

SPECIFICATIONS

ARTICLE

Designation : **Corridor BB**

Code bobet : **19995**

Selling Unit : **Unit**

Non-contractual pictures

**CHARACTERISTICS**

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

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

GUARANTEED CLEANLINESS AND EASE OF FLOW

Two sensor cells provide automatic activation of the device.

The start-up is actually done by the passage of the boot in front of the cell.

COMPACT - REDUCED DIMENSIONS : W.980 x D.1274 x H.1255 mm

POWERFUL AND EFFICIENT

Five motors : One per brush

Total power of 1.61 kW

Water supply by solenoid valve

Dosing by Venturi

EASY MAINTENANCE AND CLEANING

The device is easy to maintain thanks to the removing of vertical brushes without any tool

It is supplied with 2 removable waste collection baskets, and a siphoned evacuation.

SILENT : 70dB

The Corridor BB is supplied with :

- 4 adjustable feet, polyurethane base and stainless steel stems
- 1 electric box with 1-meter cable fit with 1 plug
- 1 key for the electric box
- 1 key for the brush trap
- 1 manual of instruction

The installation of this device requires :

- One 400V three-phase + earth (4 G 2.5 mm²), protected by a GFCI 30 mA
- One water supply, maxi 40°C and maxi 4 bars, connection on male coupling 20/27
- One 40 mm diameter dirty water drain (device supplied with an integrated siphon)

DESCRIPTION :

Overall length : 1274 mm

Overall Width : 980 mm

Overall Height : 1255 mm

Weight : 198 kgs

Noise Level : 70 dB

Motor power uppers washer : 3 x 0.37 kW

Motor power soles washer : 2 x 0.25 kW

upper brush rotation speed : 155 rpm to 50 Hz

soles brush rotation speed : 280 rpm to 50Hz

Index protection : IP55

Motors voltage : 400 V three-phase + earth

Control voltage : 24 V AC

Frequency : 50 Hz

Water Consumption : 4 l/mn to 4 bars

APPLICATION :**ADVICE TO USE**

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

MAINTENANCE

- This machine requires practically no mechanical maintenance. Nevertheless, to be sure to obtain durable service from this Corridor BB we recommend you to clean the brush system and the receptacle systematically. Degreasing and disinfectant products are essential to satisfactory cleaning and also to ensure a long service life for the brush system components.
- To insure that the dirty water flows freely, two removable baskets catch waste under the brushes. Depending on the frequency of use it is important to clean them regularly. In case of intensive use, it is necessary to clean them twice a day.

In order to ease this operation, these baskets are in the form of two sliding drawers, they can be reach by the front, under the sole brushes.

- To ease the daily cleaning of this device, the brushes are quickly removable.

STANDARDS :

In compliance with the hygiene and safety rules that must be applied, with the Directive 2006/42/EC and with the national regulations transposing it and with the EMC 2014/30/EC.

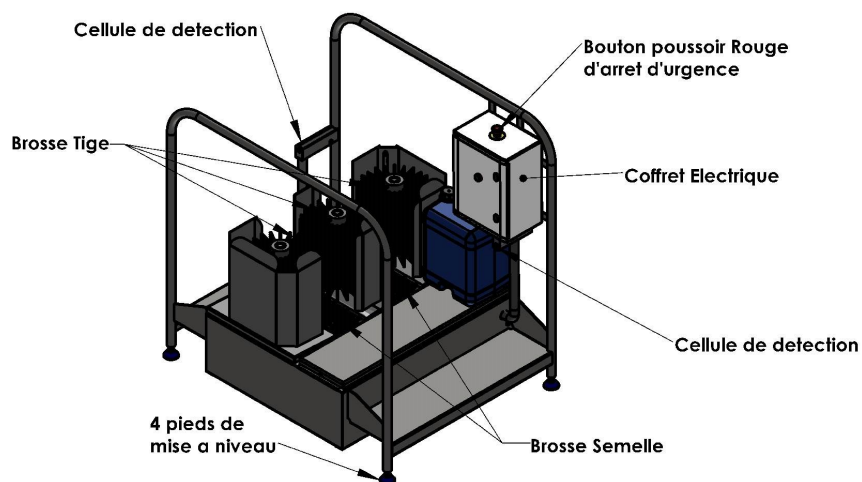
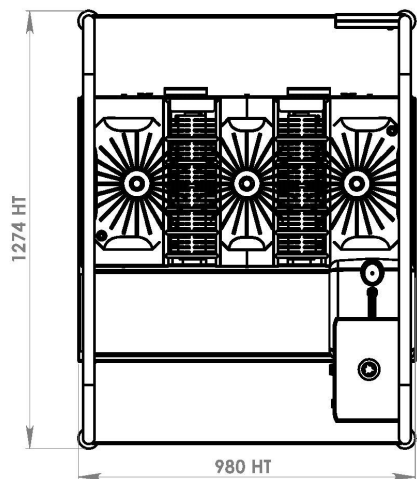
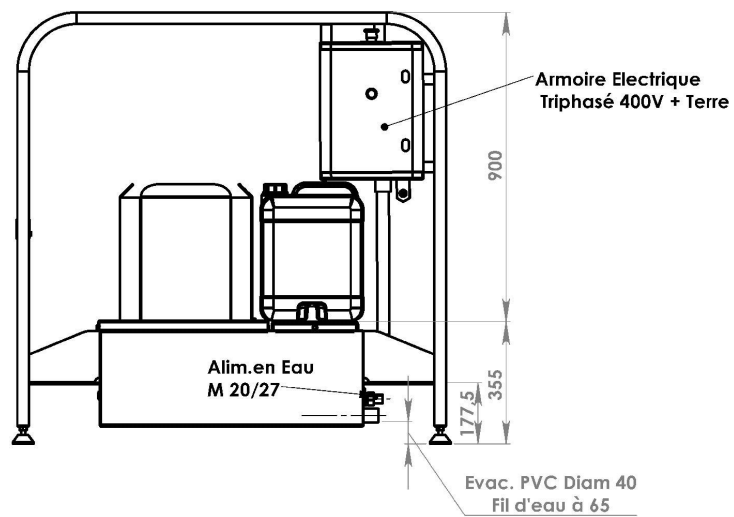
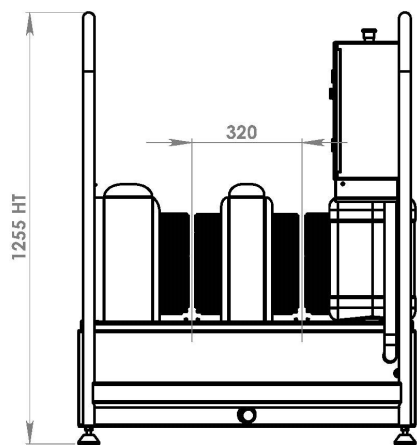
SPARE PARTS :

See instruction manual supplied with the unit

ALIMENTARITY :

To ensure durability, our products are manufactured in austenitic stainless steel (food grade approved), standard 1.4307 (304L). Manufactured in our own Production Department under protected atmosphere and in accordance with the welding process "T.I.G".

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Dimensional datas are subject to change