Machines & Accessories

Products

Hygienic Doormat



Usage Purpose

It's used for disinfect the bacteria, mold, ferments, fungus and viruses from the shoes in the places that require hygiene.

USAGE AREAS:

Food and drug production facilities, hospitals, clinics, pet clinics, dental clinics, poultry farms, barns, milk processing facilities, swimming pools and sauna entries, sportive facilites, kindergartens, etc.

HOW TO USE

1. Disinfectant that poured onto the door mat penetrates the liquid within the door mat. Dirt, dust, and foreign organic substances remain on the surface. When someone steps onto the door mat the surface yields under the weight and the disinfectant liquid contacts with the base of the shoes.

2. While this removes the dirt and the mud from the base of the shoes, it also destroys the bacteria thereof. When the weight is lifted the surface re-absorb the liquid and the dirt remains on the surface.

How to Apply

Place the doormat in the entrance of the premise and pour a 5-10% diluted disinfectant onto it. Mat absorbs it in a short while and becomes ready for usage.

Its Benefits

- Provides continuous cleanness and hygiene
- Prevents the feet disorders and the contamination.
- Provides efficient disinfection usage
- It's easy to place and use. Easy to maintain.
- Has a wide range of usage areas

Doormat Disinfectant

Acidex Quat Dez Food 11

QAC Based Disinfectant

- Especially formulated disinfectant to use on hygiene mats and door mats.
- Especially created for veterenary, dairy, food, meat, fish and poultry industries.
- It is a concentrated Quaternary Ammonium based disinfectant and effective on various virus types.

The product is applied for hygiene mats in entrance of production areas to kill germs and bacteria.

ON HYGIENE DOORMATS; For foot disinfection, 5% of this solution QUAT-DEZ FOOD 11 is prepared and applied to doormat.

On the other hand, 2% of this solution is prepared for the Surface & Equipments disinfectant.





Product Code	: GD 05-1	GD 05-5	GD 05-20
Weight/Volume	:1L	5 L	20 L
Packaging	: 16 pcs.	4 pcs.	1 pcs.

Machines & Accessories

Milking Machine



ULV Mist Sprayer



FK 90 Mobile Foam Machine

with Compressor



F 90 Mobile Foam Machine

without Compressor







Machines & Accessories

Hygiene Control Measuring Device PD-30



It's used in detection of contamination on the equipment and employees' hands in all places where the hygiene is most important. By hygiene control device the hygiene can be monitored at all time so that the risk of food-poisoning can be reduced.

It helps to establish hygienic standards by easy and fast hygienic controls made at the critical points.

Usage Areas: Integrated Meat Production Facilities, Milk Processing Facilities, Poultry Farms, Food Production Facilities, Industrial Kitchens, Hypermarkets, Cafeterias, Patisseries, Restaurants, and Hospitals. It's also used by municipalities and military facilities for hygienic purposes.

At the Food & Veterinary Processing

Is Cleanness of the Production Line Sufficient?

The system shows the contaminated areas and the level of the contamination during emergency situation.

Because it's dry swab, the system is effective for water samples too.

Personnel Education on Hygiene

Personnel Education on Hygiene

Real time feedbacks and easy-to-use protocols are useful tools for hygienic training.

Foam Maker Equipment







Teat Dip Cup







