

Specifications

AUTOfoam[®] Controller50

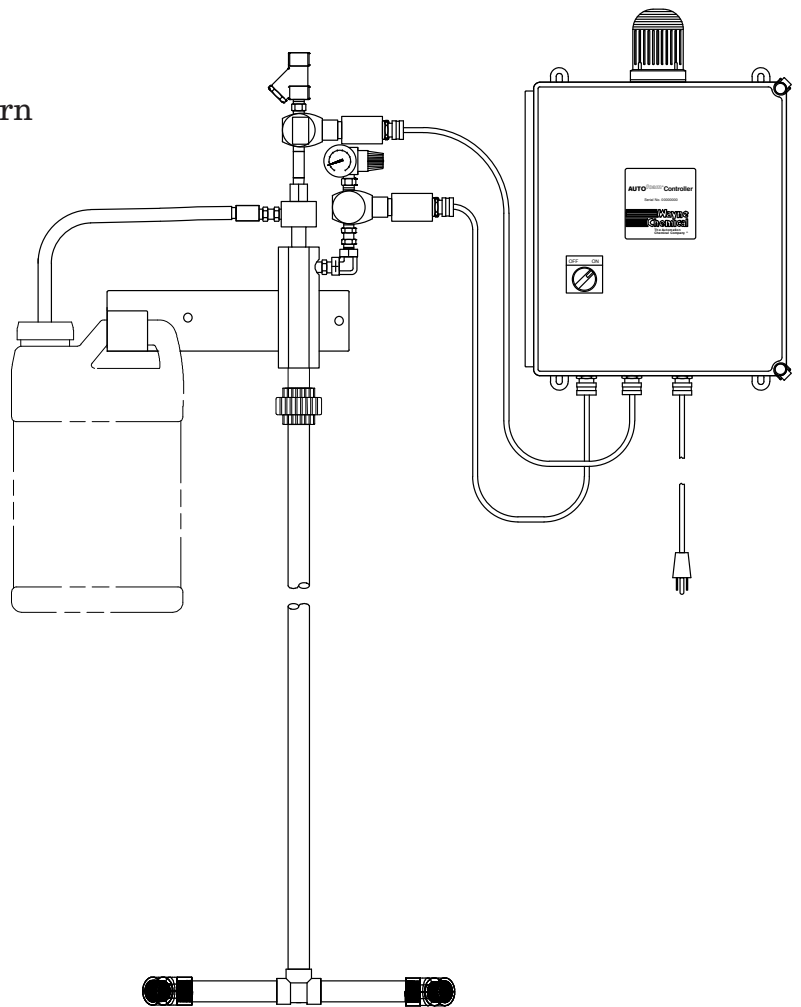
- Timer Controlled Floor Foam Sanitizer
- Nema 4X Fiberglass Enclosure
- Adjustments for Foam Delay and Foam Operation
- Flashing Light with Internal Mounted Horn
- Keyed On/Off Switch
- Stainless Steel AUTOfoam[®]50
- Schedule 80 PVC Header for Foam Application
- Built-in Hanger for Jerrican Container

Utilities:

- Air Flow: 54 scfm Maximum
- Air Supply: 100 psig Maximum
- Water: 100 to 1,000 psig

Electrical:

- 2.5 AMP Maximum at 120VAC
- Water: 100 to 1,000 psig



Version: 20211M

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(Continued:)

The AUTOfoam[®]Controller50 is an automatic foam applicator for generating a foam blanket of WC-147 SANITIZER, WC-157 SANITIZER or WC-197 SANITIZER in Ready-to-Eat Department floor entrances for sanitizing all types of traffic.

The AUTOfoam[®]Controller50's internal timer system can be adjusted to maintain the desired foam blanket of sanitizer in traffic areas throughout the production day. Foam headers can be designed to direct WC-147 SANITIZER, WC-157 SANITIZER or WC-197 SANITIZER foam into a variety of different sized doorways, hallways, large product storage entrances, etc. The recommended concentration is between 750 ppm to 1,500 ppm quaternary ammonium sanitizer.

The AUTOfoam[®]Controller50 is far superior to conventional footbaths. The continually replenishing application of WC-147 SANITIZER, WC-157 SANITIZER or WC-197 SANITIZER foam eliminates the contamination typical in contained footbaths. It also eliminates the need to clean or replenish conventional contained footbaths throughout the day. The floor foam application of sanitizer allows not only for sanitizing of foot traffic, but also fork lift traffic, product truck traffic, etc. This cannot be accomplished with conventional contained footbaths. The broad foam application also lessens the possibility of employees stepping around conventional contained footbaths.

The AUTOfoam[®]Controller50 is the ultimate in reducing cross-contamination by all types of traffic, both into and out of, Ready-to-Eat Departments, and is the only effective way to sanitize fork lifts and product truck traffic.

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