ADVANCED HYGIENE SOLUTIONS FROM CM PROCESS SOLUTIONS

(951) 808-4376    www.CMPSolutions.net
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Who We Are And What We Do

CM Process Solutions provide Specialized skills and services to the food processing and food service industry. Our teams of engineers have worked professionally at the highest levels for our corporate clients, delivering and installing capital projects not only in the US, but in the United Kingdom, Ireland, Spain, Germany, Dubai, Australia and Canada. Projects can range from site consolidation or relocations implementation and validation of production lines/special equipment, to the management and specification of new and existing manufacturing facilities. CM Process Solutions are truly efficient in delivering projects that meet our clients requirements, whilst appreciating confidentially and business culture and operational differences between sites and locations.

What We Can Supply

We supply a whole range of products tailored to your specific needs, such as individual boot washers to complete automated buggy washing systems. This catalog illustrates some of our common products such as: boot washing systems, sinks, lifting and dumping machines and tote washers. In addition to this we offer stainless steel tables, cooking racks, bins and general hygiene equipment for your food processing areas.

Please view our website www.cmpsolutions.net for the latest product releases.
Sanitary Blockades A Crucial Contribution To Optimal Sanitation In The Processing Plant

The food processing industry has various directives and guidelines which form the basis of optimal sanitary management.

The aim of these guidelines is to prevent the contamination of food by careful and thorough sanitation of the staff, production rooms and equipment.

Inspectors who visit the plants can even take temporary precautions against insufficient attention to the regulations.

Hygiene is therefore fundamental in every plant and needs to be tightly managed. Optimum hygiene is the first condition for the security of products, positive image and economic success.

CM Process Solutions team of engineers has a wealth of experience in hygienic and sanitary design. We can work with your team and tailor a process layout to suit your facility.
Stationary Boot Washer
Model Number SRV300

Features
- Stainless steel construction.
- Sensor operated design.
- Two rotating 12” high side brushes and one rotating sole brush.
- Built in detergent injector system.
- Easy to clean design.
- Can be supplied with 3” high side brushes for cleaning the sides of shoes.

## Dimensions
<table>
<thead>
<tr>
<th>39” L</th>
<th>31” W</th>
<th>55” H</th>
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</table>

Continuous Boot Washer
Model Number DRV300

Features
- Stainless steel construction.
- Bi-Directional sensor operated design.
- Three rotating 12” high side brushes and two rotating sole brushes.
- Built in detergent injector system.
- Ideal for small traffic areas.
- Can be supplied with 3” high side brushes for cleaning the sides of shoes.

## Dimensions
<table>
<thead>
<tr>
<th>61” L</th>
<th>56” W</th>
<th>68” H</th>
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</table>
Continuous Boot Washer

Model Number DRV 500
The DRV 500 continuous walkthrough boot washer is our most popular model and is designed for plants with large amounts of employees and high traffic areas.

Features
- Stainless steel construction.
- Bi-directional sensor operated design.
- Six brush cleaning system.
- Built in detergent injector system.
- Chemical storage compartment.
- Finished with a glass bead blast finish.
- Ideal for high traffic areas.

Dimensions
- 103" L
- 39.5" W
- 47" H
Continuous Walk Through Solewashers

Our range of Solewashers come in four different lengths and are designed as an obligatory entry and exit to and from the production areas.

Features

- Stainless steel construction.
- Bi-directional sensor operated design.
- Two rotary sole brushes for cleaning the bottom of footwear.
- Built in detergent injector system.
- Available in four different lengths.
- Finished in a glass bead blast finish.
Continuous Walk Through Sole Washer
Model Number DR1000 V70
Designed as an obligatory entrance and exit for areas where the sole and sides of the shoe needs to be washed.

Features
- Stainless steel construction.
- Bi-directional operation.
- Two rotary sole brushes for cleaning the soles of the shoe.
- Three 3” high vertically mounted brushes for cleaning the sides of the shoe.
- Sensor operated design.
- Built in detergent injector system.

Dimensions
103” L 42” W 57” H

Stationary Sole Washer
Model Number SR

Features
- Stainless steel construction.
- Sensor operated design.
- Single rotary brush for cleaning the soles of the shoe.
- Built in chemical detergent injector system.

Dimensions
28” L 24” W 49” H
Manual Operated Solewashers

Features
- Manufactured from 304 grade stainless steel.
- Supplied with a hand held spray brush for manual cleaning.
- Two fixed base brushes for cleaning the soles of footwear.
- Push button operated.
- Supplied with stainless steel handrails and mounted on adjustable feet for stability.

Single Station
Model Number 521/002001

Dimensions: 23.5" L 25" W 44" H

Double Station
Model Number 521/002002

Dimensions: 44" L 25" W 44" H

Triple Station
Model Number 521/002003

Dimensions: 63" L 25" W 44" H
Compact Hygiene Station
Model Number HC/C

The HC/C is a compact hygiene station designed to be positioned between the production areas and the changing room. It ensures that visitors or employees sanitize both their hands and soles of the footwear on entering a production area, upon leaving the production area, a designated separate lane is used where the footwear is cleaned by two rotating brushes.

Hygiene Station
Model Number HC

The HC, is a large version of the HC/C and is designed for those plants which have a larger amount of employees and space is not an issue.

Features:
- Stainless steel 304 grade construction
- Separate entrance and exit lanes
- Completely digitally operated through an LCD display
- All chemicals are stored inside the machine
- Electrical turnstile ensure correct passage lanes are used
Hygiene Station
Model Number HC/XL

The HC/XL is designed to ensure combined hand sanitation and sole cleaning prior to entering production and food preparation areas. This double lane machine allows operators to use either lane to enter or exit, a turnstile at the end ensures that the operators have correctly sanitized their hands before allowing entrance into the food prep or production areas.

Features
- Stainless steel construction.
- Double entrance and exit lanes.
- LCD controller with fully adjustable parameters.
- Sole cleaning brushes.
- Stainless steel turnstile.

Dimensions
- 85" L
- 65" W
- 58" H

Brush Size
- 34" L
- 7.5" Dia
Hygiene Station

Model Number HC/XXL

The HC/XXLW is the largest complete all in one hygiene station. It ensures that all employees completely wash, dry and sanitize their hands and clean the soles of their shoes prior to entering the production areas or preparation rooms.

Designed with two entrance lanes and one exit lane, the HC/XXLW is also fitted with stainless steel turnstiles, to not only ensure that employees follow the process but also that they use the dedicated entrance and exit lanes.

The machine is also fitted with Dyson air blade drying systems, and all parameters and cycle times can be fully adjustable by the LCD controller. Upon leaving the processing rooms, the employees simply pass over rotating sole brushes and vertical brushes which clean the soles and sides of their foot wear.

Features

- Complete hand wash, dry, and hand sanitation process.
- Dedicated 2 entrance lanes and one exit lane.
- Fully adjustable parameters and cycle times.
- All chemicals are stored within the machine.

Dimensions

118” L 119” W 58” H
Hygiene Station

Model Number URK

The URK range of hygiene stations are designed to ensure that employees and visitors correctly sanitize their hands and clean the soles of the footwear prior to entering a food production or processing area. The machine is equipped with a turnstile and can also be supplied with either 3” or 12” vertical brushes for cleaning the sides of shoes or boots.

Features:

- Stainless steel 306 grade construction.
- Bi-directional.
- Entry turnstile interlocked with hand sanitizer function.
- Optional vertical 3” or 12” brushes for cleaning the sides of boots or shoes.

Model Number URK

| Dimensions | 103” L | 50” W | 65” H |
| Brush Size | 53” L | 7.5” Dia |

Model Number URK V70

| Dimensions | 103” L | 50” W | 65” H |
| Brush Size | 53” L | 7.5” Dia |

Model Number URK V300

| Dimensions | 103” L | 50” W | 65” H |
| Brush Size | 53” L | 7.5” Dia |
Hygiene Station

Model Number URKW

The URKW is a single lane all in one hygiene station, designed to ensure that employees completely wash, dry and sanitize their hands and clean the sole of their footwear prior to entering a food production area.

The machine is fitted with an automatic Dyson air blade drying system which ensures the hands are completely dry before sanitizing. As an option, the URKW can be also supplied with 3” or 12” high vertical brushes for cleaning the sides of shoes or boots.

Features:
- Stainless steel 306 grade construction.
- LCD controller with fully adjustable parameters and cycles.
- Turnstile controlled access.
- All chemicals are stored within machine framework.

Model Number URKW V70

Optional

Model Number URKW V300

Optional
**Hygiene Station**

**Model Number UDK**

The UDK is a compact hygiene station and is designed to ensure that employees correctly sanitize their hands and disinfect the soles of their footwear prior to entering the production areas and preparation rooms. The UDK is equipped with a stainless steel turnstile, which will automatically unlock when the operator has correctly followed the machine requirements. As an option, the machine can be upgraded to have an automatic hand wash and hand dry option.

**Features:**
- Ergonomic easy to clean design.
- All cycle time and parameters are fully adjustable.
- Stainless steel turnstile for controlled access.
- Optional second chamber for automatic hand washing.

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**Model Number UDK**

Dimensions: 64” L, 38” W, 55” H

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**Model Number UDKW**

Dimensions: 75” L, 38” W, 55” H

Optional
Automatic Hand Washer

Model Number HW

Completely automatic and sensor controlled, this machine will first dispense soap and then water onto operator hands. All cycle times are fully adjustable by using the built in controller, the chemical is securely stored within the framework of the machine.

Features:
- Stainless Steel 304 grade construction.
- Automatically dispenses soap & water.
- Signal light indicates when the process is complete.
- Optional paper towel dispenser and trash basket.

Automatic Hand Sanitizer

Model Number HDK

The HDK is designed to ensure that visitors or employees sanitize their hands prior to entering a food production area. Sensor operated and controlled by a stainless steel turnstile, the unit will only allow entry once the operator has sanitized their hands.

Features:
- Stainless Steel construction.
- Floor or wall mounted design.
- Signal light to indicate process is complete.
- Adjustable cycle times.

Hand Washers & Sanitizers

ADVANCED HYGIENE SOLUTIONS
Multi Station Sinks

Features:
- Stainless steel 304 grade construction.
- Continuously welded and sanitary design.
- Sensor or knee operated.
- Supplied in single to 6 station design.
- Complete with faucet and water mixing valve for temperature adjustment.
- Available with optional support legs and soap dispensers.

Single Station
20" L | 21" W | 27" H

2 Station
39" L | 21" W | 27" H

3 Station
59" L | 21" W | 27" H

4 Station
78" L | 21" W | 27" H

5 Station
99" L | 21" W | 27" H

6 Station
118" L | 21" W | 27" H

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Boot Racks

Designed for safe storage of boots within changing rooms; available in wall mounted or mobile designs.

Standard Features:
- Stainless steel construction.
- Ideal for draining after cleaning.
- Stainless steel castors on mobile version.
- Mobile versions can be double sided.

Custom sizes available on request.

12 Pair Mobile
42" W | 68" H | 20" D

24 Pair Mobile
42" W | 68" H | 20" D

36 Pair Mobile
62" W | 68" H | 20" D

48 Pair Double Sided Mobile
45" W | 69" H | 32" D

12 Pair Wall Mount
42" W | 33" H | 15" D

20 Pair Wall Mount
42" W | 52" H | 15" D

24 Pair Wall Mount
42" W | 62" H | 15" D
Automatic Boot Dryer

Features
- Designed for drying and sanitizing of boots.
- Automatically starts when boot is placed on holder.
- Adjustable drying time.
- Free standing easy to clean.

Dimensions
| 71" L | 18" W | 85" H |

Shoe Storage Rack

Features
- 40 pair capacity.
- Continuously welded construction.
- Drainage tilt feature.

Dimensions
| 48" L | 12" W | 72" H |

Changing Room Bench

Features
- Continuously welded design.
- Profiled top.
- Drainage slot for easy cleaning.
- Adjustable leveling foot.

Dimensions
| 81" L | 14" W | 18" H |
**Slot Design PPE Dispensers**

**Features:**
- Stainless steel.
- Hinged top for easy access.
- Viewing slot design.
- Base feed tray.

**Vision Panel PPE Dispensers**

**Features:**
- Hinged top for easy access.
- Plexiglass viewing window.

**Stainless Steel Mirror**

**Features:**
- Unbreakable to prevent accidents and vandalism.
- Pre drilled holes for wall mounting.

**Dimensions:**
- Single: 12" L, 15" W, 7" H
- Double: 24" L, 19" W, 8" H
- Triple: 30" L, 19" W, 8" H
- Double: 18" L, 10" W, 8" D
- Triple: 27" L, 10" W, 8" D
- 18" L, 24" W
Euro Style Dump Buggies
400lb and 600lb

Features:
- Stainless steel 304 grade construction.
- Manufactured to DIN 9797 Standards.
- Available in both 400lb & 600lb design.
- Re-enforced base.
- Complete with handle and drip lip.

Clean Tech Buggies
400lb and 600lb

Features:
- Stainless steel 304 grade construction.
- Detachable base design.
- Ensures no debris falls off the wheels during tipping.
- Available in both 400lb/600lb design.
- Complete with handle and drip lip.
Buggy Drainage Trays

Features:
- Stainless steel construction.
- Designed to separate liquid from product.
- Lift out handle design.
- Ideal for products such as pasta and prawn.

Disposable Buggy Covers

Features:
- Designed to stretch over standard 400/600lb buggies.
- One time disposable use.
- Available in 3 different colors.
- Supplied on a roll of 250.

Buggy Wash Frame

Features:
- 304 grade construction.
- Manually raises both 400/600lb buggy’s off the ground for cleaning.
Pneumatic Buggy Wash Frame
Stainless steel unit reduces euro buggy damage from manual handling while washing, by raising the euro buggy clear off the floor enabling total cleaning in one position.

Features:
- Controlled by a single pneumatic valve.
- Designed to accommodate both 400lb and 600lb buggy’s.
- Full access to the underside of the bin for washing.
- Hygienic sanitary design.

Stainless Steel Mobile Trough
Our mobile stainless steel troughs are designed to hold a range of products such as pickles and sauces.

Features:
- Stainless steel continuously welded construction.
- Half-moon design.
- Mobile with stainless steel castors.
- Complete with drain plug and handle.

Custom Vats And Containers
CM Process can custom design and manufacture vats for your specific requirements.

Manufactured for strength and rigidity featuring, re-enforced top rims, radius corners, and re-enforced plates on chaises frames, mobile or fork liftable versions available to suit customers’ requirements.
CM Process Solutions handling division has a dedicated team of sales/project engineers to handle your individual requirements, from initial enquiry through to delivery, installation, and commissioning if required.

To compliment the division, we have a dedicated team of design engineers to ensure continuity and quality of products designed for your specific needs. These products are made up of standard equipment that are individually tailored to your specific needs.

Our emphasis is towards lifting, tipping, tilting, and mixing with a wide range of equipment. Be it standard or customized, together this is complimented with a range of standard or customized conveyor systems.

All of our machines are designed and manufactured using the latest CAD/CAM technology with 3D solid works and COSMOS stress analysis, this ensures you receive the highest provision with safety in mind, for complete confidence within our products.

Our team of engineers have a wealth of knowledge of process systems together with an understanding of other supplier’s equipment that may need to be integrated into the overall proposal.

We pride ourselves on providing a solution for your needs with a well engineered high quality product that will offer trouble free running for many years.

If you have an enquiry please do not hesitate to contact us for assistance in discussing your requirements.
Our range of single column lifters have been designed to lift and tip standard 400lb & 600lb Euro style buggy’s into items such as fillers, formers and grinders or any other hopper type design.

Single Column Lifters - Static

Features:
- Stainless steel construction.
- Designed to save labor and increase production efficiently.
- Push button control enclosed within a stainless steel enclosure.
- Adjustable tipping height.
- Left and right handed column is available.

Single Column Lifters - Mobile

Features:
- Fully mobile.
- Braked swivel steering wheels for ease of use within the production area.
- Hold to run operation.
- Tested to 1 ½ times SWL.
Stainless Steel Euro Buggy Racking

This stainless steel fully wash down buggy racking is designed to provide optimal storage of 400lb Euro style stainless steel buggy’s.
The racking is supplied in a modular form with each bay holding 3 full buggies, add on bays are available to extend the system to optimize available space.

Features:
- Stainless steel construction.
- Modular design with add on bays available.
- Removable shelves for easy clean.
- Heavy duty feet with bump protection.

Stainless Steel Euro Buggy Stacker

This is the ideal partner to the racking providing a safe method for lifting off and on to the racking levels.

Features:
- Stainless steel construction.
- Battery operated.
- Fully mobile design complete with stainless steel braked swivel wheels.
- Supplied with a stainless steel battery charging station.
Euro Buggy Weigh Scale

A free standing unit eliminating the need for pits and ramps, designed to weigh ingredients within a 400lb stainless steel euro buggy.

Features:
- 304 grade stainless steel construction.
- Mettler Toledo load cell and display.
- Weigh functions available include gross, net, and tare.

Low Level Euro Buggy Lifter

Our Low Level lifters are designed for tipping 400lb euro style buggies onto low level items such as tables, and conveyors for inspection and sorting.

Features:
- Stainless steel construction.
- Reduces operators fatigue by providing a constant access height.
- Push to operate buttons.
- Can be supplied in battery or mains operated design.
- Stainless steel cylinder.
Battery Operated Stainless Steel Barrel Dumper

Designed for tipping products from a 55 gallon drum, manufactured from 304 grade stainless steel and battery operated this machine is ideally suited for emptying products on to sorting tables or even decanting products into a 400lb buggy.

Features:
- Stainless steel continuously welded construction.
- Battery operated design.
- Supplied with a battery charger unit.
- Fully mobile with stainless swivel braked castors.

Stainless Steel Battery Operated Vat & Combo Tilter

Designed for lifting and tilting vats or combo’s to a safe working height, the tilter reduces operator fatigue and repetitive injuries from constantly bending down and lifting products such as large hams or chunks of beef.

Features:
- Stainless steel continuously welded construction.
- Battery operated design.
- Fully mobile with stainless swivel braked castors.
Vat Dumpers

Our range of Vat dumpers are designed for lifting and tipping large combo pallets, vats, and other standard or custom made containers onto tables, conveyors, or other low level working heights.

Features:
- Stainless Steel 304 grade construction.
- Hydraulically operated.
- Stainless Steel hydraulic cylinders.
- Stainless Steel mesh guard.
- Post to operate controls.

High Level Dumpers

Designed for lifting standard Euro style buggys or combos and vats into machinery such as grinders, mixers, and even weigh scale systems. Our two column fully guarded design is a proven, reliable solution that benefits from an easy to clean sanitary design.

Features:
- Stainless Steel 304 grade construction.
- Fully guarded twin column design.
- Electrical interlocked doors for loading and unloading.
Vertical Goods Elevators

CM Process offers a range of stainless steel goods elevators; that are designed to lift product pallet containers or machinery from the ground floor to higher levels.

They can be designed to be stand alone units, or to go through mezzanine floors and multiple levels, which allow fast safe and efficient transfer, reducing the need for manual handling and fork lift trucks.

The lifts can be installed within a shallow pit or ramp for ground floor loading.

Features:
- Stainless Steel 304 grade construction.
- Can be designed with different load/unload configurations.
- Electrical interlocked load/unload doors.
- Easy to clean design.
The GBT300 from CM Process Solutions is the perfect solution to mix, marinate, and blend products within a standard 400lb stainless steel buggy. The tumbler is designed to save on labor and increase production efficiently. With its innovative design, it has no rotating blades or paddles and still allows the delicate mixing of products such as coleslaw and salads, pasta, sauces, sandwich fillings, rice, pie fillings, ready meals, vegetables and nuts. The GBT300 is supplied with a vacuum system so that protein products such as chicken, beef or pork can be marinated within a stainless steel 400lb buggy.

**Features:**
- Stainless steel construction.
- HMI for operating and storing of recipes.
- Innovative mixing and blending solution.
- Vacuum system.
- Produces consistent quality mix.
Industrial Washing Machines

CM Process Solutions are an established supplier of Industrial washing machines to the food, pharmaceutical and distribution industries.

With many references obtained both domestically and internationally, CM Process Solutions have the ability to custom design and tailor a washing system specific to your companies’ individual needs and specific requirements.

Industries Served

Meat & Poultry
Prepared & Ready Made Meals
 Produce
 Dairy
 Confectionary & Snack Foods
 Seafood
 Bakery
 Crate Delivery & Logistics

Whatever kind of product you are looking to clean such as pallets, Smoke trucks, Trays, Sheet Pans or Dump Buggies and Vats, you can be sure and safe in the knowledge that CM Process Solutions can offer you a washing machine to suit your requirements.

Contact us now for more information
Cabinet Euro Buggy Washers

CM Process range of cabinet buggy washers are supplied in both a single or double capacity, and are capable of washing up to 50 buggys per hour depending on the level of soiling. Both machines can be heated by steam or electric, and are supplied with numerous wash cycles and a choice of filtration systems.

Features:
- Stainless steel construction.
- Sustained jetting with hot water and chemical.
- Re-circulated hot wash.
- Electrical interlocked doors.
- Sanitary and hygiene design.
Continuous Tunnel Euro Buggy Washer

Our conveyorized tunnel buggy washer is designed for washing large quantities of buggys with a capacity of 75 buggys per hour.

The buggys are automatically loaded and unloaded by the innovative cradle design at both ends of the machine.

Manufactured to the highest standard, it has sloping surfaces and electrical interlocked service covers to allow efficient cleaning.

Features:
- Automatic load/unload system.
- Stainless Steel guarding.
- Electrical interlocked service covers.
- Removable catch basket filters.
CM Process ECW1100 is a cabinet style washer, designed to wash items such as stainless steel vats, bins, or plastic combos, or any other bulk product containers.

As an option, our machine can be supplied in a single, double or tunnel design to accommodate larger throughputs.

As with all our washing machines the ECW1100 is designed with all the hygienic features and principles to minimize energy usage and washing time.

**Standard Features:**
- Stainless Steel 304/316 grade construction.
- Multiple wash programs.
- High impact sustained setting.
- Removable filter baskets.
Cooking Rack & Smoke Truck Washer

Our range of rack and smoke truck washers are supplied in a whole range of different configurations such as floor or pit mounted and are capable of washing from one to four smoke trucks per cycle.

Machines are fitted with our innovative travel jet system which is designed to cut, remove, and clean stubborn stains and sauces by moving up and down the length of the truck.

Various options such as dirty to clean operation, are available allowing cooking racks to pass from a raw to cooked process.

Features:
- Heavy duty stainless steel construction.
- Self contained water heating systems.
- Re-circulating wash water.
- Travel jet systems.
Scale Bucket & Weigh Pan Washers

CM Process range of scale bucket & weigh pan washers are designed to clean and sanitize detachable items from multi-head weighers, such as feed pans and scale buckets.

Designed with a custom rack that slides in and out of the machine for easy loading and unloading, our washers can be supplied pit mounted or above floor level with a ramp.

Standard Features:

- Stainless Steel hygienic construction.
- Re-circulating hot water wash tank.
- Custom load/unload rack.
- Steam gas or electric heating.
Pallet Washers

CM Process range of pallet washers can be supplied as a manual loaded unit, or as a complete system using an automatic de-stacking and re-stacking machine.

All of our machines are designed with optimal hygiene in mind, thus enabling them to be used in sectors serving the food, pharmaceutical, and logistic industries.

Standard Features:
- Stainless Steel 304 grade construction.
- Re-circulated hot water wash tank.
- Electrical interlocked service covers.
- Fully operational control panel with variable wash time settings.
Ecosan Sanitizing Tunnel

The Ecosan Sanitizing Tunnel has been designed to help processing plants reduce the risk of contaminants and increase food safety.

The Ecosan is usually positioned between a low care to high care divide. The container or bag is placed on the infeed of the conveyor belt where it is conveyed through the machine and diluted sanitizer solution is sprayed on all sides, helping to eliminate bacteria or contaminants.

Standard Features:

- Stainless steel construction.
- Automatic level control on tanks.
- Dosatrom sanitizer injector.
- Inverter controlled, with photocell discharge.
One Man Operation Tray Washer

Model Number T200

CM Process Solutions’ new T200 one man operation is the new “Mini” tray washer within our range, it is designed for small plants and has a capacity of washing 50-200 trays per hour.

It is designed to be operated by one person, making it an ideal solution for areas where operational space is minimal.

The trays are simply loaded onto the top chute of the machine and manually pushed down the machine, upon reaching the end they are inverted and conveyed through the wash tunnel back to the operator.

Features:
- Stainless Steel 304/316 grade construction.
- Automatic fill level controls.
- Hot re-circulated wash water tank.
- Fresh water rinse.
- Removable filter screens.
- 50-200 trays per hour.

Optional Features:
- Steam extract fan.
- Chemical dosing system.
- Electric or steam heating.
- Bulk water removal section.
Tray Washer
Model Number T200

CM Process Solutions T200 is one of the smallest tray washers in our range, ideally suited for small plants with limited and very low intermittent throughputs. The T200 can be supplied in both electrical or steam heating and incorporates features like a stainless steel conveyor chain for transporting the trays, stainless steel control panel, removable electrical interlocked service covers, and an unload/load table.

Features:
- Stainless steel 304 grade construction.
- Stainless steel control panel.
- Fresh water rinse.
- Electrical interlocked service covers.

Optional features
- Chemical dosing system.
- Booster heater for fresh water heated rinse.
- Steam extract fan
- Bulk water removal section.
The T400 tray washer is by far our most popular machine, capable of washing around 400 trays per hour, and is specifically designed for small to mid size plants who are looking to wash items such as meat lugs, plastic trays, stainless steel sheet pans, and even buckets.

The T400 Tray washer can be supplied in both electrical or steam heating. A re-circulated wash tank is powered by a 5.5Hp pump which delivers water through stainless steel sustained jetting positioned 360° around the tray. The wash water is constantly filtered by means of removable filter screens.

Features

- 304/316 grade stainless steel construction as standard.
- Stainless steel chain transport conveyor.
- Allen Bradley control.
- Fresh water rinse section.

Optional Features:

- Chemical dosing system
- Bulk water removal section.
- Stainless steel extract system.
- Infeed /outfeed conveyors.
Tray Washer

Model Number T600

The T600 tray washer is capable of washing around 600 trays per hour and is specifically designed for mid size plants.

The T600 can be supplied in both electrical, steam or gas heating and has a re-circulated wash tank. Options such as a re-circulated ambient temperature pre wash or a re-circulated heated rinse and twin stage bulk water removal sections can be also incorporated.

Features:

- 304/316 grade stainless steel construction as standard.
- Stainless steel chain transport conveyor.
- Allen Bradley control gear.
- Fresh water rinse section.

Optional features

- Chemical dosing system.
- Bulk water removal section.
- Stainless steel extract system.
- Infeed/outfeed conveyors.
- Automatic rotary filters.
The T800 Tray washer is a medium throughput tray washer designed to suit mid-size plants or distribution centers and has a capacity of washing between 600-800 trays per hour.

It can be used to wash items like stainless steel pans, trays, and lugs and can be supplied with various heating options such as steam, electric, or gas. The T800 has a re-circulated hot detergent wash powered by a 15Hp stainless steel head pump through sustained jetting.

The rinsing is done by means of a re-circulated rinse tank where 185°F water is delivered from a 10hp stainless steel head pump through sustained jetting. A fresh water rinse at mains temperature is also fitted.

Features:
- 304/316 grade stainless steel construction.
- Removable filter screens.
- Allen Bradley control gear.
- Electrical interlocked service covers.

Optional features
- Steam, electric or gas heating.
- Steam extract systems.
- Chemical dosing system.
- Blow off sections for water removal.
Tray Washer
Model Number T1000

The T1000 tray washer is a three stage tray wash system offering maximum wash performance for a variety of applications. It has the capacity to wash between 800-1000 trays per hour.

The machine incorporates 3 tanks which are an ambient pre-wash, re-circulated hot wash and also a re-circulated final rinse at 185°F. Water is delivered from each tank from a 15hp stainless steel head pump through sustained jetting, and a fresh water rinse delivered at mains temperature is also fitted.

Features:
- 304/316 grade stainless steel construction.
- Removable filter screens.
- Allen Bradley control gear.
- Electrical interlocked service covers.

Optional features
- Steam, electric or gas heating.
- Steam extract systems.
- Stainless steel mesh belt.
- Blow off sections for water removal.

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The T2000 tray washer is a high throughput machine designed for large plants and also contract wash organizations for major supermarket chains. It has the capacity to wash upwards of 2000 trays.

The T2000 tray washer can be supplied with either electric, steam or gas heating, and can be configured with various wash treatments such as re-circulated ambient pre-wash, primary and secondary re-circulated wash tanks and a re-circulated final rinse at 185°F. A fresh water rinse delivered at mains temperature is also fitted.

The machine can be supplied with single or multiple stage blowers to ensure that the trays are either blown off or completely dry.

**Features:**
- 304/316 grade stainless steel construction.
- Removable filter screens.
- Allen Bradley control gear.
- Electrical interlocked service covers.

**Optional features**
- Steam, electric or gas heating.
- Steam extract systems.
- Stainless steel mesh belt.
- Blow off sections for water removal.
- PLC and HMI control.
- Automatic rotary filter systems.
Packing Conveyors

CM Process Solutions supply a whole range of modular belt and packing conveyors. These conveyors can be specifically designed to meet your individual requirements, from a simple packing line to a product sorting line. We can assist your team from the initial design stage right through to installation and commissioning.

Elevator Conveyors

CM Process Solutions offer a complete range of stainless steel elevator conveyors designed to feed products into large machinery such as multi head weigh scales, grinders, or any other custom made hopper.

Contact us now for more information
Spiral Conveyors

CM Process Solutions offer a range of spiral conveyors designed for elevating, lowering or accumulating products in a wide range of applications. Manufactured from 304 grade stainless steel and built to high hygiene and sanitary standards, the spiral elevator provides a compact and versatile design, and is ideal for use where space is limited.

Carousel Conveyors

CM Process Solutions Carousel conveyors are designed specifically to accumulate products prior to packing. Its robust hygienic construction benefits from removable barrier sections and stainless steel side panels for easy maintenance and cleaning. The poly top barriers can be removed to allow conveyor infeeds. A pushbutton station mounted in the centre allows for easy operation. The conveyor has an inverter for speed adjustment.

Contact us now for more information
Transfer Conveyors

CM Process Solutions polyurethane modular belts are designed to be used in a whole range of applications such as product transfer, make up, and assembly work.

The conveyor is driven by a stainless steel drum drive motor and there is also a quick release and tension section for removing the belt for easy cleaning.

Features:
- Stainless steel construction.
- 110 V low voltage supply.
- Inverter controlled.
- Stainless steel motorized drum drive.

Rotary Turntables & Lazy Susan’s

CM Process Solutions rotary turntables are manufactured from 304 grade stainless steel and are designed specifically to accumulate products prior to packing.

The rotary turntable is manufactured from stainless steel and the machine benefits from side rails to prevent the product falling on the floor, the top is driven by a motor and a gearbox, an inverter is fitted so the rotation speed can be adjusted.

Features:
- Stainless Steel construction.
- 110 V low voltage supply.
- 43” Diameter rotating top.
- Inverter controlled.
- Adjustable feet.
CM Process Solutions heavy duty utensil wash sinks are manufactured from 304 grade stainless steel and are designed for cleaning large utensils, trays, and machine change parts. Continuously welded and finished with a glass bead blast finish, these utensil wash sinks are easy to clean, and can be supplied with or without a drain board.

**Features:**
- Stainless steel 304 grade construction.
- Splash back to the rear.
- Mounted on stainless steel adjustable feet.
- Shipped assembled.

**517/001007 Medium size**
- 39" L | 35" W | 42 3/4" H
- Bowl Size
  - 36" L | 26" W | 15" D

**517/001001 Large size**
- 52" L | 35" W | 42 3/4" H
- Bowl Size
  - 49" L | 26" W | 15" D

**517/001072 Large C/W Right Hand Drain Board**
- 81 1/4" L | 35" W | 42 1/4" H
- Bowl Size
  - 49" L | 26" W | 15" D

**517/001080 Large Twin Bowl Right Hand Drain Board**
- 81 1/4" L | 35" W | 42 1/4" H
- Bowl Size
  - 2 x 24" L | 26" W | 15" D
Stainless Steel Step Units

Mobile Step Platform Model Number 513-006186

Manufactured from 304 grade stainless steel and with a solid working platform, our mobile step platforms are designed to provide safe and easy access to machinery such as grinders, stuffers, tumblers, and blenders for maintenance and cleaning.

Continuously welded handrails on 3 sides and anti slip tread plates provides operator safety.

Features:
- Continuously welded construction.
- Stainless steel handrails.
- Retractable front wheel system
- Non slip treads.

Mobile Step Platform Model Number 513-006186
29" W | 50" D | 77" H
Stainless Steel Tables

CM Process Solutions range of fold down stainless steel tables are designed for use in many industries. The complete framework and tops are manufactured from 304 grade stainless steel, and have a stainless steel undershelf as standard, and are supplied with stainless steel rubber based adjustable legs.

Our tables are designed to be shipped in a flat pack, and with our new design they are assembled in 1 minute by simply folding the legs in or out. They are a lot more sanitary than the conventional knock up tables since there is no collar for bacteria or containments to harbor, which makes them easy to clean.

At the end of the shift or if space is needed they can be completely folded and placed in storage.

Features:
- All 304 grade stainless steel construction.
- Stainless undershelf as standard.
- Fold up/down design.
- Mounted on stainless steel adjustable feet
- Ships flat pack.
- Built to last.

539-044001 4 ft Table
48" L | 30" W | 33" H

539-044002 5ft Table
60" L | 30" W | 33" H

539-044003 6ft Table
72" L | 30" W | 33" H
Poly Top Cutting Tables

CM Process Solutions range of fold down stainless steel poly tables are designed for use in many industries. The complete framework is manufactured from 304 grade stainless steel with a removable white 1" poly top and has a stainless steel undershelf as standard. They are mounted on stainless steel rubber based adjustable legs.

Our poly top tables are designed to be shipped in a flat pack, and with our new design they are assembled in 1 minute by simply folding the legs in or out, they are a lot more sanitary than the conventional knock up tables since there is no collar for bacteria or containments to harbor, which makes them easy to clean.

At the end of the shift or if space is needed they can be completely folded and placed in storage.

Features:
- All 304 grade stainless steel construction.
- Stainless undershelf as standard.
- 1" white poly top cutting board.
- Fold up/down design.
- Mounted on stainless steel adjustable feet.
- Ships flat pack.
- Built to last.

539-044004 4 ft Table
48" L | 30" W | 33" H

539-044005 5ft Table
60" L | 30" W | 33" H

539-044006 6ft Table
72" L | 30" W | 33" H
Hexangular Base
Trash Bag Holder
Model number 514-02000
Features:
- Quick and simple way of accommodating waste.
- Crevice-free design for use in production areas.
- Ideal for use with standard poly bags.
- Spring loaded design.
- Robust and easy to clean

Tubular Framed
Polybag Holder
Model number 514-002007
Features:
- Accommodates industry standard bags.
- Cost effective.
- Tubular framed.
- Lightweight free standing design.
- Holds bags open at the top.
- Supports the base of the bag.
- Hygienic design.

Stainless Steel
Clipboard
Model Number 523-A4CLIPB0
These stainless steel clipboards are designed to provide safe handling of documents within the food processing areas.
Features:
- Manufactured from 304 grade stainless steel
- Complete with stainless steel clip
Standard Desk
Model Number 519-001000
Our standard desk is manufactured from 304 grade stainless steel and is designed for use within food production areas. It has a hinged writing surface which lifts to give access to the top storage area so as to safely store documents and other items.

Write Up Desks
Model Number 519-001089
Manufactured from 304 grade stainless steel our write up desks come complete with a sloping top which provides a solid surface to work on. An adjustable foot for leveling. They are designed for production areas and can be completely washed down.

Stainless Steel First Aid Cabinet
Model Number 519-014002
Designed for use within production areas, the first aid cabinet is manufactured from 304 grade stainless steel. It has a lockable door for security and features an internal shelf and manual holder.