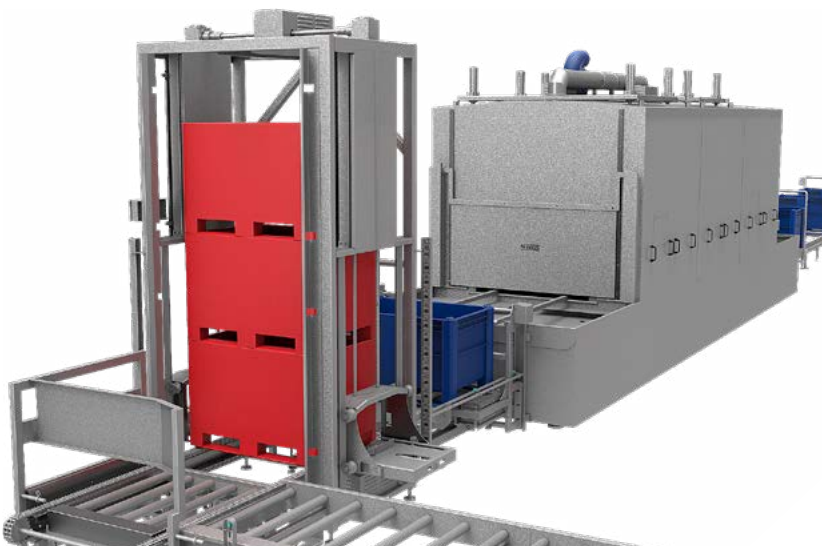
- NIEROS® storage buffers are designed for temporary storage of clean and empty Euro crates, pallet boxes and boxes. Capable of stacking numerous items, they are a first-class solution for any business that aims to fully utilize its production and warehouse space.

■ Pneumatic Pusher



- All NIEROS® transporters can be equipped with a pneumatic pusher that directs the items to their designated conveyor belts, creating synchronous and stable material flows by time and quantity for a supply chain with the highest throughput rates.

■ Palletising–Stacking and Destacking Device



- NIEROS® provides stacking and destacking devices designed to handle Euro-pallets and crates safely and efficiently. They are integrable with other NIEROS® intralogistics solutions to provide impeccable material flow and continuity, fundamental to the success of your production.

Food Processing Lines

ABOUT NIEROS® FOOD PROCESSING LINES

Food processing sector is a delicate and intense industry where raw materials need to be handled with great care in order to comply with the highest quality and hygiene standards. At the same time, the process needs to be cost- and time-efficient, ensuring the material flows as smoothly through the shortest number of phases as possible while minimizing food waste.

Moreover, constant repetition of the same movements at workstations calls for effective ergonomic interventions so that all manual work can be simplified, ensuring work safety and high productivity.

By providing a wide range of custom food processing line solutions, NIEROS® effectively meets the needs of food production, specialized

in meat, poultry, fish and seafood, fruit and vegetable, bakery, dairy and other food processing lines.

Whether you have a small-scale food production plant with only a few processing phases and a small number of employees or you are running a complex production with numerous phases, transport lines and employ a considerable number of people, NIEROS® experts will help you find the most effective solution for your business.

NIEROS® food processing line solutions minimize food contamination risk and conform to the requirements of HACCP, IFS and NSF. Last but not least, all our products are produced in-house and made of high-quality stainless steel to meet the highest quality requirements.



BENEFITS

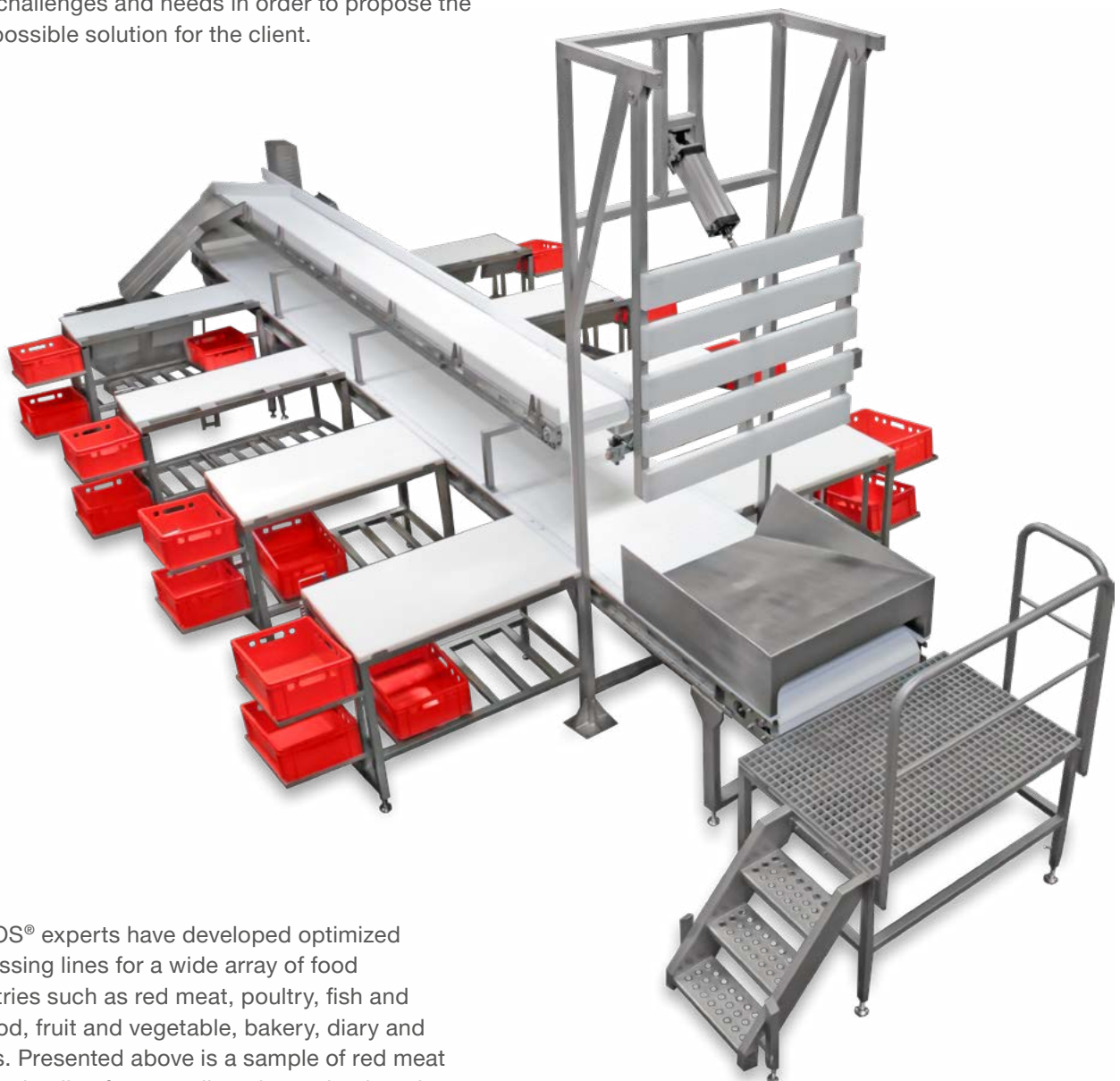
- High capacity
- High-yield percentage
- Ergonomic design and work simplification
- Labour cost reduction
- In compliance with the highest hygiene standards
- Quick and efficient service
- Modular design for higher flexibility
- Developed by NIEROS® experts, yet inspired by our clients
- Fully customized
- Rationalized production lines and performance optimization
- Effective digital monitoring for time-cost optimization
- Easy cleaning, maintenance and management
- Integrated solutions

FULLY CUSTOMIZED FOOD PROCESSING LINES

All NIEROS® food processing lines are fully customized, enabling every customer to overcome the biggest production challenges, whether in terms of time, productivity or space constraints.

The modular system enables easy and flexible food processing line planning, resulting in cost- and time-effective production processes. Every single food processing line is the result of a successful collaboration between NIEROS® experts and their clients. Such an approach allows NIEROS® experts to fully understand the clients' production specifics, main challenges and needs in order to propose the best possible solution for the client.

Whether your production capacities are small or large, no challenge is too big and no solution too small for NIEROS® experts. It is a great honour and privilege for us to help you, whatever your specifics and requirements. We understand food processing specifics in a wide array of food industries and provide solutions for every processing phase—from the delivery of raw materials to the production area to the packaging of final food products.



NIEROS® experts have developed optimized processing lines for a wide array of food industries such as red meat, poultry, fish and seafood, fruit and vegetable, bakery, dairy and others. Presented above is a sample of red meat processing line for a small-scale production plant.

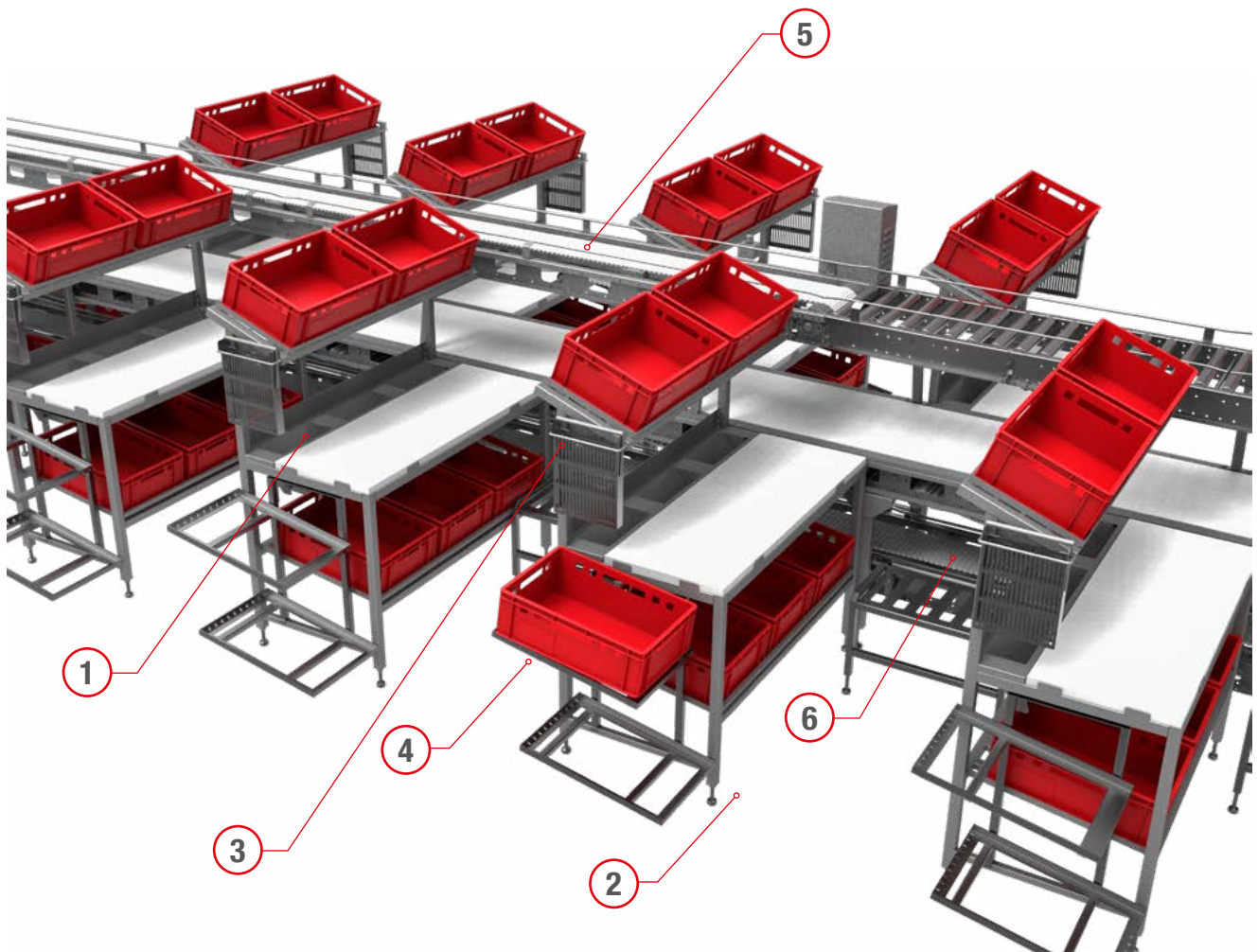
WORK AREA

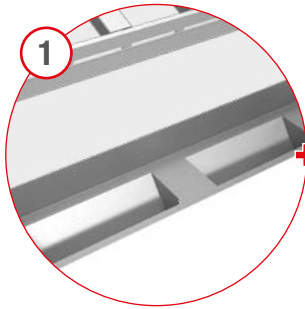
Work area is a central part of every food processing production where manual food handling such as cutting, sorting, portioning, slicing and packaging takes place. Consisting of single or multiple workstations, every work area needs to follow the ergonomic and safety principles leading to work simplification and higher productivity.

Accordingly, worktables can be equipped with a wide variety of functions and convenient tools, enabling quick, safe and efficient food processing. For example, to facilitate the sorting process, you can choose the number of table holes as well as their size. Similarly, you can select from a large number of

knife holders, determine their position and the desired height. A robust design and high-quality material of every single desk guarantee a long lifespan and endurance despite its round-the-clock exposure to intensive cutting and other food handling.

Moreover, it is of primary importance to arrange transport conveyors and Euro crates in the work area into multiple levels, placing them at a convenient height with the possibility of selecting speed and the number of crates to achieve optimal workflow, productivity and, last but not least, product quality.

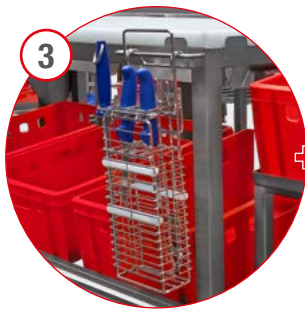




1 Table holes to sort meat cuts—adjustable in number and size



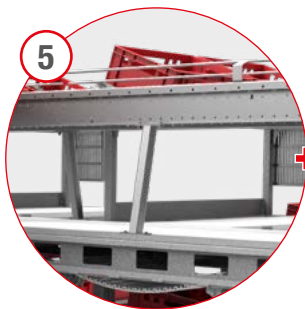
2 Work platform (optional)



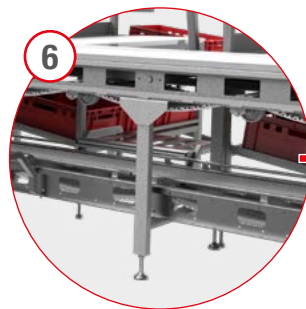
3 Knife basket holder



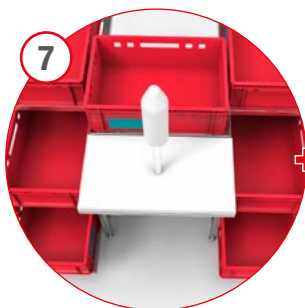
4 Clean, empty Euro crates



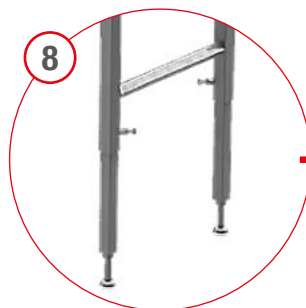
5 Empty crate conveyor belt is placed above the main line



6 Full crate conveyor belt is placed under the main line



7 Poultry table (optional)



8 Hygienic design with inclined surface

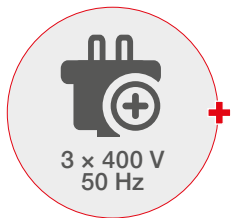
■ Rotary Turntable



- NIEROS® Rotary Turntable accumulates products from production lines before continuing to other lines or undergoing the packaging process. Available in different sizes, heights and rotational speed models, this stainless steel construction is a convenient solution for any food processing industry in need of optimal material handling.

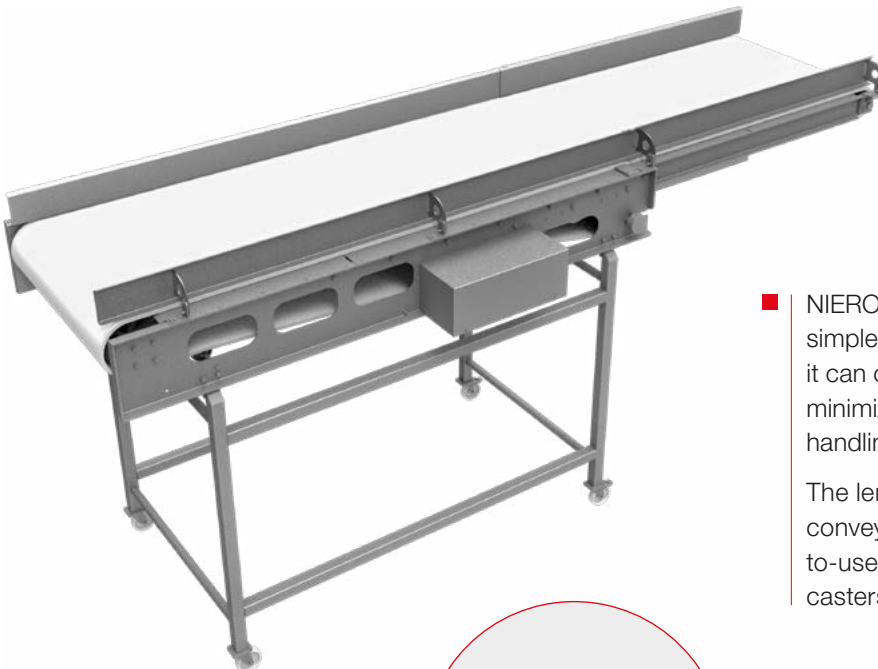
PRODUCT SPECIFICATIONS

- Diameter: Ø 800–2,000 mm or fully customized
- Constant rotational speed (standard model)
- Adjustable rotational speed (optional)



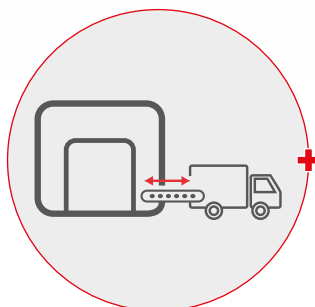
Electrical connection

■ Telescopic Conveyor TT-T



- NIEROS® Telescopic Conveyor TT-T enables simple and fast loading-unloading of trailers as it can cover the entire loading area and thus minimize any unnecessary manual lifting and handling of the load.

The length and height of the telescopic conveyor is controlled centrally via an easy-to-use control panel while its locking swivel casters allow easy and fast manoeuvring.



PRODUCT SPECIFICATIONS

- Length adjustable (electric motor): from 5.6 m to 9.6 m
- Height adjustable (hydraulic system): from 0.8 m to 1.3 m
- Speed adjustable

FOOD-SPECIFIC PROCESSING LINES

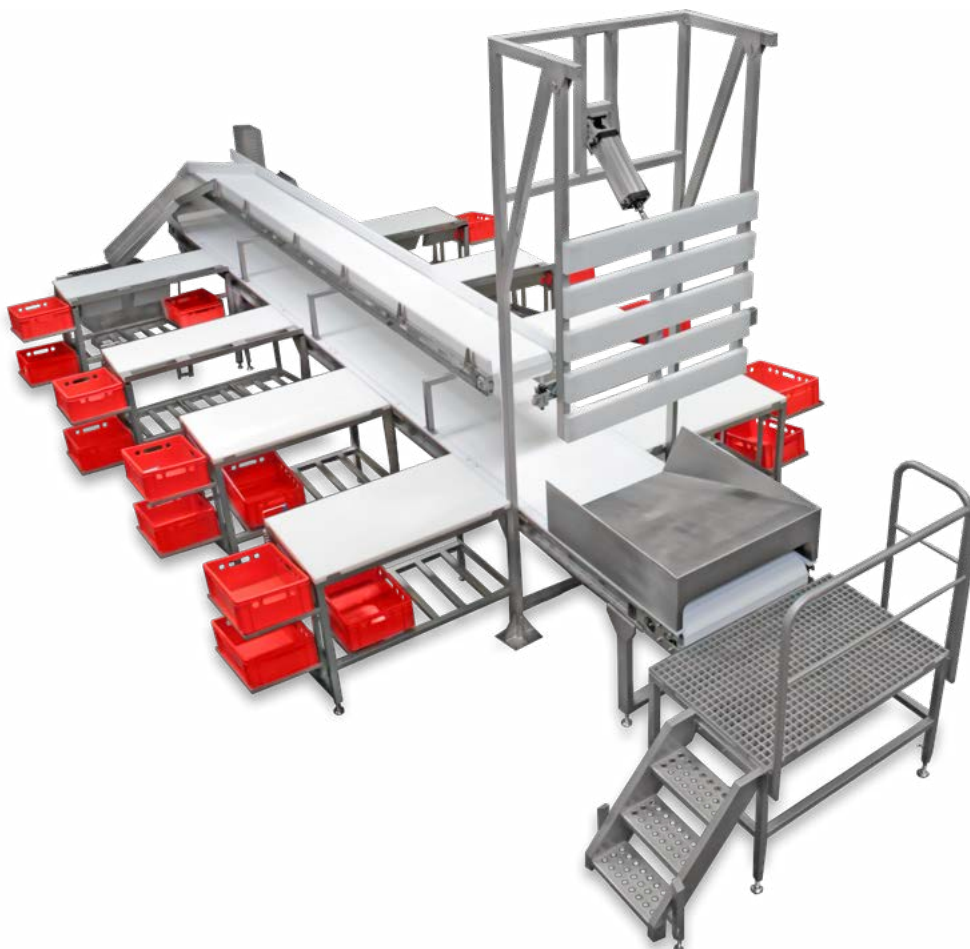


- Red meat processing lines
- Poultry processing lines
- Fish processing lines
- Marination processing lines
- Food-mixture weighing lines
- Bakery processing lines
- Fruit and vegetable processing lines

RED MEAT PROCESSING LINES

NIEROS® red meat processing lines represent comprehensive solutions that cover all the phases of red meat (pork, beef, sheep, game) processing and comply with the standards of HACCP, IFS and NSF. Designed for small or complex production plants, each unit is custom-built to match your precise

requirements in terms of production process, type of end product and production capacity. With a variety of customized features and additional options, NIEROS® red meat processing lines provide a fully automated, quick and economical production process—a success in the meat supply chain.

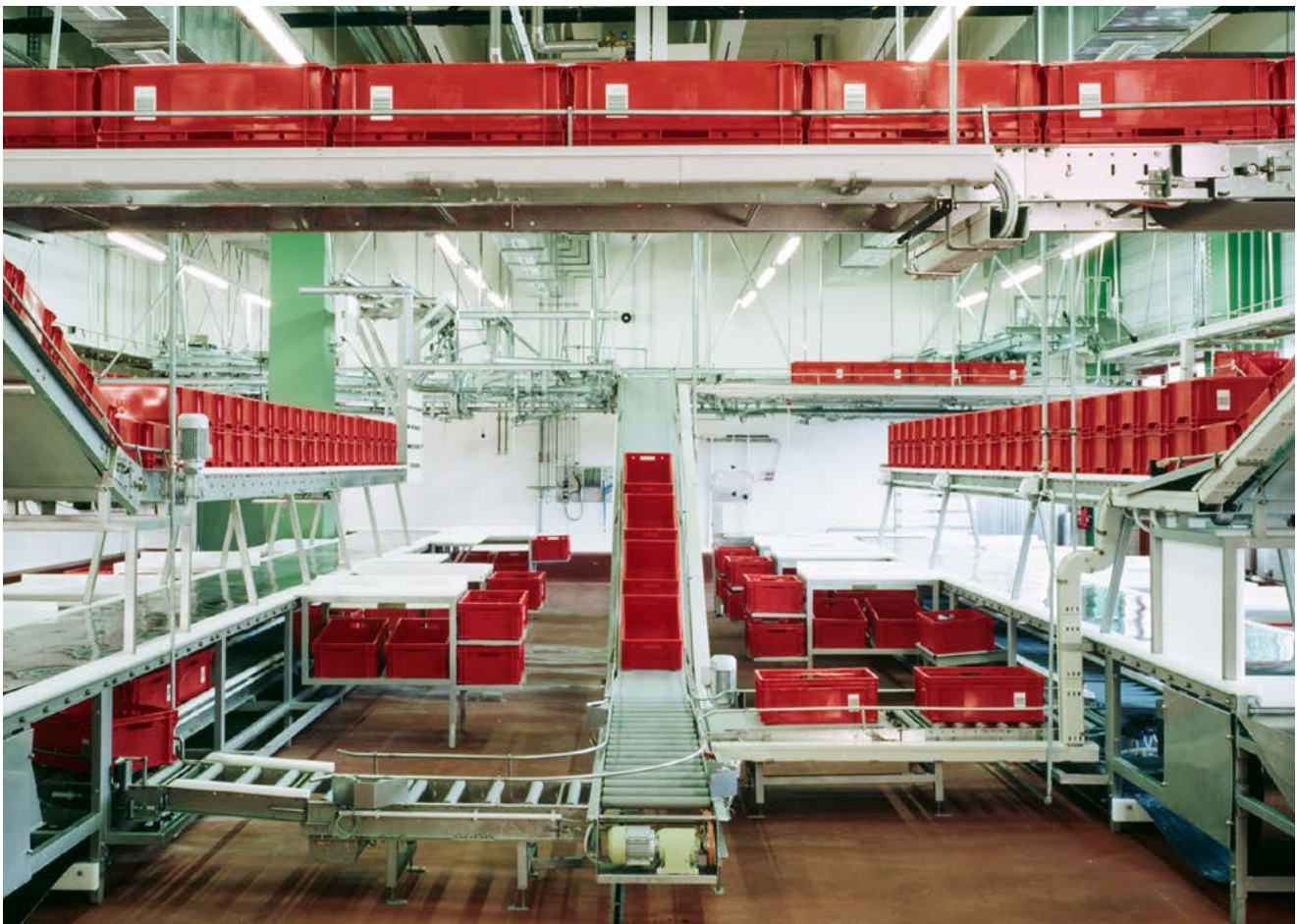


PROCESSING LINE COMPONENTS

- Standard or pneumatic cutting board
- Circular saw
- Chute
- Main conveyor belt
- Workstations with cutting and deboning tables
- Bone conveyor belt
- Full crate transport belt
- Empty crate transport belt
- Touchscreen control panel
- Control stations (I- and C-points)

RED MEAT PROCESSING STAGES

- Primal cutting as the first processing phase begins at either standard or pneumatic cutting board where a sturdy and very stable cutting system cuts the carcass to large pieces.
- The primal cuts are then loaded onto the main conveyor belt via its compact chute and delivered to workstations for deboners to manually debone, cut and portion the meat for further processing or packaging.
- Worktables can be equipped with a wide variety of functions and tools necessary for quick, safe and efficient food processing, depending on the individual work process.
- The meat cuts are sorted into their designated Euro crates and conveyed to the weighing station, while the bones are collected and transported separately.
- Red meat processing lines can be upgraded with an empty crate feed attachment or a full crate removal attachment to significantly facilitate work processes and meat handling.

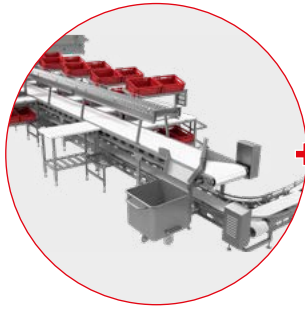




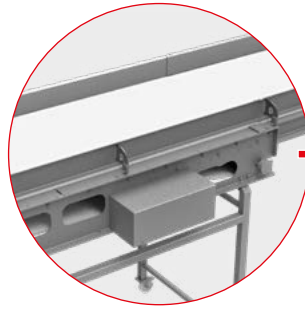
**Standard or
pneumatic cutting
board**



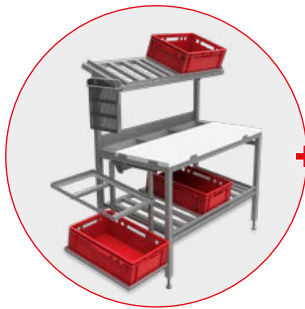
Circular saw



Chute



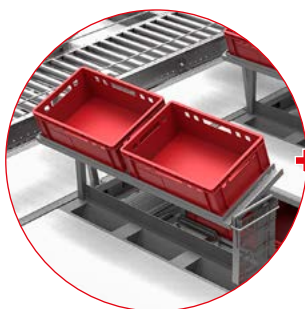
Main conveyor belt



**Cutting and
deboning tables**



Bone conveyor belt



**Empty Euro crates
at workstations**



**Crate Washer CLT
(additional equipment)**



**Knife Basket
Washer CLT B
(additional equipment)**



HACCP compliance

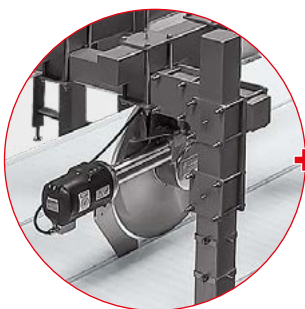
PRIMAL CUTTING

Red meat processing has many unique specifics. Primal cutting is the first phase in which carcasses (pork, beef, sheep or game) are cut into smaller parts for further cutting and deboning.

In this phase, speed and cutting efficiency are crucial, affecting the flow of all other processing phases. With heavy items employees need to handle in this phase, a strong focus is put on ergonomics and work simplification for the employees to experience as little manual lifting and handling as possible.

Primal cutting begins at the standard or pneumatic board where a sturdy and very stable circular cutting system cuts the carcass. Since circular saws are easy to add or remove, the construction provides high capacity and precision.

The meat is loaded onto the main conveyor belt via a compact chute to facilitate the handling process and, at the same time, effectively protect the conveyor belt from any damage. The stainless steel constructions enable superior hygiene and food safety as well as easy cleaning and maintenance.



Circular saw



Compact chute



Pneumatic board

CUTTING AND DEBONING

Cutting and deboning is the second meat processing phase in which the primal cuts from the primal cutting phase are delivered to workstations by the main conveyor belt for deboners to manually debone and portion the meat for further processing or packaging. The meat cuts are sorted into their designated Euro crates and conveyed to the weighing station, while the bones are collected and transported separately.

NIEROS® cutting and deboning lines are manufactured in custom lengths and versions, depending on the production capacity, meat type

and customer requirements. They consist of the main conveyor belt, single or group workstations with cutting and deboning tables, a bone transport belt with a compact chute for easier meat handling, a belt for transporting full Euro crates to the weighing station and a belt for transporting empty Euro crates.

Ranging from 400 to 1200 mm in width or being fully customized, NIEROS® speed-adjustable main conveyor belt provides a smooth material flow while maintaining the highest quality of processing, proper work tempo and high productivity.



Workstations



Automated multilevel conveyor belts

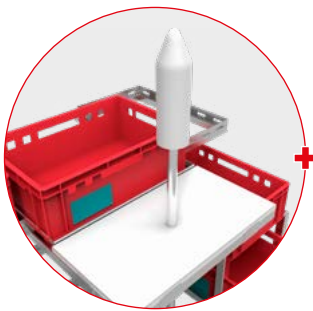
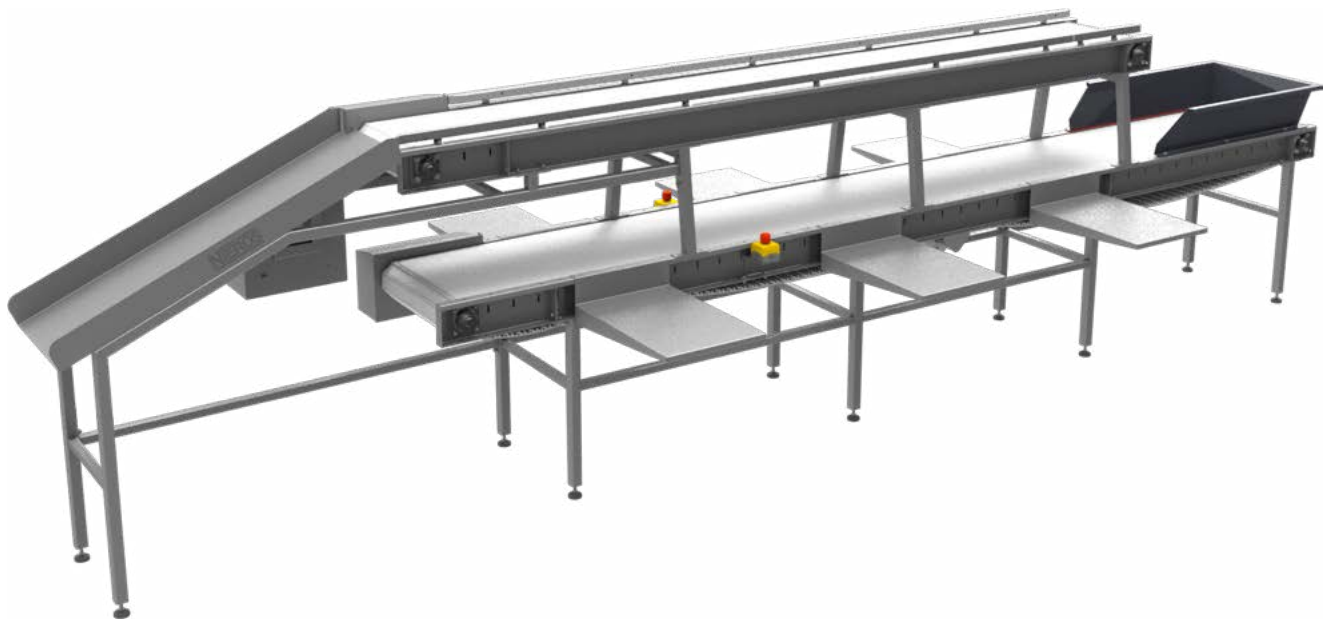


Bone conveyor belt and chute

POULTRY PROCESSING LINES

- NIEROS® poultry processing lines represent comprehensive solutions that cover cutting, deboning, portioning, slicing and packaging stages in poultry processing.

Designed for small or complex production plants, each unit is custom-built to match your precise requirements in terms of production process, type of end product and production capacity. The entire production process complies with the standards of HACCP, IFS and NSF while a variety of custom features and additional options add to superior performance and cost-effectiveness.



Plastic poultry holder



International Featured Standards

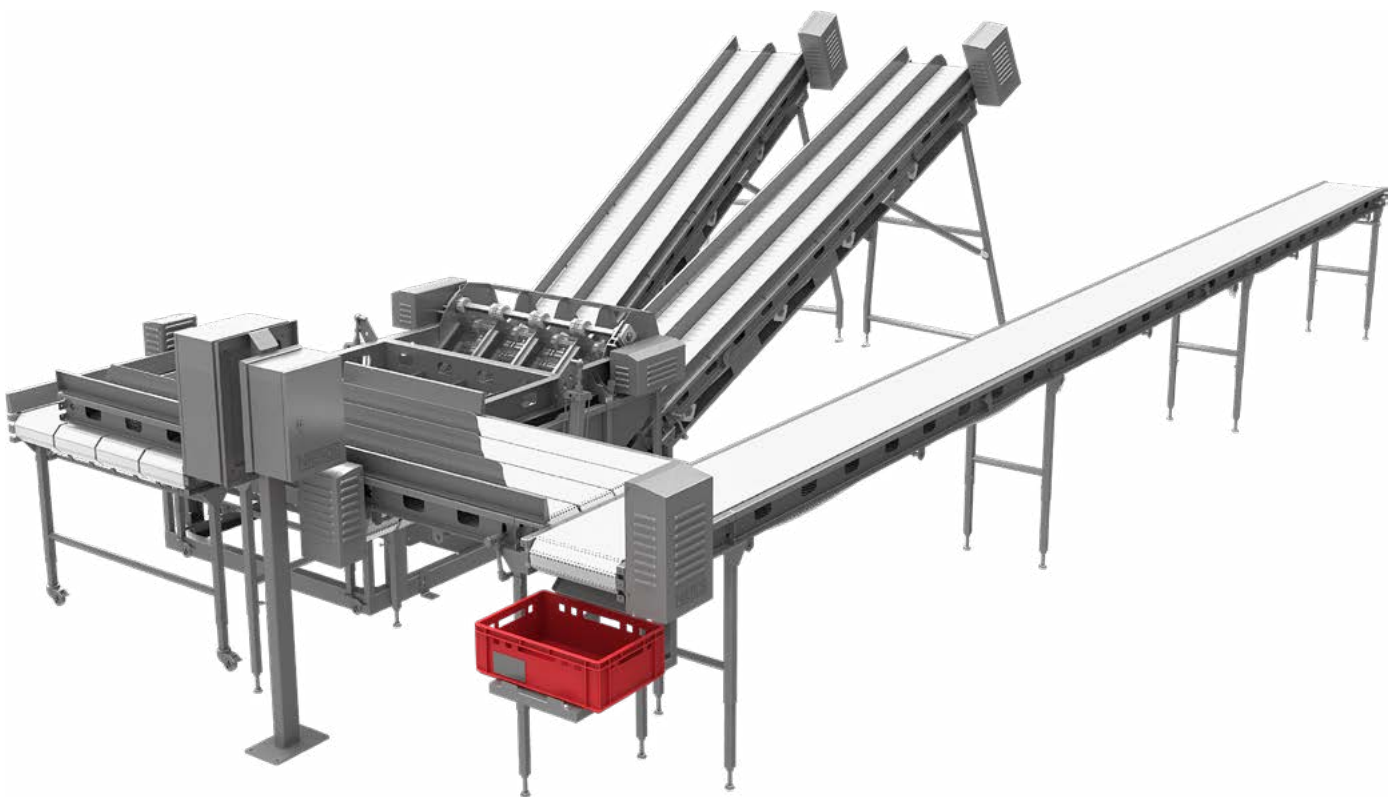


Poultry Crate Washer CLT PC

MARINATION PROCESSING LINES

- NIEROS® marination processing lines represent comprehensive solutions for quick, easy and effective red meat, poultry and fish marination—for larger or smaller pieces with or without bones—while additional in-line adjustments support the marination of other raw food materials.

Specially designed for large-scale production plants, each unit is custom-built to match your precise requirements in terms of production process, type of end product and production capacity. Complying with the standards of HACCP, IFS and NSF, the production process is largely automated to protect food against deformation and add value to your products.



PROCESSING LINE COMPONENTS

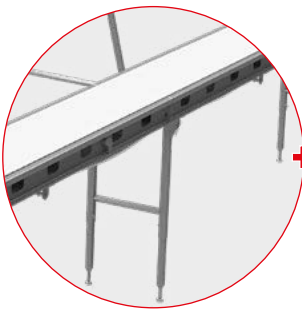
- Main conveyor belt
- Multilevel conveyors at the marinating stage
- Marinade pool
- Connecting conveyor



Marinated poultry pieces

MARINATION STAGES

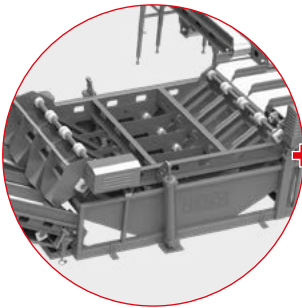
- The main conveyor belt transports red meat, poultry or fish pieces to the marinade pool.
- Once marinated, the meat is transported by multilevel conveyors for optimum marinating results. Due to automated in-line multilevel system, there is very little to no manual product handling, resulting in significantly less product damage during processing.
- After the marination, the meat is conveyed to the packaging station.



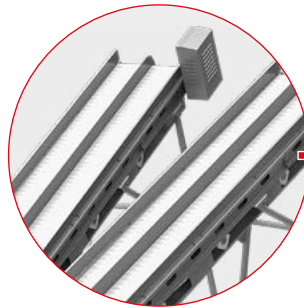
Main conveyor belt



Multilevel conveyors



Marinade pool



Inclined transporters



**DIN 1.4404 (AISI 316 L),
DIN 1.4571 (AISI 316 Ti)
or other chemically more
resistant stainless steel**



HACCP compliance

FISH PROCESSING LINES

- NIEROS® fish processing lines represent comprehensive solutions that cover all the phases of the fish processing industry. Designed for small or complex production plants, each unit is custom-built to match your precise requirements in terms of production process, type of end product and production capacity. Complying with the standards of HACCP, IFS and NSF, the entire production process is fully automated to protect fish meat against deformation and contamination, add value to your products and reduce energy and water consumption.



PROCESSING LINE COMPONENTS

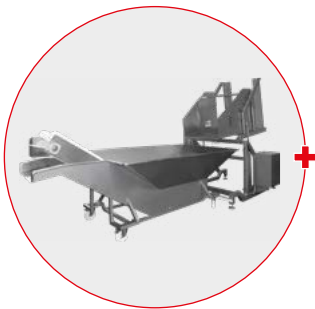
- Intake funnel with integrated tipping device
- Water-filled washbasin connected to the conveyor belt
- Conveyor belt at a standard speed of 10 m/min
- Washing nozzles



Cleaning process

FISH PROCESSING STAGES

- The fish are unloaded into the intake funnel leading to the water-filled washbasin where they are initially washed.
- Loaded onto a conveyor belt with an overhead nozzle system, they are additionally rinsed.
- After a thorough rinse, they are loaded into Euro crates and conveyed to workstations for individual cleaning, cutting and gutting whereby each fish is gutted by a vacuum pump.
- Rewashed, the fish are placed into a strainer to have the last remaining parts removed.
- Once cleaned and loaded into crates, they are ready for weighing, warehousing or transportation.



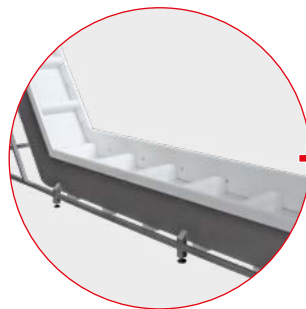
**Intake funnel
with tipping device**



Water-filled washbasin



Washing nozzles



Conveyor belts



Fish cleaning table



HACCP compliance

FOOD-MIXTURE WEIGHING LINES

- NIEROS® food-mixture weighing lines are used in the preparation of meat and vegetable products such as sausages, salami, meat mixtures and salad mixtures. Easy to use, they are a convenient and ergonomic solution for all food industries producing mixtures of any kind.

Designed for small or complex production plants, each unit is custom-built to match your precise requirements in terms of production process, type of end product and production capacity.

With a variety of custom features and additional options, NIEROS® food-mixture weighing lines enable precise dosing and high-quality preparation of meat or vegetable mixtures, following the recipe instructions while conforming to the requirements of HACCP, IFS and NSF.



PROCESSING LINE COMPONENTS

- Display terminal with recipe specifications (ingredient quantities)
- Ingredient container
- Easy-to-use electro-hydraulic tilting device to add the correct amount of each ingredient to the mixture

FOOD-MIXTURE WEIGHING STAGES

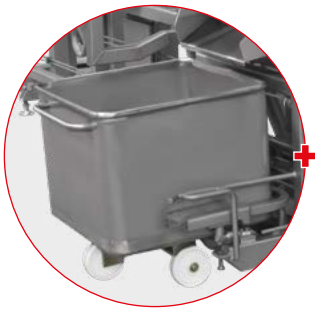
- A food technologist writes the mixture recipe and enters it into the system. Ingredient quantities are displayed at the workstation guiding the worker to prepare the adequate food-mixture.
- Food-mixture ingredients are placed in separate stackable tanks or containers. Every tank or container is lifted and tilted by a special push-button tilting system, enabling easy and manual dosing of ingredients into a 200- or 300-litre Eurobin.
- Every bin is placed on a mobile carrier with a weighing scale and manually moved from one ingredient container to another to provide the correct food mixture.
- A weighing scale controls the food-mixture weight at every point along the process, ensuring the correct total weight and quantity of the mixture.



**Display terminal with
recipe specifications**
(ingredient quantities)



Ingredient container



**Electro-hydraulic
tilting device to add the
correct amount of each
ingredient**



**Bin Washer
CLK 200 or CLK 300**
(additional equipment)



**International
Featured Standards**

BAKERY PROCESSING LINES

- NIEROS® bakery processing lines represent effective solutions for in-line transport of raw, frozen or baked products such as bread, baguettes, cakes, pastries and similar items.

High-quality transport conveyors enable effective operation by providing high-speed transport levels to preserve food quality while the trays and moulds used in the process can be washed in NIEROS® specialized washing machines, i.e. NIEROS® Mould Washer CLT MO (see p. 85).

Designed for small or complex production plants, each unit is custom-built to match your precise requirements in terms of production process, type of end product and production capacity, resulting in superior performance and conforming to the requirements of HACCP, IFS and NSF.



Bakery line

FRUIT AND VEGETABLE PROCESSING LINES

- NIEROS® fruit and vegetable processing lines represent effective solutions in different fruit and vegetable processing stages for the washing, cutting, transporting and packaging processes to comply with the standards of HACCP, IFS and NSF.

Designed for small or complex production plants, each unit is custom-built to match your precise requirements in terms of production process, type of end product and production capacity, all with the aim of providing superior logistics solutions and high-quality end products.



Fruit line

Material Handling Equipment

ABOUT NIEROS® MATERIAL HANDLING EQUIPMENT

NIEROS® material handling equipment represents comprehensive solutions for lifting, tipping, tilting and transporting loads of various sizes and weight, applicable to a wide range of production processes to create time and place utility through the handling, storage, and control of materials.

Enabling humanization of work processes and economical management, they are a first-class solution for a variety of production-oriented industries such as food processing,

pharmaceutical, cosmetic, chemical and veterinary industry, to name but a few.

Developing and producing high-quality stainless steel material handling devices for the global market ranks NIEROS® among the most reliable and trustworthy of partners. Putting your needs and specifics of your production processes first, we provide you with fully customized solutions that conform to the strictest hygienic and safety standards.

BENEFITS

- Easier and safer working conditions
- Increased productivity and workflow
- Low injury risk and reduced labour costs
- Fully customized solutions to meet your every need
- Produced in-house
- In compliance with the highest quality requirements



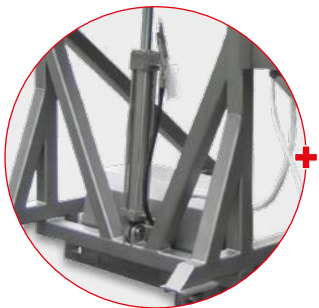
200-L Eurobin

FEATURES

- Stainless steel DIN 1.4301 (AISI 304)
- High-quality European components
- Adjustable lifting and tilting height
- Easy to use
- Double safety system: NIEROS® Soft Start & Stop, NIEROS® Safety Lock
- “Hold and Work” principle
- All drives (manual, electric, pneumatic or hydraulic) installed inside the casings to prevent contact with the surrounding area
- IP65 protection

PRODUCT OPTIONS

- DIN 1.4571 (AISI 316Ti), DIN 1.4404 (AISI 316L) or other chemically more resistant stainless steel upon request
- Available in different drives and transmissions: electric, hydraulic, pneumatic; chain, cylinder or spindle drive
- Available in left/right-hand side
- Custom height
- Mobile version upon request
- Fully customized lifting attachments
- All devices tailored to your specific needs and demands



NIEROS® Soft Start & Stop

function enables gentle lifting without any thrust or vibration. Its adjustable rise and descent speed prevents any sudden, abrupt movements or swinging of the elevated load as well as any spilling during the dosing process. The system also reduces pressure on the drive and transmission vital parts, prolonging the unit's lifespan.



NIEROS® Safety Lock provides an additional safety measure in case of drive or transmission failure.



NIEROS® Hold & Work principle is defined by the unit that works so long as the operator holds the lift or the descend button. In case of an accident, the unit stops operating immediately.

LIFT SYSTEMS

NIEROS® lift systems are a convenient and ergonomic lifting solution, designed to lift different load classes, ranging from 50 to 1,000 kg, to a height of up to 6 metres for further handling, tilting, dosing or stacking and retrieving.

Every lifting device can be designed as fully mobile to be used in various working environments and for multiple work tasks. It can be equipped with a broad assortment of lifting attachments specific to your needs in order to handle different types of Eurobins, barrels, boxes, and various packaging materials.

■ Single-Column Lifter NIEROLIFT SEV “EURO”



- NIEROS® single-column lifter NIEROLIFT SEV “EURO” range of electro-driven lifters is designed to meet the strictest hygienic and food safety standards coupled with all lifting and handling needs of 200- and 300-litre Eurobins (DIN 9797) with side flights for use with NIEROS® lifters. Its robust and innovative design provides safe working conditions and a long lifespan while significantly reducing the risk of injury and the time spent on handling the bins.

PRODUCT SPECIFICATIONS

- Adjustable lifting height: in five steps
- NIEROS® Safety Lock (see p. 129)
- NIEROS® Soft Start & Stop function (see p. 129)
- Easy-to-use control panel
- Left- or right-hand model
- Static lifters with a maximum lifting height of up to 3 m (standard)

MODELS AND OPTIONS

- Ceiling-mounted static lifters with a maximum lifting height of up to 6 m (optional)
- Mobile lifters on casters with wider undercarriage structure and a maximum lifting height of up to 2 m (optional)
- E2 and E3 crate lift option

■ Single-Column Lifter NIEROLIFT SEN “PHARMA”



- NIEROS® electric single-column lifter NIEROLIFT SEN “PHARMA” is designed for lifting, descending, dosing and emptying different containers and rectangular or round barrels with a weight limit of 150 kg.

The lifter can be installed onto diverse technological lines with vibration dampers or it can be floor-mounted. Apart from the rise and descent function, NIEROLIFT SEN “PHARMA” rotates the load in two directions (around the column’s vertical axis and the arm’s horizontal axle) while the manipulator arm holds and tilts the load to provide optimal emptying and perfect adjustment to the working environment. Last but not least, its electric drive and maintenance-free spindle transmission guarantee high reliability and durability.

PRODUCT SPECIFICATIONS

- Electrically powered lifting and emptying of multisized Euro containers and barrels
- Manual rotation of the lifting console around the column
- Standard load capacity: 150 kg
- Standard lifting height: 2 m
- NIEROS® Safety Lock (see p. 129)
- NIEROS® Soft Start & Stop (see p. 129))
- Lifting platform
- Manipulator arm used for tilting barrels
- Feed funnel (optional)



Lifting of barrels



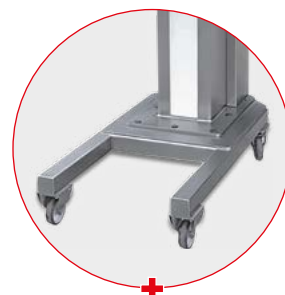
Electrically powered lifting



Dosing process



Floor-mounted (optional)



Mobile

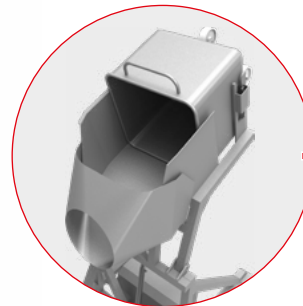
TIPPING AND TILTING EQUIPMENT

Innovative, ergonomic and flexible design of NIEROS® tipping and tilting equipment enables easy, quick and safe material handling, such as dosing, emptying, cleaning and weighing, to achieve superior performance and keep impeccably hygienic conditions.

■ Lifter and Tilter NIEROLIFT ON



- A perfect solution for production areas with low ceilings, NIEROS® lifter and tilter NIEROLIFT ON is designed for lifting and tilting 200- and 300-litre Eurobins, various tanks and containers, boxes or barrels. Pneumatic or hydraulic and robust in design, it provides safe working conditions and a long lifespan of the device.



Emptying funnel
(optional)

PRODUCT SPECIFICATIONS

- Standard load capacity: 1,000 kg
- Standard lifting and tilting height: 1.0–1.2 m
- Pneumatic or hydraulic drive placed either on the side or in the middle of the device
- NIEROS® Safety Lock (see p. 129)
- NIEROS® Soft Start & Stop (see p. 129)
- Mobile model (optional)

Warehouse Systems

ABOUT NIEROS® WAREHOUSING SOLUTIONS

NIEROS® warehouse systems feature comprehensive inbound, storage and order-picking solutions to simplify your warehouse processes, providing quick and easy storage of full or empty Euro crates, Euro-pallets, boxes, cartons and other cargo while maintaining order integrity with accurate and reliable inventory control.

NIEROS® fully customized solutions and expert know-how help you organize and utilize your storage space so as to make every item stored easily traceable and quickly accessible at any given time. We are aware of the importance of a rational and economical use of space and time, which is why all warehouse facilities operate on the “first-in, first-out” (FIFO) principle, ensuring maximum product quality.

Automatically or manually operated, every NIEROS® warehouse system is user-friendly and ergonomic in design, facilitating work tasks of all your employees and increasing productivity. Since the storage area is carefully planned and well organized, employing only state-of-the-art technology, it is easy to clean, which in turn significantly improves hygiene conditions.

Based on your storage requirements, facilities and resources, you can select between the following modes of operation:

- manual operation,
- automatic charging and manual removal,
- manual charging and automatic removal, or
- automatic charging and automatic removal.

BENEFITS

- Maximum space utilization
- Time-costs optimization
- Effective traceability system
- Simple and accurate inventory control
- Quick and efficient order picking
- Humanized work processes
- Economical storage management
- Flexible configuration
- Easy maintenance and low operating costs
- End-to-end solutions for every storage type
- Fully integrated with other NIEROS® logistics solutions
- Tailor-made for client's specific requirements

FEATURES

- Stainless steel DIN 1.4301 (AISI 304)
- High capacity
- High speed and acceleration
- FIFO storage management to maintain order integrity
- Barcode / RFID destination tracking (optional)
- Computer monitoring (optional)
- Fast software customization

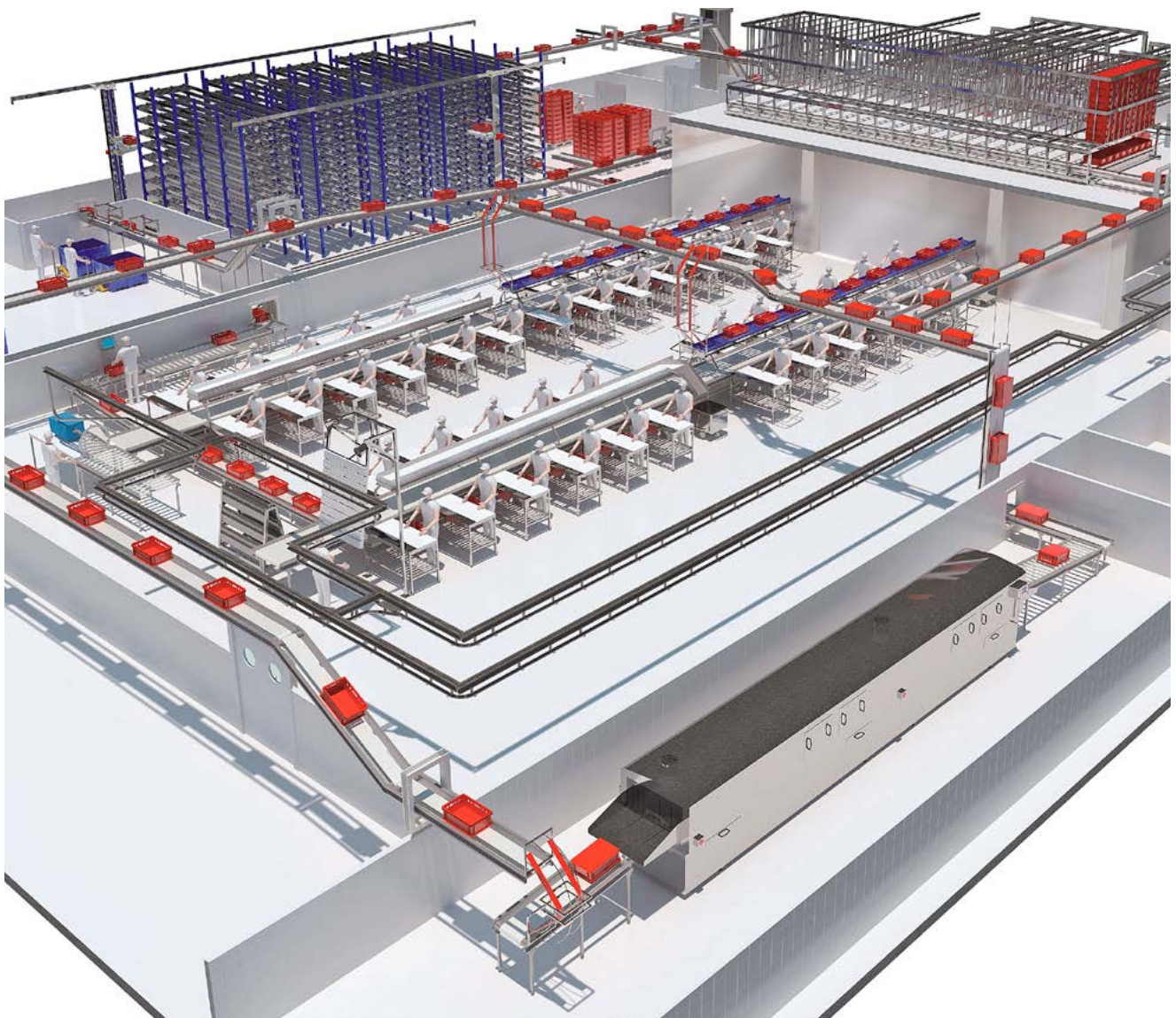
FULLY CUSTOMIZED STORAGE SOLUTIONS

Every single industry and business is unique, producing different items and coping with distinct business processes, resources, facilities and quality requirements. At NIEROS®, we firmly believe that we can effectively serve your needs only with fully customized warehouse solutions in line with the requirements of HACCP, IFS, NSF and other similar standards.

With this in mind, NIEROS® experts deliver an end-to-end warehouse solution, providing full support during the entire process—from consultation and implementation to after-sales support.

We have your warehouse project covered at all stages:

- Planning
- Hardware
- Commissioning
- Installation
- Maintenance, service and repair



FULL CRATE AND PALLET WAREHOUSE SYSTEMS

Depending on the type of product stored as well as space, facility and storage capacity, NIEROS® provides you with three types of warehouse systems to effectively store full Euro crates or Euro-pallets.

- Gravitational warehouse (manual, semi-automated)
- Pick and place warehouse (fully automated)
- Fully automated warehouse

■ Gravitational Warehouse



- NIEROS® gravitational warehouse is a perfect solution for production areas of small storage capacity needs and limited space. Exploiting the gravitation, full Euro crates move along the rollers while following the principles of FIFO inventory management.

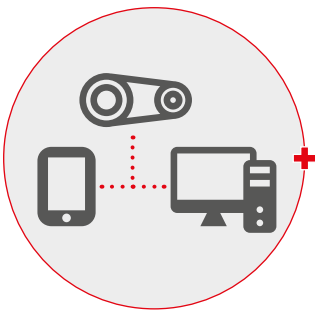
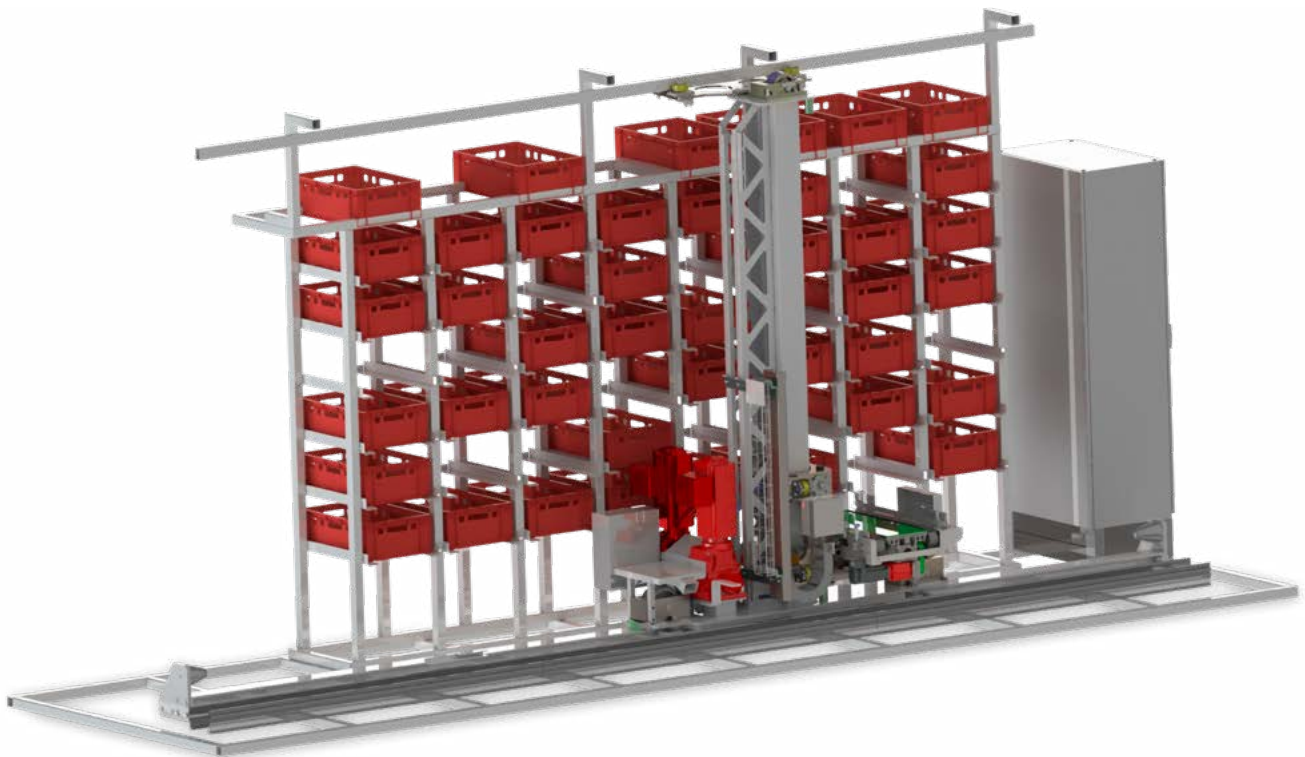
MODELS AND OPTIONS

- Gravity-flow shelving model
Manual storage and retrieval of full Euro crates in up to five levels. Suitable for small-capacity warehouses with yet enough room for product picking and weighing.
- Semi-automated gravity-flow model
Robotized loading or unloading of full Euro crates up to 6 metres in height and 30 metres in length. Monitored digitally using RFID destination tracking (barcode system). The model can be completely customized to meet your production specifics.

■ Pick and Place Warehouse

- NIEROS® pick and place warehouse is designed for production areas of small storage capacity needs, yet substantial and heavy-duty loads. Specialized robots transport Euro crates, Euro-pallets and other items from one location to their designated storage place while every load is easily traceable by the barcode assigned to the purpose of accurate stock control.

NIEROS® fully automated pick and place system not only increases efficiency, reduces operating costs and solves ergonomic issues, but also keeps the levels of hygiene in compliance with HACCP, IFS, NSF and other similar standards.



Warehouse
management system
(WMS) (optional)



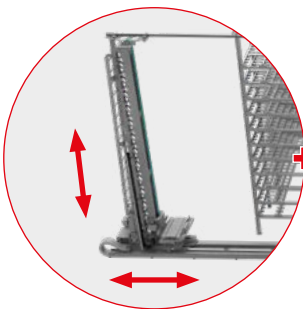
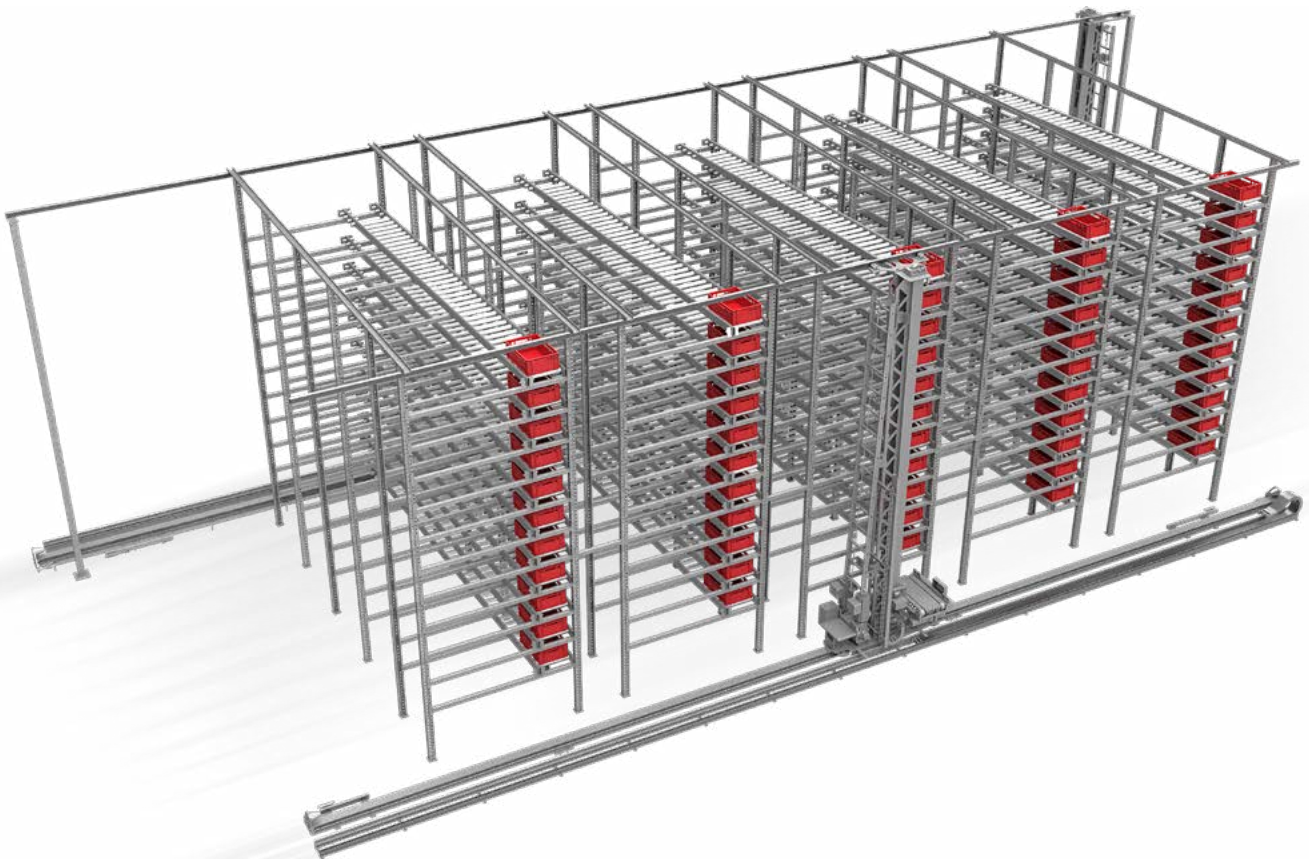
Different types
of Euro crates

■ Fully Automated Warehouse

- NIEROS® fully automated warehouse is a first-class solution for production areas with substantial storage needs. Having multiple entry and exit points fully monitored by RFID destination tracking, it features simple and accurate order picking following the principles of FIFO inventory management.

At the same time, the system provides easy product traceability as well as effective, quick and accurate stock control. Robust and compact stainless steel rack construction ensures maximum space utilization and easy maintenance.

NIEROS® experts help you design and implement the optimal solution for your automated warehouse process, tailored to your expectations and production needs.



Multiple entry and exit points (optional)



FIFO inventory management



PRODUCT SPECIFICATIONS

- Available in custom capacity and dimensions
- High speed and acceleration
- Multiple entry and exit points
- Digitally monitored
- Display and printout of all operational data
- Barcode (RFID) destination tracking
- Fast software customization
- Available as a stand-alone model or integrated in the data processing system
- In compliance with HACCP, IFS, NSF and other similar standards

BENEFITS

- Automatic assignment of items for minimum order-picking time
- Automatic removal for humanized order-picking tasks
- FIFO storage management for maximum product quality
- Easy and accurate stock control
- Maximum space utilization
- Time-cost optimization
- Easy maintenance
- Fully customized to meet your specific needs and requirements



EMPTY CRATE WAREHOUSE SYSTEMS

■ Automated Clean Crate Warehouse



- NIEROS® automated clean crate warehouse is specifically designed for production areas in need of substantial storage capacity while addressing the strictest hygienic demands of HACCP, IFS, NSF and other similar standards. Its flexible configuration units allow for the storage capacity and dimensions to be fully customized to your specific needs and even be increased later on, if necessary.

PRODUCT SPECIFICATIONS

- Available in custom capacity and dimensions
- Maximum speed of transporting crates: up to 25 m/min
- Standard number of rows: 40
- Standard number of boxes in a row: 8
- Multiple entry and exit points
- Digitally monitored
- Display and printout of all operational data



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Essential Equipment to Every Industry

ABOUT NIEROS® MATERIAL HANDLING EQUIPMENT

High-quality stainless steel is the foundation of today's production lines, food processing industries in particular.

Manufactured to the highest standards, NIEROS® essential equipment is indispensable to the optimization of work processes, providing fundamental support to all manufacturers who endeavour to achieve and maintain the highest standards in hygiene.

Our diverse range of products, designed to meet the specific needs of your production process, includes:

- Desks and worktables
- Bins, containers and tanks, warehouse trolleys, smoke trolleys
- Knife baskets, trays and other utensils
- Railings, wall and corner impact protection
- Ham presses
- Cooling tanks
- Drains

BENEFITS

- Multipurpose, reliable and long-lasting equipment in high-quality EU material
- In compliance with the highest quality requirements and the standards of HACCP, IFS and NSF International
- Diverse range of state-of-the-art products

FEATURES

- Stainless steel DIN 1.4301 (AISI 304)
- Simple and easy to clean and operate
- Ensuring ultimate hygiene
- Ergonomic design

PRODUCT OPTIONS

- DIN 1.4571 (AISI 316Ti), DIN 1.4404 (AISI 316L) or other stainless steel upon request
- Completely custom-made
- PE material available in different colours

“ WE UNDERSTAND, DEVELOP AND MEET THE DESIRES of Clients Who Want More.

NIEROS® is one of the leading European manufacturers of stainless steel equipment with a several-century-long tradition and products recognized for quality, innovation, design and contemporary solutions.

NIEROS® multipurpose essential equipment is designed for all branches and production areas at all stages of production and distribution:

- Pharmaceutical production
- Food processing industry
- Petrochemical industry
- Healthcare industry
- Veterinary industry
- Hospitals
- Kitchens



Desks and Worktables

ABOUT NIEROS® DESKS AND WORKTABLES

High-quality stainless steel NIEROS® worktables follow the latest trends in food processing.

Each table is designed to serve a specific purpose—either as a cutting board or as a worktop supporting different work processes. Coming in various sizes and custom features, they meet the needs of even the most demanding customers. With additional undershelves and adjustable table feet to maintain stability on

uneven surfaces, they are highly functional and durable, delivering optimal work results.

NIEROS® worktables are indispensable to workstations in the food processing work area. For more information on NIEROS® desk and worktable range, options and additional equipment, see NIEROS® Food Processing Lines (pp. 112–127) and Work Area (p. 112).



PRODUCT OPTIONS

- Worktable undershelf
- Corner drains
- Beaded-edge tabletop
- Raised rear edge
- Two-sided tabletop

PRODUCT MODELS

- Worktable **TS E**
With raised edging on three sides
- Worktable **TAM EB**
With undershelf
- Worktable **TRW EB**
With drain
- Worktable **TSD**
Two-sided
- Worktable **ATU**
With raised edging on one side
- Worktable **ATB**
With undershelf and raised edging on one side
- Chopping Block **HB**



Product model	TS E 150	TS E 200
Dimensions L x W x H	1500 x 900 x 900 mm	2000 x 900 x 900 mm
Art. No.	1030-105	1030-130



Product model	TAM EB 150	TAM EB 200
Dimensions L x W x H	1500 x 700 x 900 mm	2000 x 1000 x 900 mm
Art. No.	1032-100	1032-112



Product model	TRW EB 200
Dimensions L x W x H	2000 x 1000 x 900 mm
Art. No.	1020-145



Product model	TSD EV 200/120	TSD EV 200/140	TSD EV 250/120
Dimensions L x W x H	2000 x 1200 x 900 mm	2000 x 1400 x 900 mm	2500 x 1200 x 900 mm
Tabletop size	2000 x 400 x 30 mm	2000 x 400 x 30 mm	1250 x 400 x 30 mm
Matching Qty.	2	2	4
Art. No.	1031-120	1031-140	1031-122

Product model	TSD EV 250/140	TSD EV 300/120	TSD EV 300/140
Dimensions L x W x H	2500 x 1400 x 900 mm	3000 x 1200 x 900 mm	3000 x 1400 x 900 mm
Tabletop size	1250 x 400 x 30 mm	1500 x 400 x 30 mm	1500 x 400 x 30 mm
Matching Qty.	4	4	4
Art. No.	1031-142	1031-124	1031-144



Product model	ATU 120/60	ATU 140/60	ATU 160/60
Dimensions L x W x H	1200 x 600 x 900 mm	1400 x 600 x 900 mm	1600 x 600 x 900 mm
Art. No.	1012-612	1012-614	1012-616

Product model	ATU 120/70	ATU 140/70	ATU 160/70
Dimensions L x W x H	1200 x 700 x 900 mm	1400 x 700 x 900 mm	1600 x 700 x 900 mm
Art. No.	1012-712	1012-714	1012-716



Product model	ATB 120/60	ATB 140/60	ATB 160/60
Dimensions L x W x H	1200 x 600 x 900 mm	1400 x 600 x 900 mm	1600 x 600 x 900 mm
Art. No.	1014-612	1014-614	1014-616

Product model	ATB 120/70	ATB 140/70	ATB 160/70
Dimensions L x W x H	1200 x 700 x 900 mm	1400 x 700 x 900 mm	1600 x 700 x 900 mm
Art. No.	1014-712	1014-714	1014-716



Product model	HB E 60
Dimensions L x W x H	600 x 600 x 900 mm
Art. No.	1060-101

Bins and Trolleys

ABOUT NIEROS® BINS AND TROLLEYS

NIEROS® bins and trolleys are essential to food-safe, hygienic transport and storage. Made of high-quality heavy-duty stainless steel, they comply with the highest food safety standards while their multipurpose nature adds to a smooth workflow.

BINS AND CONTAINERS

■ Eurobin



- NIEROS® Eurobin can be made as per the standard DIN 9797 or the American USDA version, which is designed with a pouring lip at the bottom of the bin. The base is additionally reinforced by a 3-mm-thick, tightly welded high-grade steel plate, which provides optimum stability and ensures silent operation.

Product model	BIN 200	BIN 300	BIN USDA 200
Dimensions L x W x H	790 x 675 x 700 mm	790 x 675 x 950 mm	790 x 675 x 700 mm
Capacity	200 L	300 L	200 L
Art. No.	983000-010	983000-040	983000-030

Product model	BIN USDA 300	BIN COVER
Dimensions L x W x H	790 x 675 x 950 mm	720 x 680 x 22 mm
Capacity	300 L	/
Art. No.	983000-040k	3000-150

■ Wash Frame NIEROWASH ONR



- NIEROS® wash frame NIEROWASH ONR is a perfect solution for quick, easy and efficient cleaning of 200- and 300-litre Eurobins. Flexible and ergonomic in design, this fully mobile unit reduces the washing time, the risk of workplace injuries and any possible damage to the Eurobin since the bins are lifted from the ground during the washing process, which in turn greatly increases the level of hygiene.

Fully mobile unit
Smooth surface finish



Flexible design for easy rotation,
tilting and efficient cleaning

■ Mobile Trough MUM



- With a 2-mm-thick wall, 365-mm-deep trough and beaded peripheral edging, NIEROS® Mobile Trough MUM is essential in any production where food transport and storage is not to be compromised.

Product model	MUM 150
Dimensions L x W x H	1095 x 740 x 810 mm
Capacity	150 L
Art. No.	3005-005

Product model	MUM 200	MUM 250	MUM 300
Dimensions L x W x H	1235 x 740 x 810 mm	1435 x 740 x 810 mm	1681 x 740 x 810 mm
Capacity	200 L	250 L	300 L
Art. No.	3005-010	3005-015	3005-025

■ Trolley Bin TWK E



- NIEROS® Trolley Bin TWK E is designed for safe and quick transport of food products (i.e. meat, poultry, fish and dairy products) from one room to another (e.g. cold storage rooms), ensuring a smooth workflow and superior level of hygiene.

Product model	TWK E 102/P0
External dimensions L x W x H	1018 x 635 x 800 mm
Internal dimensions L x W x H	895 x 595 x 350 mm
Model	Non-locking casters
Art. No.	3031-018

Product model	TWK E 102/P2
External dimensions L x W x H	1018 x 635 x 800 mm
Internal dimensions L x W x H	895 x 595 x 350 mm
Model	Two locking casters
Art. No.	3031-016

■ Stackable Tank BHP



- NIEROS® Stackable Tank BHP with a bottom drainage outlet and removable cap is designed to store large quantities of food before and after processing.



**Model BHK on
caster wheels**

MODELS AND OPTIONS

- Available with casters for nimble manoeuvrability
- Model **BHK** with integrated rigid casters

Product model	BHP 450	BHP 825
Dimensions L x W x H	1156 x 756 x 800 mm	1256 x 1026 x 880 mm
Capacity	450 L	825 L
Tank depth	640 mm	720 mm
Art. No.	3055-005	3055-010

Product model	BHK 200	BHK 300	BHK 400
Dimensions L x W x H	750 x 685 x 700 mm	990 x 690 x 680 mm	1040 x 840 x 680 mm
Capacity	200 L	300 L	400 L
Tank depth	510 mm	490 mm	490 mm
Art. No.	3050-005	3050-010	3050-015

■ Stacking Container BHS



- NIEROS® Stacking Container BHS is specially designed to store large quantities of food. Tightly welded, it ensures durability while its beaded peripheral edges and stacking corners along with two skids, approachable from four sides, provide exceptional stability for ultimate food safety.

Product model	BHS 630
Dimensions L x W x H	1250 x 850 x 875 mm
Capacity	630 L
Container depth	718 mm
Art. No.	3056-005

TROLLEYS

NIEROS® trolleys are a perfect mode of transportation for crates and smoked meats, ensuring a smooth workflow and optimum food safety. Made of high-quality stainless steel, they are highly functional and durable, capable of withstanding heavy weight.

■ Smoke Trolley RW



- With a 600-kg loading capacity, NIEROS® Smoke Trolley RW is exceptionally stable and sturdy—designed to carry extra heavy loads, it holds smoke sticks of 900 or 1000 mm in length.

Product model	RW 900/S6 E	RW 1000/S6 E
Dimensions L x W x H	1000 x 912 x 1980 mm	1000 x 1012 x 1980 mm
Smoke stick length	900 mm	1000 mm
Rod support	embossed	embossed
Art. No.	3025-009	3025-010

Product model	RW 900/S6 P	RW 1000/S6 P
Dimensions L x W x H	1000 x 912 x 1980 mm	1000 x 1012 x 1980 mm
Smoke stick length	900 mm	1000 mm
Rod support	punched	punched
Art. No.	3025-403	3025-404

■ Meat Hook Trolley TWA

- With 60 meat hooks and a square-tube base frame with a removable tray, NIEROS® Meat Hook Trolley TWA is a perfect solution for hanging meat before or after the processing stage.



Product model	TWA E 120 3/60
Dimensions L x W x H	1200 x 750 x 1800 mm
Art. No.	3037-112

■ Smoke Stick Trolley RWS E

- Holding approximately 400 smoke sticks, NIEROS® Smoke Stick Trolley RWS E maintains superior hygiene in meat processing plants.



Product model	RWS E
Dimensions L x W x H	500 x 350 x 700 mm
Art. No.	3027-010

■ Shelf Trolley TWRW E



- With 5 completely welded, beaded-edge tiers (a 340-mm space in between), NIEROS® Shelf Trolley TWRW E is perfect for carrying heavy loads, providing efficient, reliable and safe transport of food products.

Product model	TWRW E 90/P0	TWRW E 90/P2
Dimensions L x W x H	900 x 560 x 1600 mm	900 x 560 x 1600 mm
Model	Non-locking casters	Two locking casters
Art. No.	3038-201	3038-202

■ Transport Trolley SKR



- With NIEROS® Transport Trolley SKR, Euro crates (E1, E2, E3) are easy to handle. Its loading area with a raised edge on longitudinal sides and raised central caster wheels to create pivoting action make the SKR Transport Trolley indispensable to any production area.

Product model	SKR 1 E1	SKR 2 E2	SKR 4 E3	SKR 4 E2
Dimensions L x W x H	660 x 420 x 175 mm	860 x 620 x 175 mm	664 x 470 x 1218 mm	664 x 470 x 918 mm
Box-loading area	1	2	3	4
Art. No.	9402-013	9402-007	3030-940	3030-941

Accessories

ABOUT NIEROS® ACCESSORIES

From smoke-curing trays, Euro crates, smoke sticks to knife baskets, NIEROS® accessories are essential to the food processing industry, optimizing your work process and ensuring the production runs as smoothly as possible for superior performance.

■ Smoke-Curing Tray RWBS E



- NIEROS® Smoke-Curing Tray RWBS E is an essential part of smoke trolleys, designed to hold different food items during the process of smoking or merely serving the transportation purpose. The RWBS E model is available with edge reinforcement and two handles, adding to a smooth workflow.

Product model	RWBS E 99 P	RWBS E 99	RWBS E 99 G
Dimensions L x W x H	990 x 430 x 40 mm	990 x 430 x 40 mm	990 x 430 x 40 mm
Model	perforated	solid	grating
Art. No.	3025-451	3025-461	3025-454

■ Smoke Stick RS



- NIEROS® Smoke Stick RS is designed to hold meat, sausages in particular, during the process of smoking. Whether as aluminium triarm-star-shaped or stainless steel round profile, both versions produce outstanding results.

Product model	RSA 900	RSA 1000
Length	900 mm	1000 mm
Art. No.	9316-000	9316-005

Product model	RSE 900	RSE 1000
Length	900 mm	1000 mm (round)
Art. No.	9316	9316-021

■ Euro Crates



- With handles and vent holes on all four sides as well as a label space for different markings, NIEROS® Euro Crates are indispensable food transport units. Available in different sizes, they can be used on a roller conveyor and withstand temperatures of -40 °C up to +70 °C.

Product model	E1	E2	E3
Dimensions L x W x H	600 x 400 x 125 mm	600 x 400 x 200 mm	600 x 400 x 300 mm
Capacity	25 L	40 L	60 L
Art. No.	9160-001	9160-002	9160-004

■ Knife Basket MK



- All NIEROS® MK Knife Baskets enable safe storage with a capacity of up to 9 knives, 2 grindstones and a pair of gloves. The baskets are made of electropolished DIN 1.4301 (AISI 304) stainless steel.

Product model	MK 22	MK 42
Dimensions L x W x H	157 x 107 x 470 mm	182 x 110 x 470 mm
No. of knives/steels/gloves	2/2/-	4/2/-
Art. No.	9418-000	9418-000-1

Product model	MK 421	MK 721	MK 921
Dimensions L x W x H	182 x 118 x 470 mm	360 x 107 x 470 mm	360 x 118 x 470 mm
No. of knives/steels/gloves	4/2/1	7/2/1	9/2/1
Art. No.	9418-000-2	9418-001-1	9418-001-2

Ham Presses

ABOUT NIEROS® HAM PRESSES

NIEROS® delivers the optimal ham-pressing solution for any production size. DIN 1.4301 (AISI 304) stainless steel NIEROS® ham presses not only improve and speed up the processing of raw ham, but also enable optimal product shaping, thus enhancing portion control and reducing meat cutting loss.

■ Ham Press PR G



- NIEROS® Ham Press PR G is specially designed for pressing, maturing and thermal treatment of ham, fat and other meat products. As such, it accommodates containers of 905 × 345 × 90 mm in size to later be put into a cooking chamber for further thermal treatment.

With a filling capacity of 450 kg and spacing in-between the tiers for simultaneous heating, the PR G Ham Press system is an essential component of any meat processing business.

MODELS AND OPTIONS

- Available in two models
 - Model **PR G 225** with a filling capacity of 225 kg
 - Model **PR G 450** with a filling capacity of 450 kg
- Option: Intermediate plates and dividing angles

Product model	PR G 225	PR G 450
Dimensions L × W × H	935 × 550 × 1520 mm	1050 × 935 × 1800 mm
No. of containers	7	14
Art. No.	4550-022	4550-045

■ Ham Press PR P

- A frame structure, pressing frame, casing in DIN 1.4301 (AISI 304) stainless steel, and adjustable pressure-reducing relief valve operated by a pneumatic system and control unit of the NIEROS® PR P Ham Press allow meat products to be pressed in a safe, efficient, and cost-effective manner.



MODELS AND OPTIONS

- Available in four models
 - Model **PR P 100** with a filling capacity of 100 kg
 - Model **PR P 200** with a filling capacity of 200 kg
 - Model **PR P 600** with a filling capacity of 600 kg
 - Model **PR P 1000** with a filling capacity of 1000 kg

Product model	PR P 100	PR P 200	PR P 600	PR P 1000
Dimensions L x W x H	1000 x 490 x 895 mm	1000 x 490 x 1170 mm	1565 x 590 x 1760 mm	1920 x 960 x 2185 mm
Pressing capacity	100 kg	200 kg	600 kg	1000 kg
Art. No.	4550-010	4550-020	4550-060	4550-100

Cooling Tanks

ABOUT NIEROS® COOLING TANKS

With our products, you can count on having years of trouble-free performance, the lowest operating costs, precise temperature control, and a wide range of standard features and options.

Highly efficient and consumer friendly with sustainable design and construction, NIEROS® cooling tanks are a decided asset to your production—a perfect solution to your cooling and storage requirement.

Preserving all kinds of liquids, NIEROS® coolers are particularly suited for milk cooling and storage, which in turn imposes high demands on the

quality and hygiene. However, built to exacting specifications, they meet worldwide milk cooling and storage standards.

Holding from 100 litres up to 1400 litres, NIEROS® wide range of tank types allows our customers to buy a unit tailored to their specific needs and storage capacity requirements.

The coolers can be made from different stainless steel such as DIN 1.4404 (AISI 316 L), DIN 1.4571 (AISI 316Ti), or other type of stainless steel upon request.

FEATURES

- Stainless steel DIN 1.4301 (AISI 304)
- Insulated double-wall construction for high thermal storage efficiency
- Low energy consumption due to the quality of built-in components
- Electronic programmers with a digital display for precise, accurate and easy adjustment of the cooling and blending functions

■ Cooling Tank BHN V 1



- NIEROS® BHN V 1 is an open vertical cooler holding 100 or 200 litres of milk or other liquid. Made entirely of DIN 1.4301 (AISI 304) stainless steel, the cooling container is designed to cool the milk to 4 °C within two and a half hours, which greatly contributes to its quality. The container is fitted to a base with a built-in cooling unit and covered with a lid that carries the agitator, an inflow control device and an electronic programmer with a digital display for precise temperature and blending control.

Product model	BHN V 1 100
Volume	100 L
Electrical connection	230 V, 50 Hz
Dimensions Ø x H	590 x 1090 mm
Art. No.	6023-010
Product model	BHN V 1 200
Volume	200 L
Electrical connection	230 V, 50 Hz
Dimensions Ø x H	770 x 1170 mm
Art. No.	6023-020

■ Cooling Tank BHN V 2



- NIEROS® BHN V 2 is an open vertical cooler with a capacity range of 300 to 1400 litres.

The cooling container is fitted to a base with a built-in cooling unit and covered with a lid that carries the agitator and an electronic programmer with a digital display for temperature and blending control. The control panel is positioned on the cooler's lid along with the agitation system, which ensures the proper blending and even temperature distribution of the liquid.



Model Delta T
upon request

MODELS AND OPTIONS

- Separate cooling unit
- Electrical connection of 230 V, 50 Hz (per 800-L volume at most)

Product model	BHN V 2 300	BHN V 2 400
Volume	300 L	400 L
Electrical connection	400 V, 50 Hz	400 V, 50 Hz
Dimensions L x W x H	1770 x 935 x 820 mm	2130 x 1095 x 825 mm
Art. No.	6024-030	6024-040

Product model	BHN V 2 500	BHN V 2 650	BHN V 2 800
Volume	500 L	650 L	800 L
Electrical connection	400 V, 50 Hz	400 V, 50 Hz	400 V, 50 Hz
Dimensions L x W x H	2130 x 1095 x 920 mm	2200 x 1285 x 1000 mm	2425 x 1480 x 935 mm
Art. No.	6024-050	6024-065	6024-080

Product model	BHN V 2 1000	BHN V 2 1200	BHN V 2 1400
Volume	1000 L	1200 L	1400 L
Electrical connection	400 V, 50 Hz	400 V, 50 Hz	400 V, 50 Hz
Dimensions L x W x H	2425 x 1480 x 1065 mm	2425 x 1480 x 1200 mm	2425 x 1480 x 1330 mm
Art. No.	6024-100	6024-120	6024-144

Pressure Vessels

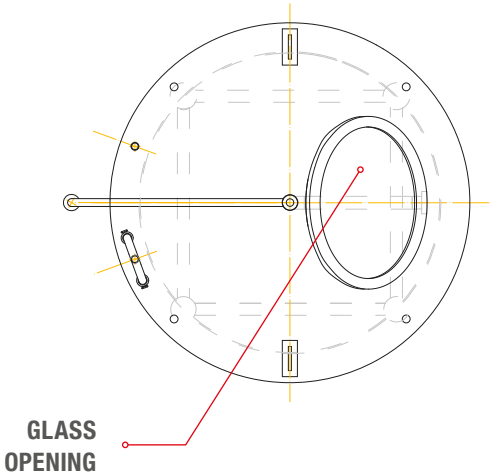
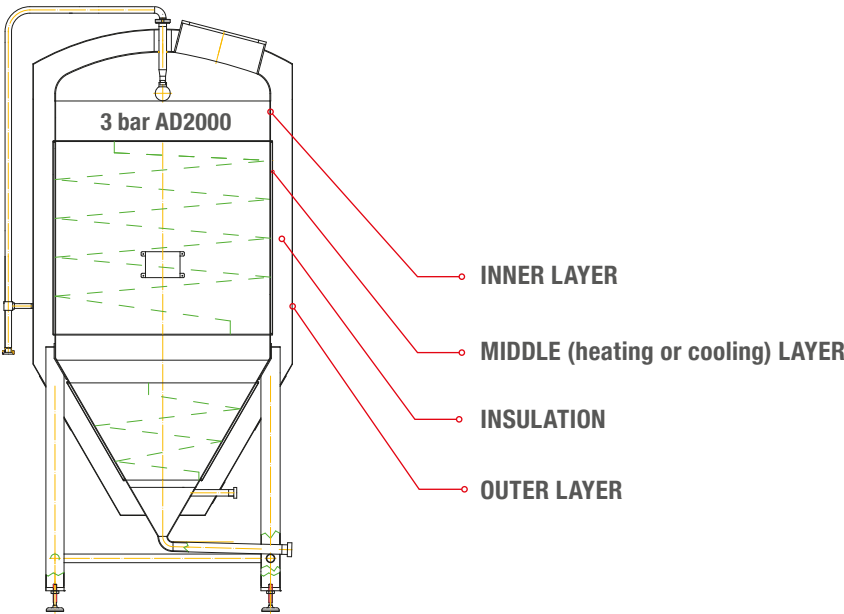
ABOUT NIEROS® PRESSURE VESSELS

With bespoke and extensive technical designs, specialist NIEROS® pressure vessels address a wide range of requirements for our business partners to meet the diverse needs of beverage and food industry coupled with the highest quality and safety standards.



PRODUCT SPECIFICATIONS

- Stainless steel DIN 1.4301 (AISI 304)
- Cooled or heated by means of a cooling / heating medium
- 3-layer coating (inner layer, middle – heating or cooling – layer, insulation, outer layer)
- Polyurethane insulation of 70 mm
- Ra 0.80µm brushed finish
- Maximum safe operating pressure: 3 bar (TÜV Certificate; AD 2000 Merkblatt HP 0/1002R, EN ISO 13.445 Pressure Vessel Certificate)
- Top manhole / man-size glass revision opening



PRODUCT OPTIONS AND ADDITIONAL EQUIPMENT

- Stainless steel DIN 1.4571 (AISI 316L), stainless steel DIN 1.4404 (AISI 316Ti) or other material available upon request
- Uninsulated, single-layer insulation, double-layer insulation
- Insulation of 100 mm or other thickness available upon request

Product model	Horizontal cylindrical vessel
Volume	500–2.500L

Product model	Vertical cylindrical-conic vessel
Volume	500–10.000-L volume. The cylindric and conic part are cooled separately.

Impact Protection

ABOUT NIEROS® IMPACT PROTECTION

NIEROS® stainless steel and concrete impact protectors (i.e. guardrails, corner and wall guards) are specially designed for room, hallway and warehouse installation with small or large operation. They are a great way of giving visual guidance and reducing the chances of damage occurring during food transportation.

■ Impact Protection Railing RSG and RSP



- With a brushed surface finish and floor-fitting baseplate, NIEROS® Impact Protection Railing RSG and RSP are designed to protect the walls and equipment while the guardrails also guide the personnel through the production area, creating a seamless workflow.

Product model	RSG 100	RSG 200
Size	1000 × 800 mm	2000 × 800 mm
Art. No.	7580-004	7580-010

Product model	RSP 100
Size	1000 mm
Art. No.	7580-020

■ Corner Guards ES



- With a brushed finish and a tile-fitting (model ESA) or screw-mounting (model ESS) plate, NIEROS® ES Corner Guards are a perfect addition to your impact protection equipment.

Product model	ESA 150	ESA 200
Length	1500 mm	2000 mm
Art. No.	7564-115	7564-120

Product model	ESS 150	ESS 200
Length	1500 mm	2000 mm
Art. No.	7564-315	7564-320

■ Protective Baseboard PB



- A stainless steel round modular construction with round inner and outer edges, and flat parts up to 6 m in length make NIEROS® PB Protective Baseboard a highly durable and reliable impact protection device.

Product model	PB
Length	Upon request
Art. No.	Upon request

Drains

ABOUT NIEROS® DRAINS

With a special line of drainage products, we have developed an excellent system for efficient wastewater management to ensure a hygienic and healthy environment in production facilities.

Delivering highly functional drainage solutions, NIEROS® drain system boasts a wide selection of time-tried and proven systems available for various types of industrial flooring as well as for all situations encountered in the respective branches which require first-rate hygienic properties and easy access for cleaning and inspection.

NIEROS® drain system consists of four basic components with the possibility of being

combined on the easy-to-install, add-on principle so as to produce numerous variations and provide a comprehensive solution for any industrial drainage need.

- Floor drains and gullies
- Trench drains
- Slot drains
- Covers and grates

With this in mind, every product can be manufactured from chemically more resistant stainless steel such as DIN 1.4404 (AISI 316L), DIN 1.4571 (AISI 316Ti) or other types of steel upon request.



FEATURES

- Stainless steel DIN 1.4301 (AISI 304)
- Heavy-duty models capable of withstanding heavy foot traffic
- Thermal-acoustic insulation
- Foul air trap to block sewer odour and smells
- Suitable for numerous industrial applications

PRODUCT OPTIONS

- DIN 1.4404 (AISI 316L), DIN 1.4571 (AISI 316Ti) or other stainless steel
- Diverse range of components or single units to combine with products' basic versions
- Completely customized
- Different shapes and cover load bearing capacity
- Vertical and horizontal

FLOOR DRAINS AND GULLIES

NIEROS® floor drains and gullies excel in design, durability and functionality. The products are ideally suited for production areas with high moisture and humidity as well as for floor installations with either waterproof thermal insulation or dry indoor conditions with a low water flow rate—all of which requires reliable drainage solutions that offer first-rate hygienic properties and easy access for cleaning and inspection.

A range of features including height adjustment, rotation and tilt make the drains for industrial applications easy to install, while smooth, easy-to-clean surfaces of NIEROS® stainless steel floor drainage products ensure excellent hygiene and flow capacity for optimum wastewater management.

MULTI-PIECE FLOOR DRAINS

NIEROS® multi-piece floor drains are designed for production areas with high moisture and humidity; more specifically, for floor installations with thermal insulation and a damp course (e.g. above or under cold- or deep-

freeze chambers and cooking chambers). Multi-piece floor drains are available in different dimensions with a horizontal or vertical outlet.

MODULAR SYSTEM

- Foul air trap
- Drain flange
- Height-adjustable drain end adapter
- Sludge bucket
- Frame section available in mesh or ladder grating designs, or in cover plate with round inlet slot diffuser

A variety of options are available with this model. For more information and custom solutions, please consult NIEROS® experts or distributors.



**Vertical drain
with mesh square grating**



**Horizontal drain
with drain flange**

ONE-PIECE FLOOR DRAINS

NIEROS® one-piece floor drains are designed for floor surfaces without a damp course, such as dry floor, backyards, and ground floors. The drains are equipped with a removable sludge bucket to retain large particles and prevent clogging, which in turn maximizes flow and makes cleaning easier.



MODULAR SYSTEM

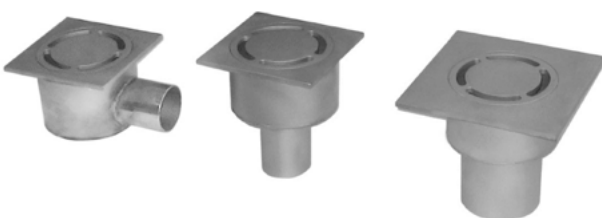
- Integrated foul air trap
- Sludge bucket
- Grate or cover plate

■ Integrated Drains



- NIEROS® integrated drains are used in processing rooms, hallways, changing rooms and areas where no thermal insulation and damp course are required. Available in DN50, DN70 and DN100 vertical or horizontal outlets, each individual set includes one drain with a foul air trap, sludge bucket and a cover plate.

■ Sanitary Drains



- Available in DN50 and DN70 vertical or horizontal outlets, NIEROS® simple one-piece drains are a perfect solution for restrooms, wardrobes with showers, and other areas where no large quantities of water need to be drained. Features such as compact dimensions, sturdiness and durability make NIEROS® drains usable everywhere while ensuring excellent flow capacity for superior hygiene.

■ Dry Drains

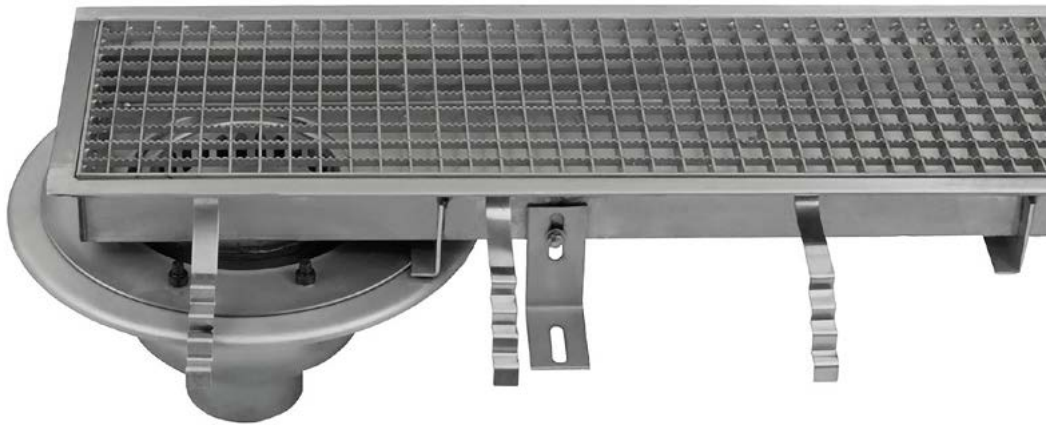


- NIEROS® dry drains are used in production areas with predominantly dry indoor conditions, such as in pharmaceutical or bakery industry where little wastewater and a low flow rate is to be expected. Available in DN70 and DN100 vertical or horizontal outlets, the drain consists of a drain body and a cover plate coupled with EPDM rubber washer and a special opening system to make the drains hygienic and easy to clean and maintain.

TRENCH DRAINS

NIEROS® trench drains are developed for use within demanding load and flow application areas, e.g. in large kitchens, in front of cooking chambers, and in slaughterhouses where a large amount of water, full of dirt particles, needs to be drained in a very short period of time.

A wide drain body performs the function of a water reservoir by preventing flooding when a large amount of water is poured onto the floor at once or in a short time span. NIEROS® trench drains are available in either longitudinal or cross slopes to ensure excellent flow capacity while different grating designs capture debris passing through the drain system.

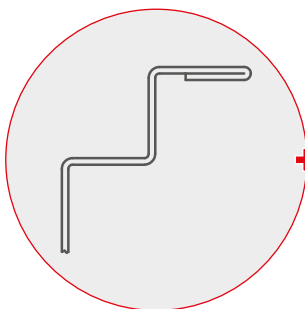


MODULAR SYSTEM

- Trench drain body
- Foul air trap
- Drain flange
- Sludge bucket
- Grate or cover plate

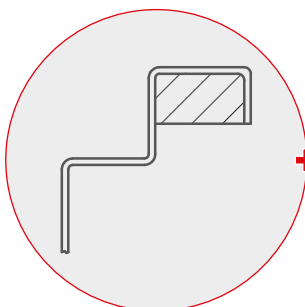
MODELS AND OPTIONS

- Available in the following edge designs:
 - **Type A**
Flat hem edging
 - **Type B**
U-shaped edging (to be filled with concrete)
- Available in the following versions:
 - Width: 150 mm, 300 mm or 450 mm
 - Length: from 550 mm to 6050 mm
 - Different stainless steel grates



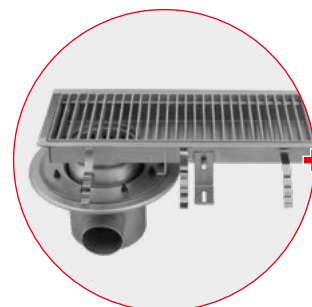
+

Type A



+

Type A



+

Horizontal drain
with drain flange

SLOT DRAINS

NIEROS® slot drains are used in installations that experience a low water flow rate, including most processing rooms, halls, cold rooms and warehouses. Despite a narrow drain body, the hygienic design makes them easy to clean. NIEROS® slot drains are available in longitudinal or cross corrosion-resistant slopes.



MODULAR SYSTEM

- Slot drain body
- Sink drain (attached to max. 4 slot drains)
- Drain flange
- Foul air trap
- Sludge bucket
- Grate or cover plate to combine with floor drains

MODELS AND OPTIONS

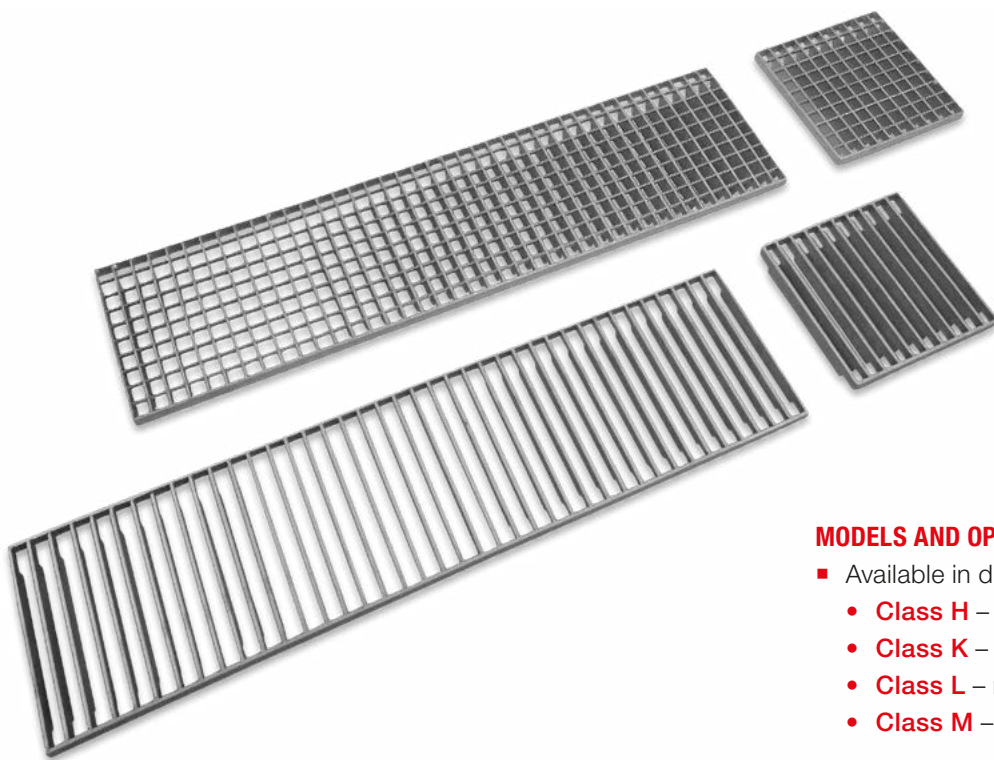
- Available in the following edge designs:
 - **Type A**
Flat hem edging
 - **Type B**
U-shaped edging (to be filled with concrete)
- Available in the following sizes:
 - Width: 80 mm
 - Length: from 550 to 6050 mm
- Optional: Water collection boxes with integrated drain
Used for collecting wastewater from slot drains in areas without a damp course or thermal insulation. Foul air trap included.



**Siphon with
integrated drain**

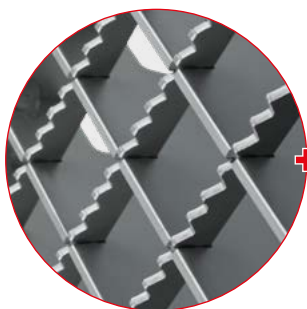
COVERS AND GRATES

NIEROS® covers and grates can be used in combination with floor and trench drains or as an independent unit. By capturing debris, preventing them from passing through the drain system, they significantly contribute to efficient wastewater management and, last but not least, to a healthy environment and the well-being of everyone in the production facility.

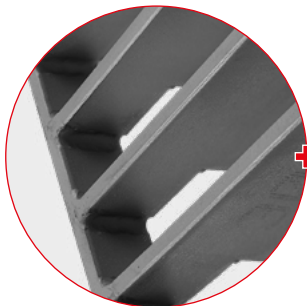


MODELS AND OPTIONS

- Available in different load classes
 - **Class H** – max. 150 kg
 - **Class K** – max. 300 kg
 - **Class L** – max. 1500 kg
 - **Class M** – max. 12,000 kg
- Available in different sizes
 - Width: from 105 mm to 400 mm
 - Length: from 250 mm to 1000 mm
- Available in three versions
 - Ladder grating
 - Mesh grating
 - Cover plate



Anti-slip
mesh grating



Ladder grating



Cover plate

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