

HANDWASHING UNITS



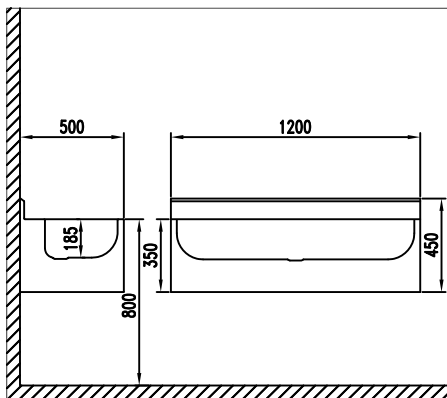
C600

SOEMA has come up with a whole range of electronic hand-washing units constantly complying with:

- what the Department of Industrial Hygiene has established in “guidelines for the definition of standards of safety and hygiene in operating departments”.
- what is provided for by Law 193/07 (former 155/97) concerning HACCP (Hazard Analysis And Critical Control Point) for premises of food industry and by Law 626/94 regarding the measures to protect the health and safety of workers at work.

The handwashing units are entirely made of stainless steel: they consist of one single block including a sink and an upper panelling forming an even surface without sharp corners and edges. The upper part of the panelling has an inclination of 30° to prevent any build-up of dirt. The outside of the handwashing unit is shot peened: shot peening is a special treatment that smoothens and hardens the outer surface of the material thus making it much easier to be cleaned.

The units are basculating in order to allow easy accessibility to all components for maintenance, inspection and disinfection.



C600

Rectangular channel-type sink with panelling under basin. Sink in AISI 304 stainless steel with rounded edges, without overflow. Micro-bead-blast finish. Sizes: 1200x500x450 mm. Equipped with a U-trap and fixing brackets in stainless steel.