



Industrial Washing Machines

# Hygiene Product Range



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# Boot Washers

## Why Choose Our Industrial Boot Washers?

- **Prevent Cross-Contamination:** Maintain strict separation between clean and production areas.
- **Maintain Facility Cleanliness:** Keep communal areas hygienic and free from contaminants.
- **Enhance Access Control:** Integrate with security systems to ensure compliance with hygiene protocols.
- **IWM Quality and Performance**



## Industrial Boot Washers for Food Production Hygiene

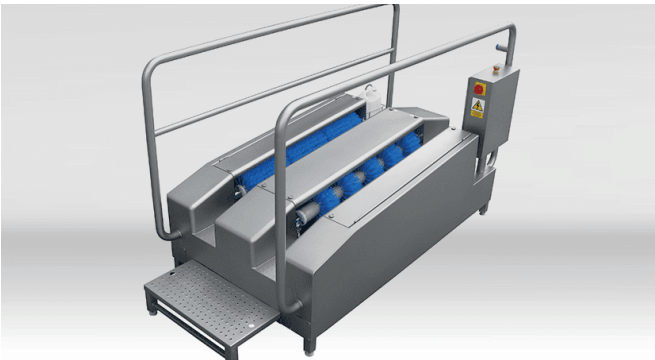
The Industrial Washing Machines Ltd. range of washing, disinfection, and sanitising stations are designed specifically for areas where production zones and clean zones of a food production facility meet. Our industrial boot washers play a crucial role in maintaining hygiene at these key transition points. By ensuring footwear is properly cleaned and disinfected, they help prevent contaminants from entering sensitive production areas, keeping your facility safe and compliant with hygiene regulations.

## Flexible Solutions for Every Need

Whether it's heavy-duty boots or lighter shoes, our industrial boot washers offer flexible solutions to suit all types of footwear worn in production areas. They can be placed at exit points to ensure that changing rooms and corridors remain free from debris and contaminants.

## Seamless Integration with Access Control

For added convenience, our boot washers can be easily integrated with your existing access control systems. This ensures that only authorised and clean personnel can access production zones, helping to maintain the highest hygiene standards throughout the facility.



Passage Sole and Top Washer



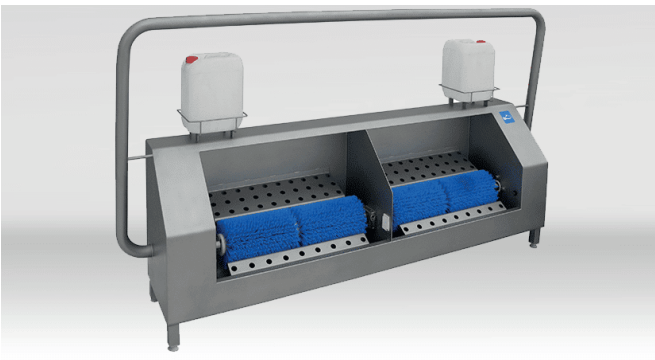
Boot Sole Top Washer



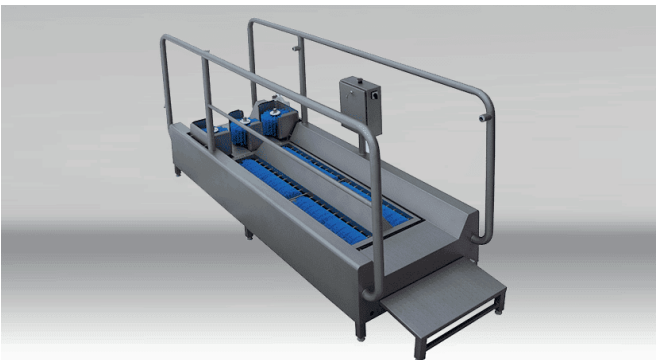
Boot Sole Washer



Low Heeled Shoe Sole & Top Washer



Multi-stand Boot Sole Washer



Passage Sole & Heel Washer



Passage Sole & Low Heel Washer

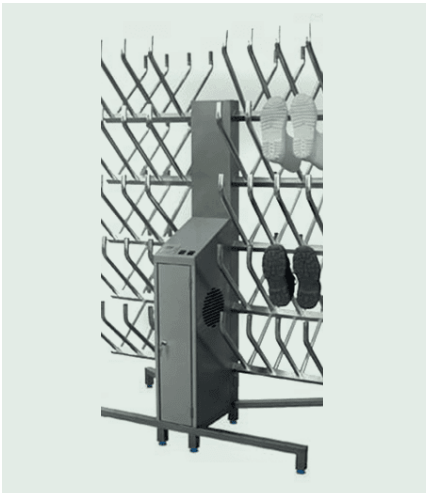


Apron Washer



# Boot & Shoe Drying

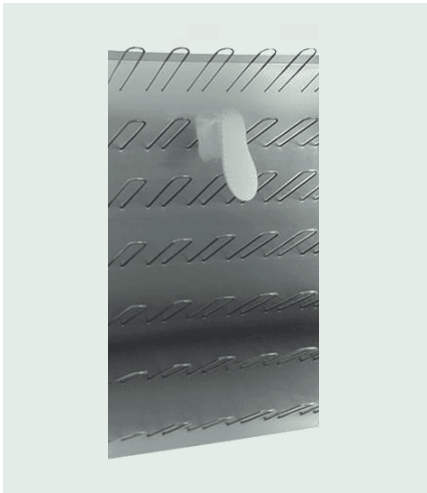
A full range of Boot and Shoe Racking and Drying/Sanitising Equipment is available from IWM



Double Boot Rack and Dryer



Single Boot Rack and Dryer



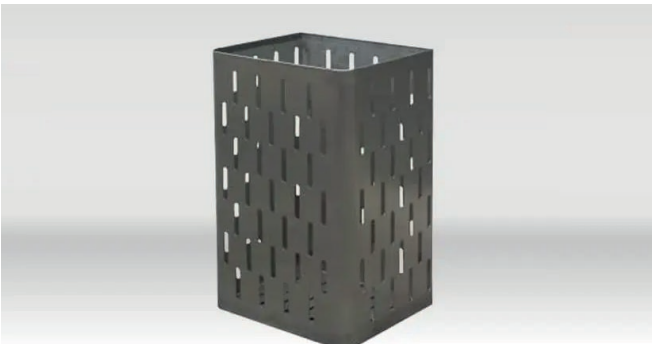
Wall Mounted Boot Rack



# Hand Washing/Sanitising Equipment

IWM's new range of hand sanitising stations are designed to significantly reduce the introduction of contamination in to the production area, from simple single user wash basins, to special purpose sinks with Knee or sensor operation.

Sensor operated hand wash and disinfection stations with access control turnstiles are also available, to ensure high levels of hygiene are maintained. Flexible solutions are available for all types of access in to and out of the production area.



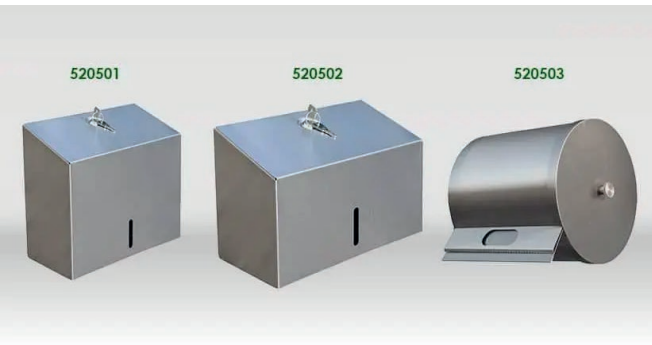
Basket for Paper Towels



Compact Sanitary Sluice



Hand Disinfection Stations



Hand Towel Dispenser





Handbasin ECO



Integrated Modular Sanitary Sluice



Knee Operated Handbasin



Low Heeled Shoe and Hand Disinfection Station



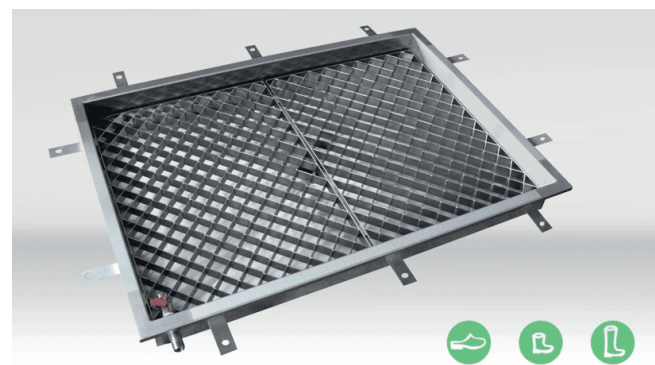
Monolithic Handbasin



Multi-Station Sink



Shoe & Hand Disinfection Stand



Shoe or Trolley Wheel Disinfection Bath

# Full range of stainless steel sinks, basins and hygienic factory furniture



# Cupboards & Lockers

The IWM range of stainless steel lockers and storage cupboards for washrooms and changing room is extensive. IWM can supply all types of hygienic furniture for aprons, coats, hairnets and shoes/boots to best suit your requirements and room layout.



Range of footwear storage & lockers



Apron and Coat Lockers



Changing Room Furniture

# Knife Sterilisers

## Knife Sterilisers for Food Safety

In food processing, hygiene is vital. Our knife sterilisers ensure knives are free from harmful bacteria, meeting EU hygiene standards (Directive 64/433) and safeguarding food quality.

## Complete Hygiene Solution

Our knife sterilisers offer a full hygiene system:

- **Washing:** Clean knives before sterilisation
- **Disinfection:** Eliminate harmful micro-organisms
- **Sterilisation:** Ensure knives are fully sterilised
- **Drying:** Prevent recontamination

## Why Choose Our Knife Sterilisers?

- Ensure food safety and compliance
- Reliable, quick, and efficient sterilisation
- Maintain food quality

Invest in our knife sterilisers for safer food production, compliance with regulations, and high-quality results every time.







## Industrial Washing Machines

The new range of hygiene products compliments IWM's already extensive range of washing and sanitising solutions, including tray washers, utensil cabinet washers, buggy and bin washers, sanitisers, weigh pan washers and pallet washers. IWM now supply a full range of specialist chemical detergent for all applications.

## Get in touch

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