

UNITECH

ENGINEERING

ISSUE 10





Equipment Solutions for the Food Production Industry

Unitech is a leading supplier of high quality stainless steel and aluminium equipment to the food, beverage, pharmaceutical and other hygiene conscious industries.

Operating from our 75,000 square foot production facility in the heart of the West Midlands we offer a range of 'off the shelf' products as well as bespoke fabrications. We also have, through our experience the expertise to offer full turnkey projects with many impressive references both in the UK and worldwide.

In more recent years the Unitech group has grown substantially and still continues to grow.

Whatever your needs, contact us today, we are sure to have an answer to your procurement needs.

Bootwashers



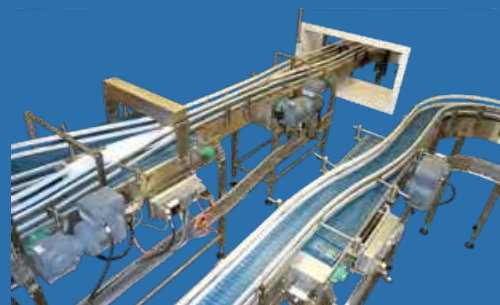
Lifting & Tipping



Conveyors & Sytems



Industrial Washing



Platforms

Design & Project Management



Kerbing & Drainage



General Equipment



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DS4 Combi



DS300S Metal Detector



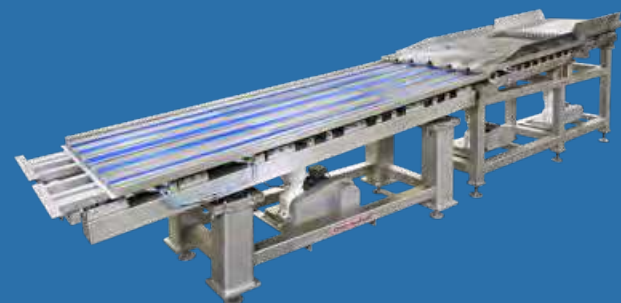
DS4 Checkweigher



Bench Scale



Laning Conveyor



Vibratory Conveyors



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Stainless Steel Tables



Managers Desk

Code **MD.001.00**

- 304 grade stainless steel
- Four adjustable feet
- Various drawer arrangement to suit requirements
- Upstand to rear
- Fully welded box section construction
- Optional paper trays
- 1500 x 750 x 750mm

Optional 3 Tier Paper Tray Code **PT.001.01**



Filing Cupboards

2 drawer Code **FC.001.01**
3 drawer Code **FC.001.02**
4 drawer Code **FC.001.03**

- 304 grade stainless steel
- Satin finish
- Lockable drawers
- Robust design
- Access for cleaning



Computer Cabinet

Floor standing Code **CD.001.00**
Desk top Code **CD.001.01**

- 304 grade stainless steel
- Pull out keyboard drawer
- Bottom cupboard
- Fully lockable
- Adjustable feet, bolt down for security



D1.001



D2.001



D3.001



D4.001

Desks/Lecterns

- 304 grade stainless steel
- Hygienic design
- Adjustable feet
- Robust and easy to clean
- Sloping top surfaces

| | | |
|------------------------------------|--------------------|--------------------|
| Standard desk | 560 x 596 x 900mm | Code D1.001 |
| Standard desk c/w cupboard | 560 x 596 x 900mm | Code D2.001 |
| Standard lectern | 596 x 596 x 1022mm | Code D3.001 |
| Standard lectern c/w undershelf | 596 x 596 x 1022mm | Code D4.001 |
| Standard lectern c/w 3 off drawers | 596 x 596 x 1022mm | Code D5.001 |

Lockable Tops and Cupboards Available

General Purpose Tables

Pizza Table

| | | |
|---------------------|-----------------------|-----------------------|
| 850 x 650mm (h x w) | aluminium | stainless steel |
| 900mm length | Code PT.001.01 | Code PT.S01.01 |
| 1200mm length | Code PT.001.02 | Code PT.S01.02 |
| 1500mm length | Code PT.001.03 | Code PT.S01.03 |

- 304 grade stainless steel tops with aluminium or s/s frames
- Ideal for environments where sorting and selecting processes are made
- Various overshef designs available



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in Bespoke

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Maple Blocks

- Removable 7" maple or hornbeam block
- Ideal for retail outlets
- Fully welded heavy duty
- Aluminium or stainless steel frame
- Shelf options available

Maple Blocks

| | aluminium frame | stainless steel frame |
|--------------------|-----------------------|-----------------------|
| 405 x 850 x 405mm | Code MB.A01.01 | Code MB.S01.01 |
| 455 x 850 x 455mm | Code MB.A01.02 | Code MB.S01.02 |
| 610 x 850 x 455mm | Code MB.A01.03 | Code MB.S01.03 |
| 760 x 850 x 455mm | Code MB.A01.04 | Code MB.S01.04 |
| 915 x 850 x 455mm | Code MB.A01.05 | Code MB.S01.05 |
| 610 x 850 x 610mm | Code MB.A01.06 | Code MB.S01.06 |
| 760 x 850 x 610mm | Code MB.A01.07 | Code MB.S01.07 |
| 915 x 850 x 610mm | Code MB.A01.08 | Code MB.S01.08 |
| 1065 x 850 x 610mm | Code MB.A01.09 | Code MB.S01.09 |
| 1220 x 850 x 610mm | Code MB.A01.10 | Code MB.S01.10 |
| 1370 x 850 x 610mm | Code MB.A01.11 | Code MB.S01.11 |
| 1525 x 850 x 610mm | Code MB.A01.12 | Code MB.S01.12 |
| 1675 x 850 x 610mm | Code MB.A01.13 | Code MB.S01.13 |
| 1830 x 850 x 610mm | Code MB.A01.14 | Code MB.S01.14 |
| 760 x 850 x 760mm | Code MB.A01.15 | Code MB.S01.15 |
| 915 x 850 x 760mm | Code MB.A01.16 | Code MB.S01.16 |
| 1065 x 850 x 760mm | Code MB.A01.17 | Code MB.S01.17 |
| 1220 x 850 x 760mm | Code MB.A01.18 | Code MB.S01.18 |
| 1370 x 850 x 760mm | Code MB.A01.19 | Code MB.S01.19 |
| 1525 x 850 x 760mm | Code MB.A01.20 | Code MB.S01.20 |
| 1675 x 850 x 760mm | Code MB.A01.21 | Code MB.S01.21 |
| 1830 x 850 x 760mm | Code MB.A01.22 | Code MB.S01.22 |



Clipboards & Document Holders

Recipe Card Holder Code **CH.001.01**

| | |
|-----------------------------------|-----------------------|
| Stainless steel clip boards | |
| Clipboard | Code CL.001.01 |
| Clipboard with return | Code CL.001.02 |
| A3 Landscape | Code CL.001.03 |
| A3 Portrait | Code CL.001.04 |
| A4 Aluminium Storage | Code CL.001.05 |
| Wall mounted specification holder | Code CL.001.06 |
| Document holder A4 | Code CL.001.07 |
| Pen - stainless steel | Code CL.001.08 |
| Pen - aluminium | Code CL.001.09 |
| Chain | Code CHAIN |

Stainless Steel Tables



Stainless Steel Tables

- 304 grade stainless steel top
- Stainless steel or Aluminium Frame
- Static or mobile
- Fully welded frame



Stainless Steel Topped Single Bar - 4 legs

| | | |
|--|------|------------------|
| Single bar - Standard stainless steel frame | | |
| 600 x 600 x 900mm | Code | TS.S14.01 |
| 900 x 600 x 900mm | Code | TS.S14.02 |
| 1200 x 600 x 900mm | Code | TS.S14.03 |
| 1427 x 600 x 900mm | Code | TS.S14.04 |
| 1800 x 600 x 900mm | Code | TS.S14.05 |
| 1427 x 750 x 900mm | Code | TS.S14.06 |
| 1800 x 750 x 900mm | Code | TS.S14.07 |
| 1800 x 900 x 900mm | Code | TS.S14.08 |

| | | |
|--|------|------------------|
| Single bar - Standard aluminium frame | | |
| 600 x 600 x 900mm | Code | TA.S14.01 |
| 900 x 600 x 900mm | Code | TA.S14.02 |
| 1200 x 600 x 900mm | Code | TA.S14.03 |
| 1427 x 600 x 900mm | Code | TA.S14.04 |
| 1800 x 600 x 900mm | Code | TA.S14.05 |
| 1427 x 750 x 900mm | Code | TA.S14.06 |
| 1800 x 750 x 900mm | Code | TA.S14.07 |
| 1800 x 900 x 900mm | Code | TA.S14.08 |

| | | |
|--|------|---------------------|
| Single bar - Heavy duty stainless steel frame | | |
| 600 x 600 x 900mm | Code | TS.S14.HD.01 |
| 900 x 600 x 900mm | Code | TS.S14.HD.02 |
| 1200 x 600 x 900mm | Code | TS.S14.HD.03 |
| 1427 x 600 x 900mm | Code | TS.S14.HD.04 |
| 1800 x 600 x 900mm | Code | TS.S14.HD.05 |
| 1427 x 750 x 900mm | Code | TS.S14.HD.06 |
| 1800 x 750 x 900mm | Code | TS.S14.HD.07 |
| 1800 x 900 x 900mm | Code | TS.S14.HD.08 |



Stainless Steel Topped Three Bar - 4 legs

| | | |
|---|------|------------------|
| Three bar - Standard stainless steel frame | | |
| 600 x 600 x 900mm | Code | TS.S34.01 |
| 900 x 600 x 900mm | Code | TS.S34.02 |
| 1200 x 600 x 900mm | Code | TS.S34.03 |
| 1427 x 600 x 900mm | Code | TS.S34.04 |
| 1800 x 600 x 900mm | Code | TS.S34.05 |
| 1427 x 750 x 900mm | Code | TS.S34.06 |
| 1800 x 750 x 900mm | Code | TS.S34.07 |
| 1800 x 900 x 900mm | Code | TS.S34.08 |

| | | |
|---|------|------------------|
| Three bar - Standard aluminium frame | | |
| 600 x 600 x 900mm | Code | TA.S34.01 |
| 900 x 600 x 900mm | Code | TA.S34.02 |
| 1200 x 600 x 900mm | Code | TA.S34.03 |
| 1427 x 600 x 900mm | Code | TA.S34.04 |
| 1800 x 600 x 900mm | Code | TA.S34.05 |
| 1427 x 750 x 900mm | Code | TA.S34.06 |
| 1800 x 750 x 900mm | Code | TA.S34.07 |
| 1800 x 900 x 900mm | Code | TA.S34.08 |

| | | |
|---|------|---------------------|
| Three bar - Heavy duty stainless steel frame | | |
| 600 x 600 x 900mm | Code | TS.S34.HD.01 |
| 900 x 600 x 900mm | Code | TS.S34.HD.02 |
| 1200 x 600 x 900mm | Code | TS.S34.HD.03 |
| 1427 x 600 x 900mm | Code | TS.S34.HD.04 |
| 1800 x 600 x 900mm | Code | TS.S34.HD.05 |
| 1427 x 750 x 900mm | Code | TS.S34.HD.06 |
| 1800 x 750 x 900mm | Code | TS.S34.HD.07 |
| 1800 x 900 x 900mm | Code | TS.S34.HD.08 |



Stainless Steel Topped Single Bar - 6 legs

| | | |
|--|------|------------------|
| Single bar - Standard stainless steel frame | | |
| 2133 x 600 x 900mm | Code | TS.S16.01 |
| 2425 x 600 x 900mm | Code | TS.S16.02 |
| 2743 x 600 x 900mm | Code | TS.S16.03 |
| 2925 x 600 x 900mm | Code | TS.S16.04 |
| 2133 x 750 x 900mm | Code | TS.S16.05 |
| 2425 x 750 x 900mm | Code | TS.S16.06 |
| 2743 x 750 x 900mm | Code | TS.S16.07 |
| 2743 x 900 x 900mm | Code | TS.S16.08 |

| | | |
|--|------|------------------|
| Single bar - Standard aluminium frame | | |
| 2133 x 600 x 900mm | Code | TA.S16.01 |
| 2425 x 600 x 900mm | Code | TA.S16.02 |
| 2743 x 600 x 900mm | Code | TA.S16.03 |
| 2925 x 600 x 900mm | Code | TA.S16.04 |
| 2133 x 750 x 900mm | Code | TA.S16.05 |
| 2425 x 750 x 900mm | Code | TA.S16.06 |
| 2743 x 750 x 900mm | Code | TA.S16.07 |
| 2743 x 900 x 900mm | Code | TA.S16.08 |

| | | |
|--|------|---------------------|
| Single bar - Heavy duty stainless steel frame | | |
| 2133 x 600 x 900mm | Code | TS.S16.HD.01 |
| 2425 x 600 x 900mm | Code | TS.S16.HD.02 |
| 2743 x 600 x 900mm | Code | TS.S16.HD.03 |
| 2925 x 600 x 900mm | Code | TS.S16.HD.04 |
| 2133 x 750 x 900mm | Code | TS.S16.HD.05 |
| 2425 x 750 x 900mm | Code | TS.S16.HD.06 |
| 2743 x 750 x 900mm | Code | TS.S16.HD.07 |
| 2743 x 900 x 900mm | Code | TS.S16.HD.08 |

Stainless Steel Topped Three Bar - 6 legs

| | | |
|---|------|------------------|
| Three bar - Standard stainless steel frame | | |
| 2133 x 600 x 900mm | Code | TS.S36.01 |
| 2425 x 600 x 900mm | Code | TS.S36.02 |
| 2743 x 600 x 900mm | Code | TS.S36.03 |
| 2925 x 600 x 900mm | Code | TS.S36.04 |
| 2133 x 750 x 900mm | Code | TS.S36.05 |
| 2425 x 750 x 900mm | Code | TS.S36.06 |
| 2743 x 750 x 900mm | Code | TS.S36.07 |
| 2743 x 900 x 900mm | Code | TS.S36.08 |

| | | |
|---|------|------------------|
| Three bar - Standard aluminium frame | | |
| 2133 x 600 x 900mm | Code | TA.S36.01 |
| 2425 x 600 x 900mm | Code | TA.S36.02 |
| 2743 x 600 x 900mm | Code | TA.S36.03 |
| 2925 x 600 x 900mm | Code | TA.S36.04 |
| 2133 x 750 x 900mm | Code | TA.S36.05 |
| 2425 x 750 x 900mm | Code | TA.S36.06 |
| 2743 x 750 x 900mm | Code | TA.S36.07 |
| 2743 x 900 x 900mm | Code | TA.S36.08 |

| | | |
|---|------|---------------------|
| Three bar - Heavy duty stainless steel frame | | |
| 2133 x 600 x 900mm | Code | TS.S36.HD.01 |
| 2133 x 600 x 900mm | Code | TS.S36.HD.02 |
| 2743 x 600 x 900mm | Code | TS.S36.HD.03 |
| 2925 x 600 x 900mm | Code | TS.S36.HD.04 |
| 2133 x 750 x 900mm | Code | TS.S36.HD.05 |
| 2425 x 750 x 900mm | Code | TS.S36.HD.06 |
| 2743 x 750 x 900mm | Code | TS.S36.HD.07 |
| 2743 x 900 x 900mm | Code | TS.S36.HD.08 |

Stainless Steel Tables



Stainless Steel Topped Undershelf - 4 legs

| | | |
|--|------|----------------------|
| Solid undershelf - Standard stainless steel frame | | |
| 600 x 600 x 900mm | Code | TS.S14.RUS.01 |
| 900 x 600 x 900mm | Code | TS.S14.RUS.02 |
| 1200 x 600 x 900mm | Code | TS.S14.RUS.03 |
| 1427 x 600 x 900mm | Code | TS.S14.RUS.04 |
| 1800 x 600 x 900mm | Code | TS.S14.RUS.05 |
| 1427 x 750 x 900mm | Code | TS.S14.RUS.06 |
| 1800 x 750 x 900mm | Code | TS.S14.RUS.07 |
| 1800 x 900 x 900mm | Code | TS.S14.RUS.08 |

| | | |
|--|------|-------------------------|
| Solid undershelf - Heavy duty stainless steel frame | | |
| 600 x 600 x 900mm | Code | TS.S14.RUS.HD.01 |
| 900 x 600 x 900mm | Code | TS.S14.RUS.HD.02 |
| 1200 x 600 x 900mm | Code | TS.S14.RUS.HD.03 |
| 1500 x 600 x 900mm | Code | TS.S14.RUS.HD.04 |
| 1800 x 600 x 900mm | Code | TS.S14.RUS.HD.05 |
| 1500 x 750 x 900mm | Code | TS.S14.RUS.HD.06 |
| 1800 x 750 x 900mm | Code | TS.S14.RUS.HD.07 |
| 1800 x 900 x 900mm | Code | TS.S14.RUS.HD.08 |

| | | |
|--|------|----------------------|
| Solid undershelf - Standard aluminium frame | | |
| 600 x 600 x 900mm | Code | TA.S14.RUS.01 |
| 900 x 600 x 900mm | Code | TA.S14.RUS.02 |
| 1200 x 600 x 900mm | Code | TA.S14.RUS.03 |
| 1427 x 600 x 900mm | Code | TA.S14.RUS.04 |
| 1800 x 600 x 900mm | Code | TA.S14.RUS.05 |
| 1427 x 750 x 900mm | Code | TA.S14.RUS.06 |
| 1800 x 750 x 900mm | Code | TA.S14.RUS.07 |
| 1800 x 900 x 900mm | Code | TA.S14.RUS.08 |



Stainless Steel Topped Undershelf - 6 legs

| | | |
|--|------|----------------------|
| Solid undershelf - Standard stainless steel frame | | |
| 2133 x 600 x 900mm | Code | TS.S16.RUS.01 |
| 2425 x 600 x 900mm | Code | TS.S16.RUS.02 |
| 2743 x 600 x 900mm | Code | TS.S16.RUS.03 |
| 2925 x 600 x 900mm | Code | TS.S16.RUS.04 |
| 2133 x 750 x 900mm | Code | TS.S16.RUS.05 |
| 2425 x 750 x 900mm | Code | TS.S16.RUS.06 |
| 2743 x 750 x 900mm | Code | TS.S16.RUS.07 |
| 2743 x 900 x 900mm | Code | TS.S16.RUS.08 |

| | | |
|--|------|-------------------------|
| Solid undershelf - Heavy duty stainless steel frame | | |
| 2133 x 600 x 900mm | Code | TS.S16.RUS.HD.01 |
| 2133 x 600 x 900mm | Code | TS.S16.RUS.HD.02 |
| 2743 x 600 x 900mm | Code | TS.S16.RUS.HD.03 |
| 2925 x 600 x 900mm | Code | TS.S16.RUS.HD.04 |
| 2133 x 750 x 900mm | Code | TS.S16.RUS.HD.05 |
| 2425 x 750 x 900mm | Code | TS.S16.RUS.HD.06 |
| 2743 x 750 x 900mm | Code | TS.S16.RUS.HD.07 |
| 2743 x 900 x 900mm | Code | TS.S16.RUS.HD.08 |

| | | |
|--|------|----------------------|
| Solid undershelf - Standard aluminium frame | | |
| 2133 x 600 x 900mm | Code | TA.S16.RUS.01 |
| 2425 x 600 x 900mm | Code | TA.S16.RUS.02 |
| 2743 x 600 x 900mm | Code | TA.S16.RUS.03 |
| 2925 x 600 x 900mm | Code | TA.S16.RUS.04 |
| 2133 x 750 x 900mm | Code | TA.S16.RUS.05 |
| 2425 x 750 x 900mm | Code | TA.S16.RUS.06 |
| 2743 x 750 x 900mm | Code | TA.S16.RUS.07 |
| 2743 x 900 x 900mm | Code | TA.S16.RUS.08 |

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Ingredient Table

Code **IT.001.01**

- 304 grade stainless steel top
- Stainless steel or aluminium frame
- Single bar, multi bar or solid shelf
- Static or mobile
- Fully welded frame
- Option of removable top
- Variety of box section and top specifications
- 6 legged version available
- Up to 3900mm long
- Additional support for gastronorm containers
- Additional over shelves also available



Canteen Table

Code **CT.001.01**

- Frame and top 304 grade stainless steel
- Robust and easy to clean
- Variety of seat colours available
- Spare seats also available

Stainless Steel Tables

Combi Table with optional Knife Holder

- Combinations of maple, poly and stainless steel available
- Stainless steel or aluminium frame
- Frames fully welded
- Option of single bar, multi bar or undershelf
- Variety of sizes available



Draining Table

- 304 grade stainless steel top
- Centre Drain
- Stainless steel or Aluminium frame
- Single bar, multi bar or solid undershelf
- Static or Mobile

Draining Table Single Bar

Standard stainless steel frame

| | |
|--------------------|-----------------------|
| 600 x 600 x 900mm | Code DT.S14.01 |
| 900 x 600 x 900mm | Code DT.S14.02 |
| 1200 x 600 x 900mm | Code DT.S14.03 |
| 1500 x 600 x 900mm | Code DT.S14.04 |
| 1800 x 600 x 900mm | Code DT.S14.05 |
| 1500 x 750 x 900mm | Code DT.S14.06 |
| 1800 x 750 x 900mm | Code DT.S14.07 |
| 1800 x 900 x 900mm | Code DT.S14.08 |

Standard aluminium frame

| | |
|--------------------|-----------------------|
| 600 x 600 x 900mm | Code DT.A14.01 |
| 900 x 600 x 900mm | Code DT.A14.02 |
| 1200 x 600 x 900mm | Code DT.A14.03 |
| 1500 x 600 x 900mm | Code DT.A14.04 |
| 1800 x 600 x 900mm | Code DT.A14.05 |
| 1500 x 750 x 900mm | Code DT.A14.06 |
| 1800 x 750 x 900mm | Code DT.A14.07 |
| 1800 x 900 x 900mm | Code DT.A14.08 |

Draining Table Three Bar

Standard stainless steel frame

| | |
|--------------------|-----------------------|
| 600 x 600 x 900mm | Code DT.S34.01 |
| 900 x 600 x 900mm | Code DT.S34.02 |
| 1200 x 600 x 900mm | Code DT.S34.03 |
| 1500 x 600 x 900mm | Code DT.S34.04 |
| 1800 x 600 x 900mm | Code DT.S34.05 |
| 1500 x 750 x 900mm | Code DT.S34.06 |
| 1800 x 750 x 900mm | Code DT.S34.07 |
| 1800 x 900 x 900mm | Code DT.S34.08 |

Standard aluminium frame

| | |
|--------------------|-----------------------|
| 600 x 600 x 900mm | Code DT.A34.01 |
| 900 x 600 x 900mm | Code DT.A34.02 |
| 1200 x 600 x 900mm | Code DT.A34.03 |
| 1500 x 600 x 900mm | Code DT.A34.04 |
| 1800 x 600 x 900mm | Code DT.A34.05 |
| 1500 x 750 x 900mm | Code DT.A34.06 |
| 1800 x 750 x 900mm | Code DT.A34.07 |
| 1800 x 900 x 900mm | Code DT.A34.08 |

Poly Top Table

- Available in a variety of sizes, colours and thicknesses
- Stainless steel or aluminium frame
- Frames fully welded
- Single bar, 3 bar or undershelf options



Poly Top 25mm Single Bar

Standard stainless steel frame

| | |
|--------------------|--------------------------|
| 600 x 600 x 850mm | Code PT.P14.01.25 |
| 900 x 600 x 850mm | Code PT.P14.02.25 |
| 1200 x 600 x 850mm | Code PT.P14.03.25 |
| 1500 x 600 x 850mm | Code PT.P14.04.25 |
| 1800 x 600 x 850mm | Code PT.P14.05.25 |

Standard aluminium frame

| | |
|--------------------|--------------------------|
| 600 x 600 x 850mm | Code PT.A14.01.25 |
| 900 x 600 x 850mm | Code PT.A14.02.25 |
| 1200 x 600 x 850mm | Code PT.A14.03.25 |
| 1500 x 600 x 850mm | Code PT.A14.04.25 |
| 1800 x 600 x 850mm | Code PT.A14.05.25 |

Poly Top 50mm Single Bar

Standard stainless steel frame

| | |
|--------------------|--------------------------|
| 600 x 600 x 850mm | Code PT.P14.01.50 |
| 900 x 600 x 850mm | Code PT.P14.02.50 |
| 1200 x 600 x 850mm | Code PT.P14.03.50 |
| 1500 x 600 x 850mm | Code PT.P14.04.50 |
| 1800 x 600 x 850mm | Code PT.P14.05.50 |

Standard aluminium frame

| | |
|--------------------|--------------------------|
| 600 x 600 x 850mm | Code PT.A14.01.50 |
| 900 x 600 x 850mm | Code PT.A14.02.50 |
| 1200 x 600 x 850mm | Code PT.A14.03.50 |
| 1500 x 600 x 850mm | Code PT.A14.04.50 |
| 1800 x 600 x 850mm | Code PT.A14.05.50 |

Poly Top 25mm Three Bar

Standard stainless steel frame

| | |
|--------------------|--------------------------|
| 600 x 600 x 850mm | Code PT.P34.01.25 |
| 900 x 600 x 850mm | Code PT.P34.02.25 |
| 1200 x 600 x 850mm | Code PT.P34.03.25 |
| 1500 x 600 x 850mm | Code PT.P34.04.25 |
| 1800 x 600 x 850mm | Code PT.P34.05.25 |

Standard aluminium frame

| | |
|--------------------|--------------------------|
| 600 x 600 x 850mm | Code PT.A34.01.25 |
| 900 x 600 x 850mm | Code PT.A34.02.25 |
| 1200 x 600 x 850mm | Code PT.A34.03.25 |
| 1500 x 600 x 850mm | Code PT.A34.04.25 |
| 1800 x 600 x 850mm | Code PT.A34.05.25 |

Poly Top 50mm Three Bar

Standard stainless steel frame

| | |
|--------------------|--------------------------|
| 600 x 600 x 850mm | Code PT.P34.01.50 |
| 900 x 600 x 850mm | Code PT.P34.02.50 |
| 1200 x 600 x 850mm | Code PT.P34.03.50 |
| 1500 x 600 x 850mm | Code PT.P34.04.50 |
| 1800 x 600 x 850mm | Code PT.P34.05.50 |

Standard aluminium frame

| | |
|--------------------|--------------------------|
| 600 x 600 x 850mm | Code PT.A34.01.50 |
| 900 x 600 x 850mm | Code PT.A34.02.50 |
| 1200 x 600 x 850mm | Code PT.A34.03.50 |
| 1500 x 600 x 850mm | Code PT.A34.04.50 |
| 1800 x 600 x 850mm | Code PT.A34.05.50 |

Poly Top 25mm Solid Undershelf

Standard stainless steel frame

| | |
|--------------------|------------------------------|
| 600 x 600 x 850mm | Code PT.P14.RUS.01.25 |
| 900 x 600 x 850mm | Code PT.P14.RUS.02.25 |
| 1200 x 600 x 850mm | Code PT.P14.RUS.03.25 |
| 1500 x 600 x 850mm | Code PT.P14.RUS.04.25 |
| 1800 x 600 x 850mm | Code PT.P14.RUS.05.25 |

Standard aluminium frame

| | |
|--------------------|------------------------------|
| 600 x 600 x 850mm | Code PT.A14.RUS.01.25 |
| 900 x 600 x 850mm | Code PT.A14.RUS.02.25 |
| 1200 x 600 x 850mm | Code PT.A14.RUS.03.25 |
| 1500 x 600 x 850mm | Code PT.A14.RUS.04.25 |
| 1800 x 600 x 850mm | Code PT.A14.RUS.05.25 |

Poly Top 50mm Solid Undershelf

Standard stainless steel frame

| | |
|--------------------|------------------------------|
| 600 x 600 x 850mm | Code PT.P14.RUS.01.50 |
| 900 x 600 x 850mm | Code PT.P14.RUS.02.50 |
| 1200 x 600 x 850mm | Code PT.P14.RUS.03.50 |
| 1500 x 600 x 850mm | Code PT.P14.RUS.04.50 |
| 1800 x 600 x 850mm | Code PT.P14.RUS.05.50 |

Standard aluminium frame

| | |
|--------------------|------------------------------|
| 600 x 600 x 850mm | Code PT.A14.RUS.01.50 |
| 900 x 600 x 850mm | Code PT.A14.RUS.02.50 |
| 1200 x 600 x 850mm | Code PT.A14.RUS.03.50 |
| 1500 x 600 x 850mm | Code PT.A14.RUS.04.50 |
| 1800 x 600 x 850mm | Code PT.A14.RUS.05.50 |

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email us on
info@unitech.uk.com

Hygiene Sinks



Knee Operated Sink

| | | |
|--------|--------------|-----------------------|
| 1 man | 465 x 400mm | Code KS.001.01 |
| 2 man | 800 x 400mm | Code KS.001.02 |
| 3 man | 1200 x 400mm | Code KS.001.03 |
| 4 man | 1600 x 400mm | Code KS.001.04 |
| 5 man | 2000 x 400mm | Code KS.001.05 |
| 6 man | 2400 x 400mm | Code KS.001.06 |
| 7 man | 2800 x 400mm | Code KS.001.07 |
| 8 man | 3200 x 400mm | Code KS.001.08 |
| 9 man | 3600 x 400mm | Code KS.001.09 |
| 10 man | 4000 x 400mm | Code KS.001.10 |

- High back and fully skirted options available



Battery/Main Sensor Operated Sink

| | | |
|--------|--------------|-----------------------|
| 1 man | 465 x 400mm | Code SS.001.01 |
| 2 man | 800 x 400mm | Code SS.001.02 |
| 3 man | 1200 x 400mm | Code SS.001.03 |
| 4 man | 1600 x 400mm | Code SS.001.04 |
| 5 man | 2000 x 400mm | Code SS.001.05 |
| 6 man | 2400 x 400mm | Code SS.001.06 |
| 7 man | 2800 x 400mm | Code SS.001.07 |
| 8 man | 3200 x 400mm | Code SS.001.08 |
| 9 man | 3600 x 400mm | Code SS.001.09 |
| 10 man | 4000 x 400mm | Code SS.001.10 |

- High back and fully skirted options available



Sensor Heater Sink

| | | |
|--------|--------------|-----------------------|
| 1 man | 790 x 405mm | Code SS.H01.01 |
| 2 man | 800 x 405mm | Code SS.H01.02 |
| 3 man | 1200 x 405mm | Code SS.H01.03 |
| 4 man | 1600 x 405mm | Code SS.H01.04 |
| 5 man | 2000 x 405mm | Code SS.H01.05 |
| 6 man | 2400 x 405mm | Code SS.H01.06 |
| 7 man | 2800 x 405mm | Code SS.H01.07 |
| 8 man | 3200 x 405mm | Code SS.H01.08 |
| 9 man | 3600 x 405mm | Code SS.H01.09 |
| 10 man | 4000 x 405mm | Code SS.H01.10 |

Rotary Handwash Sink

Hexagonal 6 user knee operated 1000mm
Code **RHS.001.01**
Hexagonal 6 user sensor operated 1000mm
Code **RHS.001.02**
Octagonal 8 user knee operated 1200mm
Code **RHS.001.03**
Octagonal 8 user sensor operated 1200mm
Code **RHS.001.04**

Optional Extras/Spares

- Knee valve - Code **KV.001.01**
- Pedestal stand - Code **KS.001.PS**
- S/S soap dispenser - Code **SD.001.01**
- Mixer valve - Code **MV.001.01**
- Replacement sensor kit - Code **SK.001.01**
- Cotswold Heater - Code **CH.001.01**



Knee Operated Heater Sink

With 3kw water heater internal wired, fully shrouded and chamfered base. 500mm wide.



Knee Valve



Mixer Valve



Sensor Kit



Cotswold Heater



Soap Dispenser

Hygiene Sinks, Drinking Fountains & Dispensers



Abattoir Sink with optional steriliser

- Available with integral steriliser
- Centrally drained bowl
- Sloping base
- Knee operated

Wall Mounted Drinking Fountain

- Wall mounted drinking fountain with smooth radiused design and top incorporating rear splashback.
- Available in two designs with either integral wall mounting brackets or half height undershroud to conceal supply and waste pipework.
- Supplied as standard with chrome plated shielded bubbler with self closing push button valve, water inlet fitting to suit 15 mm dia pipework and 11/4" BSP unslotted flush grated waste fitting.

Integral wall brackets Code **461**

Integral half height undershroud Code **462**

Multi Purpose Dispensers

- 304 Grade Stainless Steel
- Vision slot
- Hinged lid
- Lip to front



Single

300 x 200 x 400mm
Code **MPD.01.01**



Double

600 x 200 x 400mm
Code **MPD.01.02**



Triple

900 x 200 x 400mm
Code **MPD.01.03**

Glove Dispensers

- 304 Grade Stainless Steel



Single

Code **GDS.01.01**



Double

Code **GDD.01.01**



Triple

Code **GDT.01.01**



Corner Wash Basin

365 x 365 x 105 Code **CWB.000.01**



Compact Wash Basin

400 x 350 x 105 Code **CS.000.01**



Paper Towel Dispenser

- For folded towels
- Stainless Steel
- 290 x 100 x 365mm high

Code **PTD.01.00**

Centre Pull Roll Holder

- Stainless Steel body
- 200 x 215 x 370mm high

Code **CPRH.01.00**



Soap Dispenser

Code **SD.01.00**

No-touch Soap Dispenser

- Total hygiene: no manual contact: infrared cell detects hands automatically
- Wall-mounted electronic liquid soap dispenser
- 1 litre capacity
- Suitable for liquid soap or hydroalcoholic gel
- 304 grade 1mm thick stainless steel cover
- No waste pump dispenser
- 6 x AA – 1.5V (DC9V) batteries supplied integrated in dispenser body
- Soap level window
- 90 x 105 x 256mm high

Code **SD.NT.00**



Sterilisers & Utility Sinks

Catering Sinks

Sinks

Sinks



Knife Sterilisers

- | | | |
|----------|-----------------------|-----------------------|
| 6 knife | 200mm x 125mm x 648mm | Code SU.K01.01 |
| 12 knife | 380mm x 125mm x 648mm | Code SU.K01.02 |
| 20 knife | 580mm x 125mm x 648mm | Code SU.K01.03 |
- 304 grade stainless steel
 - Smooth finish
 - Element with integral thermostat
 - Removable knife cradle
 - Optional drop on lid

Lids

- | | |
|-------------------------------------|--------------------|
| Drop on lid for 6 knife steriliser | Code SL.001 |
| Drop on lid for 12 knife steriliser | Code SL.002 |
| Drop on lid for 20 knife steriliser | Code SL.003 |



Chest Sterilisers

- 304 or 316 grade construction.
- Removable inserts to suit your application.
- Robust and hygienic construction.
- Electrical panel with temperature control.
- Size to suit your application.



Spares

- | | |
|--|--------------------|
| Spare element for knife steriliser, 6 knife | Code SL.004 |
| Spare element for knife steriliser, 12 knife | Code SL.005 |
| Spare element for knife steriliser, 20 knife | Code SL.006 |
| Spare thermostat for knife steriliser | Code SL.007 |



Belfast Sink

- High Back 350mm**
Bowl Depth - 450mm
- | | |
|--------------------|------------------------|
| 910 x 750 x 850mm | Code BS.001.350 |
| 1160 x 750 x 850mm | Code BS.002.350 |
| 1410 x 750 x 850mm | Code BS.003.350 |
| 1910 x 750 x 850mm | Code BS.004.350 |
- Bowl Depth - 600mm**
- | | |
|--------------------|------------------------|
| 910 x 750 x 850mm | Code BS.001.351 |
| 1160 x 750 x 850mm | Code BS.002.351 |
| 1410 x 750 x 850mm | Code BS.003.351 |
| 1910 x 750 x 850mm | Code BS.004.351 |

- Low Back 147mm**
Bowl Depth - 450mm
- | | |
|--------------------|------------------------|
| 910 x 750 x 850mm | Code BS.001.147 |
| 1160 x 750 x 850mm | Code BS.002.147 |
| 1410 x 750 x 850mm | Code BS.003.147 |
| 1910 x 750 x 850mm | Code BS.004.147 |
- Bowl Depth - 600mm**
- | | |
|--------------------|------------------------|
| 910 x 750 x 850mm | Code BS.001.148 |
| 1160 x 750 x 850mm | Code BS.002.148 |
| 1410 x 750 x 850mm | Code BS.003.148 |
| 1910 x 750 x 850mm | Code BS.004.148 |

Double Bowl Belfast Sink

- High Back 350mm**
Bowl Depth - 450mm
- | | |
|--------------------|-------------------------|
| 1410 x 750 x 850mm | Code BSD.001.450 |
| 1910 x 750 x 850mm | Code BSD.002.450 |
- Bowl Depth - 600mm**
- | | |
|--------------------|-------------------------|
| 1410 x 750 x 850mm | Code BSD.001.600 |
| 1910 x 750 x 850mm | Code BSD.002.600 |

Triple Bowl Belfast Sink

- High Back 350mm**
Bowl Depth - 450mm
- | | |
|--------------------|-------------------------|
| 1910 x 750 x 850mm | Code BST.001.450 |
|--------------------|-------------------------|
- Bowl Depth - 600mm**
- | | |
|--------------------|-------------------------|
| 1910 x 750 x 850mm | Code BST.001.600 |
|--------------------|-------------------------|

Extras for Belfast Sink

- Centre dividing plate c/w extra outlet
- Drainer to LHS or RHS of Belfast Sink
- Removable small bowl to be located in Belfast Sink



Combi Bucket Sink

- 1000 x 1030 x 550mm
Complete with swivel mixer tap
Code **USC.001.01**



Bucket Sink

- 1145 x 520 x 505mm
- | | |
|------------|-----------------------|
| Single tap | Code US.001.01 |
| Twin tap | Code US.001.02 |

See page 67 for tap selection



Single Bowl

| | Single bar | Three bar | Solid Shelf |
|-----------------------------|-----------------------|-------------------|-------------------|
| 1000 x 600 (400 x 400 bowl) | Code CS.001.01 | CST.001.01 | CSS.001.01 |
| 1200 x 600 (500 x 400 bowl) | Code CS.001.02 | CST.001.02 | CSS.001.02 |
| 1500 x 600 (500 x 400 bowl) | Code CS.001.03 | CST.001.03 | CSS.001.03 |
| 740 x 650 (610 x 457 bowl) | Code CS.001.05 | CST.001.05 | CSS.001.05 |
| 1200 x 650 (610 x 457 bowl) | Code CS.001.06 | CST.001.06 | CSS.001.06 |
| 1500 x 650 (610 x 457 bowl) | Code CS.001.07 | CST.001.07 | CSS.001.07 |
| 1800 x 650 (610 x 457 bowl) | Code CS.001.08 | CST.001.08 | CSS.001.08 |
| 1200 x 700 (610 x 457 bowl) | Code CS.001.12 | CST.001.12 | CSS.001.12 |
| 1500 x 700 (610 x 457 bowl) | Code CS.001.13 | CST.001.13 | CSS.001.13 |
| 1800 x 700 (610 x 457 bowl) | Code CS.001.14 | CST.001.14 | CSS.001.14 |

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Double Bowl

| | Single bar | Three bar | Solid Shelf |
|------------------------------------|-----------------------|-------------------|-------------------|
| 1500 x 600 (400 x 400 double bowl) | Code CS.001.04 | CST.001.04 | CSS.001.04 |
| 1800 x 650 (610 x 457 double bowl) | Code CS.001.09 | CST.001.09 | CSS.001.09 |
| 2400 X 650 (610 x 457 double bowl) | Code CS.001.10 | CST.001.10 | CSS.001.10 |
| 3000 x 650 (610 x 457 double bowl) | Code CS.001.11 | CST.001.11 | CSS.001.11 |
| 1800 x 700 (610 x 457 double bowl) | Code CS.001.15 | CST.001.15 | CSS.001.15 |
| 2400 x 700 (610 x 457 double bowl) | Code CS.001.16 | CST.001.16 | CSS.001.16 |

Other Bowl sizes available
Contact us for more info

For Taps and Accessories see page 67

Pot Racks



Pot Racks - Four Legs

Aluminium 38 x 38mm RHS 450mm w 1530mm h 4 shelf

| | |
|-------------|-----------------------|
| 610mm long | Code PR.001.01 |
| 914mm long | Code PR.001.02 |
| 1219mm long | Code PR.001.03 |
| 1524mm long | Code PR.001.04 |
| 1829mm long | Code PR.001.05 |

Aluminium 38 x 38mm RHS 600mm w 1530mm h 4 shelf

| | |
|-------------|-----------------------|
| 610mm long | Code PR.002.01 |
| 914mm long | Code PR.002.02 |
| 1219mm long | Code PR.002.03 |
| 1524mm long | Code PR.002.04 |
| 1829mm long | Code PR.002.05 |

Stainless steel 30 x 30mm RHS 450mm w 1530mm h 4 shelf

| | |
|-------------|-----------------------|
| 610mm long | Code PR.003.01 |
| 914mm long | Code PR.003.02 |
| 1219mm long | Code PR.003.03 |
| 1524mm long | Code PR.003.04 |
| 1829mm long | Code PR.003.05 |

Stainless steel 30 x 30mm RHS 600mm w 1530mm h 4 shelf

| | |
|-------------|-----------------------|
| 610mm long | Code PR.004.01 |
| 914mm long | Code PR.004.02 |
| 1219mm long | Code PR.004.03 |
| 1524mm long | Code PR.004.04 |
| 1829mm long | Code PR.004.05 |



Pot Racks - Six Legs

Aluminium 38 x 38mm RHS 450mm w 1530mm h 4 shelf

| | |
|-------------|-----------------------|
| 1829mm long | Code PR.A61.01 |
| 2134mm long | Code PR.A61.02 |
| 2438mm long | Code PR.A61.03 |
| 2743mm long | Code PR.A61.04 |
| 3048mm long | Code PR.A61.05 |

Aluminium 38 x 38mm RHS 600mm w 1530mm h 4 shelf

| | |
|-------------|-----------------------|
| 1829mm long | Code PR.A61.06 |
| 2134mm long | Code PR.A61.07 |
| 2438mm long | Code PR.A61.08 |
| 2743mm long | Code PR.A61.09 |
| 3048mm long | Code PR.A61.10 |

Stainless steel 30 x 30mm RHS 450mm w 1530mm h 4 shelf

| | |
|-------------|-----------------------|
| 1829mm long | Code PR.S61.01 |
| 2134mm long | Code PR.S61.02 |
| 2438mm long | Code PR.S61.03 |
| 2743mm long | Code PR.S61.04 |
| 3048mm long | Code PR.S61.05 |

Stainless steel 30 x 30mm RHS 600mm w 1530mm h 4 shelf

| | |
|-------------|-----------------------|
| 1829mm long | Code PR.S61.06 |
| 2134mm long | Code PR.S61.07 |
| 2438mm long | Code PR.S61.08 |
| 2743mm long | Code PR.S61.09 |
| 3048mm long | Code PR.S61.10 |

Mobile Versions Available

Static Reel Holder

304 grade stainless steel construction

Static on adjustable feet

Pitch between prongs 316.3mm horizontal, 260mm vertical

Options:

- Mobile on castors
- 316 grade stainless steel

15 reels – 698mm wide x 600mm deep x 1555mm high

Code **RH.001.01**

20 reels – 1014mm wide x 600mm deep x 1555mm high

Code **RH.001.02**

25 reels – 1330mm wide x 600mm deep x 1555mm high

Code **RH.001.03**

Adjustable Racking



Adjustable Racking

- 304 grade stainless steel
- Leg sets and shelves available separately
- Infinite combinations to suit your requirements
- Legs and shelves manufactured to your requirements
- Shelves can be solid or perforated

1 Bay 4 Shelves

| (length x width) | 4 Solid Shelves | 4 Perforated Shelves |
|------------------|------------------------|----------------------|
| 960 x 600mm | Code ARS.001.01 | ARP.001.01 |
| 1200 x 600mm | Code ARS.001.02 | ARP.001.02 |
| 1460 x 600mm | Code ARS.001.03 | ARP.001.03 |

2 Bay 8 Shelves

| (length x width) | 8 Solid Shelves | 8 Perforated Shelves |
|------------------|------------------------|----------------------|
| 1920 x 1200mm | Code ARS.002.01 | ARP.002.01 |
| 2400 x 1200mm | Code ARS.002.02 | ARP.002.02 |
| 2920 x 1200mm | Code ARS.002.03 | ARP.002.03 |

3 Bay 12 Shelves

| (length x width) | 12 Solid Shelves | 12 Perforated Shelves |
|------------------|------------------------|-----------------------|
| 2880 x 1800mm | Code ARS.003.01 | ARP.003.01 |
| 3600 x 1800mm | Code ARS.003.02 | ARP.003.02 |
| 2380 x 1800mm | Code ARS.003.03 | ARP.003.03 |



Wall Shelf 1 Tier

Single solid sheet shelf with mounting brackets 300mm wide

| | |
|-------------|-------------------------|
| 400mm long | Code WS.ST.00.01 |
| 600mm long | Code WS.ST.00.02 |
| 900mm long | Code WS.ST.00.03 |
| 1200mm long | Code WS.ST.00.04 |
| 1500mm long | Code WS.ST.00.05 |
| 1800mm long | Code WS.ST.00.06 |

Single solid sheet shelf with mounting brackets 400mm wide

| | |
|-------------|-------------------------|
| 400mm long | Code WS.ST.00.07 |
| 600mm long | Code WS.ST.00.08 |
| 900mm long | Code WS.ST.00.09 |
| 1200mm long | Code WS.ST.00.10 |
| 1500mm long | Code WS.ST.00.11 |
| 1800mm long | Code WS.ST.00.12 |

Wall Shelf 2 Tier

2 tier solid sheet shelf with mounting brackets 300mm wide

| | |
|-------------|-------------------------|
| 400mm long | Code WS.ST.02.01 |
| 600mm long | Code WS.ST.02.02 |
| 900mm long | Code WS.ST.02.03 |
| 1200mm long | Code WS.ST.02.04 |
| 1500mm long | Code WS.ST.02.05 |
| 1800mm long | Code WS.ST.02.06 |

2 tier solid sheet shelf with mounting brackets 400mm wide

| | |
|-------------|-------------------------|
| 400mm long | Code WS.ST.02.07 |
| 600mm long | Code WS.ST.02.08 |
| 900mm long | Code WS.ST.02.09 |
| 1200mm long | Code WS.ST.02.10 |
| 1500mm long | Code WS.ST.02.11 |
| 1800mm long | Code WS.ST.02.12 |

Wall Shelf 3 Tier

3 tier solid sheet shelf with mounting brackets 300mm wide

| | |
|-------------|-------------------------|
| 400mm long | Code WS.ST.03.01 |
| 600mm long | Code WS.ST.03.02 |
| 900mm long | Code WS.ST.03.03 |
| 1200mm long | Code WS.ST.03.04 |
| 1500mm long | Code WS.ST.03.05 |
| 1800mm long | Code WS.ST.03.06 |

3 tier solid sheet shelf with mounting brackets 400mm wide

| | |
|-------------|-------------------------|
| 400mm long | Code WS.ST.03.07 |
| 600mm long | Code WS.ST.03.08 |
| 900mm long | Code WS.ST.03.09 |
| 1200mm long | Code WS.ST.03.10 |
| 1500mm long | Code WS.ST.03.11 |
| 1800mm long | Code WS.ST.03.12 |



Angled Display Shelves with mesh grids

| | |
|-------------------------------|-----------------------|
| 600mm long 1 display basket | Code DU.MG1.01 |
| 800mm long 2 display baskets | Code DU.MG1.02 |
| 1200mm long 3 display baskets | Code DU.MG1.03 |
| 1600mm long 4 display baskets | Code DU.MG1.04 |

Racks

Bacon Freezer Rack

- For the efficient freezing of raw/cooked product within a high risk environment
- Tubular runged shelves allow maximum airflow and minimum contact
- Easy to manoeuvre, even when fully loaded
- Available in a variety of shelf clearances

Pallet Base

| | |
|------------------|-----------------------|
| 3 shelf and base | Code PB.001.03 |
| 4 shelf and base | Code PB.001.04 |
| 5 shelf and base | Code PB.001.05 |
| 6 shelf and base | Code PB.001.06 |
| 7 shelf and base | Code PB.001.07 |
| 8 shelf and base | Code PB.001.08 |

Roller Bogie Base

| | |
|------------------|------------------------|
| 3 shelf and base | Code RBB.001.03 |
| 4 shelf and base | Code RBB.001.04 |
| 5 shelf and base | Code RBB.001.05 |
| 6 shelf and base | Code RBB.001.06 |
| 7 shelf and base | Code RBB.001.07 |
| 8 shelf and base | Code RBB.001.08 |

Swivel or Fixed Castor Base

| | |
|------------------|-----------------------|
| 3 shelf and base | Code CB.001.03 |
| 4 shelf and base | Code CB.001.04 |
| 5 shelf and base | Code CB.001.05 |
| 6 shelf and base | Code CB.001.06 |
| 7 shelf and base | Code CB.001.07 |
| 8 shelf and base | Code CB.001.08 |

Offal Rack

| | |
|----------------------------------|------------------------|
| Aluminium 3 Level 52 Hooks | Code ORA.001.01 |
| Stainless Steel 3 Level 52 Hooks | Code ORS.001.01 |
| Aluminium 4 Level 68 Hooks | Code ORA.001.02 |
| Stainless Steel 4 Level 68 Hooks | Code ORS.001.02 |

- Designed for the storage of raw offal.
- "A" frame design and staggered double hooks ensures optimum utilisation of space.
- Hygienic fully welded construction – ideal for steam cleaning.
- Easy to manoeuvre, even when fully loaded.
- Other sizes are available

Options

Removable drip tray for quick and easy cleaning.

TECHNICAL SPECIFICATIONS

Aluminium or stainless steel.
Double Hooks
Robust construction.
3/4 hanging levels.
Roller bogie base including nylon wheels.
10mm Ø hook aluminium.
8mm Ø hook stainless steel.



Bakery Display Rack Single

Single 810l x 475w x 1220h Code **DU.RS1.01**

- Optional sloping or straight display shelves
- Manufactured from 304 grade stainless steel
- Mobile
- Horizontal or angled baskets
- Crumb catchment tray beneath

Bakery Display Rack Double and Triple

Double 1620l x 475w x 1220h Code **DU.RS1.02**
Triple 2430l x 475w x 1220h Code **DU.RS1.03**

- Optional sloping or straight display shelves
- Made from 304 grade stainless steel
- Mobile
- Angled or sloping baskets
- Crumb catchment tray beneath

Catering Trolleys

- 304 grade stainless steel.
- Tubular frame.

General Purpose Trolleys

| | | |
|-----------|-------------------|------------------------|
| 2 Shelves | 700 x 500 x 950 | Code SW6 X 4-2 |
| 3 Shelves | 700 x 500 x 950 | Code SW6 X 4-3 |
| 2 Shelves | 900 x 600 x 950 | Code SW8 X 5-2 |
| 3 Shelves | 900 x 600 x 950 | Code SW8 X 5-3 |
| 4 Shelves | 900 x 600 x 1290 | Code SW8 X 5-4 |
| 5 Shelves | 900 x 600 x 1290 | Code SW8 X 5-5 |
| 2 Shelves | 1000 x 650 x 950 | Code SW9 X 6-2 |
| 3 Shelves | 1000 x 650 x 950 | Code SW9 X 6-3 |
| 4 Shelves | 1000 x 650 x 1290 | Code SW9 X 6-4 |
| 2 Shelves | 1100 x 700 x 1000 | Code SW10 X 6-2 |
| 3 Shelves | 1100 x 700 x 1000 | Code SW10 X 6-3 |
| 4 Shelves | 1100 x 700 x 1350 | Code SW10 X 6-5 |
| 5 Shelves | 1100 x 700 x 1350 | Code SW10 X 6-5 |



Oven Rack

- 304 or 316 grade stainless steel
- Fully welded construction
- Roller bogie or swivel castor options
- Size and levels to suit your application
- Designed for high temperature cooking

Smoking Racks

- 304 or 316 grade stainless steel
- Fully welded construction
- Roller bogie or swivel castor options
- Size and levels to suit your application

We also supply stainless steel and aluminium smoking sticks



Bespoke Racks

- Stainless steel, Aluminium or Mild steel
- Variety of runner options
- Extensive range of castors and wheels
- Solid tops and bases available
- Locking gates
- Wire mesh or sheet cladding

Heavy Duty Trolley and Trays

- Made from 304 grade stainless steel
- Typically used for rice/product cooling
- Manufactured from 40mm x 40mm box section
- Complete with 2 fixed and 2 swivel 4" white nylon wheels with stainless steel housings
- 20mm x 20mm box section internal rear stop bar
- Heavy duty design, open top and bottom
- Overall dimensions 800mm x 550mm x 1800mm
- Heavy duty stainless steel trays size 760mm x 455mm x 75mm also available



Gastronorm and Bakery Trolleys

Trolleys



Gastronorm Trolley with Zinc Swivel Wheels

- Supplied with zinc housed 4" white nylon wheels.
- Made from 304 stainless steel.
- Designed for gastronorm trays up to a maximum capacity of 15kg per level.
- Ideal for storage, chilling, drainage or cooking applications.
- Runners are designed to support trays with their rims without scarfing.
- Highly manoeuvrable under loaded conditions.
- Unitech offer an extensive range of gastronorm trays to suit all applications.

600 x 700 x 1795 (L x W x H)

| | |
|----------|----------------------|
| 10 LEVEL | Code TR.W0.01 |
| 12 LEVEL | Code TR.W0.02 |
| 14 LEVEL | Code TR.W0.03 |
| 15 LEVEL | Code TR.W0.04 |
| 16 LEVEL | Code TR.W0.05 |
| 18 LEVEL | Code TR.W0.06 |
| 20 LEVEL | Code TR.W0.07 |
| 22 LEVEL | Code TR.W0.08 |

Options

Lift up gate to front round bar or box section
Solid top
Solid base
Stainless housings
Phenolic zinc
Phenolic stainless
Rubber wheel zinc
Rubber wheel S/S
Back Stop
Runner Styles



Bakery Trolley

- Highly manoeuvrable under loaded conditions.
- Suitable for storage display and cooling of bakery products, baking and cooking.
- Unitech offer an extensive range of bakery trays to suit all applications.

TECHNICAL SPECIFICATIONS

- Made from 304 stainless steel.
- 12/16/18/20 levels.
- 762mm x 457mm trays.
- 25mm wide runners on various pitches.
- Tray access from either end.
- Swivel castors

Options

Lift up gate to front round bar or box section
Solid top
Solid base
Stainless housings
Phenolic zinc

Phenolic stainless
Rubber wheel zinc
Rubber wheel S/S
Back Stop
Runner Styles



A Wide Variety Of Wheels
and Castors are also available

"Eco" Stainless Steel Bakery Trolley

| | |
|----------|----------------------|
| 12 LEVEL | Code BB.TR.03 |
| 16 LEVEL | Code BB.TR.04 |
| 18 LEVEL | Code BB.TR.05 |
| 20 LEVEL | Code BB.TR.06 |

"Brut" Heavy Duty Bakery Trolley

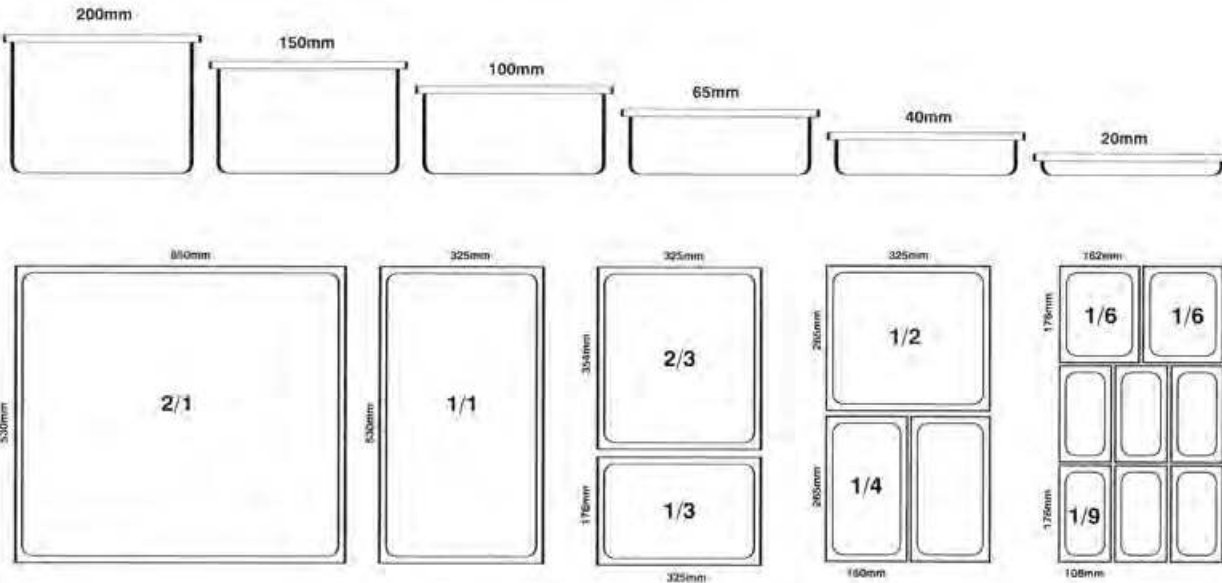
| | |
|----------|----------------------|
| 12 LEVEL | Code BB.TR.07 |
| 16 LEVEL | Code BB.TR.08 |
| 18 LEVEL | Code BB.TR.09 |
| 20 LEVEL | Code BB.TR.10 |

Gastronorm Tray Range

Gastronorm Tray Ranges

- Used extensively in the food and catering industries for applications of cooking, chilling and serving.
- Robust and lightweight and manufactured to a hygienic design that ensures ease of cleaning.
- Wide range of sizes and depths available to meet customer requirements. Various types of handles, lids and available with perforated bases.
- Trays nest when empty for ease of storage.

For ease of ordering please give page number **tray size**, **tray depth** and **tray type** required.



Trays



We also manufacture a wide variety of trays to suit your application

Trays

Lockable Welly Racks

Lockable Stainless Steel Welly Racks

- Ideal for storage.
- Wide variety of specifications.
- Wall mounted, mobile and double sided.

Wall Mounted Welly Racks

| | | |
|---------|-------------------------|------------------------|
| 10 PAIR | 600mm x 520mm x 1670mm | Code WR.WS1.10L |
| 15 PAIR | 600mm x 765mm x 1670mm | Code WR.WS1.15L |
| 20 PAIR | 600mm x 1010mm x 1670mm | Code WR.WS1.20L |
| 25 PAIR | 600mm x 1255mm x 1670mm | Code WR.WS1.25L |
| 30 PAIR | 600mm x 1500mm x 1670mm | Code WR.WS1.30L |

Static Lockable Welly Racks (Single Sided)

| | | |
|---------|-------------------------|------------------------|
| 10 PAIR | 600mm x 520mm x 1670mm | Code WR.SS1.10L |
| 15 PAIR | 600mm x 765mm x 1670mm | Code WR.SS1.15L |
| 20 PAIR | 600mm x 1010mm x 1670mm | Code WR.SS1.20L |
| 25 PAIR | 600mm x 1255mm x 1670mm | Code WR.SS1.25L |
| 30 PAIR | 600mm x 1500mm x 1670mm | Code WR.SS1.30L |

Static Lockable Welly Racks (Double Sided)

| | | |
|---------|-------------------------|-------------------------|
| 10 PAIR | 600mm x 520mm x 1670mm | Code WR.SS1.D10L |
| 15 PAIR | 600mm x 765mm x 1670mm | Code WR.SS1.D15L |
| 20 PAIR | 600mm x 1010mm x 1670mm | Code WR.SS1.D20L |
| 25 PAIR | 600mm x 1255mm x 1670mm | Code WR.SS1.D25L |
| 30 PAIR | 600mm x 1500mm x 1670mm | Code WR.SS1.D30L |

Mobile Lockable Welly Racks (Single Sided)

| | | |
|---------|-------------------------|------------------------|
| 10 PAIR | 600mm x 520mm x 1670mm | Code WR.MS1.10L |
| 15 PAIR | 600mm x 765mm x 1670mm | Code WR.MS1.15L |
| 20 PAIR | 600mm x 1010mm x 1670mm | Code WR.MS1.20L |
| 25 PAIR | 600mm x 1255mm x 1670mm | Code WR.MS1.25L |
| 30 PAIR | 600mm x 1500mm x 1670mm | Code WR.MS1.30L |

Mobile Lockable Welly Racks (Double Sided)

| | | |
|---------|-------------------------|-------------------------|
| 10 PAIR | 600mm x 520mm x 1670mm | Code WR.MS1.D10L |
| 15 PAIR | 600mm x 765mm x 1670mm | Code WR.MS1.D15L |
| 20 PAIR | 600mm x 1010mm x 1670mm | Code WR.MS1.D20L |
| 25 PAIR | 600mm x 1255mm x 1670mm | Code WR.MS1.D25L |
| 30 PAIR | 600mm x 1500mm x 1670mm | Code WR.MS1.D30L |



Heated Boot Dryers

Heated Boot Dryer

- Manufactured from 304 grade stainless steel
- Mains powered to blow warm air into boots
- Available as 20 pair or 30 pair units
- 230v, single phase, 50Hz
- 1700mm high x 600mm deep.

20 pair 1002mm wide. Code **HBD.00.01.**
30 pair 1426mm wide. Code **HBD.00.02.**



Welly Racks

Aluminium & Stainless Steel Welly Racks

- Ideal for storage.
- Wide variety of specifications.
- Wall mounted, mobile and double sided.
- Welly rack frame - made from box section aluminium or stainless steel.
- Fully welded at all joints for hygiene complete with individual plastic end caps



Wall Mounted Welly Racks

| | | Aluminium | Stainless Steel |
|---------|-------------------------|-----------------------|-----------------------|
| 10 PAIR | 310mm x 426mm x 1330mm | Code WR.WA1.10 | Code WR.WS1.10 |
| 15 PAIR | 310mm x 640mm x 1330mm | Code WR.WA1.15 | Code WR.WS1.15 |
| 20 PAIR | 310mm x 853mm x 1330mm | Code WR.WA1.20 | Code WR.WS1.20 |
| 25 PAIR | 310mm x 1067mm x 1330mm | Code WR.WA1.25 | Code WR.WS1.25 |
| 30 PAIR | 310mm x 1280mm x 1330mm | Code WR.WA1.30 | Code WR.WS1.30 |

Mobile Single Sided Welly Racks

| | | Aluminium | Stainless Steel |
|---------|-------------------------|-----------------------|-----------------------|
| 10 PAIR | 600mm x 426mm x 1668mm | Code WR.MA1.10 | Code WR.MS1.10 |
| 15 PAIR | 600mm x 640mm x 1668mm | Code WR.MA1.15 | Code WR.MS1.15 |
| 20 PAIR | 600mm x 853mm x 1668mm | Code WR.MA1.20 | Code WR.MS1.20 |
| 25 PAIR | 600mm x 1067mm x 1668mm | Code WR.MA1.25 | Code WR.MS1.25 |
| 30 PAIR | 600mm x 1280mm x 1668mm | Code WR.MA1.30 | Code WR.MS1.30 |

Mobile Double Sided Welly Racks

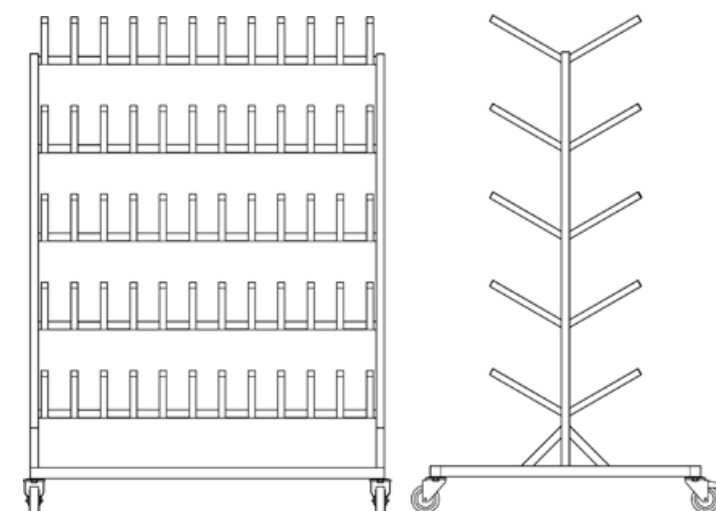
| | | Aluminium | Stainless Steel |
|---------|-------------------------|------------------------|------------------------|
| 10 PAIR | 980mm x 426mm x 1668mm | Code WR.MA1.D10 | Code WR.MS1.D10 |
| 15 PAIR | 980mm x 640mm x 1668mm | Code WR.MA1.D15 | Code WR.MS1.D15 |
| 20 PAIR | 980mm x 853mm x 1668mm | Code WR.MA1.D20 | Code WR.MS1.D20 |
| 25 PAIR | 980mm x 1067mm x 1668mm | Code WR.MA1.D25 | Code WR.MS1.D25 |
| 30 PAIR | 980mm x 1280mm x 1668mm | Code WR.MA1.D30 | Code WR.MS1.D30 |

Static Single Sided Welly Racks

| | | Aluminium | Stainless Steel |
|---------|-------------------------|-----------------------|-----------------------|
| 10 PAIR | 600mm x 426mm x 1668mm | Code WR.SA1.10 | Code WR.SS1.10 |
| 15 PAIR | 600mm x 640mm x 1668mm | Code WR.SA1.15 | Code WR.SS1.15 |
| 20 PAIR | 600mm x 853mm x 1668mm | Code WR.SA1.20 | Code WR.SS1.20 |
| 25 PAIR | 600mm x 1067mm x 1668mm | Code WR.SA1.25 | Code WR.SS1.25 |
| 30 PAIR | 600mm x 1280mm x 1668mm | Code WR.SA1.30 | Code WR.SS1.30 |

Static Double Sided Welly Racks

| | | Aluminium | Stainless Steel |
|---------|-------------------------|------------------------|------------------------|
| 10 PAIR | 980mm x 426mm x 1668mm | Code WR.SA1.D10 | Code WR.SS1.D10 |
| 15 PAIR | 980mm x 640mm x 1668mm | Code WR.SA1.D15 | Code WR.SS1.D15 |
| 20 PAIR | 980mm x 853mm x 1668mm | Code WR.SA1.D20 | Code WR.SS1.D20 |
| 25 PAIR | 980mm x 1067mm x 1668mm | Code WR.SA1.D25 | Code WR.SS1.D25 |
| 30 PAIR | 980mm x 1280mm x 1668mm | Code WR.SA1.D30 | Code WR.SS1.D30 |



Garment Dispensers



Garment Dispenser

- All are supplied with cam or hasp and staple locks
- 304 grade stainless steel
- Compartments individually lockable
- Can be louvred for air circulation
- Sloping roof option
- Master door to front or rear

S/S Garment Dispenser

Photo on right shows rear master door

| | | |
|---------|---------------------|-----------------------|
| 10 door | 400 x 405 x 1990mm | code GD.001.01 |
| 15 door | 400 x 405 x 1990mm | code GD.001.02 |
| 45 door | 1050 x 450 x 1990mm | code GD.001.03 |
| 45 door | 972 x 450 x 1990mm | code GD.001.04 |



Garment Collector



Mesh or Perforated Door Lockers

Available in a variety of configurations, please call to arrange a visit or discuss your requirements.



Stainless Steel Lockers

Stainless Steel Lockers

- Manufactured from 304 stainless sheet.
- Compartments individually lockable.
- May be louvred for air circulation.
- Sloping roof.
- Variety of door arrangements.
- Optional Combination or Coin locks.
- All supplied with cam or hasp & staple locks.

| | |
|----------------|-------------------|
| 1 compartment | 1990 x 342 x 405 |
| 2 compartment | 1990 x 342 x 405 |
| 3 compartment | 1990 x 342 x 405 |
| 4 compartment | 1990 x 342 x 405 |
| 2 compartment | 1990 x 628 x 405 |
| 4 compartment | 1990 x 628 x 405 |
| 6 compartment | 1990 x 628 x 405 |
| 8 compartment | 1990 x 628 x 405 |
| 3 compartment | 1990 x 914 x 405 |
| 6 compartment | 1990 x 914 x 405 |
| 9 compartment | 1990 x 914 x 405 |
| 12 compartment | 1990 x 914 x 405 |
| 4 compartment | 1990 x 1200 x 405 |
| 8 compartment | 1990 x 1200 x 405 |
| 12 compartment | 1990 x 1200 x 405 |
| 16 compartment | 1990 x 1200 x 405 |

| |
|-----------------------|
| Code UL.001.01 |
| Code UL.001.02 |
| Code UL.001.03 |
| Code UL.001.04 |
| Code UL.001.05 |
| Code UL.001.06 |
| Code UL.001.07 |
| Code UL.001.08 |
| Code UL.001.09 |
| Code UL.001.10 |
| Code UL.001.11 |
| Code UL.001.12 |
| Code UL.001.13 |
| Code UL.001.14 |
| Code UL.001.15 |
| Code UL.001.16 |



Colour Coded Lockers



Colour Coded Lockers

- Mild steel painted.
- Compartments individual lockable.
- May be louvred for air circulation.
- Sloping roof optional.
- Variety of door arrangements.
- Locks available.

Lock Types



Type A - Key Type B - Hasp & Staple Type C - Combination Type C - Radial Pin Lock



Type D - Digital Combination Type E - Coin Type F - RFID

Wire Mesh Lockers



Wire Mesh Locker

- Bright zinc plated
- Hasp and staple lock
- 6mm Ø outer frame
- 2.5mm Ø mesh
- 25mm x 25mm pitch
- Double and triple options available
- Various compartment options available



Locker Benches



4 Leg Single Bar Underframe Bench

| | |
|--------------------|-----------------------|
| 920 x 400 x 450mm | Code LB.1B1.01 |
| 1170 x 400 x 450mm | Code LB.1B1.02 |
| 1420 x 400 x 450mm | Code LB.1B1.03 |
| 1920 x 400 x 450mm | Code LB.1B1.04 |

- 304 grade stainless steel
- Available with shoe storage beneath
- Complete with adjustable feet

4 Leg Triple Bar Underframe Bench

| | |
|--------------------|-----------------------|
| 920 x 400 x 450mm | Code LB.1B3.01 |
| 1170 x 400 x 450mm | Code LB.1B3.02 |
| 1420 x 400 x 450mm | Code LB.1B3.03 |
| 1920 x 400 x 450mm | Code LB.1B3.04 |

- 304 grade stainless steel
- Available with shoe storage beneath
- Complete with adjustable feet



6 Leg Single Bar Underframe

| | |
|--------------------|-----------------------|
| 2420 x 400 x 450mm | Code LB.1B2.01 |
| 2920 x 400 x 450mm | Code LB.1B2.02 |

- 304 grade stainless steel
- Available with shoe storage beneath
- Complete with adjustable feet

6 Leg Triple Bar Underframe

| | |
|--------------------|-----------------------|
| 2420 x 400 x 450mm | Code LB.1B4.01 |
| 2920 x 400 x 450mm | Code LB.1B4.02 |

- 304 grade stainless steel
- Available with shoe storage beneath
- Complete with adjustable feet

Locker Bench with Shoe Storage



Benches with Coat Hooks

| | | |
|--------------|---------------------|---------------------|
| Double Sided | 1920 x 700 x 1775mm | Code LBC.001 |
| Single Sided | 1920 x 400 x 1775mm | Code LBC.002 |



Locker Bench with Shoe Storage

| | |
|--------------------------------------|------------------------|
| 1200mm long, 1 tier, 5 compartments | Code LBSS.00.01 |
| 1200mm long, 2 tier, 5 compartments | Code LBSS.00.02 |
| 1500mm long, 1 tier, 6 compartments | Code LBSS.00.03 |
| 1500mm long, 2 tier, 12 compartments | Code LBSS.00.04 |
| 1800mm long, 1 tier, 7 compartments | Code LBSS.00.05 |
| 1800mm long, 2 tier, 14 compartments | Code LBSS.00.06 |
| 2000mm long, 1 tier, 8 compartments | Code LBSS.00.07 |
| 2000mm long, 2 tier, 16 compartments | Code LBSS.00.08 |
| 2500mm long, 1 tier, 10 compartments | Code LBSS.00.09 |
| 2500mm long, 2 tier, 20 compartments | Code LBSS.00.10 |

- 304 grade stainless steel
- Shoe storage compartments
- Complete with adjustable feet
- 350mm deep

Shoe Storage

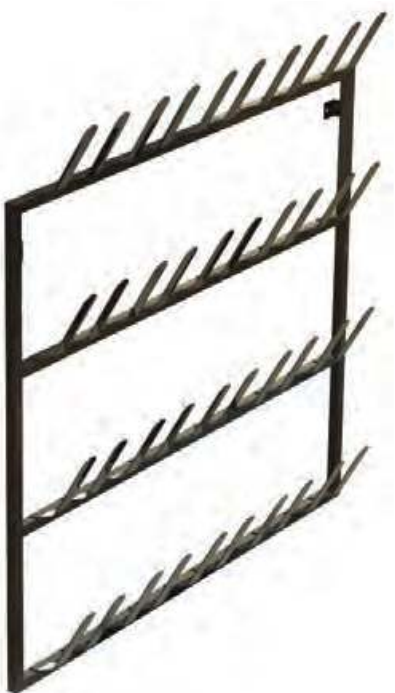


Bolt Down Box Section Rack

- Made from 304 stainless steel.
 - Fully welded.
 - Hygienic design.
 - 8 level.
- Options**
6mm Ø bar dividers

185 x 1974mm (Deep x High)

| | | |
|---------|-------------|-----------------------|
| 8 PAIR | 364mm Long | Code SR.001.01 |
| 16 PAIR | 648mm Long | Code SR.001.02 |
| 24 PAIR | 932mm Long | Code SR.001.03 |
| 32 PAIR | 1216mm Long | Code SR.001.04 |
| 40 PAIR | 1500mm Long | Code SR.001.05 |



Single & Double Sided Plate Design Shoe Rack

| WALL MOUNTED | | | STATIC SINGLE SIDED | | | STATIC DOUBLE SIDED | | |
|--------------|------|------------------|---------------------|------|------------------|---------------------|------|------------------|
| 4 PAIR | Code | SR.002.01 | 8 PAIR | Code | SR.003.01 | 24 PAIR | Code | SR.004.01 |
| 8 PAIR | Code | SR.002.02 | 12 PAIR | Code | SR.003.02 | 32 PAIR | Code | SR.004.02 |
| 12 PAIR | Code | SR.002.03 | 16 PAIR | Code | SR.003.03 | 40 PAIR | Code | SR.004.03 |
| 16 PAIR | Code | SR.002.04 | 20 PAIR | Code | SR.003.04 | 48 PAIR | Code | SR.004.04 |
| 20 PAIR | Code | SR.002.05 | 24 PAIR | Code | SR.003.05 | 72 PAIR | Code | SR.004.05 |
| 24 PAIR | Code | SR.002.06 | 36 PAIR | Code | SR.003.06 | | | |
| 36 PAIR | Code | SR.002.07 | | | | | | |



Pigeon Hole Shoe Racks

- Made from 304 stainless steel.
- Sheet construction.
- Adjustable feet.
- Open front.
- Sloping top.

| | | |
|---------|---------------------|------------------------|
| 10 PAIR | 560 x 350 x 1700mm | Code SRP.001.01 |
| 15 PAIR | 840 x 350 x 1700mm | Code SRP.001.02 |
| 20 PAIR | 1120 x 350 x 1700mm | Code SRP.001.03 |
| 30 PAIR | 1680 x 350 x 1700mm | Code SRP.001.04 |

Various Lockable Solutions Available

Call for details

Coat and Protective Clothing Racks



Laser Cut Coat Hooks

| | | |
|---------|-----------------------|-----------------------|
| | Staggered | Non Staggered |
| 10 HOOK | Code CR.S01.01 | Code CR.NS1.01 |
| 20 HOOK | Code CR.S01.03 | Code CR.NS1.03 |

- Laser cut from 2.5mm stainless steel satin polished sheet.
- Pre-drilled for wall mounting.
- Vinyl numbers can be supplied.

Options

- Electropolished
- Powder coated in various colours (red, blue, green or white).



Slatted Locker Bench with Hat Stand

| | |
|-------------|------------------------|
| 1000mm long | Code LBHS.00.01 |
| 1500mm long | Code LBHS.00.02 |
| 2000mm long | Code LBHS.00.03 |
| 2500mm long | Code LBHS.00.04 |
| 3000mm long | Code LBHS.00.05 |

- 304 grade stainless steel frame.
- Composite slatted seat and partition.
- Stainless steel hat stand and coat hooks.
- Adjustable feet.



Protective Clothing Rack with Captive Hangers

| | |
|------------|-----------------------|
| 10 Hangers | Code CR.PC1.01 |
| 15 Hangers | Code CR.PC1.02 |
| 20 Hangers | Code CR.PC1.03 |

- 304 grade stainless steel.
- 1200 x 600 x 1600mm (long x width x height)

Mobile Version Available



Bespoke PPE Storage

Wall Mounted Shelf & Coat Rail



Coat Rail with Single Shelf

| | |
|-----------------------------|-----------------------|
| 1500mm long with 30 Hangers | Code SCR.00.01 |
| 2000mm long with 40 Hangers | Code SCR.00.02 |
| 3000mm long with 60 Hangers | Code SCR.00.03 |



Coat Rail with Double Shelf

| | |
|-----------------------------|------------------------|
| 1500mm long with 30 Hangers | Code SCR.00.01D |
| 2000mm long with 40 Hangers | Code SCR.00.02D |
| 3000mm long with 60 Hangers | Code SCR.00.03D |

Bathroom Additions

Bowl Urinal

- Manufactured in one piece in 304 grade satin finish stainless steel.
- Integral shroud suits locations with exposed surface mounted waste pipework.
- Vandal resistant design.
- Integral shroud.
- Hygienic one-piece construction.
- Easily and quickly installed at adult or junior height.
- Supplied with a flush grated waste fitting, spreader assembly and water inlet connector.

Code **072**

Options

- Available as single bowl or in a range form of 1, 2 or 3 urinals.
- Range urinals supplied with automatic cistern, flushpipe and feedpipes.
- Stainless steel wall divider panel.
- Stainless steel automatic cistern.

TECHNICAL SPECIFICATIONS

Supplied with 32mm (1 1/4") BSP flush grated waste fitting. Water inlet fitting to suit 15m diameter pipework. Recommended mounting height – 1800mm (minimum) to 2000mm (maximum).



Manual Stainless Steel Cistern

- Manual 7.5 litre stainless steel SISO cistern for exposed surface mounting.
- Supplied with syphon, float operated valve and stainless steel flushpipe.
- Low level operated by CP front lever with restricted travel, high level has side lever with chain pull.

Code **132**

Back to Wall WC Pan

- Squating WC pan supplied with back inlet flushing terminal.
- WC pan can be used with optional high level manual stainless steel or plastic cisterns.

Code **112**



Stainless Steel WC Pans



Close Coupled WC Suite

- WC suite incorporates a 7.5 litre concealed BIBO cistern, housed within a stainless steel enclosure, operated by a CP front lever with restricted travel.
- WC pan has removable access panels, horizontal outlet and is supplied with inlet connector and concealed floor fixing plate.
- WC pan can be converted to vertical outlet using optional WCC90 connector.
- WC suite can be adapted for use by disabled people by using optional DOCM fitting kit.

Code **091**



Wall Hung WC Pan

- WC pan supplied with inlet connector and four M12 x 150mm long bolts to suit walls up to 118mm thick.
- For non-load bearing walls optional support brackets are available.

Code **101**



Back to Wall WC Pan

- With horizontal outlet.
- WC pan supplied with inlet connector, concealed floor fixing plate and four M12 x 150mm long bolts to suit walls up to 118mm thick.

Code **102**



Back to Wall WC Pan

- With vertical outlet.
- WC pan has removable access panels and is supplied with inlet connector, concealed floor fixing plate and four M12 x 150mm long bolts to suit walls up to 118mm thick.

Code **103**

Stainless Steel Urinals

Stainless Steel Urinals

- Integral return ends for either wall or free standing installations.
- 2" BSP dome grated waste fitting.
- Concealed sparge pipes with either a top (TE) or back (BE) entry connection.

Wall Hung Trough Urinal

- Sloping sides.

| Standard Length | Cistern Capacity | |
|-----------------|------------------|----------------------|
| 1200mm | 1 x 9.0 litre | Code WHTU.001 |
| 1500mm | 1 x 13.65 litre | Code WHTU.002 |
| 1800mm | 1 x 13.65 litre | Code WHTU.003 |
| 2100mm | 1 x 13.65 litre | Code WHTU.004 |
| 2400mm | 1 x 13.65 litre | Code WHTU.005 |



Wall Hung Trough Urinal

- Non-standard lengths can be supplied.

| Standard Length | Cistern Capacity | |
|-----------------|------------------|----------------------|
| 1200mm | 1 x 9.0 litre | Code WHTU.006 |
| 1800mm | 1 x 13.65 litre | Code WHTU.007 |
| 2400mm | 1 x 13.65 litre | Code WHTU.008 |
| 3000mm | 1 x 13.65 litre | Code WHTU.009 |



Floor Recessed Slab Urinal

- Non-standard lengths can be supplied.

| Standard Length | Cistern Capacity | |
|-----------------|------------------|----------------------|
| 1200mm | 1 x 9.0 litre | Code FRSU.001 |
| 1800mm | 1 x 13.65 litre | Code FRSU.002 |
| 2400mm | 1 x 13.65 litre | Code FRSU.003 |
| 3000mm | 2 x 9.00 litre | Code FRSU.004 |



Floor Standing Slab Urinal

- Non-standard lengths can be supplied.

| Standard Length | Cistern Capacity | |
|-----------------|------------------|----------------------|
| 1200mm | 1 x 9.0 litre | Code FSSU.001 |
| 1800mm | 1 x 13.65 litre | Code FSSU.002 |
| 2400mm | 1 x 13.65 litre | Code FSSU.003 |
| 3000mm | 2 x 9.00 litre | Code FSSU.004 |



Automatic Cistern

| Capacities | |
|-------------|--------------------|
| 4.5 litre | Code AC.001 |
| 9.0 litre | Code AC.002 |
| 13.65 litre | Code AC.003 |

Pedal Bins



Pedal Bin

- Manufactured in 304 grade stainless steel.
 - Foot operated pedal bin.
 - Complete with bag clamping band
- 500 x 400 x 800 (L x W x H)
Pedal bin with lid Code **PB.L01.01**

Shrouded Pedal Bin

- Manufactured in 304 grade stainless steel.
 - Foot operated pedal bin.
 - With lid.
 - Complete with bag clamping band
- 500 x 400 x 800 (L x W x H)
Shrouded pedal bin Code **PB.S01.01**



Wall Mounted Bin Rings



Wall Mounted Bag Holders

- Ring only or wall mounted with lid.
- 350mm diameter
- Complete with bag clamping band

| | |
|------------------------------------|-----------------------|
| Wall mounted bin rings with lid | Code BH.WM1.01 |
| Wall mounted bin rings without lid | Code BH.WM1.02 |



Wall Mounted Knee Operated Bag Holder

Bag Stands



Sprung Bag Holder

- Manufactured in 304 grade stainless steel.
- Pedestal pattern.
- Various sizes of bag can be accommodated

| | |
|-----------------------------|-----------------------|
| 500 x 300 x 880 (L x W x H) | |
| Sprung bag holder | Code BH.S01.01 |

Waste Bag Holder

- Manufactured in 304 grade stainless steel.
 - Free standing.
 - Individual bag clamping bands
 - 800mm high
- Waste bag holder Code **BH.001.00**



Flip Top Bin



Flip Top Bin

- 304 grade stainless steel
- Swing lid
- Removable top
- Adjustable feet
- Fully enclosed

| | |
|------------------------------------|-----------------------|
| 400 x 400 x 800mm high (L x W x H) | Code BI.FT1.01 |
| 300 x 300 x 600mm high (L x W x H) | Code BI.FT1.02 |

**We
Specialise
in Bespoke**

Give us a call on
+44(0)1543 675 800

Boot Washers

Upright 3 Brush

- The boot cleaning (side and sole) is done by the action of turning lateral and horizontal brushes and by the mixing of water and detergent.
- Access and easy cleaning of the machine by a complete opening of the front.
- Seperate wet and electrical compartments.
- Dismantling without tools for easy cleaning of the brushes and the sump.
- Supplied with detergent injector for the disinfection product.

Standard Boot Washer Code **BW-M-0-3B**
 Boot Washer with Toe Cleaner Code **BW-M-0-3B-TC**

TECHNICAL SPECIFICATIONS

- Made from 304 stainless steel.
- Matt finish.
- 2 vertical brushes for cleaning the body of the boot.
- 1 horizontal brush for cleaning the sole.
- Detergent injector - regulation: between 1 and 7.5%.
- Base size: 760 x 645mm.



Toe Cleaner



Clog Washer

Clog Washer

- 304 grade stainless steel
- Dismantling without tools for ease of cleaning
- Separate wet and electrical compartments
- Supplied with detergent injector
- Water supply 3 bar
- Max temperature 50°C
- Base size 755 x 640mm

Code **BW-M-0-1B**



6 Brush with Turnstile

Control panels
can be built into
machine or supplied
with Anaconda for
wall mounting



6 Brush Bootwasher with Turnstile

- Photoelectric switch at each end.
- Created for continuous passage, the machine can be installed in a place which makes its use obligatory.
- The boot and the sole cleaning is done by the combined action of:

The turning lateral brushes for cleaning the side of the boot.

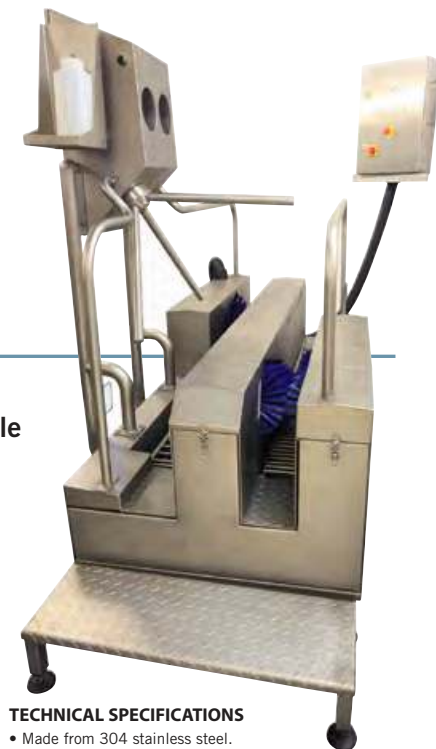
The turning horizontal brushes for the sole.

Water jets.

The forward movement of the user.

- Dismantling without tools for easy cleaning of the brushes and the sump.
- Seperate wet and electrical compartments.
- Supplied with detergent injector for the disinfection product.

Code **BW-A-T-6B-TS**



TECHNICAL SPECIFICATIONS

- Made from 304 stainless steel.
- Matt finish.
- 4 inclined brushes for cleaning the body of the boot.
- 2 horizontal brushes for cleaning the sole of the boot.
- Detergent injector - regulation: between 1 and 7.5%.
- Base size: 2850 x 950mm.
- Removable steps.

Two Way Solewasher

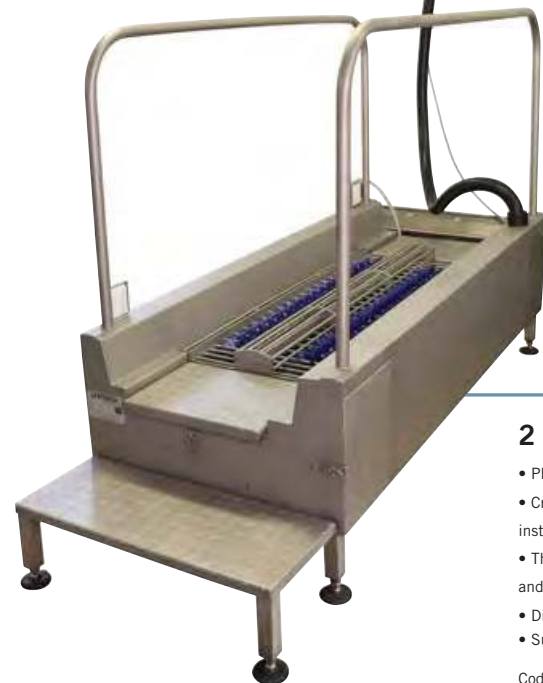
2 Way Solewasher

- Photoelectric switch at each end.
- Created for continuous passage, the machine can be installed in a place which makes its use obligatory.
- The sole cleaning is done by the action of 2 horizontal turning brushes and the mixing of water and detergent.
- Dismantling without tools for easy cleaning of the brushes and the sump.
- Supplied with detergent injector for the disinfection product.

Code **BW-A-T-2B**

TECHNICAL SPECIFICATIONS

- Made from 304 stainless steel.
- Matt finish.
- 2 horizontal brushes for cleaning the sole.
- Detergent injector - regulation: between 1 and 7.5%
- Base size: 2540 x 840mm.



Walk Through Bootwashers

Fixed Side Brush

- Photoelectric switch at each end.
- Created for continuous passage, the machine can be installed in a place which makes its use obligatory.
- The boot and the sole cleaning is done by the combined action of:

The fixed lateral brushes for cleaning the side of the boot.

The turning horizontal brushes for the sole.

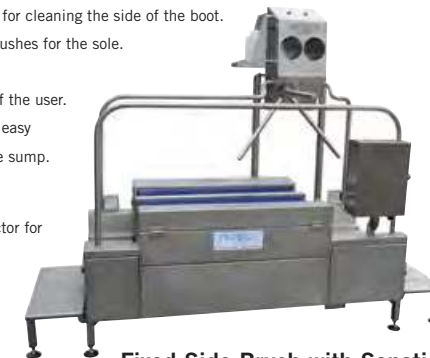
Water jets.

The forward movement of the user.

- Dismantling without tools for easy cleaning of the brushes and the sump.
- Seperate wet and electrical compartments.
- Supplied with detergent injector for the disinfection product.

Standard Bootwasher
 Code **BW-A-T-10B**

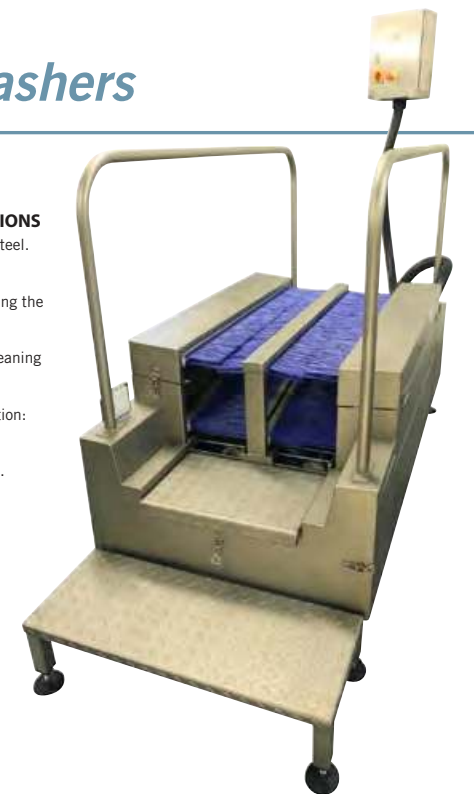
Bootwasher with Hygiene gate
 Code **BW-A-T-10B-TS**



Fixed Side Brush with Sanatiser Gate

TECHNICAL SPECIFICATIONS

- Made from 304 stainless steel.
- Matt finish.
- 8 lateral brushes for cleaning the body of the boot.
- 2 horizontal brushes for cleaning the sole of the boot.
- Detergent injector - regulation: between 1 and 7.5%.
- Base size: 2540 x 900mm.
- Removable steps.



6 Brush

6 Brush Bootwasher

- Photoelectric switch at each end.
- Created for continuous passage, the machine can be installed in a place which makes its use obligatory.
- The boot and the sole cleaning is done by the combined action of:

The turning lateral brushes for cleaning the side of the boot.

The turning horizontal brushes for the sole.

Water jets.

The forward movement of the user.

- Dismantling without tools for easy cleaning of the brushes and the sump.
- Seperate wet and electrical compartments.
- Supplied with detergent injector for the disinfection product.

Code **BW-A-T-6B**

TECHNICAL SPECIFICATIONS

- Made from 304 stainless steel.
- Matt finish.
- 4 inclined brushes for cleaning the body of the boot.
- 2 horizontal brushes for cleaning the sole of the boot.
- Detergent injector - regulation: between 1 and 7.5%.
- Base size: 2850 x 950mm.
- Removable steps.



Manual Bootwasher

Manual Bootwasher

- Made from 304 stainless steel.
- Manual operated bootwash complete with hand-held scrubbing brush.
- Hand-operated, press button, operation.
- Sole brush available as optional extra.
- Four adjustable feet.
- Support handle to left or right (please specify when ordering).

Single Station Code **BW-M-0-1S**
 Twin Station Code **BW-M-0-2S**
 Triple Station Code **BW-M-0-3S**
 Quad Station Code **BW-M-0-4S**



Manual Walk Through



Manual Walk Through

- 304 grade stainless steel construction
- Fixed base and side brushes
- Complete with 2 off steps
- Complete with drain
- Width: 830mm. Length: 1380mm without steps, 1796mm with steps

Code **BW-M-0-0S**

Many more models available, call to discuss your requirements

Twin Sole Washers

Twin Sole Washer with Card Reader or Hygiene Turnstile

- Photoelectric switch at each end
- Created for continuous passage, the machine can be installed in a place making its use obligatory
- The sole cleaning is done by the combined action of 2 horizontal brushes and the mixing of water and detergent
- Dismantling without tools for easy cleaning of the brushes and the sump
- Entrance gate with 3-arm turnstile. Can be designed for card reader entrance or hand sanitising entrance
- Perforated waste basket with outlet
- Integrated stainless steel control panel
- Step plates to both ends

Twin Boot Washer with Card Reader Turnstile Code **BW-A-T-2B-TWIN**

TECHNICAL SPECIFICATIONS

- Made from 304 stainless steel.
- Matt finish
- Detergent injector regulation between 1 and 7.5%
- Base size: 2500mm x 1480mm



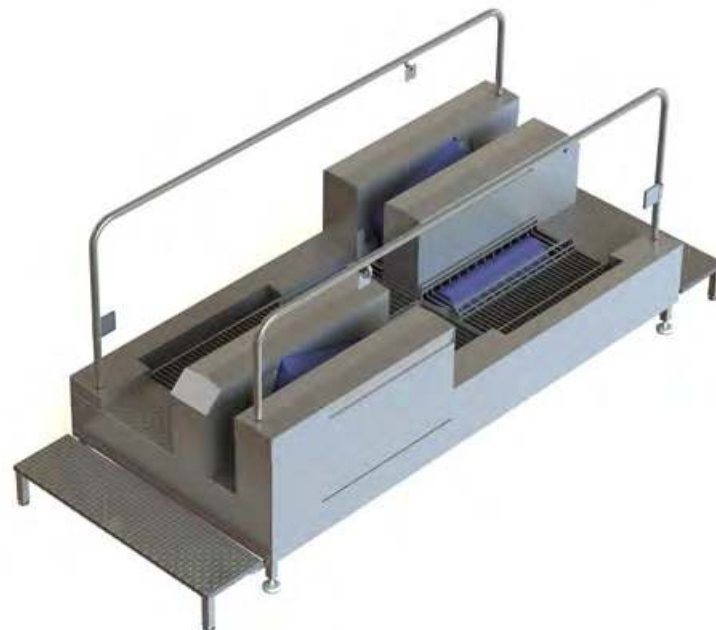
Two Way Boot / Sole Washer

Two Way Boot / Sole Washer

- Photoelectric switch at each end
- The machine combines two different ways of cleaning boots and clogs
- Created for continuous passage, the machine can be installed in a place which makes its use obligatory.
- The boot and the sole cleaning is done by the combined action of the turning lateral brushes for cleaning the side of the boot, the turning horizontal brushes for the sole, water jets and the forward movement of the user.
- Dismantling without tools for easy cleaning of the brushes and the sump.
- Separate wet and electrical compartments.
- Supplied with detergent injector for the disinfection product.

- Made from 304 grade stainless steel
- Matt finish
- Detergent injector regulation between 1 and 7.5%
- Base size: 3280mm x 1200mm.

Code **CBW-A-T-6B**



Integrated Hygiene Station



Integrated Hygiene Station

- Consisting of 4 processes:
 - Sole washing by 2 rotating base brushes with detergent injector
 - Photoelectric switch for activation
 - Hand wash via sensor operated spout
 - Hand sanitiser station with sensor operated dosing
- Hygiene gate operates only after sanitiser is complete
- Dismantling without tools for ease of maintenance
- Separate wet and electrical compartments
- Made from 304 grade stainless steel
- Base size: 1780mm x 815mm

Code **IHS.001**



We can help you visualise your new hygiene entrance by providing 3D layouts

Compact Sole Washer with Turnstile

Compact Sole Washer with Hygiene Gate

- A sole washing machine with hygiene gate to ensure user washes soles of shoes and sanitises hands prior to entering the production area.
- Created for continuous passage, the machine can be installed in a place which makes its use obligatory.
- The sole cleaning is done by the action of 2 horizontal turning brushes and the mixing of water and detergent.
- Photoelectric switch at each end.
- Dismantling without tools for easy cleaning of the brushes and the sump.

Compact Sole Washer with Hygiene Gate

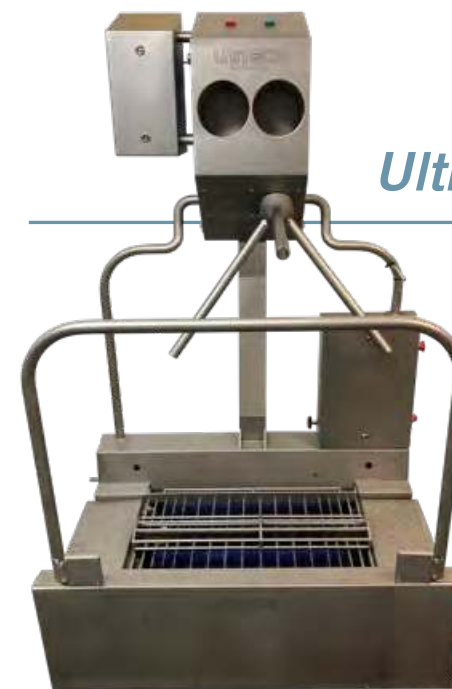
Code **BW-A-T-2B-TS-C**

TECHNICAL SPECIFICATIONS

- Made from 304 stainless steel.
- Matt finish
- Detergent injector regulation between 1 and 7.5%
- Compact Base size: 1800mm x 850mm



Ultra Compact Sole Washer with Turnstile



Ultra Compact Sole Washer with Hygiene Gate

- A sole washing machine with hygiene gate to ensure user washes soles of shoes and sanitises hands prior to entering the production area.
- Created for continuous passage, the machine can be installed in a place which makes its use obligatory.
- The sole cleaning is done by the action of 2 horizontal turning brushes and the mixing of water and detergent.
- Photoelectric switch at each end.
- Dismantling without tools for easy cleaning of the brushes and the sump.

Ultra Compact Sole Washer with Hygiene Gate Code **BW-A-T-2B-TS-UC**

TECHNICAL SPECIFICATIONS

- Made from 304 stainless steel.
- Matt finish
- Detergent injector regulation between 1 and 7.5%
- Ultra Compact Base size: 1167mm x 780mm

Hygiene Gate

TECHNICAL SPECIFICATIONS

- Made from 304 stainless steel.
- Turnstile will not operate unless sanitiser is dispensed.
- Fully integrated electrics / control.
- Can be supplied complete with robust stand or can be integrated onto our walk through bootwashers.

Single sided Code **TS.001**

Double sided Code **TS.002**



Typical Hygiene Entrance Arrangement



Square Dollies

Square Dolly

- Manufactured in 304 grade stainless steel
 - 4 Swivel nylon wheels with zinc housings
 - Other dimensions and castor options available
- 600 x 400mm tray Code **S0.001**
750 x 450mm tray Code **S0.002**



Roller Bogies

Aluminium Roller Bogies

- Manufactured from aluminium
 - 6 fixed wheels, 100mm diameter
- 600 x 400mm tray Code **BL.FT1.01**
750 x 450mm tray Code **BL.FT1.02**

Stainless Steel Roller Bogies

- Manufactured from stainless steel
 - 6 fixed wheels, 100mm diameter
- 600 x 400mm tray Code **BL.FT1.03**
750 x 450mm tray Code **BL.FT1.04**



Circular Bogies



Circular Stainless Steel Bogies

- Manufactured from stainless steel
 - 4 swivel wheels
- 300mm diameter Code **BL.FT1.05**
400mm diameter Code **BL.FT1.06**
450mm diameter Code **BL.FT1.07**

Storage Bins



Stainless Steel Dolav

- 304 or 316 grade stainless steel
 - Stackable
 - FLT access from all sides
 - Bead blast finish
 - Fully welded
- 1204 x 1004 x 845mm (L x W x H)
Code **SSD.001**

Custom sizes also available



Half Moon Trough

- 304 or 316 grade stainless steel
 - Heavy duty fully welded construction
 - Pushing handle for ease of mobility
 - Drain with screw plug
- 200 litre capacity –
1200 x 700 x 810mm high Trough
depth 360mm

Code **HMT.001**

Floor Cupboards and Drawers



Floor Cupboards and Drawers

- 304 grade stainless steel
- Access beneath for cleaning
- Hinged or sliding doors
- Drawers available
- Doors and drawers can be lockable
- Rear upstands available
- Electrical sockets available
- Internal shelf options

Available with a variety of drawer and door combinations, please call to discuss your requirements.



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We design, manufacture and install your requirement



Tall Cupboards

Tall Cupboard

S/S tall cupboard with hinged doors 3 off shelves
900 x 457 x 1880mm Code **CU.T01.01**
1200 x 457 x 1880mm Code **CU.T01.02**
900 x 610 x 1880mm Code **CU.T01.03**
1200 x 610 x 1880mm Code **CU.T01.04**

S/S tall cupbard with single door
600 x 400 x 1880mm high
4 off shelves Code **CU.001.00**
• 304 grade stainless steel • Hygienic sloping roof
• Satin brush finish • Internal shelves
• Levelling feet

Stainless Steel Open Front Cupboard

1000 x 400 x 1650mm 3 off shelves Code **OFC.001**
600 x 400 x 1650mm 4 off shelves Code **OFC.002**

Mobile Tool Cupboard

800 x 600 x 889mm (long x wide x high) Code **MTC.01.00**
• Manufactured in 304 grade stainless steel • 5 drawers • Lockable
• Mobile on 4 off 4" white nylon wheels complete with swivel zinc castors, braked.



Floor Cupboard

| | Hinged Door | Sliding Door |
|---|------------------------|-------------------|
| 1 off door 1 off mid shelf 600 x 600 x 850mm | Code FCH.001.01 | FCS.001.01 |
| 2 off doors 1 off mid shelf 1200 x 600 x 850mm | Code FCH.001.02 | FCS.001.02 |
| 3 off doors 1 off mid shelf 1500 x 600 x 850mm | Code FCH.001.03 | FCS.001.03 |
| 4 off doors 1 off mid shelf 1800 x 600 x 850mm | Code FCH.001.04 | FCS.001.04 |
| 1 off door 1 off drawer 600 x 600 x 850mm | Code FCH.001.05 | FCS.001.05 |
| 2 off doors 2 off drawers 1200 x 600 x 850mm | Code FCH.001.06 | FCS.001.06 |
| 3 off doors 3 off drawers 1500 x 600 x 850mm | Code FCH.001.07 | FCS.001.07 |
| 4 off doors 4 off drawers 1800 x 600 x 850mm | Code FCH.001.08 | FCS.001.08 |

- 304 grade stainless steel
- Robust design
- Satin brush finish
- Access for cleaning
- Internal shelves



Janitors Cupboard

4 off shelves 3 off hinged doors
1400 x 600 x 2000mm Code **JC.001**

- 304 grade stainless steel
- Satin brush finish
- Levelling feet
- Hygienic sloping roof
- Internal shelves



Wall Cupboard

- 304 grade stainless steel
- Midshelf in each cupboard
- Robust design

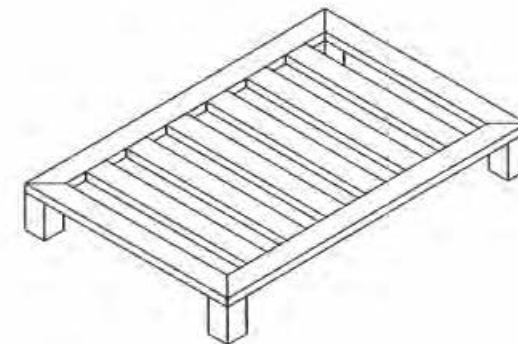
| | Hinged Door | Sliding Door |
|--|------------------------|-------------------|
| 1 off hinged doors 1 off mid shelf 600 x 400 x 600/700mm | Code WCH.001.01 | N/A |
| 2 off hinged doors 1 off mid shelf 1000 x 400 x 600/700mm | Code WCH.001.02 | WCH.001.02 |
| 2 off hinged doors 1 off mid shelf 1200 x 400 x 600/700mm | Code WCH.001.03 | WCH.001.03 |
| 2 off hinged doors 1 off mid shelf 1500 x 400 x 600/700mm | Code WCH.001.04 | WCH.001.04 |
| 1 off hinged doors 1 off mid shelf 600 x 300 x 600/700mm | Code WCH.001.05 | N/A |
| 2 off hinged doors 1 off mid shelf 1000 x 300 x 600/700mm | Code WCH.001.06 | WCH.001.06 |
| 2 off hinged doors 1 off mid shelf 1200 x 300 x 600/700mm | Code WCH.001.07 | WCH.001.07 |
| 2 off hinged doors 1 off mid shelf 1500 x 300 x 600/700mm | Code WCH.001.08 | WCH.001.08 |

Flat Pallets

Flat Pallets

- Fully welded.
- Manufactured from aluminium.
- Stackable.
- Easy cleaning and hard-wearing
- Excellent general purpose product.
- Full perimeter pallet reduces pallet damage from forks.
- 1200 x 1000 x 160 high, load capacity 600kg.
- 1200 x 800 x 160 high, load capacity 1000kg.

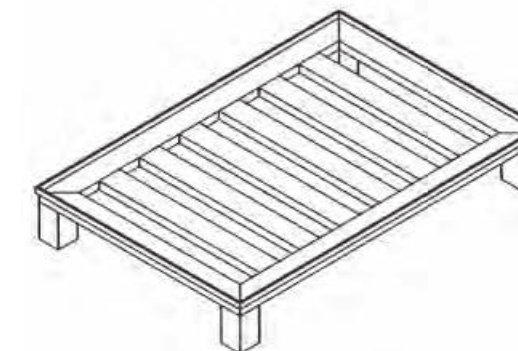
1200 x 1000 x 160mm Code **PA.FL1.01**
1200 x 800 x 160mm Code **PA.FL1.02**



Flat Pallets with Rim

- Fully welded.
- Manufactured from aluminium.
- Stackable.
- Easy cleaning and hard-wearing
- Excellent general purpose product.
- Full perimeter pallet reduces pallet damage from forks.
- 1215 x 1015 x 160 high, load capacity 600kg.
- 1215 x 815 x 160 high, load capacity 1000kg
- Complete with retaining lip.

1215 x 1015 x 160mm Code **PA.FL1.R01**
1215 x 815 x 160mm Code **PA.FL1.R02**

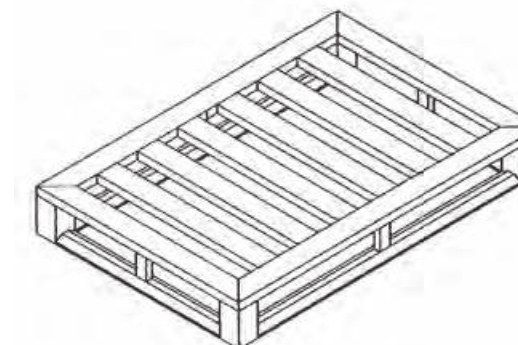


Skid Pallets

Skid Pallets

- Fully welded.
- Manufactured from aluminium.
- Stackable.
- Easy cleaning and hard-wearing.
- Excellent general purpose product.
- Skid pallet reduces pallet damage from forks.
- 1200 x 1000 x 160 high, load capacity 600kg.
- 1200 x 800 x 160 high, load capacity 1000kg.

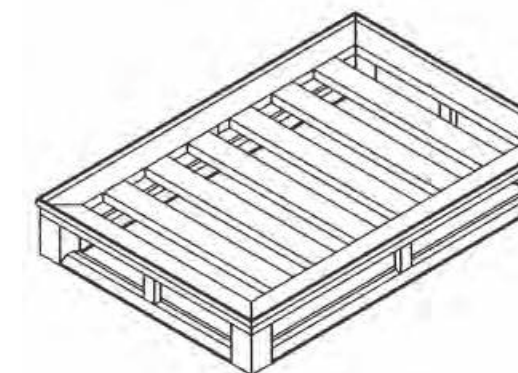
1200 x 1000 x 160mm Code **PA.FP1.01**
1200 x 800 x 160mm Code **PA.FP1.02**



Skid Pallets with Rim

- Fully welded.
- Manufactured from aluminium.
- Stackable.
- Easy cleaning and hard-wearing.
- Excellent general purpose product.
- Skid pallet reduces pallet damage from forks.
- 1215 x 1015 x 160 high, load capacity 600kg.
- 1215 x 815 x 160 high, load capacity 1000kg.
- Complete with retaining lip.

1215 x 1015 x 160mm Code **PA.FP1.R01**
1215 x 815 x 160mm Code **PA.FP1.R02**

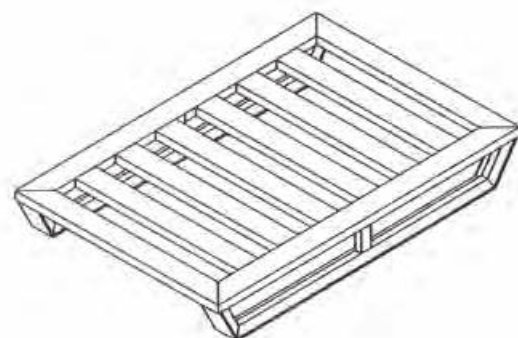


Flat Angled Skid Pallets

Flat Angled Skid Pallets

- Fully welded on four block feet.
- Manufactured from aluminium.
- Easy cleaning and hard wearing.
- Excellent general purpose product.
- 1200 x 1000 x 160 high, load capacity 600kg.
- 1200 x 800 x 160 high, load capacity 1000kg.

Aluminium Flat Pallet 1200 x 1000 x 160mm Code **PA.SK1.01**
Aluminium Flat Pallet 1200 x 800 x 160mm Code **PA.SK1.02**



Flat Angled Skid Pallets with Rims

- Fully welded on four block feet.
- Manufactured from aluminium.
- Easy cleaning and hard wearing.
- Excellent general-purpose product.
- Complete with retaining lip.
- 1215 x 1015 x 160 high, load capacity 600kg.
- 1215 x 815 x 160 high, load capacity 1000kg.

Aluminium Flat Pallet with Rim 1215 x 1015 x 160mm Code **PA.SK1.R01**
Aluminium Flat Pallet with Rim 1215 x 815 x 160mm Code **PA.SK1.R01**



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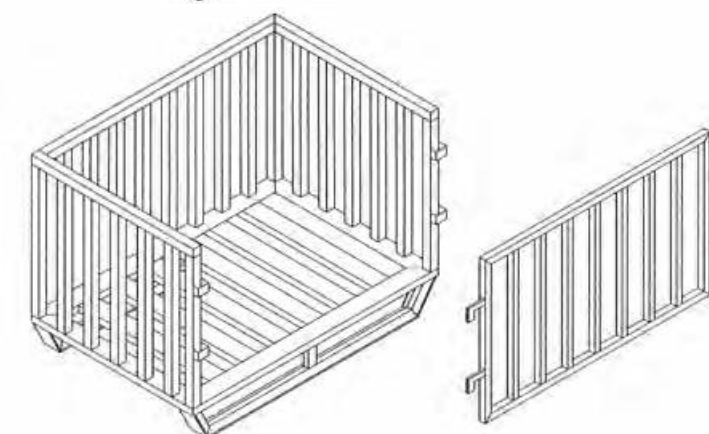
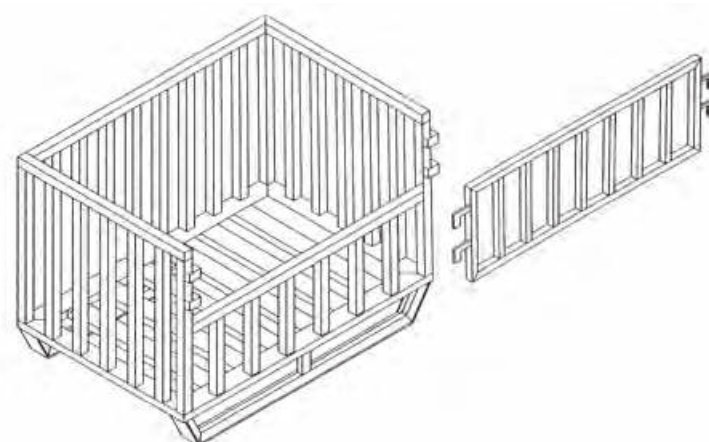
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Caged Pallets

Caged Pallets

- Fully welded, stackable, robust box pallets.
- Various options available.
- Block feet, angled skids, full perimeter, mobile.
- Complete with gates or half gates dependant upon requirements.
- Capacity up to 1000 kg.
- Individual sizes available upon customer request.
- Full security caged pallet also available with lockable lid and gate.

Caged Pallet 1200 x 800 x 850mm Code **PA.CA1.01**
Caged Pallet 1200 x 1000 x 850mm Code **PA.CA1.02**



Platforms and Steps

Mobile Steps

- Manufactured in 304 quality stainless steel
- Stainless steel non slip steps
- 2 swivel castors to rear
- 2 retractable fixed castors
- Locking handle

Mobile steps S/S locking handle chequer or anti slip perforated
2 steps + platform 730mm high Code **MS.ST.002**
3 steps + platform 920mm high Code **MS.ST.003**
4 steps + platform 1140mm high Code **MS.ST.004**
5 steps + platform 1380mm high Code **MS.ST.005**
6 steps + platform 1500mm high with additional stabilisers Code **MS.ST.006**
7 steps + platform 1800mm high with additional stabilisers Code **MS.ST.007**

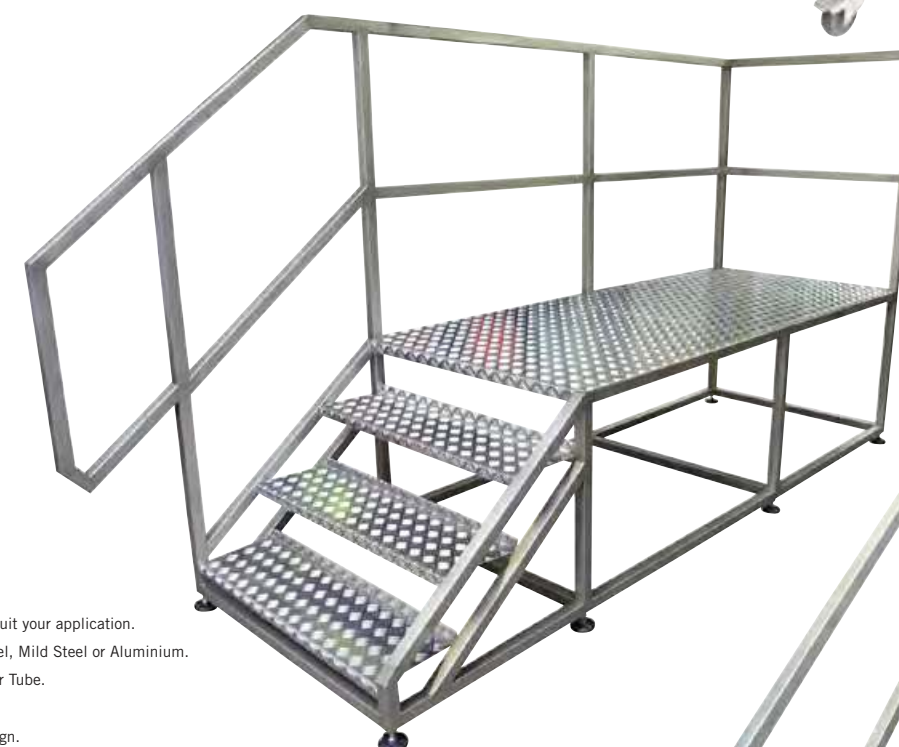
Static Steps

Static S/S step units with chequer plate or anti slip perforated
1 step no handrail 500mm high Code **SS.ST.001**
2 step no handrail 730mm high Code **SS.ST.002**

Aluminium step units static with chequer plate or anti slip perforated
1 step no handrail 500mm high Code **SS.AL.001**
2 step no handrail 730mm high Code **SS.AL.002**



Platform



Platform

- Designed to suit your application.
- Stainless Steel, Mild Steel or Aluminium.
- Box section or Tube.
- Fully welded.
- Hygienic design.

Up & Over Step Unit



Up and Over Step Unit

- Designed to suit your application.
- Stainless Steel, Mild Steel or Aluminium.
- Box section or Tube.
- Fully welded Hygienic design.

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Unitech can design, manufacture and install your bespoke platforms & stairs



Call to discuss your requirements

Unitech also Design,
Manufacture and install
Barrier Protection in
Stainless or Mild Steel



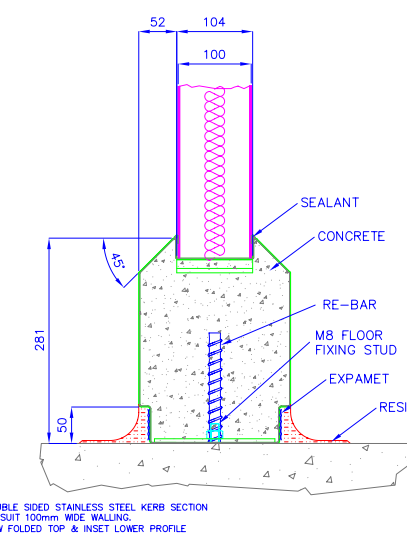
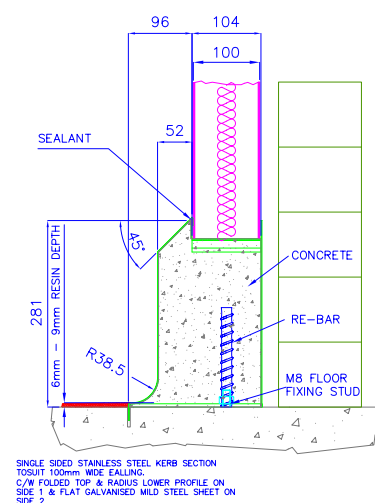
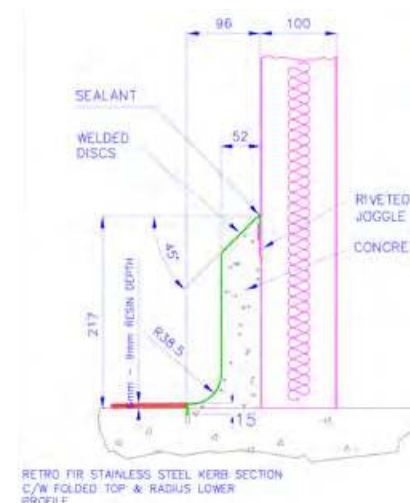
Drains & Kerbing

Unitech manufacture an extensive range of Stainless Steel drains, kerbing and protection systems. We offer a full survey design and instillation service.

Kerbing

Available for new builds or as a retro fit

Some Standard Kerb types



Other styles and material specifications available

Call to discuss your requirements

Some examples of installations



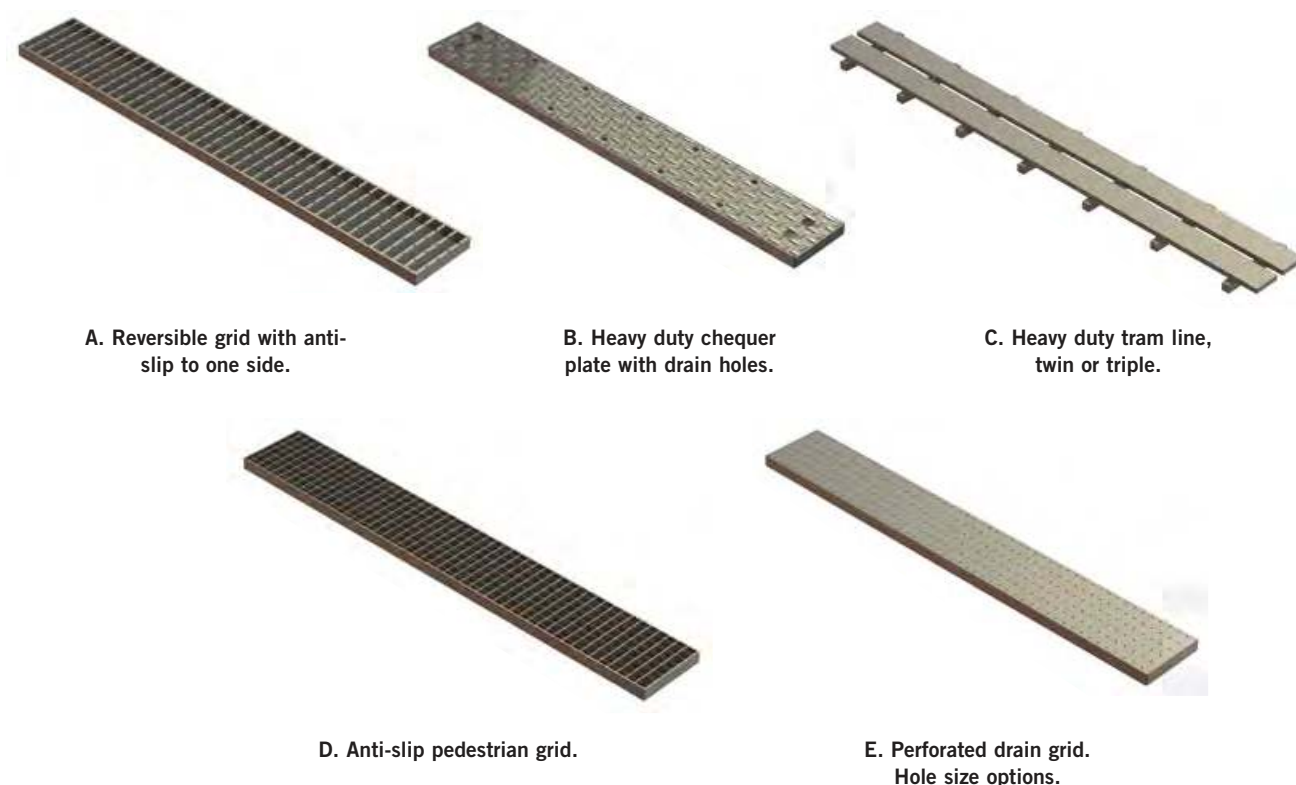
Stainless Steel Drainage

Drain Channels

- 304 grade stainless steel (316 option)
- Standard sizes available
- Bespoke options
- Range of grid options



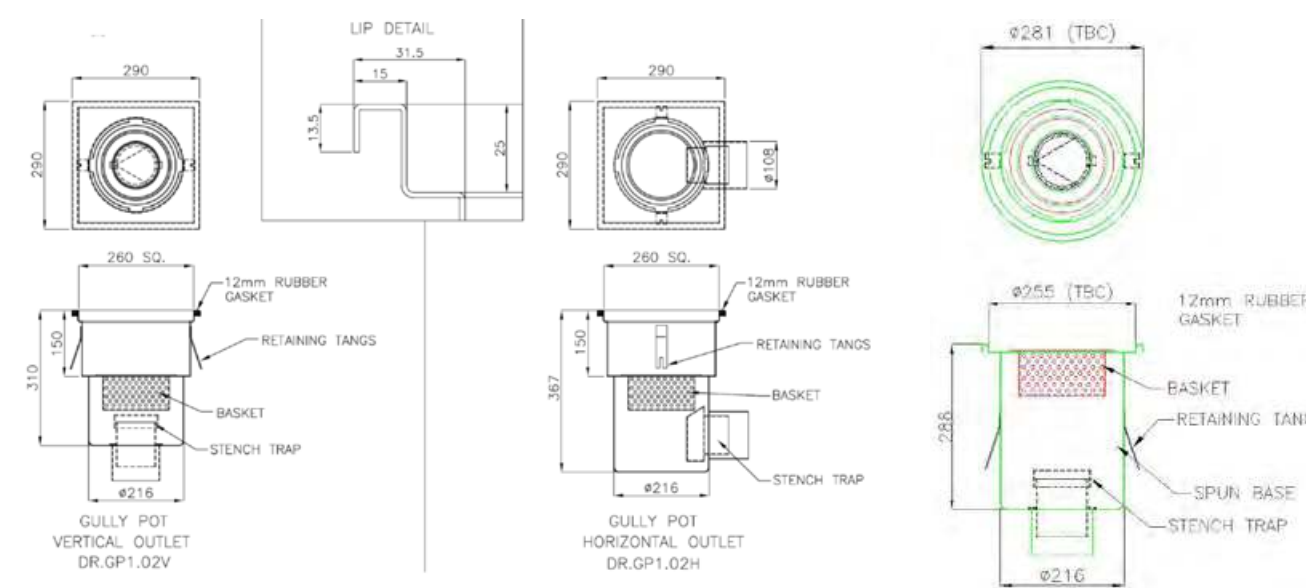
Drainage Grids



Stainless Steel Drainage

Gully Pots

- 304 grade stainless steel (316 option)
- Removable gross solids collection baskets
- Removable foul air trap
- Horizontal or vertical outlet
- Round or square bases
- Reinforced rubber infill lip



Stainless Steel Kerbing



Stainless Steel Barrier Railing, Gates & Posts



We design, manufacture and install.

Vessels & Utensils



Stainless Steel Measuring Jugs

- Manufactured in 304 quality stainless steel.
- Crevice free.
- Fully welded.
- Bright polished.

| Capacity | Diameter x Height | |
|----------|-------------------|------------------|
| 500 ml | 120 x 110mm | Code 129A |
| 1000 ml | 150 x 140mm | Code 129B |
| 2000 ml | 175 x 200mm | Code 129C |



Stainless Steel Crevice Free Scoops

- Manufactured in 304 quality stainless steel.
- Crevice free.
- Fully welded.
- Bright polished.

| Size | |
|-------------|------------------|
| 100 x 50mm | Code 155A |
| 150 x 75mm | Code 155B |
| 210 x 95mm | Code 155C |
| 235 x 110mm | Code 155D |
| 235 x 135mm | Code 155E |
| 250 x 150mm | Code 155F |
| 275 x 175mm | Code 155G |
| 325 x 255mm | Code 155H |



Stainless Steel Straight Sided Jugs

- Manufactured in 304 quality stainless steel.
- Crevice free.
- Fully welded.
- Bright polished.

| Capacity | |
|------------|------------------|
| 0.5 litres | Code 135A |
| 1.0 litres | Code 135B |
| 1.5 litres | Code 135C |
| 2.0 litres | Code 135D |
| 5.0 litres | Code 135E |



Stainless Steel Flour Scoops

- Manufactured in 304 quality stainless steel.
- Bright polished.

| Blade size | |
|-------------|------------------|
| 100 x 50mm | Code 160A |
| 150 x 75mm | Code 160B |
| 190 x 100mm | Code 160C |
| 235 x 100mm | Code 160D |
| 250 x 150mm | Code 160E |



Stainless Steel Funnels

- Manufactured in 304 quality stainless steel.
- Crevice free.
- Fully welded.
- Bright polished.

| Diameter | |
|----------|------------------|
| 50mm | Code 130A |
| 80mm | Code 130B |
| 100mm | Code 130C |
| 120mm | Code 130D |
| 150mm | Code 130E |
| 200mm | Code 130F |
| 250mm | Code 130G |
| 305mm | Code 130H |



Stainless Steel Narrow Mouthed Jugs

- Manufactured in 304 quality stainless steel.
- Crevice free.
- Fully welded.
- Bright polished.

| Capacity | |
|------------|------------------|
| 0.6 litres | Code 140B |
| 1.0 litres | Code 140C |
| 2.0 litres | Code 140D |
| 3.0 litres | Code 140E |
| 5.0 litres | Code 140F |



Stainless Steel Bowls

- Manufactured in 304 quality stainless steel.
- Crevice free.
- Fully welded.
- Bright polished.

| Capacity | Diameter | |
|-------------|----------|------------------|
| 0.75 litres | 165mm | Code 115A |
| 1.0 litres | 170mm | Code 115B |
| 2.0 litres | 220mm | Code 115C |
| 3.0 litres | 250mm | Code 115D |
| 4.0 litres | 270mm | Code 115E |
| 5.0 litres | 300mm | Code 115F |
| 6.0 litres | 320mm | Code 115G |
| 8.0 litres | 335mm | Code 115H |
| 11.0 litres | 395mm | Code 115I |
| 14.0 litres | 410mm | Code 115J |



Stainless Steel Buckets

- Manufactured in 304 quality stainless steel.
- Crevice free.
- Lifting rim and handle.
- Graduated.
- Lids available.

| Capacity | | Lid Number |
|-----------|------------------|-------------------|
| 10 litres | Code 120A | Code 120AL |
| 12 litres | Code 120B | Code 120BL |
| 15 litres | Code 120C | Code 120CL |
| 8 litres | Code 120D | - |
| 6 litres | Code 120E | - |



Vessels & Utensils



Stainless Steel Balers

- Manufactured in 304 quality stainless steel.
- Crevice free.
- Fully welded.
- Bright polished.

| Capacity | Diameter | |
|------------|----------|------------------|
| 1.1 litres | 150mm | Code 110A |
| 2.2 litres | 200mm | Code 110B |
| 3.0 litres | 225mm | Code 110C |

Stainless Steel Ladles

- Manufactured in 304 quality stainless steel.
- Crevice free.
- Bright polished.

| Capacity | Diameter | |
|--------------|----------|------------------|
| 0.075 litres | 70mm | Code 191B |
| 0.125 litres | 80mm | Code 191C |
| 0.250 litres | 100mm | Code 191D |
| 0.450 litres | 120mm | Code 191E |



Stainless Steel Straight Sided Bucket

- Manufactured in 304 quality stainless steel.
- Graduated.
- Lids available.
- Pouring spout.
- Standing rim.
- Lifting handles.
- Crevice free.
- Bright polished.

| Capacity | |
|-----------|------------------|
| 5 litres | Code 125A |
| 10 litres | Code 125B |
| 15 litres | Code 125C |
| 23 litres | Code 125D |
| 28 litres | Code 125E |

Stainless Steel/Alloy Scrapers

- Manufactured in 304 quality stainless steel.
- Alloy/stainless steel handle.
- Satin finish.

| All Stainless Steel | | Stainless blade/Alloy handle | |
|---------------------|-------------------|------------------------------|------------------|
| Blade size | Diameter | Blade size | Diameter |
| 125 x 37mm | Code 153AS | 125 x 37mm | Code 153A |
| 125 x 50mm | Code 153BS | 125 x 50mm | Code 153B |
| 125 x 75mm | Code 153CS | 125 x 75mm | Code 153C |
| 150 x 100mm | Code 153DS | 150 x 100mm | Code 153D |
| 150 x 150mm | Code 153ES | 150 x 150mm | Code 153E |



Stainless Steel Pallet Knives

- Manufactured in 304 quality stainless steel.
- Crevice free.
- Handle length 125mm approx.
- Fully welded.
- Bright polished.

| Blade length | |
|--------------|------------------|
| 150mm | Code 191A |
| 200mm | Code 191C |
| 250mm | Code 191D |
| 300mm | Code 191E |



Stainless Steel Storage & Mixing Containers

- Manufactured in 304 quality stainless steel.
- Graduated.
- Lids and clamps available.
- Standing rim.
- Lifting handles.
- Crevice free.
- Bright polished.

| Capacity | Diameter | |
|------------|----------|------------------|
| 15 litres | 275mm | Code 370B |
| 20 litres | 300mm | Code 370C |
| 25 litres | 300mm | Code 370D |
| 30 litres | 300mm | Code 370E |
| 50 litres | 370mm | Code 370F |
| 75 litres | 425mm | Code 370G |
| 100 litres | 475mm | Code 370H |
| 150 litres | 530mm | Code 370I |

Washing Systems

Used by companies worldwide. The Unitech range of washers include an extensive selection of both Standard & Custom built machines.

Our Services

- Machine Design
- Machine Service
- Spare Parts
- Installation
- Machine Refurbishments

Our Range

- Pan/Utensil Washer
- Tray Washers
- Tote Bin Washers
- Rack Washers
- Sanitising Tunnels
- Pallet Washer
- Dolav Washer
- IBC Washer

Design Features

- Powerful cleaning
- Hygienic design
- Predominantly 304 grade stainless steel
- Ease of maintenance
- Modular design

Pan/Utensil Washers

Pan/Utensil Washers

Unitech Pan Washers offer a compact washing system suitable for many different types of products. As with the other machines within our portfolio, the pan washer offers a hygienic construction, free from crevices pop rivets or sealants.

Cleaning is via top and bottom rotary arms, fitted with quick release stainless steel nozzles, to give full coverage of the items to be washed. The detergent wash cycle is followed by a hot pumped rinse, up to 85°C, in order to remove detergent residue and assist flash drying. Operator maintained items, such as filters and level probes are accessible from outside the wash chamber, for ease of use.

Double skinned, gas strut assisted and electrically interlocked access door, ensures operator safety and ease of loading.

Wheels attached to the machine frame allow the unit to be easily moved, for cleaning around and under the machine in high-risk applications.

A PLC (programmable logic controller) linked to an operator HMI (human machine interface) allows a wide range of wash times and cycles, tailored to each customer requirement. Heating media within the wash tank can be either electric or steam.



Standard machine sizes:

- | | |
|-------------|------------------------------|
| 800 series | Basket size - 800mm x 800mm |
| 1200 series | Basket size - 800mm x 1200mm |
| 1600 series | Basket size - 800mm x 1600mm |

Crate/Tray Washers



We also manufacture turn key solutions for the supermarkets and logistics industry such as our twin track tray washer.

Crate/Tray Washers

Unitech Tunnel Jet Washers offer a continuous in-line washing solution for trays and crates. Washing pressures of 60-80psi provide an effective wash via stainless steel quick release fan jets, ensuring all surfaces of the product are thoroughly cleaned. Hygienic construction, eliminating stitch welds, pop rivets, sealants and the employment of free draining, sloping surfaces, allow the machines to be suitable for both low and high-risk areas, without the need for a change of specification. The use of sloping surfaces and hygienic design principles also assist in reducing times for routine clean down operations.

Unitech are able to easily tailor the machine design and wash requirements to the client's specific needs, with various pre-wash, wash, rinse, sanitising and drying options available. The tailored design also assists in minimising water and energy usage, with proven utility savings over many competitors equipment.

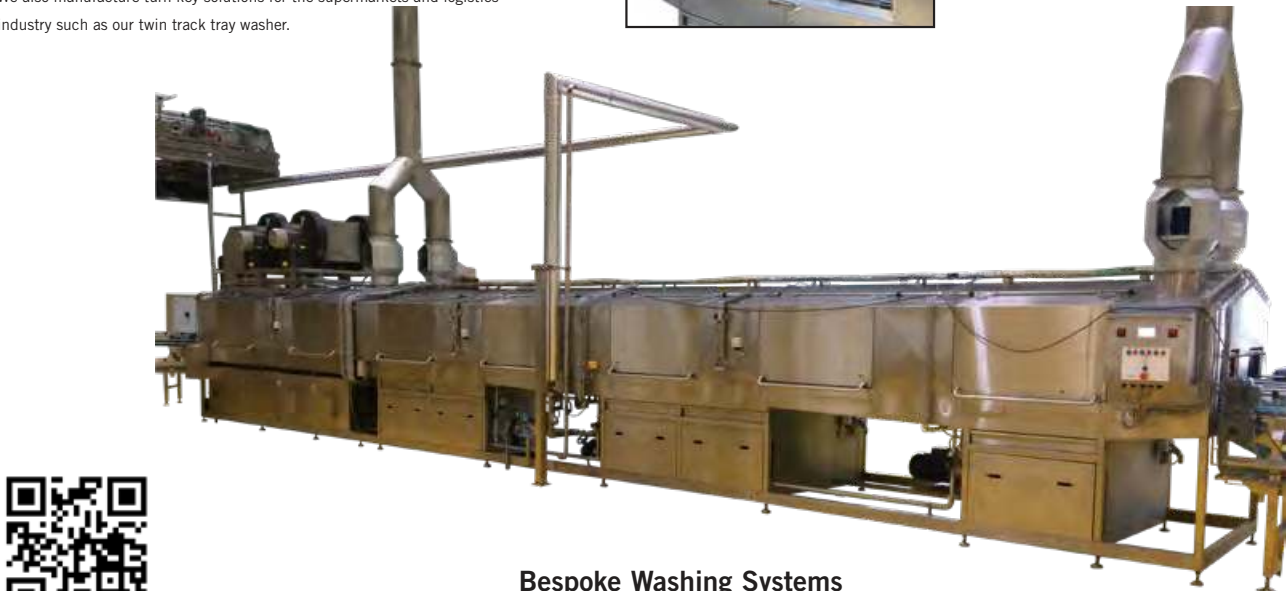
We also manufacture turn key solutions for the supermarkets and logistics industry such as our twin track tray washer.

Standard Features

- Stainless steel crevice free construction
- Variable speed drives
- Hinged access doors, electrically interlocked
- Stainless Steel, quick release 360° jetting

Options

- Speed ranges from 100 units per hour up to 6000 units per hour
- Single and Twin Track options
- Heating via electric, steam or gas
- Pre-wash and heated rinse options
- Air knife blowers for water removal
- Heated drying tunnels
- High pressure jetting for label and stubborn soil removal
- Automatic filtration options
- Multiple tray sizes accommodated



Bespoke Washing Systems

Tote Bin / Buggy Washers



Tote Bin / Buggy Washers

Unitech Tote Bin Washers are available with various options, thus tailoring the equipment to specific customer requirements. Offering full internal/external and wheel washing, the Unitech Tote Bin Washer gives an effective all over clean for all types of soiling. Internal surfaces are cleaned using a motor driven, high-impact jetting arm, with stainless steel, quick release jets. Wheels are washed with an additional rotary jetting head to give a complete all over wash. Various wash programs allow bins with varying degrees of contamination to be washed in a common unit, but with the minimum amount of energy for each different product. The Unitech Tote Bin Washer is constructed using the hygienic principles applied to all our equipment, with the elimination of stitch welding and silicone sealants, producing a crevice-free finish, which facilitates the cleaning of the unit and minimises bacterial traps. A unique optional system of filtration allows gross debris or protein-based products to be pre-washed from the bins, preventing soils from entering the main wash reservoir, thus minimising both detergent and water usage.

Standard Features

- Stainless Steel, Crevice-Free Construction
- Hygienic Tubular Jetting Manifolds With Flushing Points For Cleaning
- Electrically Interlocked Doors
- Automatic Lifting Arms Invert The Bins For Cleaning.
- Re-Circulated Detergent Wash
- Multiple Wash Programs

Options

- Steam, Electric or Gas Heating Options
- Single or Twin Bay Units
- Ambient or Heated Final Rinse
- Automatic Filtration Options
- Pre-Wash Options



Rack Washers

Rack Washers

Unitech Rack Washers are supplied primarily to the food and pharmaceutical industries for the effective cleaning of wheeled or pallet base racks. As with all of our equipment they are of hygienic construction, and are designed to make the machine clean down, quick and efficient, eliminating areas, that in some designs are difficult or time consuming to clean.

Washing is via rotary arms, fitted with quick release stainless steel jets, coupled to a high volume medium pressure (60psi) centrifugal pump(s), in order to produce an all over effective clean. The wheels and bases of the racks are also subjected to jetting ensuring that areas sometimes overlooked are washed.

The rack washer floor is completely removable for cleaning, allowing complete access to the machine base tank. Unitech Rack washers are supplied for pit or floor mounting, and can be supplied with a "through" door system from low risk to high care, which is electrically interlocked to prevent low risk area equipment from entering high care without being subjected to a wash cycle.

For pit mounted systems, the Unitech pit design and pit plates, allow full access to the pit base, ensuring that no areas are inaccessible for cleaning.

As with all of our equipment, access doors are double skinned and electrically interlocked for operator safety, and are fitted with internal emergency release handle to ensure safety compliance.

Standard Features

- 360° jetting
- Stainless Steel Construction
- Hygienic construction

Options

- Steam, Electric Heating
- Single side or through door access
- Pit or floor mounting
- Ambient or heated rinse
- Single or multiple rack systems



Sanitising Tunnels

Sanitising Tunnels

Unitech Sanitising Tunnels are designed to effectively apply an uninterrupted flow of sanitising solution to all faces of products being handled.

To achieve this, Unitech have a unique system of removing the belt from the product during the spraying operation, allowing full 360° coverage.

Hygienic construction, eliminating stitch welding, pop rivets and silicone sealants, provide a crevice-free product, thus minimising the risk of bacterial growth and cross-contamination. Large access doors and removable end covers add to the cleanability of the sanitiser offering a fully hygienic operation.

Standard Features

- Blue coloured modular belt, open design, allowing free drainage
- Inverter controlled motor for speed adjustment
- Automatic level control on the reservoir for fill and pump protection
- Centrifugal pump with stainless steel impeller and housing
- Dosatron sanitiser injector
- Sloping surfaces for added hygiene benefits
- Through wall installation
- Stainless steel construction, with food grade bearings
- Re-circulation and filtration of sanitising solution, minimising water and sanitant costs
- Photocell on discharge, stops the conveyor in the absence of an operator

Options

- Lift up ends, minimising clean down times
- 316 stainless steel construction
- Air knife on discharge for excess solution removal
- Bi-directional operation
- Total Loss "misting" systems for delicate products



Pallet Washers

Pallet Washers

Unitech Pallet washers can be supplied as manually loaded units or as a complete system, using automatic de-stacking and re-stacking of pallets.

All our machines are manufactured using hygienic design principles, thus enabling them to be used in a wide range of industries, from logistics through to food and pharmaceutical installations. Re-circulated wash systems, coupled to a range of filtration options make the machines highly efficient and minimise utility and energy usage. Various washing cycles are available from pre- washing, hot detergent wash, final rinse, sanitising rinse and air knife blower systems, thus enabling the machines to be tailored to the customer's requirements.

Rotary jetting systems and fixed manifolds with 360° coverage, are strategically positioned for cleaning hard to reach areas, such as tops of base boards. Fitted with stainless steel quick release jets they provide an excellent result when cleaning even the heaviest of soiled pallets.

Many designs and sizes of pallets can be accommodated, with also adjustable guide systems to allow pallets of varying size and design to be washed in a common unit.

Standard Features

- Stainless Steel Hygienic Construction
- Effective Jetting Systems
- Re-Circulated Wash Systems
- Rotary and Fixed Jetting Systems
- Energy Efficient

Options

- Manual or Automatic Feed Options
- De-Stacking and Re-Stacking
- Air Knife Drying
- Gas, Steam or Electric Heating



Dolav / Bulk Container Washers

Dolav/Bulk Container Washing

Dolav or Pallet Box washers allow the efficient cleaning of Bulk storage containers with either a stand-alone cabinet unit or an automated in-line system. As with all our wash equipment, the machines in this range incorporate our latest hygienic design principles, thus minimising energy usage and cleaning times.

Cabinet units can be supplied with single or double bays to accommodate various throughput rates, and can be available with removable frames in order to allow a large range of containers to be washed in a single machine. Multiple programmable wash cycles are included which gives flexibility for a wide range of soiling, allowing the client to tailor the machine to their specific requirements.

Inline systems have an indexing mechanism allowing the Dolavs to pause at a jetting station, where high impact jets enter the unit, ensuring that all surfaces are efficiently washed. These units can also be supplied to accommodate other items such as Pallets, within the same production line.

With most of the water being re-circulated, significant savings in utility usages can be made, against normal hand-held jet wash systems, giving short payback periods.

Standard Features

- Stainless-Steel Construction
- Multiple Wash Programs
- Re-Circulated Wash Cycles
- High Impact Jetting

Options

- Gas, Steam or Electric Heating
- Single, Twin Bay or In-Line Configuration
- Low Risk/High Care Operation
- Ambient or Heated Final Rinse



Conveyors & Material Handling

Unitech manufacture a wide range of conveyors and conveyor systems for use in the food and other hygiene conscious industries.

Our Services

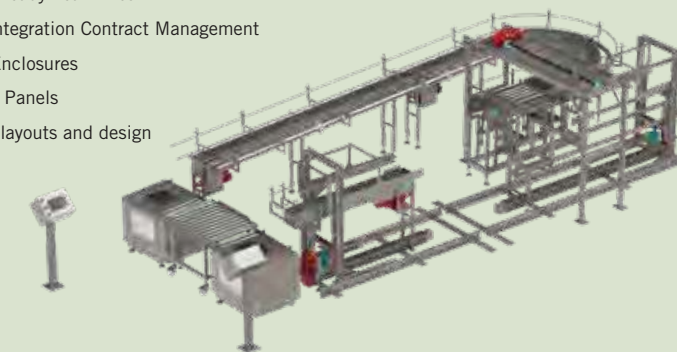
- Design
- Automation
- Installation
- Project Management

Our Range

- Modular Belt
- Bottle & Can
- Magnetic
- Pallet
- Endless Belt
- Poultry
- Multi-Tier
- Loose Product
- Wire Mesh
- Rework/Assembly
- Elevating Product
- Rotary Table/Lazy Suzies
- Egg Grading
- Vibratory Feed
- Indexing/Readymeal Lines
- System Integration Contract Management
- Electric Enclosures
- Electrical Panels
- Conveyor layouts and design

Design Features

- Hygienic Design
- Robust
- Predominantly 304 grade stainless steel
- Ease of maintenance through careful design



Full Range of Spares Available

Cable Conveyors

Cable Conveyors

Unitech can provide completely integrated PLC (programmable logic controller) controlled cable conveyor systems that are used predominantly for handling of cans or PET containers up to speeds of 1500cpm.

Benefits of Cable Conveyors:

- Single lane flexible conveying system
- Low cost option for conveying over large distances
- Tailored to suit customer requirements
- Customised guide rails to suit containers
- Can be integrated with slat/modular belt conveyor designs
- Modular aesthetic design

Typical Construction:

- Kevlar or steel core cables
- Stainless or mild steel spines & frames
- Roller or continuous wear strips
- Direct shaft mounted motorised gear units



Chain / Indexing Conveyors

Chain / Indexing Conveyors

Unitech's Chain Indexing Conveyors are manufactured to the highest quality & hygienic specification. Our Chain Indexing Conveyors have been utilised in numerous ready meal production lines as standalone meal assembly units or part of an automated system, with fully integrated recipe controlled depositors through to tray sealing machines.

Typical Benefits:

- Suitable for specialised filling and other process applications
- Ideal for ready meal systems
- Stepper motor driven for precise indexing fully automatic & adjustable chain pitch to accommodate various tray sizes
- Machines can incorporate various conveying mediums and flight arrangements
- Rigidly mounted for stability
- Integral automation/control if required
- Hygienic design for ease of cleaning

Typical Construction:

- 304 & 316 stainless-steel framework & chain
- Diamond box section & tubular designs
- UHMWPE (Ultra high molecular weight polyethylene) hygienic wear parts, guides and supports
- Direct shaft mounted motorised gear units



Gravity Roller & Cone Line Conveyors

Gravity Roller Conveyors

Our Gravity Roller Conveyors are used in a wide range of industries to convey products such as cardboard boxes, plastic trays and all manner of goods. These conveyors use the force of gravity to move the products from one point to the other, where a person will then be required to remove and perform the next task in a typical packaging or processing cycle. Unitech can supply & manufacture the complete range of gravity roller conveyors designed to meet your exact requirements.

- Manufactured from 304 & 316 stainless steel, or also available in mild steel powder coated & aluminium.
- Conveyor widths from 200mm inside frame to 1500mm inside frame.
- Roller diameters from 25mm, 35mm, 38mm, 40mm, 50mm, 60mm, 63mm and 76mm.
- Roller pitches dependent upon your load that you wish to convey.
- Roller types include stainless & mild steel, bright zinc plated, and rubber covered and plastic.
- Roller fitting can be easy to remove, they are spring loaded with hex or round spindles. They can also be secured to side frame via bolts.
- Adjustable supports legs are available in many formats, with typical adjustments ranging from +/- 50mm for standard legs to +/- 100mm for non-standard.
- Units can be fitted to existing systems or supplied mobile



We use a wide range of accessories including:

- Ball tables • Braked rollers • End stops • Lift up gates • Mobile units
- Side guides • Skate wheels • Spiral bends • Turntables

Modular, Slat Belt & Elevator Conveyors

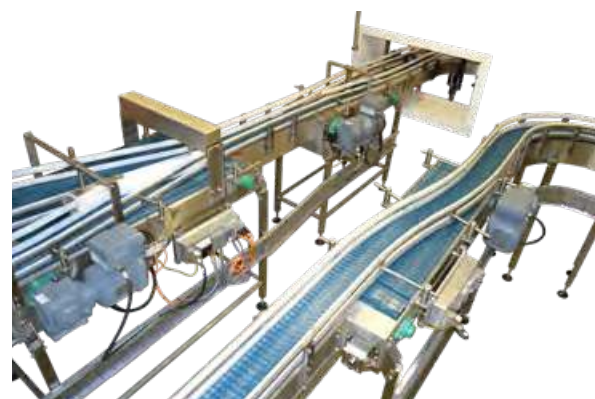
Modular & Slat Belt Conveyors

Unitech manufacture a wide variety of modular & slat belt conveyors which are designed to suit the requirements of the industry sector they are supplied to, this ranges from industrial warehousing to food, beverage & pharmaceutical environments. Our core modular belt conveyor design is predominately of a stainless-steel construction utilising the latest modular belts on the market to help facilitate the highest quality end product.

- Manufactured from 304 & 316 stainless steel, or also available in mild steel powder coated & aluminium.
- Unitech can provide complete PLC controlled systems or single standalone units which can be integrated into existing system or form part of a complete new packaging/production system.
- Hygienic design to the latest EN BS & EHEDG guidelines for ease of cleaning in the Food Beverage and Pharmaceutical industries.
- Vast array of conveyor widths available typically from (but not limited to) 85mm belt widths to 1500mm widths.
- Adjustable supports legs are available in many formats, with typical adjustments ranging from +/- 50mm for standard legs to +/- 100mm for non-standard.



Elevator Conveyors



Typical Configurations & Applications:

- Accumulation conveyors and product buffer storage to cover Unpacked / Packed products and canning & bottle applications.
- Combining conveyors and De-pal table applications available typically for the can & bottle industries.
- Elevating applications both foods & packed products
- Integrated Case Packing & Palletise systems.
- Low Back pressure LBP applications to reduce pressure when accumulating.
- Tight radius belt conveyor design for minimal foot prints & floor space
- Pivot / Luffing belt conveyor configurations
- PLC controlled systems for new or integration into existing lines
- Products sortation & inspections systems.
- Radius Bend & Tight Radius Conveyors
- Horizontal food processing / production
- Horizontal pack transport
- De-watering systems
- Inspection systems
- Swan neck conveyors



Powered Roller Conveyors

Powered Roller Conveyors

Unitech powered roller conveyors are manufactured to suit a variety of applications, constructed from mild steel and stainless-steel. These modular design units are a cost-effective solution for the transportation of packed products suitable for all environments, to create an efficient handling system to cater for a wide range of automated conveying requirements.

Typical Configurations:

- Line shaft driven rollers
- Chain & belt driven rollers
- Motorised rollers for zero-line pressure accumulation/queuing of products without contact to avoid product jams
- PLC controlled systems for new or integration into existing

Typical Applications:

- Case & box handling systems
- Integrated case packing & palletise systems.
- Pallet/tote handling systems
- Sortation systems



PU Belt Conveyors

PU Belt Conveyors

Unitech offer a wide variety of PU belt conveyors suitable for the transportation of products either in packed or unpacked formats, Unitech belt conveyors are predominantly used in the Fish Poultry Bakery and Salad industries where we utilise our ultra-hygienic design to EN BS & EHEDG guidelines. In addition to these types of PU belt conveyors, we also build our belt conveyors for pack & case products which can easily be integrated into our automated packing conveyor systems.

Typical Configurations:

- Horizontal conveyors
- Swan neck conveyors
- Elevating & lowering conveyors
- Bend conveyors
- Pivot conveyors
- Metering / speed up transfer conveyors
- Cantilever design (full endless belt removal without the need for tools)
- Nose bar applications
- Automated belt tracking (for nose bar applications)
- Stay tracked belt conveyors (maintenance free belt tracked conveyors)
- 304 & 316 stainless-steel pressed side frame design hygienic light duty applications
- 304 & 316 stainless-steel diamond box section construction for heavier duty applications
- Reciprocating conveyors for freezer and oven loading
- PLC controlled

Typical Applications:

- Bakery application
- De-watering systems
- Inspection systems
- Sortation systems
- Red meat processing
- PLC controlled systems for new or integration into existing
- Case & box handling systems
- Fish processing
- Integrated case packing & palletise systems
- Poultry processing
- Salad & vegetable processing



Rotary Table

- Manufactured from 304 grade stainless steel
- Nylon or stainless steel top surface
- 1000, 1200, 1500mm standard diameters of turntable but bespoke options also available.
- Free standing unit
- Adjustable in height
- 0.37 kw, single phase, 1.82 amps motor

Spiral Conveyors

Spiral Conveyors

Unitech Spiral conveyors offer an effective solution when products need to be inclined, declined, stored & buffered. Our experienced team can guide you through the process to determine not only the correct type of spiral conveyor but also the most cost effective. PLC controlled systems enable complete integration into your new or existing manufacturing facility.

Typical Configurations:

- Bakery facilities (Buffer Storage, Cooling)
- Case & box handling systems (decline & Incline arrangements)
- Freezer outfeed/infeed feed systems
- Integrated case packing & palletise systems.
- PLC controlled systems for new or integration into existing lines



Vibratory Conveyors

Vibratory Conveyors

Our sister company Driver Southall manufactures bespoke Vibratory Conveyors, they can be incorporated into a new Unitech conveyor system or existing production line.

Driver Southall vibratory Conveyors are designed to run quietly with low power consumption, they are designed with ease of maintenance in mind and therefore offer incredible reliability. The vibrating action is achieved with either electro-magnetic units or with specially designed hydraulic impulse units (if moving large weights is required). The gentle vibrating action eliminates product damage.

All conveyors are of bespoke design to customer's specification and product requirements.



Wire Belt Conveyors

Wire Belt Conveyors

Here at Unitech we manufacture a range of conveyors and conveyor systems that utilise stainless-steel wire mesh belts. Wire mesh belts are ideal for bakery, confectionary and other suitable industries. The fully bespoke conveyors that we manufacture are made to measure to the customer's exact specifications, this allows for extreme flexibility in the designs of the systems.

- We use many type of wire belts depending of the application
- Hygienic box section construction
- 304 & 316 stainless-steel pressed side frame design hygienic light duty applications
- 304 & 316 stainless-steel diamond box section construction for heavier duty applications



Unitech Specialise in Bespoke

At Unitech, we understand that every client's requirements are different. Whether you require standard fabricated items from our catalogue range, turnkey systems or require bespoke products, Unitech are here to assist you. We have experienced technical sales, in-house design and project management teams who will visit you at your site to discuss your project requirements. Below are just a few of the recent 'specials' we have completed for various customers in different industries.

Contact us today on **+44 (0) 1543 675800** or email us on **info@unitech.uk.com**.

Cone Line Conveyors

Cone Line Conveyors

Unitech cone line conveyors are widely used within the poultry processing industry facilitating the deboning process. The food industry approved cones and stainless steel frame offer a hygienic and efficient process to ensure operators can perform their task precisely.

Typical Configurations and Applications

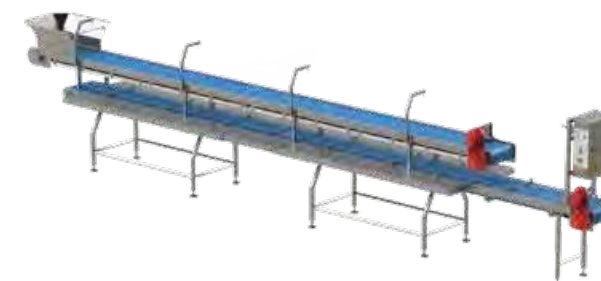
- Manufactured from 304 grade stainless steel .
- PLC controlled systems for new or integration into existing system
- Variable speed control
- Hygienic design for ease of cleaning
- Widely used in the poultry processing industry
- Ideal for cutting and trimming birds
- Full poultry process solutions available
- Side cutting tables integrally constructed
- Conveyor lengths to suit speed and application
- Twin lane systems may be incorporated



Bottle Lowerator / Inverter

Bottle Lowerator / Inverter

Side grip plastic bottle lowerator with inversion for air rinsing of the bottles. Adjustable in size to allow differing bottles to be run, high throughput in a small footprint. For use in water, dairy, juice and soft drink applications.



We manufacture multiple level conveyors ideal as packing stations.



Pack cooling conveyors also available.

Rice Cake Cooling Line



Rice cake cooling complete with laning and separation of the rice cakes. The cooling conveyor reduces the temperature of the cakes from 120°C down to 20°C allowing faster packaging of the product. Rice cakes are very delicate in nature and require smooth handling, all being achieved to the customer's satisfaction.



Chicken Wing Trimming Line



Typical twin tier chicken wing trimming stations, designed around the customer's specific requirements for their labour and product specification.

Single Column Lift



Single Column Lift and Tip

- Designed to lift and tip standard 200 litre euro tote bins
- It can be manufactured as a mobile version on braked casters or as a static unit which can be bolted to the floor
- Adjustable tipping height with a maximum tipping height of 2200mm and a minimum tipping height of 1100mm
- Lifting speed 6 metres / min
- Other options and models available including guarding – contact us direct to discuss your requirements

Technical Data

- Made from 304 grade stainless steel
- Matt finish
- Maximum lifting capacity of 350kg including bin and product
- Nominal size with bin 1070mm x 1520mm x 2862mm high
- 415 volt 3 phase 0.75kw motor



Twin Column Dolav Lift and Tip

- Designed to lift and tip dolav bins with the capacity of 1.5 tonnes
- Fully guarded
- Heavy duty construction
- Can be bolted to floor for stability
- Manufactured from 304 grade stainless steel



Hydraulic Dolav Tipper

- Used mainly in the food industry to tip standard 600 litre Euro containers at lower tipping heights onto tables, conveyors etc.
- This model uses a hydraulic power pack to operate
- Maximum lifting capacity 800kgs to 1500kgs including container
- 304 grade stainless steel
- Mobile and static versions available
- Mains or battery operated



Many more models available, call to discuss your requirements

Lifting & Tipping



Tote Bin Tippy

- Manufactured from 304 grade stainless steel
- Bead blast finish
- Hydraulic operation
- 250kg maximum lifting capacity
- Adaptable to suit barrels, containers or other varied applications
- Lifting frame provided with a retaining mechanism
- Right or left operation
- Mobile or static versions available



Twin column Lift and Tip

- Designed to lift and tip standard 200 or 300 litre euro tote bins
- Can be bolted to floor for static version or mobile version available with braked castors
- Can be manufactured to tip to the left or the right hand side
- Individually designed tip chute available
- Heavy duty construction
- Fully guarded



Tote Bin Scale

Tote Bin Scale

- Designed to lift and weigh 200 litre tote bins
- Can be mounted to the floor on fully adjustable feet
- Complete with weigh cell and digital reader
- Manually operated

Technical Data

- Made from 304 grade stainless steel
- Matt finish
- Maximum weighing capacity 300kg including bin and product
- Nominal size: 800mm x 800mm x 1100mm



Pneumatic Tote Bin Wash Stand

- Effective solution to assist in the cleaning of tote bins
- To suit standard 200 litre tote bins
- Single cylinder operation
- 304 grade stainless steel
- Hold and run operation
- Static on adjustable feet
- Bespoke options available to suit your bin size

Single version Code **WT.01.001**
Twin version Code **WT.01.002**



**We
Specialise
in Bespoke**

Give us a call on
+44(0)1543 675 800

Many more attachments available, call to discuss your requirements

Uni Lift



Uni Lift Lifting & Loading Machine

- Revolutionary design.
- Battery or manual operated.
- Multi-purpose lifting and loading machine.
- Lift a wide range of articles directly from pallets.
- Quickly convey them to your production area.
- Present them at the precise height.
- Minimise the risk of operator injury.
- Lifting capacity of 125kg.
- Use heavier, bigger pack sizes.
- Reducing changeover frequency and line downtime.
- Just one machine to do multiple tasks.

Many more attachments available, call to discuss your requirements

Euro/Tote Bins

Buggies

- Heavy duty 5mm reinforced base.
- Fully welded crevice free construction with beaked front rim.
- Pushing handle for operation.
- Diamond pattern wheel for manoeuvrability.
- Can be manufactured with or without sideflights.

| | | |
|-----------|-------------------|--------------------|
| 120 Litre | 540 x 540 x 600mm | Code TB.120 |
| 200 Litre | 710 x 680 x 700mm | Code TB.200 |
| 300 Litre | 710 x 680 x 940mm | Code TB.300 |



Perforated Buggies

- Heavy duty 5mm reinforced base.
- Fully welded crevice free construction with beaked front rim.
- Pushing handle for operation.
- Diamond pattern wheel for manoeuvrability.
- Can be manufactured with or without sideflights.

| | | |
|-----------|-------------------|---------------------|
| 120 Litre | 540 x 540 x 600mm | Code PTB.120 |
| 200 Litre | 710 x 680 x 700mm | Code PTB.200 |
| 300 Litre | 710 x 680 x 940mm | Code PTB.300 |

Insulated Tote Bins

- Heavy duty 5mm reinforced base.
- Fully welded crevice free construction with beaked front rim.
- Pushing handle for operation.
- Diamond pattern wheel for manoeuvrability.
- Can be manufactured with or without sideflights

| | | |
|-------------------|-----------|------------------------|
| Internal Cladding | 160 Litre | Code TBI.01.001 |
| External Cladding | 200 Litre | Code TBI.01.002 |

Chuted tote bins
also available



Tote Bin Lids

- Choose from: Stainless steel
- Polypropylene
- Insulated
- Buggy lid trolley available for transportation.
- Supplied with lifting handles.

| | |
|---------------------|-----------------------|
| Stainless steel lid | Code TB.SS1.01 |
| Polypropylene lid | Code TB.PP1.01 |
| Insulated lid | Code TB.IN1.01 |

Euro/Tote Bins

300 Litre Buggies

- Heavy duty 5mm reinforced base.
- Fully welded crevice free construction with beaked front rim.
- Pushing handle for operation.
- Diamond pattern wheel for maoeuverability.
- Can be manufactured with or without sideflights.

Code **TB.300**



Buggy Racking

- Stainless steel construction.
- Secure holding position.
- Variable width and height to suit customer application.
- Easily assembled.
- Ideal storage for congested production areas.
- Manufactured to suit buggy size.
- Modular construction.

- 1 Bay Code **TBR.001**
- 2 Bay Code **TBR.002**
- 3 Bay Code **TBR.003**
- 4 Bay Code **TBR.004**
- 5 Bay Code **TBR.005**



Tote Bin Stacker

Range of Taps



Cross Head Basin Tap
Code **500BX**



Cross Head Bib Tap
Code **500WX**



Cross Head Pillar Tap
Code **500SX**



Lever 3" Pillar Tap
Code **500SL3**



Deck Lever 3" Mixer Tap
Code **500ML3**



Lever Mono Block Mixer Tap
Code **700BML**



Deck Mixer Tricon Head
Code **600DSMR**



Deck Mixer Tap Cross Head
Code **500MX**

Pre-Rinse Assemblies



Pre-Rinse
KN66
Code **DP601BR**



Pre-Rinse
KN50
(Mono Block)
Code **DP501BR**



Pre-Rinse
KN53
Code **OHW30AS**



Pre-Rinse
Short Type
with Pot Filler
Code **0HD20M**

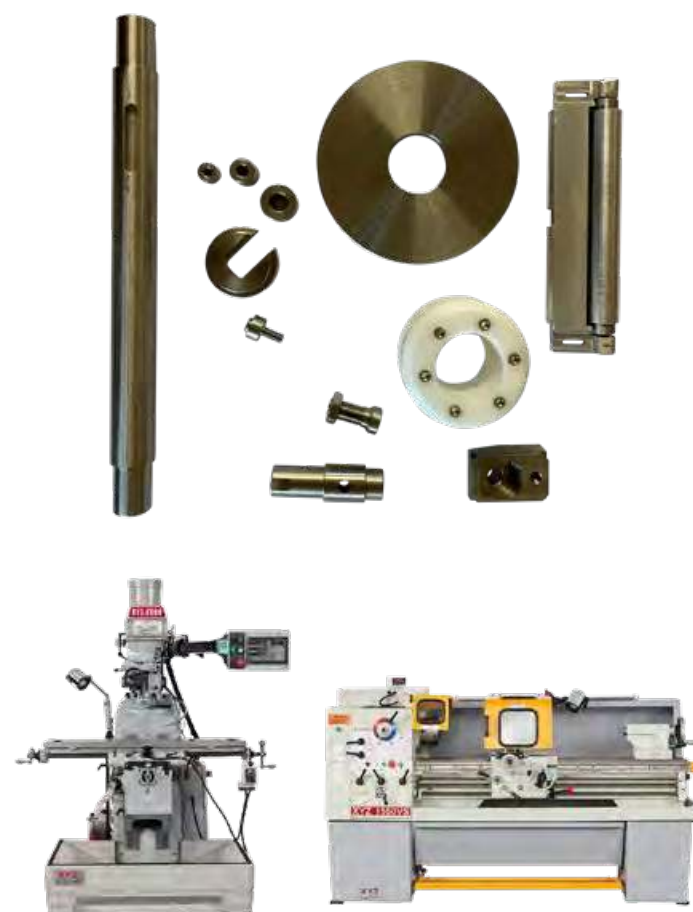


Short
Pre-Rinse
Code **0HD30M**

Parts & Spares



Slat Chain, Modular Belt and Sprockets



Bespoke Machine Parts and Shafts
Made to order using our on site machines



Drive and Idler Drums



Gravity and Lineshaft Rollers

Parts & Spares

Conveyor Components
Change Parts



Sink Spares



Knee Valves Mixer Valves
Lever Ball Valves Sensor Tap Spares

Tables, Trolleys & Rack Spares

Levelling Feet and Bungs



Castors



Some of our spare parts suppliers



CONTACT OUR SPARES TEAM DIRECT AT SPARES@UNITECH.UK.COM

The Unitech Industries Group



Suppliers of catering equipment and chemicals ranging from light equipment, disposables, crockery and cooking equipment.



Checkweighers, metal detectors, combination systems, vibratory conveyors, floor and bench scales.



Bespoke food service and retail counters, refrigerated, heated and ambient displays, commercial kitchens, hot plates and scone plates.



Kitchen planning and design, stainless steel custom food service solutions, specialist joinery and Corian manufacturing, service maintenance, breakdown repair and turnkey shopfitting.



Design, supply and installation of modular handrail and balustrade systems specialising in stainless steel with glass infill and structural glass balustrades.



Bespoke catering equipment from tables to bespoke servery counters, marine proof locker room equipment and custom designed refits and bespoke projects.



Bespoke and modular counter services for a range of sectors within the food service industry, refrigeration, warewashing, counter solutions, cooking and foodservice products.



Design, supply and installation of commercial catering equipment for all sectors of the industry including schools, hotels, high street outlets, universities and restaurants.



The Unitech Industries Group



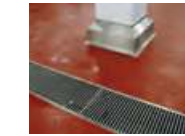
Hygiene Entrances, Sinks, Boot Washers, Lifting and Tipping, Conveyor Systems, Stainless steel tables, locker room equipment, bakery trolleys and trays and bespoke solutions.



Crate and tray washers, pan and utensil washers, tote bin and buggy washers, rack washers, sanitising tunnels, pallet washers and dolav and bulk container washing.



Process and freezer room construction, drainage systems and kerbing, platform and structural steel and mechanical and electrical services.



Kitchen design and installation, food servery counters and bars, service and maintenance, bespoke fabrication, extraction systems, light equipment and much more.



Paint finishing plant and equipment including spray booths, bespoke turnkey solutions, industrial ovens and surface finishing systems.



Specialists in high quality pressings, fabrications and welded assemblies. On site laser cutting facilities and full manufacturing process from prototype to production.



Custom fabrication, serveries and food distribution systems supplying to restaurants, schools, universities, staff canteens and Her Majesty's prison service.



Pallet wrapping and stretch wrapping machines including bespoke packaging solutions and luggage wrappers. Automatic and semi-automatic packaging machinery.



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