

foodclean

Bastion

ENTRY SYSTEMS
& ACCESSORIES



**INNOVATIVE ENTRY SYSTEMS TO MEET
THE DEMANDS OF BUSY FOOD FACTORIES**

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ENTRY SYSTEMS & ACCESSORIES





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Bastion

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**MANY OF THE BASTION PRODUCTS
CAN BE CUSTOMISED TO YOUR
SPECIFIC NEEDS.**

CONTACT THE FOODCLEAN
TEAM FOR YOUR TAILORED
BASTION ENTRY SYSTEM

 **+44(0)1522 703 703**

 **sales@foodclean.com**

SINKS & HANDWASHING ACCESSORIES



WASH BASIN WITH CUPBOARD/BASE

6215

Design as with Wash Basin 6210, except with base designed as double door cupboard for storage of objects such as cleaning agents, cleaning utensils and boiler.



Outstanding Flexibility

Options include water supply from a sensor or knee valve, mounted soap and/or disinfectant dispensers and wall or floor mounting.



Assembly-Ready

The wash basin & cupboard is supplied with water discharge, faucet aerator, sensor or knee valve and temperature mixing valve included.



Useful Storage

With the lockable cupboard, to keep items such as cleaning agents, cleaning utensils and hot water tanks in a safe and secure place.



Technical Data

Dimensions mm (W x D x H) - 500 x 465 x 1345
Electrical Connection Sensor - 230 V/N/PE
Warm Water Connection - 1/2"
Cold Water Connection - 1/2"
Water Outlet - 1/2"

WASH BASIN 6200 & 6205

The Wash Basin 6200 and 6205 serve for washing hands in food processing industries.

The water can be turned on either via a sensor or a knee valve, both are located in the front panel.

The wash basin is supplied assembly-ready with water discharge, includes faucet aerator, sensor or knee valve, and temperature mixing valve.

Options

Integrated continuous flow heater

Battery-operated sensor armature



Technical Data

Warm Water Connection - 1/2"

Cold Water Connection - 1/2"

Water Outlet - 1/2"

Dimensions vary between the two variations please contact the team for more information +44(0)1522 703 703 or sales@foodclean.com

WASH BASIN 6210

Wash basin 6210 serves, due to the robust build, for cleaning hands in the food industry.

The smooth rear panel offers safe splash-water protection, which can also be used to attach soap or disinfectant dispensers.

The water can be turned on either via a sensor or knee valve. The knee valve is located in the slanted front panel. The sensor, depending on the model, is located either on the front or rear panel.

The wash basin is supplied assembly-ready with water discharge, includes faucet aerator, sensor or knee valve, and temperature mixing valve.

Options

Anti-legionella control

Integrated continuous flow heater

Mounted soap and/or disinfectant dispenser

Floor or wall mounted



HANDWASH CHANNEL



TWO=6220

THREE=6221

FOUR=6222

FIVE=6223

SIX=6224

The Handwash channel is available with **2-6 washing bays**.

The smooth integrated rear panel acts as splash-water protection and offers space to attach soap disinfectant dispensers. The water can be turned on either via a sensor or knee valve. The knee valve is located in the slanted front panel. The sensor, depending on the design, is located either in the front or rear panel.

The drainage connection can be positioned left, right or in the centre.

TECHNICAL DATA

Dimensions mm (D x H)* - 450 x 663

Warm Water Connection - 3/4"

Cold Water Connection - 3/4"

Drainage Outlet - 1 1/2"

*Width varies between the number of bays from 1050mm - 3050mm



VARIATIONS

FREE STANDING

6225

STAINLESS STEEL TAP

6226

**THE BASTION HAND WASH CHANNEL
CAN BE TAILORED TO YOUR SPECIFIC NEEDS.**

CONTACT THE FOODCLEAN TEAM TO FIND
THE BEST SOLUTION FOR YOUR REQUIRMENTS

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SOAP/DISINFECTANT DISPENSERS

The soap/disinfectant dispenser is constructed from a stainless-steel casing in either open or lockable designs.

The rounded construction prevents objects such as cigarettes being placed on top of it.

A 1000 ml plastic refill bottle is included.

OPEN
6230



LOCKABLE
6231



LOCKABLE
VERSION
AVAILABLE
6246

PAPER ROLL
TOWEL
DISPENSER
6245



The paper roll towel dispenser 6245 has a splash-proof protected stainless steel body and is designed for commercial standard paper rolls.

The slanted top surface prevents objects being placed on top of the unit.

LOCKABLE
VERSION
AVAILABLE
6248

FOLDED
PAPER TOWEL
DISPENSER
6247



The folded paper towel dispenser has a splash-proof protected stainless steel body and is designed for commercial standard folded paper towels, fan-folded.

The capacity of the dispenser is 500 folded paper towels.

The slanted top surface prevents objects being placed on top of the unit.

REFILL
FROM THE
TOP

HAIRNET
DISPENSER
6249



The 6249 hairnet stainless steel dispenser ensures clean storage and easy withdrawal of hairnets. The slanted lid prevents objects being placed on top of the unit.

35L
6250



WASTEPAPER
BASKETS

60L
6251



Open-work basket made of stainless steel AISI 304



HIGHSPEED HAND DRYER 6240

The automatic high-speed hand dryer 6240 is especially suited for very fast hygienic drying of both hands and is delivered with a splash-proof protected stainless steel body for wall mounting.

During the drying process water that is blown away is diverted downwards through grating and disposed of via the drain to prevent contamination by splashing water.



**PREVENTS
CROSS-CONTAMINATION**



**EASY
CLEAN**



**STAINLESS
STEEL**

Technical Data

Dimensions mm (W x D x H) - 400 x 215 x 600
Electrical Connection - 230 V/N/PE
Heating - 2 x 450 - 900 W
Air Speed - 75-100 m/sec

HIGH SPEED TWIN MOTOR

SOLE CLEANING MACHINE

6260

The sole cleaning machine 6260 is designed for smaller businesses in the food processing industry and comes wired ready for connection to any 230 V socket.

A horizontally mounted rotating brush that is covered by a stainless-steel bracket ensures easy cleaning of the soles of shoes and boots.

The brush is activated by a button on the handle which simultaneously adds the cleaning agent and water mixture.

The cleaning agent concentration is adjustable using the different-sized nozzles, included in the delivery.

W x D x H
500 x 540 x 1025

43°C
MAX
TEMPERATURE
RATING



W x D x H
700 x 540 x 1025

43°C
MAX
TEMPERATURE
RATING

MANUAL
BRUSH FOR
BOOTLEGS



BOOT CLEANING MACHINE WITH MANUAL BRUSH

6261

The 6261 is similar to the 6260 above except that this is additionally equipped with a hand brush for the cleaning of the bootlegs, carried out using water.

W x D x H
720 x 415 x 1020

43°C
MAX
TEMPERATURE
RATING

SOLE & SIDE SOLE CLEANING MACHINE

6262

The cleaning machine for soles and sole sides 6262 is designed for companies in the food processing and canteen industries and is designed for effective cleaning of soles and sole sides.

The brush is activated by a stainless-steel button on the handle, which simultaneously releases the cleaning agent and water mixture. The concentration of the cleaning agent can be controlled by the nozzle that comes in adjustable sizes (included in delivery).



43°C
MAX
TEMPERATURE
RATING

ADJUSTABLE
DILUTION

EASY
CLEAN

BOOT CLEANING MACHINE FOR SOLES & LEGS

6263

The boot cleaning machine 6263 serves to clean both the boot soles and bootlegs. The one horizontally mounted brush and the two standing brushes are activated by a stainless-steel button on the handle, which simultaneously releases the cleaning agent and water mixture.

The concentration of the cleaning agent can be controlled by the nozzle that comes in adjustable sizes (included in delivery).

The brushes are easy to wash and can be removed without the use of tools.



WALK THROUGH BOOT CLEANING MACHINE INCLUDING LEGS

6264

The walk-through boot cleaning machine enables a quick and thorough cleaning of the boot legs and soles of a great number of people in a short amount of time. The side handrails ensure a safe hold when passing through the machine. The cleaning agent concentration can be adjusted by the nozzle that comes in different sizes (included in delivery). The brushes are easy to wash and can be removed without the use of tools.

WASHES
BOOT LEGS UP
TO **350mm**
HIGH



304
STAINLESS
STEEL



ADJUSTABLE
DILUTION



5 ROTATING
BRUSHES



Technical Data

Dimensions mm (W x D x H) - 1244 x 750/1360 x 1294

Electrical Connection - 400 V/N/PE, 50/60 Hz

Water Connection - 3/4" max 43°C

Drainage Outlet - DN 50

BOOT AND APRON WASHING STATION

6265

The boot and apron washing station is designed for manual cleaning of boots and rubber aprons. The contaminated rubber apron is spread out and fastened to the provided hanger and then cleaned by hand with the mounted brush. The boots are placed in the provided basin and cleaned with a spray nozzle.

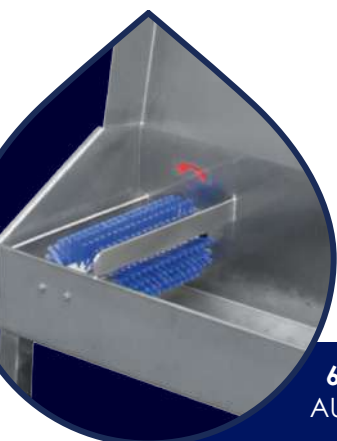
INCLUDES
BRUSH &
SPRAY GUN

Technical Data

Dimensions mm (W x D x H) - 1200 x 590 x 1900

Water Connection - 2 x 3/4"

Drainage Outlet - DN 50



6266 COMES WITH AN ADDITIONAL
AUTOMATIC SOLE CLEANING MACHINE

WALK THROUGH SOLE & BOOT CLEANING MACHINE



6270

The walk-through sole cleaning machine 6270 is designed for optimal cleaning of shoe soles.

Two horizontally mounted rotating brushes covered by a foldout floor grating made of stainless steel ensure the fast cleaning of the soles.

The rotation of the brushes is activated by sensors located at the entry and exit sides, which also activate the release of the chemical and water solution. The brushes can be adjusted to run between 1 and 10 seconds.

**THE BRUSHES CAN
BE REMOVED
TO MAKE
CLEANING
EASIER**



ADJUSTABLE
RUN TIME
1-10
SECONDS

Technical Data

Electrical Connection - 400 V/N/PE, 50/60 Hz
Power Consumption - 0.6 kW
Water Connection - 3/4" max. 43°C
Drainage Outlet - DN 50



TEMPERATURE
RATING



ADJUSTABLE
DILUTION



STAINLESS
STEEL

Available Additions

- 2-hand automatic disinfectant and turnstile
- Handwash sink with soap and paper towel dispenser, 2-hand automatic disinfectant, and turnstile
- Handwash sink with soap dispenser and high-speed hand dryer, 2-hand automatic disinfectant and turnstile (brush lengths 700mm or 1100mm)



ENTRY CONTROL DEVICE

6280

The entry control device 6280 guarantees a safe disinfection of hands through the tamper-proof two hand disinfection in connection with an automated turnstile.

The unit has a side-mounted canister holder and a multi-functional LED light, that indicates whether the unit is locked or unlocked.

It can be either designated to be one-way only or at the press of a button go both ways.



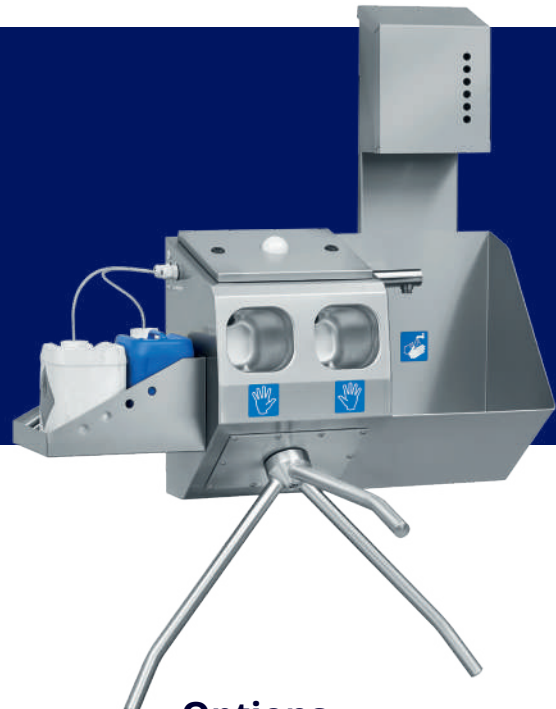
Technical Data

Dimensions mm (W x D x H) - 400/653 x 375/925 x 575

Electrical Connection - 230 V/N/PE, 50/60 Hz

Power Consumption - 0,2 kW

TAILOR TO YOUR NEEDS



Available variants

- Handwash sink with soap dispenser and towel dispenser
- Handwash sink with soap dispenser and high-speed hand dryer



304
STAINLESS
STEEL



**REDUCE
CROSS-CONTAMINATION**



**TIME
SAVING**

Options

- Wall or pedestal mount
- Left or right mount
- Soap dispenser
- Drum holder (non lockable or lockable)
- Hand dryer
- Paper towel dispenser

BOOT STORAGE

BOOT RACK 6300

The boot rack 6300 is available in wall or floor-mounted versions.
The boots dry through the ambient air.



CAN HOLD:

10 PAIRS | **15 PAIRS** | **20 PAIRS** | **30 PAIRS**

CUSTOM DESIGN AVAILABLE ON REQUEST



BOOT DRYING RACK 6310

The boot dryer 6310 is available for wall or floor mounting and features a warm air blower which can be controlled with either a thermostat and daily timer or a switch.

To dry the boots, the drying program runs for a time that can be adjusted (90-120 minutes).

The air sucked in by the blower is warmed up and blown into the boots.



CAN HOLD:

10 PAIRS | **15 PAIRS** | **20 PAIRS** | **30 PAIRS**

Options

- Wall or floor mounted
- Valve heads
- Ozone disinfection



Bastion ENTRY SYSTEMS



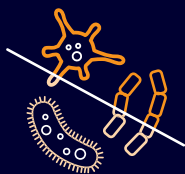
**ULTIMATE
INTERGRATED
HYGIENE
SYSTEM**



**OUTSTANDING
FLEXIBILITY**



SOPHISTICATED ENTRY SYSTEMS



**REMOVE DIRT &
CONTAMINANTS.
REMAIN CLEAN
& COMPLIANT**

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CAN BE CUSTOMISED TO YOUR
SPECIFIC NEEDS.**

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BASTION ENTRY SYSTEM

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SUSTAINABLE FOOD HYGIENE



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