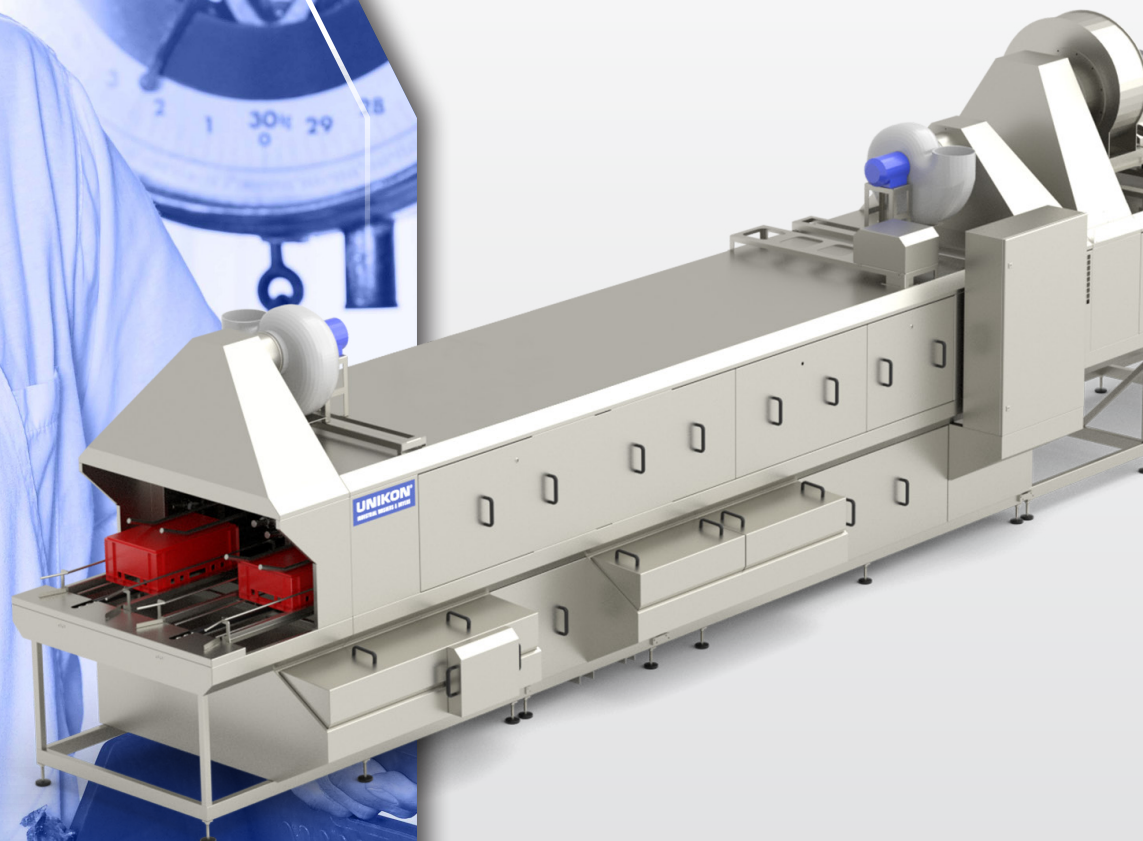


UNIKON®
INDUSTRIAL WASHERS & DRYERS


Meat processing industry

Industrial washing and drying machines



EXCEPTIONAL WASHING SOLUTIONS





Your company can only deliver quality products if you have a clean and hygienic production environment. This is quite a challenge as hygiene standards are strict and contamination is heavy. Dried-in meat, blood and fat can be very stubborn. During cleaning, proteins can also create unwanted foam. Bacterial contamination due to improper cleaning can have far-reaching consequences for your business and your customers. Unikon ensures that all production, packaging and transport equipment is actually clean (and dry).



Different types of moulds and cutting boards hygienically clean

In your business, you use different types of production equipment. Whether it is a cutting board with grooves that contain meat residues or different types of meat molds. With manual cleaning, the product may be optically clean but bacteria remain in the nooks and crannies. Thanks to **UNIKON's** unique, powerful pivoting cleaning system and specially designed machines, all your production equipment is hygienically clean.



Deboning gloves washed and dried quickly and hygienically

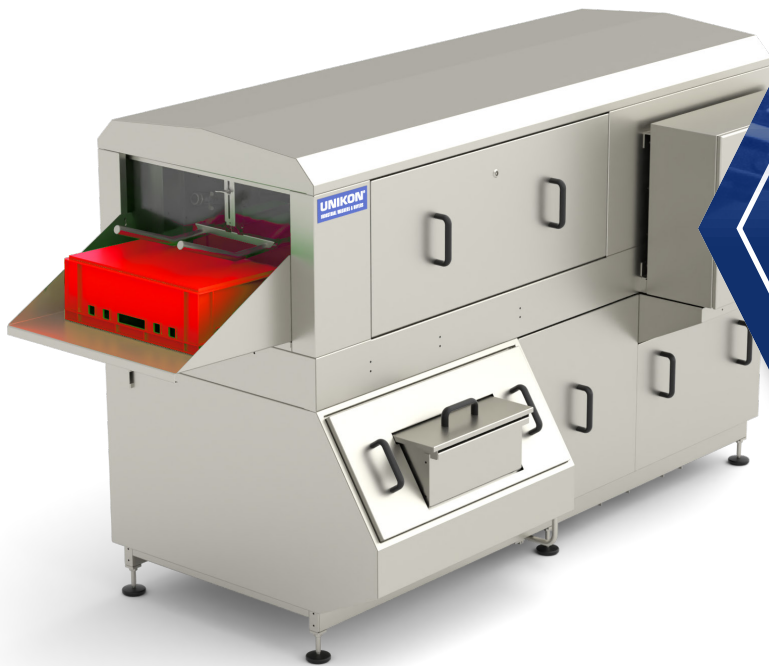
Deboning gloves are often still cleaned with a high-pressure hose. This is a labour-intensive and non-hygienic process. At first sight, the glove appears clean, but meat residues (and therefore bacteria) get stuck in the meshes of the glove. In addition, it takes a lot of time to wash the gloves and they are still wet after washing. This residual moisture facilitates bacterial growth. In close cooperation with a large Dutch slaughterhouse, **UNIKON** has developed a washing machine line that can hygienically wash and dry up to 50 deboning gloves in one go. Depending on the number of gloves to be washed, various versions are available.



Meat crates ready for use

In addition to hygiene and the right temperature, the prevention of residual moisture on the production equipment is important to prevent mould from forming. A crate must be completely dry before the meat goes in. It is difficult to dry plastic crates quickly, but with the latest technology **UNIKON** has a suitable solution.





We have the solution for you

Unikon has been supplying washing and drying machines to the meat processing industry worldwide since 1968. Thanks to these years of experience, we understand what the specific needs of your industry are and offer you the right solution.

Your crates, cutting boards, deboning gloves, moulds and trolleys

constantly
hygienically clean
and dry

In-house development and production

We develop, manufacture, sell and service industrial washing and drying machines worldwide from our facility in Barneveld, the Netherlands.

We work closely together with our partners all over the world, but development and manufacturing is completely in-house. This makes us remarkably flexible in meeting your needs and requirements. In the unlikely event that something should happen to your machine, we will help you quickly and in a problem-solving manner within 24 hours

UNIKON helps you with

- ✓ **Hygienic cleaning** specially tailored to meat crates, cutting boards, moulds and trolleys. Any contamination or residue is guaranteed to be removed, so that (cross) contamination, bacteria and moulds have no chance.
- ✓ **Rotating filter** so that meat residues are removed directly from the machine and do not remain in the waste water or filter system.
- ✓ **UV-tunnel** for disinfecting production equipment or carriers without using chemicals.
- ✓ **Sticker remover** by removing even several layers of stickers, both plastic and paper, with high pressure. Recycled water is used and sticker residues are discharged immediately so that they do not cause a blockage in the pump and filter system.
- ✓ **One washing machine** for all your different kinds of products. Crates, cutting boards and moulds can be cleaned and dried in one washing machine. Water supply, chemical dosage and temperature can be easily adjusted.
- ✓ **Unique drying result.** **UNIKON** has a high-tech spin dryer that even dries meat crates at the end of the washing process.
- ✓ **Sustainability** due to **UNIKON'S** unique spray system, dosage pump and reuse of washing water. This is an efficient way of using water, energy and chemicals. In addition, all our machines are 100% recyclable.
- ✓ **Modular and compact machine.** Space is often a problem. Our machines have a modular construction, which makes it easy to fit them into the production process. Thanks to the powerful pump and pivoting system, we are able to design the machines very compact.
- ✓ **High quality** to every detail, keeping maintenance costs low and your production high.

We like to refer to these projects, among others

Client

International meat and food company - Japan

Application

Washing of heavily soiled trolleys in which meat is smoked, 20 trolleys per hour

Challenge

Adjust height of machine to input level of work floor, different washing programs depending on soil, trolley must be bacterially and visually clean

Our solution

UNIKON TROLLEY WASHER Standard machine was adjusted in height so that trolleys can be easily driven into the machine, spraying system adjustable in height and capacity depending on trolley and pollution. Several trolleys can be washed in one cycle.



Client

Food industry - America

Application

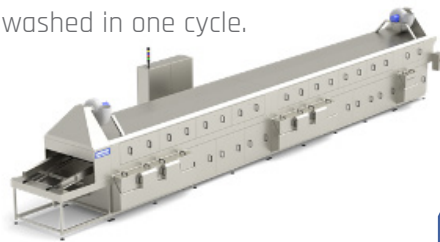
Washing of ham forms, 300 pieces per hour

Challenge

The available space was limited, extremely strong contamination

Our solution

UNIKON TUNNEL WASHING MACHINE Custom product infeed and custom pump allowing for higher capacity and a smaller machine footprint



Client

Slaughterhouse - Netherlands

Application

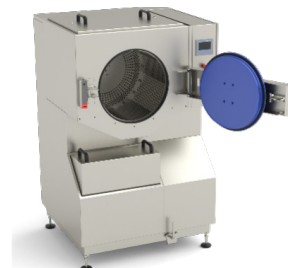
Washing and drying of deboning gloves. 50 gloves per wash cycle of 15 minutes

Challenge

Due to the structure of the gloves, dirt and bacteria are difficult to remove. High number of gloves to be washed per hour

Our solution

UNIKON DEBONING GLOVE WASHINE MACHINE Compact stand-alone machine with low water consumption and high productivity (50 gloves per 15 minutes). Machine is also equipped with a drying system



UNIKON has been providing high-quality (customized) industrial washing and drying solutions for more than 50 years!

UNIKON stands for:

- Quality, only A-brand parts
- More than 50 years of experience
- User friendliness
- Low maintenance costs
- Water saving and energy efficient systems
- Worldwide Unikon service

If you have any questions or you are interested in an industrial washing system, please contact us.

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