

## Come test with us!

Unitherm has been producing hygienic equipment since 1986.

We specialize in producing hygienic equipment that delivers the quality and dependability that our clients and their customers' demand.

### Test Kitchen

If the quality of the hygienic equipment is truly important to you, then come view what we have to offer. We will show you the latest methods for maintaining a highly hygienic kitchen with state of the art technology. Unitherm operates a 25,000 sq.ft. kitchen dedicated to cooking, chilling, and freezing.

### Manufacturing Facility

Our manufacturing facility has the latest fabrication machinery in a 75,000sq.ft. plant. Our test facility is fully operational with production machines.

### Service Department

Our service technicians can be on site within 24 hours anywhere in the world. On-line diagnostics utilizing ethernet and a live camera line to the machine allows us immediate access to troubleshoot equipment.



### Unitherm Food Systems, Inc.

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# Hygienic Systems



## Hygienic Systems



"The focus on hygienic design from drains and curbing to boot washers and conveyors can not be over emphasized. The building represents your company and its product for the life of the factory."

*Mark Howard, Executive Chef to Unitherm*



\*Consult Website  
for Patent Information  
MADE IN USA

## Hygienic Systems

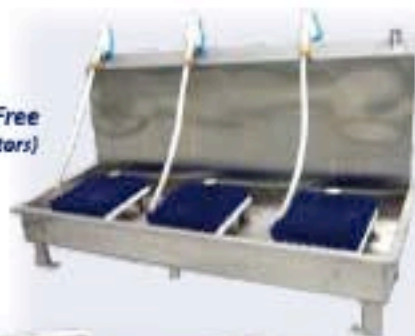
We offer the highest quality workmanship insightful recommendations, standard, & customized products.

## Boot Washers

Our boot washers are designed for the most demanding of environments with an emphasis on hygiene and efficiency. Units delivered ready to connect to new or existing plumbing.

- Fully Automated Boot Washers
- Walk-Through Boot Washers
- Manual Boot Washers

Maintenance-Free  
(No pumps or motors)



Hands-Free  
(Fully Automated)

## Sinks

These systems utilize either infrared sensors or knee buttons for hands-free, HACCP-approved operation and is available in one to twenty-station units.

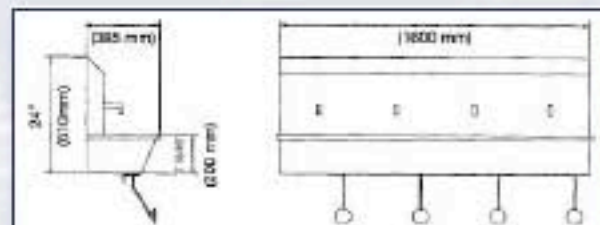
- Single or Multiple-station Units
- Knee Valve for Hands-free
- Photo Eye Control for Hands-free



Hands-Free  
HACCP approved!



304 Mirror-Finish 14 Gauge  
(Stainless steel)



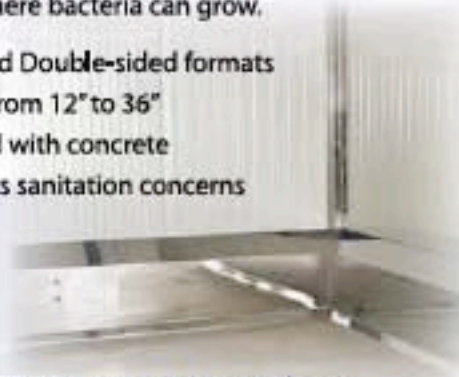
HANDWASH SINKS			
STATION	WIDTH	LENGTH	HEIGHT
1	15"	15 3/4"	24"
2	15"	31 1/2"	24"
3	15"	47 1/4"	24"
4	15"	63"	24"

Available in one- to twenty-station units.

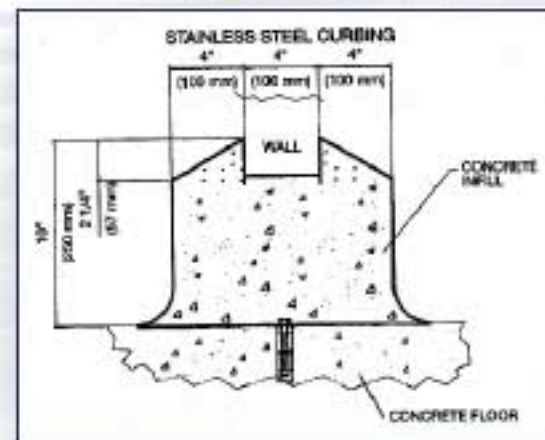
## Curbing

All curbing is fully-welded stainless steel, guaranteed to be crevice-free, eliminating tiny pockets where bacteria can grow.

- Single and Double-sided formats
- Heights from 12" to 36"
- Backfilled with concrete
- Eliminates sanitation concerns



Most Hygienic & Easy to Clean!



## Conveyors

Turnkey design, manufactured and installed handling solutions utilizing stainless steel and food grade polymers with hygienic design.

- Fully PLC Controlled
- Compact "U" turns and product elevation
- Lift up sections for personnel access
- Carousel for continuous feed and marshalling



## Drains

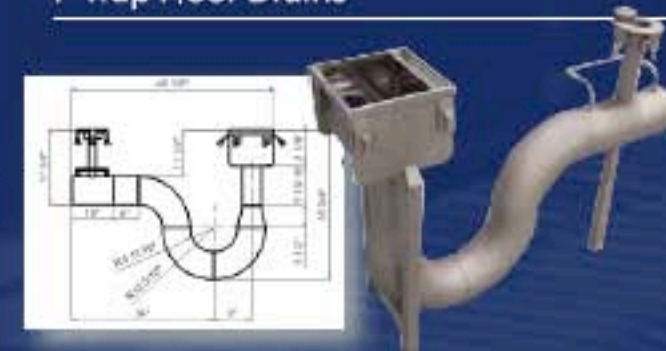
All drains are fully-welded stainless steel and incorporate reinforcement to prevent damage caused by heavy traffic and come standard with easy-to-remove easy-to-clean filter basket.

- Single units to whole factory installations
- Built with 304L or 316L stainless steel
- All welds continuous and polished
- HACCP, USDA, and EEC compliant

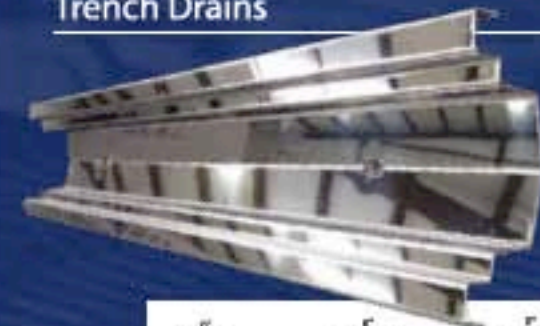
## Floor Drains



## P-Trap Floor Drains



## Trench Drains



Contact Us (918) 367-0197