

LAVATION STATION

WASH. DRAIN. DRY.

Our custom Lavation Station is a dedicated area to clean and dry formers after production runs.

Mobile or stationary options

Available as a dedicated wall mounted or transportable unit, this customizable solution provides an organized, clutter free area for sanitizing formers.



WASH.

The grated wash basin elevates the former to an optimal height for spraying off excess seasoning and debris which prevents cross contamination between products.

DRAIN.

The drain pipe can be connected to existing plumbing or positioned over a floor drain to ensure a neat and organized cleaning area.

DRY.

Once the formers are cleaned, adjustable shelves are utilized to provide a safe, damage free area for drying. The wash basin becomes available to sanitize additional formers.

Solutions to keep your production running efficiently

Keep your production moving. Reduce down time with customizable cleaning, transport and storage solutions.