ENTRYWAY FOAM SANITIZER

The “ENTRYWAY FOAM SANITIZER” is an aid to the food processing environment which assists with minimizing the spread of environmental organisms through cross-contamination of employee’s, equipment and supplies.

- It works on the basis of applying a foamed sanitizing solution near the entrance to doorways where traffic can have an impact on the spread of microorganisms.

- Sanitizing solution assists with the reduction of microbiological growth on the floors, footwear and equipment traveling through the foam.

- Can be applied by activating a smart timed relay, photo eyes, or by mechanical activation. Smart timed relays allow the system to be shut off and activated based on the amount of traffic through the areas.

- Several types of sanitizers can be used with the ENTRYWAY FOAM SANITIZER. Such as quaternaries, peracetic acid, chlorine dioxide, acid sanitizers and others.
FEATURES & BENEFITS

- Smart relays allow for operation at specific times of the day and specific timing intervals.
- Regulated air pressure resulting from the added regulator attached.
- Multiple dispensing nozzles available for the varying applications.
- (Optional) internal air driven pump allows for consistent output.
- Dispensing nozzles can be adjusted for wide or narrow traffic applications.
- Pick up systems include ID Tags, foot valves and check valves for the prevention of siphoning, back flow and misreading of drums.
- Complete installation includes all chemical lines from drum to point of use.
- Dispensing pumps are ID Tagged for ease of reading and safety.
- An Anderson Representative can assist with the design and installation to fit your needs.

CONTROL FUNCTION

- Smart relays
- Simple on/off timers
- Air driven pumps

SPECIFICATIONS

- 110 volt electrical power required to activate the unit
- 50 psi minimum air supply (filtered of water and oil contaminants)
- 7 scfm air volume required

OPTIONS

- Tamper proof available upon request
- Graco 205 air driven pumps available
- Photo eye activation