



Technical Equipment

Food Industry Hygiene

2024.09





At RADEX we glorify problem solving approach. Many cleaning agents and technical solutions were developed especially to meet the needs of particular customers and once these products proved their effectiveness, they became a part of the general offer.

Thanks to highly qualified and experienced staff, our customers get professional hygiene counseling, as well as comprehensive range of products and services.

Radex was founded in 1989. The first product was Termosol - a detergent for cleaning smoke houses. Thanks to its effectiveness, it has been on the market for 30 years and it is still being used in hundreds of food processing plants. During the last three decades of dynamic development, the range of our products was enriched with new cleaning agents, professional technical equipment and hygiene consulting. Today Radex employs over 400 people and has a wide network of business partners in over 30 countries across Europe, Asia and South America.

As we embark on this journey of innovation and excellence, we invite you to delve into our offer and explore our latest solutions. Our commitment to quality, driven by our rich heritage and unwavering values, resonates in every product we offer. Join us in discovering how our cutting-edge technologies can elevate your operations while maintaining the highest standards of cleanliness and safety. Together, we can create a brighter future for the food industry. Explore our catalog today and witness the future of cleaning solutions.

Daniele Rinaldi
Radex International Sales Director

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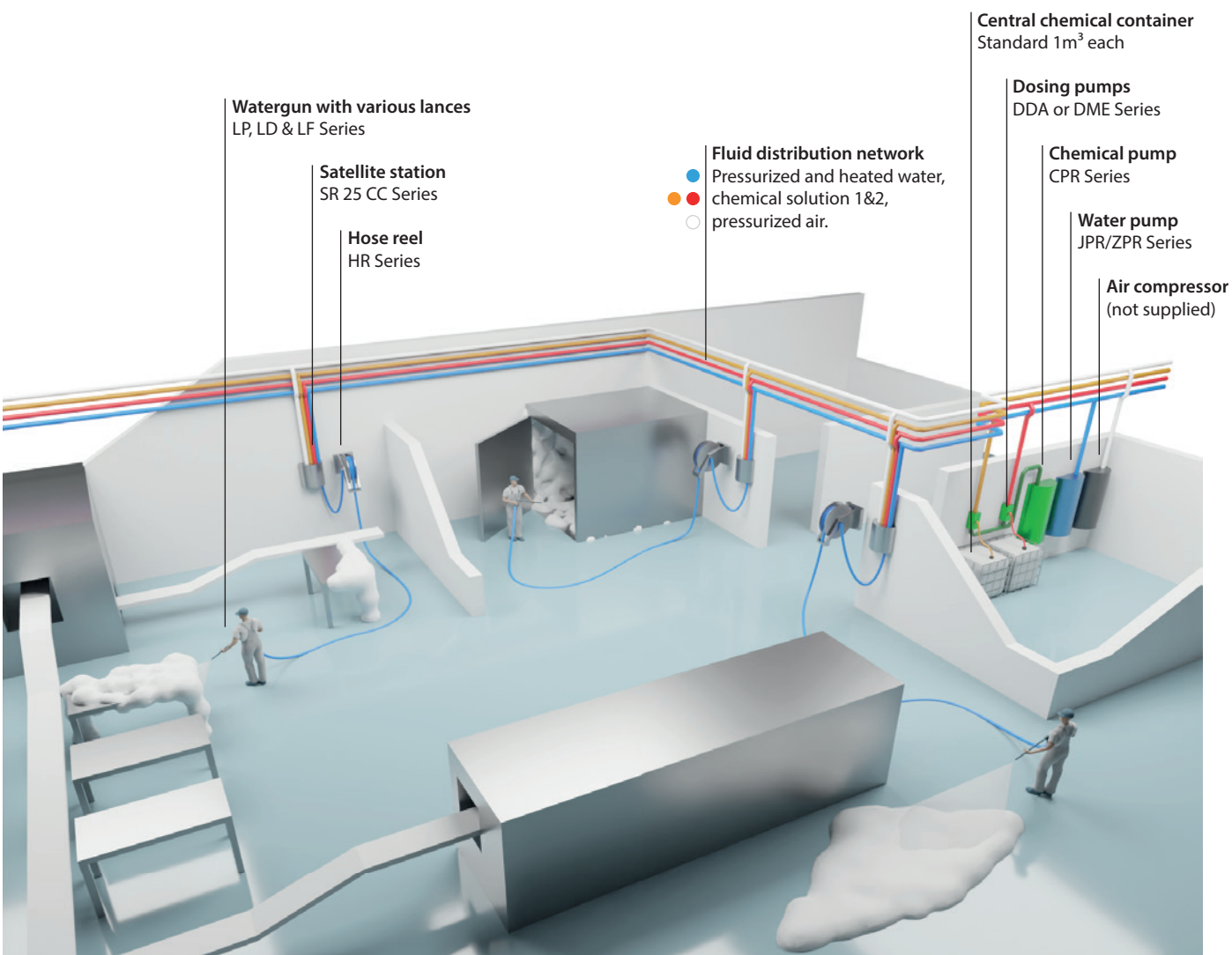
CENTRAL CLEANING SYSTEMS

Our cleaning systems fulfill a broad spectrum of demands, offering a diverse range of configurations. These options range from the simplest systems, featuring only water pressurization, to the most advanced centralized cleaning systems with pre-diluted chemicals supply, data registration, and analysis capabilities.

Selecting the ideal system can be a complex decision. Each concept boasts its unique set of advantages, and the choice depends on a variety of factors and specific requirements.

Central Cleaning Systems with central dosing (a.k.a „centralized“)

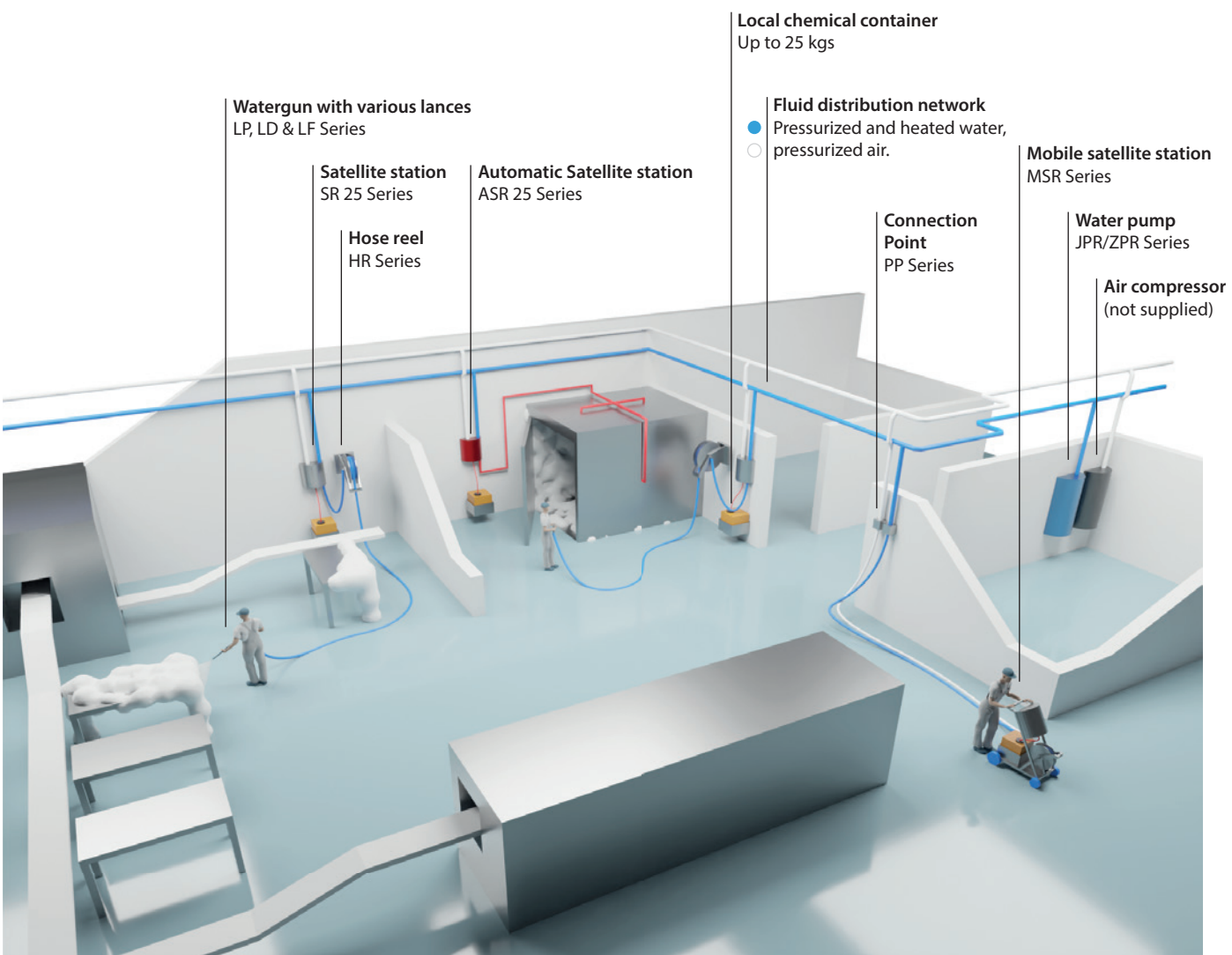
- Higher initial investment cost – more system components and pipes.
- Cost-effective in the long run due to reduced workforce costs.
- Streamlines chemical distribution and reduces manual handling.
- Enhances system reliability and minimizes human errors in maintenance and hygiene.
- Recommended for larger facilities with more than 10 cleaning points and a cleaning team of at least 5.



In general, **centralized CCS's** emerge as the preferred choice for larger facilities where cost savings and operational efficiency are paramount, while **decentralized CCS's** are simpler, more versatile and require less space for the installation. However, the decision ultimately hinges on the unique requirements and scale of your operation.

Central Cleaning Systems with local dosing (a.k.a „decentralized“)

- Lower initial investment cost – fewer system components and pipes.
- Requires manual chemical handling at each point.
- May have a higher labour costs during operation.
- Prone to human error in chemical concentrates settings and handling.
- Ideal for facilities with less than 10 cleaning points and a small cleaning team.



CENTRAL CLEANING SYSTEMS

CENTRAL DOSING

PUMP JPR Series

The JPR units increase the water pressure up to 20 bar and pump the water to connected satellite stations. Various models have different efficiency, which defines the maximum number of satellite stations possible to work simultaneously. Each unit is equipped with a digital control panel and a set of sensors, constantly monitoring the pump's and flow parameters. The unit starts automatically after a flow of water is detected. It can be optionally equipped with frequency driver, that adjusts the pump's power to the current system usage.

PUMP SET ZPR Series

The ZPR Series offers enhanced power and efficiency compared to standard JPR pumps. Comprising two or more synchronized pump units, it empowers multiple satellite stations to operate simultaneously (up to 60). Each pump operates dynamically, activating and deactivating based on real-time demand. Streamlined control is achieved through a digital control panel, with touch screen, allowing real-time monitoring, data storage and remote control through LAN network.

CHEMICAL PUMP CPR Series

The CPR Series pumps serve the vital function of boosting water pressure in streamlined central cleaning systems, particularly in the preparation of chemical solutions. These pumps come in various models, each characterized by its unique level of efficiency. This efficiency rating determines the system's capacity to accommodate simultaneous cleaning operations at satellite stations, with a maximum capacity of up to 10 stations.

DOSING PUMP DDA and DME Series

Membrane type dosing pumps are instrumental in facilitating the seamless integration of chemical concentrates into the chemical solution pipeline. Within our streamlined central cleaning systems, we exclusively employ top-tier Grundfoss DMA and DDA pumps, which incorporate state-of-the-art digital control systems for precision and reliability. Our range encompasses multiple models, each carefully selected to align with specific requirements and cleaning system characteristics.

SATELLITE STATIONS SR 25 CC Series

In systems equipped with centralized chemical solution supply, Satellite Stations serve as pivotal plug-in points for hoses. This design facilitates easy switching between rinsing and cleaning modes while relying on a centralized chemical supply. Such an approach results in increased efficiency, reduced maintenance, and a dependable, uniform chemical delivery throughout the entire cleaning process.

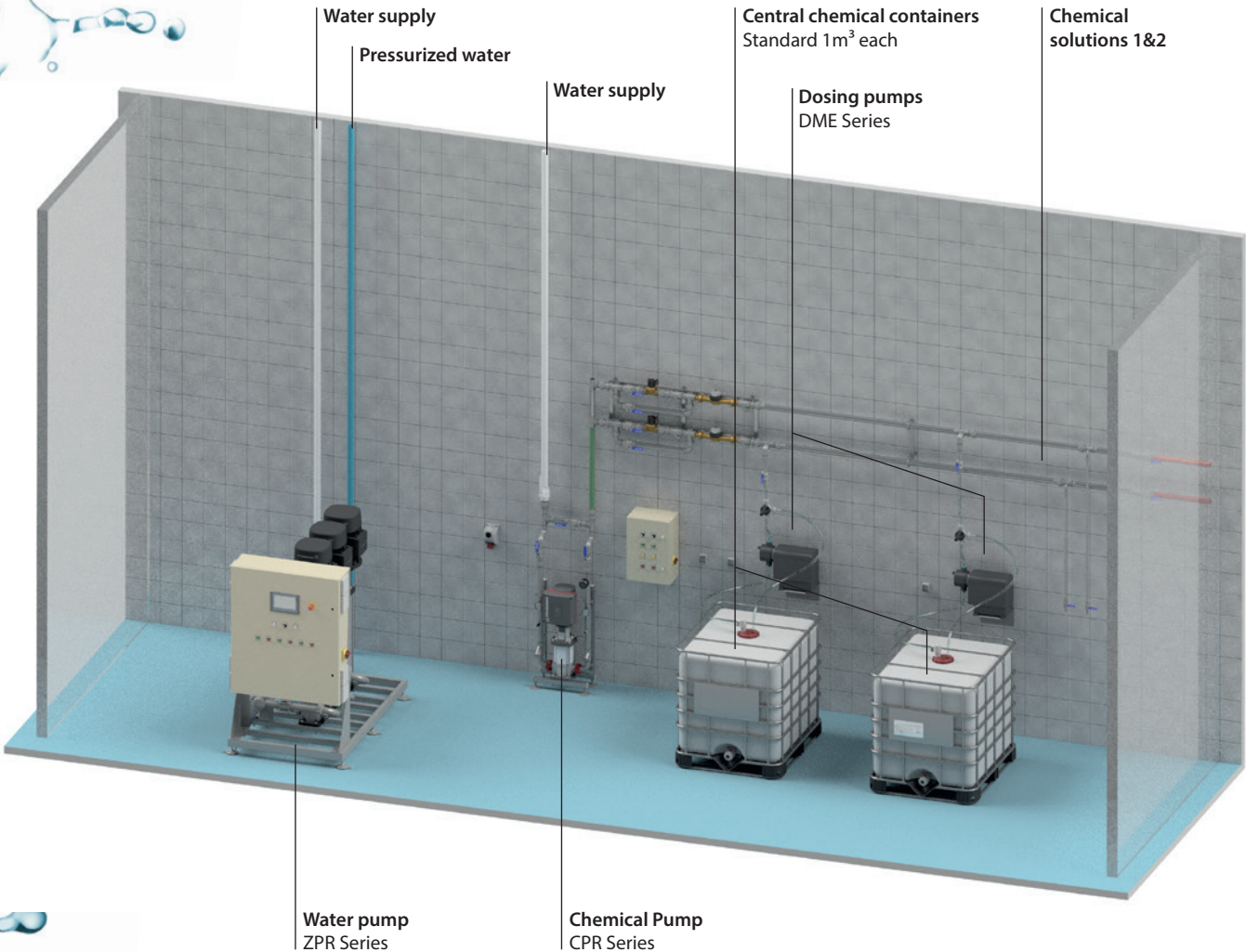
Within the SR 25 CC Series, three distinct models are available, each offering a varying number of inputs. Models CC2-2P and CC2-3P introduce the flexibility of blending centralized cleaning systems with local dosing, a particularly advantageous option when multiple chemical solutions are required for diverse cleaning processes, exceeding the capacity of centralized supply alone.

	SR 25 CC1-2P	SR 25 CC2-2P	SR 25 CC2-3P
Central solution inputs	2	2	3
Local concentrate inputs	0	1	1
Inputs with foaming	2	2	3

Custom made models up to 5 central + 1 local inputs are also available

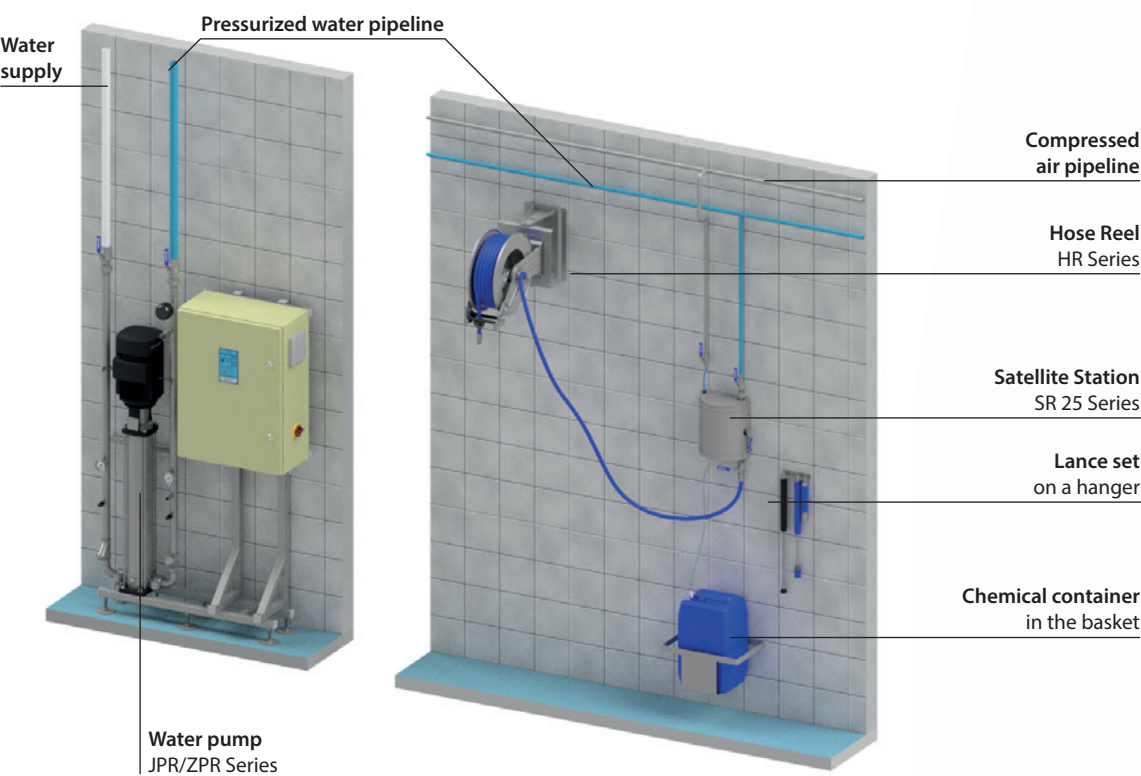
Centralized dosing pumps room

Central Cleaning Systems with centralized dosing require more space in the pump room. It's not only necessary to accommodate additional appliances but also to provide room for chemical containers, each with a capacity of 1 cubic meter. Adequate maneuvering space must also be allocated for changing the containers using a forklift or pallet jack. This example shows a pump room for a centralized dosing system with two chemical solutions.



CENTRAL CLEANING SYSTEMS

LOCAL DOSING

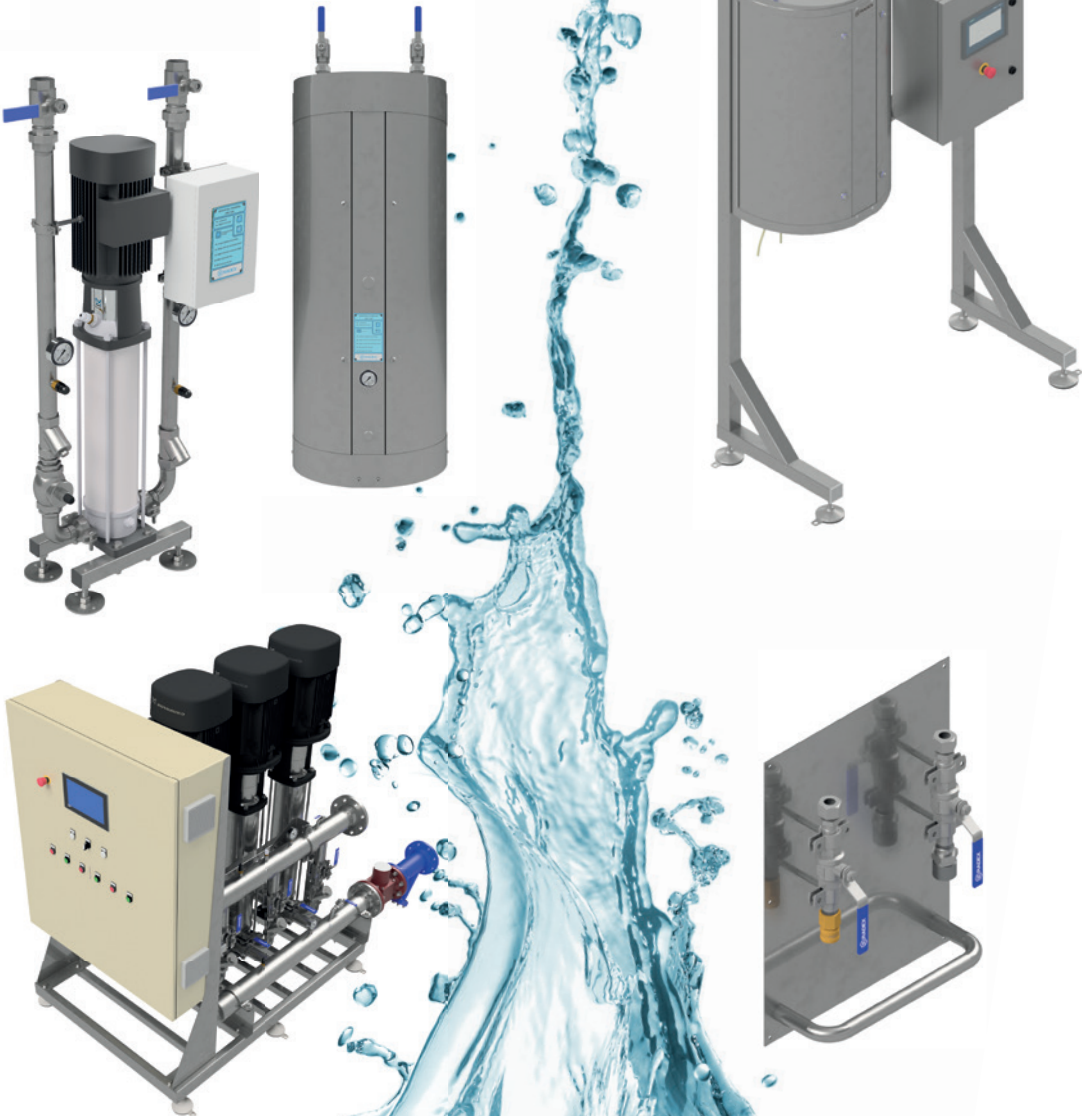


PUMP JPR Series

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SATELLITE STATION SR 25 Series

The SR-25 Satellite Stations are your comprehensive solution for covering essential cleaning processes, including rinsing, foaming, and disinfection. What makes these stations truly exceptional is their adaptability. Available in various models, they cater to both simpler and more complex cleaning procedures, all while maintaining consistent chemical supply.

An integrated dosing unit stands as a key feature, allowing precise control of chemical concentration, with the flexibility to set concentrations as low as 0.2%. Crafted for durability, the casing and internal components are constructed from AISI 304 stainless steel, ensuring longevity and reliability in your cleaning operations. With the SR 25 Series, you can rely on a versatile solution that precisely matches your cleaning requirements.

	SR 25-1	SR 25-2	SR 25-2P
Concentrate inputs	1	2	2
Inputs with foaming	1	1	2
Compressed air supply	4 - 10 bar, 150 l/min		
Water supply	25 - 70 °C, 12 - 40 bar, 6 l/min		
Dosing concentration	0.2 - 10 %		
Recommended max. hose length	25 m		

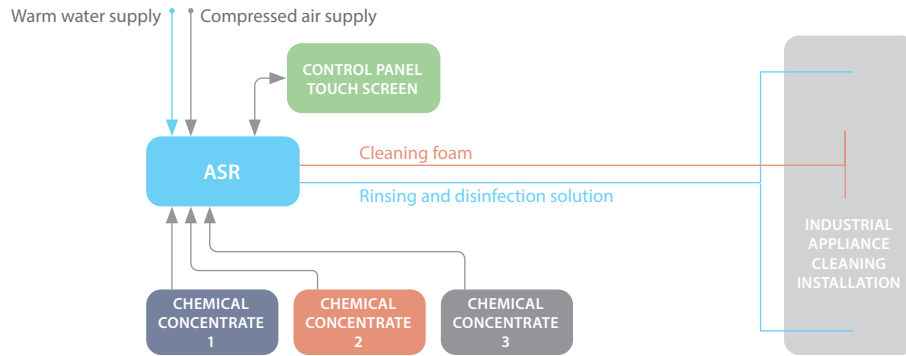
SATELLITE STATION ASR Series

The electronically controlled cleaning station automates every step of the cleaning process, providing a seamless and efficient solution. Primarily designed for cleaning fillers utilized in the food industry, this station features three chemical suction injector modules along with a dedicated rinsing module.

The programmed cleaning sequence ensures the consistent maintenance of preset and programmed washing parameters throughout each cleaning stage. Operators can select from a range of pre-installed programs, allowing for flexibility and convenience in meeting specific cleaning requirements.

ASR is always designed on demand with custom input and output parameters

The following diagram depicts a sample ASR configuration for cleaning an industrial appliance with 4 inputs, using 3 different chemical solutions.



CONNECTION POINT PP Series

The PP Series connection points offer a versatile solution within our central cleaning systems. These connection points are designed to accommodate mobile units, such as our MSR Series, or other compatible devices, integrating them into the "raw" central cleaning system pipeline.

Each PP connection point is thoughtfully engineered, comprising essential components like valves, quick couplings, and sockets. These elements combine to create a robust and user-friendly interface, allowing for convenient and secure connections, enhancing the flexibility and functionality of your central cleaning system.

CENTRAL CLEANING SYSTEMS

COMPOUND AND MOBILE APPLIANCES

PUMP + SATELLITE STATION CSR Series

The CSR Main Station combines the functions of a JPR Pump Station and an SR 25-1 Satellite Station, providing an all-in-one solution for comprehensive cleaning processes, including rinsing, foaming, and disinfection. Notably, it eliminates the need for an external pump unit. CSR can be supplied with either cold or warm water (approximately 40°C), 3 x 400V power supply and compressed air. It allows additional cleaning points to be connected as well. The CSR is available in several versions with various output flow which defines the number of additional satellite stations that can be plugged in. Optionally it can be equipped with a frequency driver, digital control panel and additional concentrate input.

PUMP + SATELLITE STATION, MOBILE SM Series (3 x 400V)

This versatile unit integrates a built-in SR 25-1 Satellite Station and an air compressor, making it an ideal choice for locations where installing a full central cleaning system isn't cost-effective or feasible. The integrated pump delivers a working pressure of either 18 or 25 bar, compatible with both hot and cold water sources, and powered by a 3 x 400V electrical supply.

★ Bestseller

SM 2K

SM 2K

SM 3K

SM 3KHR

Concentrate inputs	1 or 2*	1 or 2*	1 or 2*	1 or 2*
Inputs with foaming	1	1	1	1
Output pressure	15 bar	15 bar	25 bar	25 bar
Built-in air compressor	Yes	Yes	Yes	Yes
Hose reel	No	Yes, 20m	No	Yes, 20m

* 2 dosing units available request

PUMP + SATELLITE STATION + COMPRESSOR, MOBILE SM Series (230V)

The SM1 is a compact, lightweight, and highly flexible mobile cleaning station. Distinguished from its larger counterparts, the SM2 and SM3 models, this unit connects to a standard 1-phase 230V power supply. Despite its size, it delivers enough water pressure for cleaning (12 bar) while featuring the added convenience of an integrated air compressor and a hose reel.

12 bar, built-in air compressor, hose reel

SM 1KHR

12 bar, hose reel

SM 1HR

SATELLITE STATION, MOBILE MSR Series

Mobile Satellite Stations offer a versatile alternative to stationary SR 25 satellites. This solution allows for the consolidation of multiple stationary cleaning points into a single mobile station. Ideal for areas that do not require daily cleaning or are situated outside the facility, such as chillers or expedition bays. These stations come in various configurations, featuring different versions of the SR 25 Satellite Station. They must be supplied by water from a JPR or CSR unit and compressed air, except for versions with built-in air compressor.

single injector with foaming, hose reel

MSR 25-1HR

double injector, one with foaming, hose reel

MSR 25-2HR

double injector, both with foaming

MSR 25-2P

EQUIPMENT AND ACCESSORIES

Lances

Comprising three color-coded lances for rinsing, foaming, and disinfection, our set ensures safe and efficient cleaning. With protective plastic casings and nozzle parameter maintenance, these lances simplify your work, offering convenience and performance.

Lance hangers

Our stainless steel lance hangers are designed for wall-mounted lance storage, conveniently positioned near each cleaning point. Each hanger can securely hold up to four lances, providing an organized and accessible solution for your cleaning equipment.

Water guns

Explore our range of water guns compatible with our central cleaning systems equipment. Designed with ergonomic excellence, these water guns feature reliable construction and are built from durable materials resistant to cleaning chemicals, ensuring both comfort and longevity in your cleaning tasks.

Valves and couplings

Discover our selection of valves and couplings, including ball valves, butterfly valves, and a diverse range of couplings and quick-couplings, all perfectly compatible with our central cleaning systems equipment. Crafted exclusively from stainless steel, these components guarantee durability and reliability in your operations.

Hoses

Our systems prioritize compliance with food processing industry standards and the safe transport of chemical solutions. To meet these requirements, our systems are equipped with 3-layer PP or steel braid hoses, fitted with stainless steel couplings. These hoses are designed for both durability and chemical resistance, ensuring reliability in your operations.

Hose reels

Hose reels equipped with auto-retracting mechanisms significantly extend hose lifespan, boost workplace safety, and simplify tasks. These reels effortlessly release and auto-retract the hose once the flap is released. Plus, they offer versatile mounting options on walls, floors, or ceilings for added convenience. Crafted from durable acid-resistant steel, they feature a tilting support that allows for a 178-degree pivot in horizontal plane.

Hose hangers

Our hose hangers offer a simplified alternative to hose reels for hose storage when not in use. Crafted from durable stainless steel, they have the capacity to securely hold up to 35 meters of hose.

Baskets for containers

Our stainless steel baskets are designed for locally dosed chemicals, positioned conveniently under each satellite station. Available in a range of sizes, these baskets can be customized to fit containers of any shape, providing flexible and efficient storage solutions.

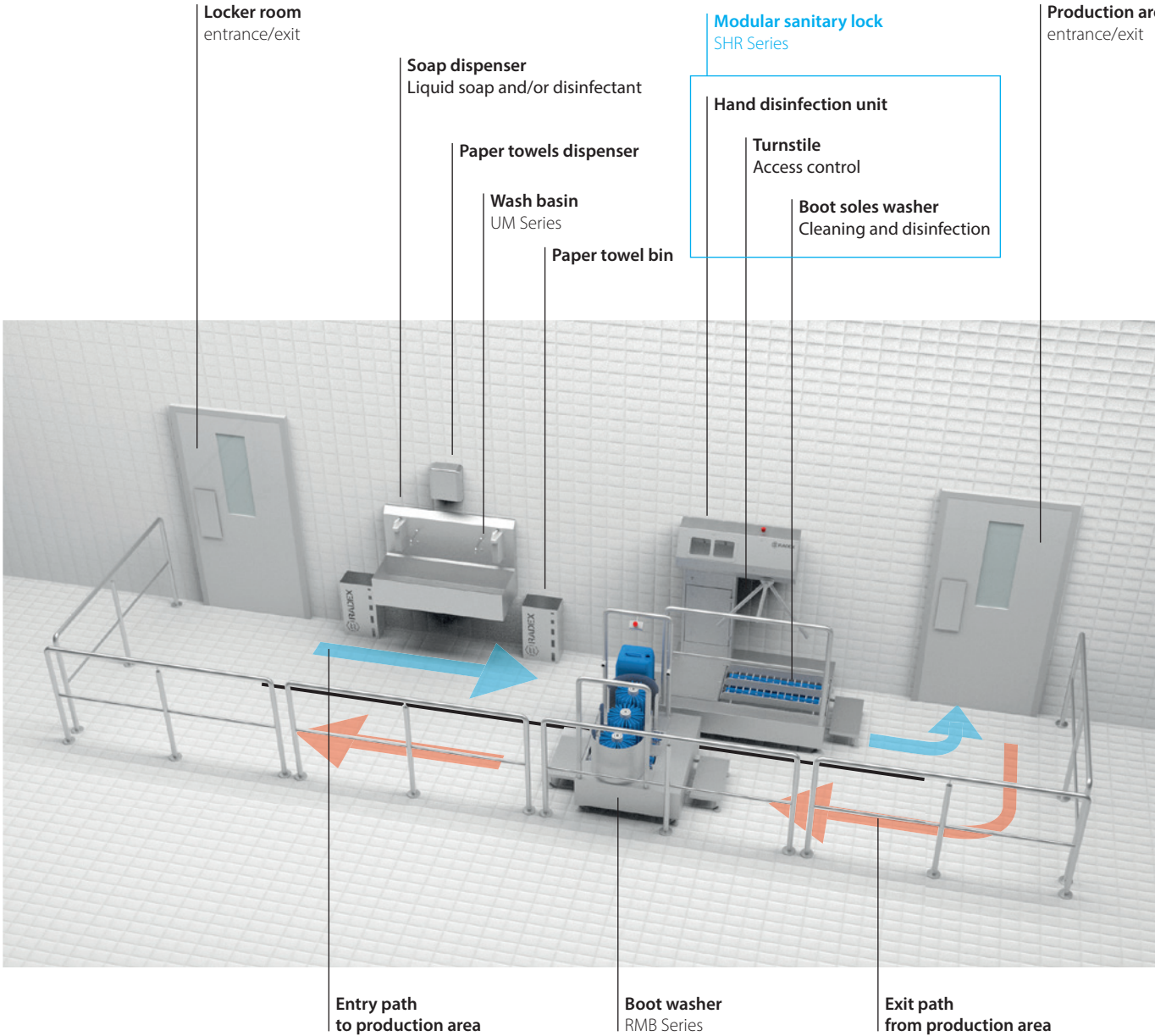
Boxes for containers

Our stainless steel boxes provide a dual solution in specialized food processing environments where secure and restricted access to chemical containers is essential. These boxes effectively seal containers, minimizing the release of alkaline or acidic vapors during dosage. Available in various standard shapes and customizable for specific orders, they ensure both safety and compliance in chemical storage.

SANITARY LOCKS

In a food plant, a sanitary lock serves as the separation zone between the social areas, such as changing rooms and dining areas, and the production zone. The configuration and layout of this lock can vary depending on the specific type of food plant, the number of workers, and the available space.

Our product range includes individual components, accessories, and modular solutions that combine multiple elements into a single device. This flexibility allows you to tailor the solution to your food plant's unique requirements.



MODULAR SANITARY SLUICES – SHR & SD SERIES



HAND DISINFECTION + BOOT SOLES DISINFECTION + TURNSTILE SHR 01RK

A modular sanitary lock equipped with a hand disinfection module and a transitional bathtub for disinfecting shoe soles. The lock of the turnstile is released only after hand disinfection has been performed. Containers with a disinfecting agent are inside the locker with sensors monitoring their level.



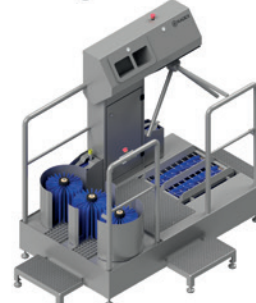
HAND DISINFECTION + BOOT SOLES WASHER + TURNSTILE SHR 03K

The SHR 03K enhances the capabilities of the SHR 01RK by incorporating mechanical sole cleaning and disinfection features. This system includes a turnstile that remains locked until an individual disinfects their hands. After hand disinfection, the soles cleaning brushes are activated, and when a person passes through, a cleaning and disinfecting agent is applied to their surfaces.



HAND DISINFECTION + HAND WASH + HAND DRYER + BOOT SOLES WASHER + TURNSTILE SHR ASL

This is the most comprehensive solution, expanding the SHR 03K unit with a compact handwashing sink. It features a built-in soap dispenser (activated automatically), a hand disinfection module, and a hand dryer. This solution is recommended for use in extremely confined spaces where there isn't sufficient room for a standard sink.



HAND DISINFECTION + BOOT SOLES WASHER + BOOTS WASHER + TURNSTILE + SIDE ENTRANCE/EXIT SHR 06K

The 06K model comes in several variants. The version presented here is versatile, as it combines the most popular solution (SHR 03K) with vertical brushes for cleaning and disinfection of tall boots. Moreover, a side entrance allows workers with low boots to bypass the section with vertical brushes.



OTHER MODELS & CUSTOM SOLUTIONS SHR & SD Series

Within our product range, you'll discover a diverse selection of over 30 distinct models belonging to the SHR Series. While many customers opt for our standard solutions, we understand that some situations may require custom adaptations to accommodate limited sanitary lock spaces.

For tailored modifications of our regular models and further details, simply get in touch with our sales department. We're here to assist you in finding the perfect solution for your specific needs.



SANITARY LOCKS

BOOTS AND SOLES WASHERS



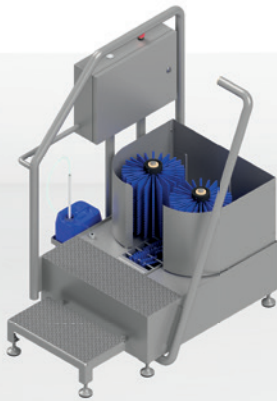
BOOT WASHER
RMB 05

RMB 05 is the simplest device in our entire range of footwear cleaning and disinfection products. It is equipped with a foot-operated water valve. The flow of water initiates the injector's suction of the cleaning and disinfecting agent. Footwear cleaning is performed using a brush through which water with the cleaning agent is distributed.



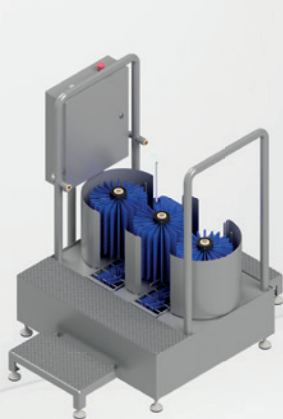
SOLES WASHER
RMB 04

A semi-automatic shoe washer. It is equipped with rotating brushes for cleaning shoe soles. The user starts the brushes with a button and while they are rotating a cleaning and disinfecting agent is automatically applied. Additionally, the washer has a hand brush so that users can clean the remaining shoe parts by themselves (the cleaning solution is delivered directly to the brush).



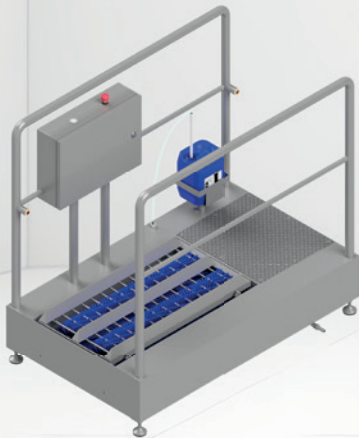
BOOTS WASHER
RMB 01

RMB 01 is a semi-automatic, stationary high footwear washer designed for cleaning individual shoes. The brushes are activated by the user, and a cleaning and disinfecting agent is automatically applied during their rotation. The device is equipped with a handle for user convenience.



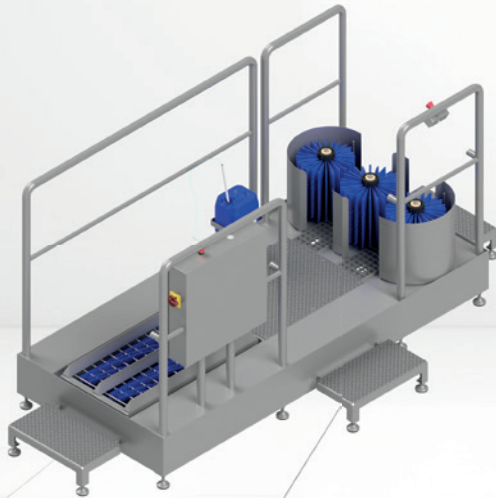
BOOTS WASHER
RMB 03

Our compact boot washer is designed to fit within a 1.5 x 1.2 meter space. It features both vertical and horizontal brushes, which are activated by photocells. As these brushes rotate, a cleaning and disinfecting agent is automatically applied, ensuring thorough cleaning. To enhance user stability during the cleaning process, the washer is equipped with handrails on each side, providing support and convenience.



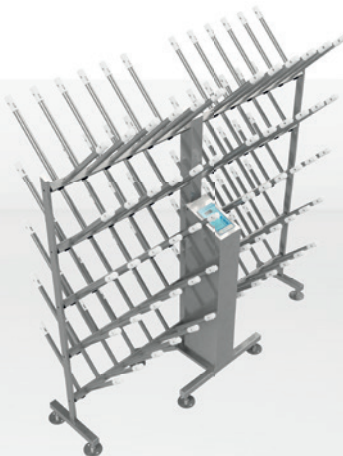
SOLES WASHER
MPS 02

The MPS 02 is a pass-through sole washer featuring rotating brushes, activated by photocells on both sides (entrance and exit). During operation, a cleaning and disinfecting agent is applied onto the brushes. Notably, the motors and pumps are automatically stopped when the device is not in use, resulting in energy, water, and chemical savings.



BOOTS WASHER
RMB 02

RMB 02 is an automatic, pass-through washer designed for high shoes and soles. This washer separates the cleaning module for soles and uppers, allowing personnel to use the chosen section based on the type of footwear. An additional side entrance enables bypassing the undesired section. Brushes are activated by photocells, and during their operation, a cleaning and disinfecting agent is automatically applied.



BOOTS DRYERS
SOR Series

SOR Industrial Dryers are available in two versions: single-sided (mounted perpendicularly to the wall) and double-sided (mounted parallel to the wall). These dryers are made of stainless steel and feature a digital control panel for easy parameter adjustments. Once set, the dryer operates without the need for additional staff intervention, providing both durability and user convenience. Furthermore, they are energy-efficient due to the use of valves that direct warm air only to the areas where the shoes are located. These dryers are available for any number of shoes, ranging from 10 to 60 pairs, and can also be equipped with a built-in ozone disinfection module for enhanced hygiene.



APRON DRYER
SFV Series

A stainless steel apron dryer designed for drying 5 to 30 rubber work aprons after cleaning. Available in both freestanding on a frame and wall-mounted versions. The arms in SFV dryers are spaced adequately to significantly reduce drying time.



APRON WASHER
RMF 01

An easy to use, manual apron washer, made entirely of stainless steel, equipped with a detergent dispenser and a cleaning brush connected to the water source. The washer also comes with hooks to strap on the apron.



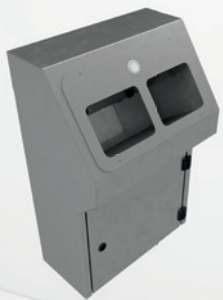
WASH BASIN
UF Series

We offer single and multi-station stainless steel sinks with activation options including proximity sensors, push buttons, or knee-operated controls. Water flow automatically stops after approximately 5 seconds, reducing water consumption costs.



HAND DISINFECTION
SDR 04

Constructed entirely from stainless steel, the SDR04 is a wall-mounted hand disinfection unit. It automatically initiates the disinfection process upon inserting hands into the openings, with a pump spraying disinfectant onto the hands. Moreover, the SDR04 can be integrated with access control devices for added functionality.



TURNSTILE
TSR 02

The turnstile provides one-way passage through a configurable locking mechanism. If needed, the turnstile's return lock can be disabled. It can be triggered with fire protection systems and access control systems, such as card readers or body temperature measurement modules.



GATES
BSH and BRAM Series

The gate, similar to the turnstile, provides proper access control based on user actions. Made of stainless steel, it can be operated using a card reader or a hand disinfection sensor.

CLEAN IN PLACE (CIP)

Our mobile CIP stations are programmable and versatile with on-line control and monitoring. A practical alternative to stationary installations. Tailored for the food industry, these CIP washing stations effectively clean and disinfect production facilities such as storage tanks, pipelines, and process reactors.

While **beverage production, dairy processing, water and soft drinks production** are the first industries to use CIP solutions, it is also advised for cleaning **slicers and grinders** in the **meat processing, packaging lines** in **frozen food processing** and for cleaning and sterilization in **baby food production plants**.



Clean-In-Place (CIP) systems have become indispensable in food processing plants due to their ability to ensure consistent hygiene standards and streamline operations.

Lower risk

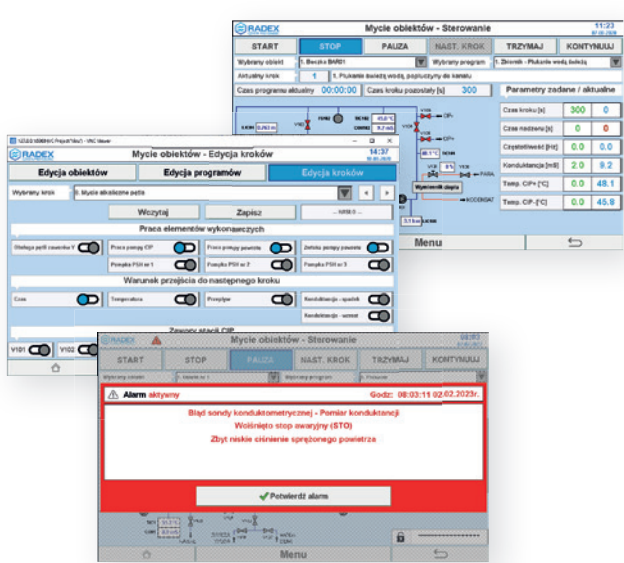
CIP systems guarantee the uniform cleanliness of diverse equipment and components without the need for manual disassembly and cleaning. This automation minimizes the risk of human error, ensuring product safety and quality.

Faster cleaning

CIP systems reduce downtime significantly. Traditional cleaning methods that involve equipment disassembly disrupt production, while CIP systems clean equipment in place, ensuring continuous operations and cost savings.

Sustainability

Lastly, CIP systems are resource-efficient, conserving water and cleaning chemicals. This eco-friendly approach aligns with modern sustainability goals while maintaining cost-effectiveness.



Digital control

The washing station is automated using a digital controller with a touch screen. The onboard software provides access to various predefined functions, including real-time process parameter visualization with object diagrams, exceedance alerts and warnings, controller operation management, and data sharing on the company's network.

The central unit can digitally communicate with other controllers and a master computer for data archiving. Processed data, washing parameters, and alarms are stored in the device's memory, as well as on an external memory card.

Available washing procedures

Depending on the station model, the washing process can be fully automated or semi-automatic. Automation streamlines cleaning, reduces downtime, and ensures consistent cleaning based on predefined parameters.



- Washing head
- Cleaning solution container
- Cleaning solution hose (return)
- CIP pump (return)
- CIP pump (supply)
- Cleaning solution hose (supply)

Scan this QR code to see the Radex CIP Mobile Station in action



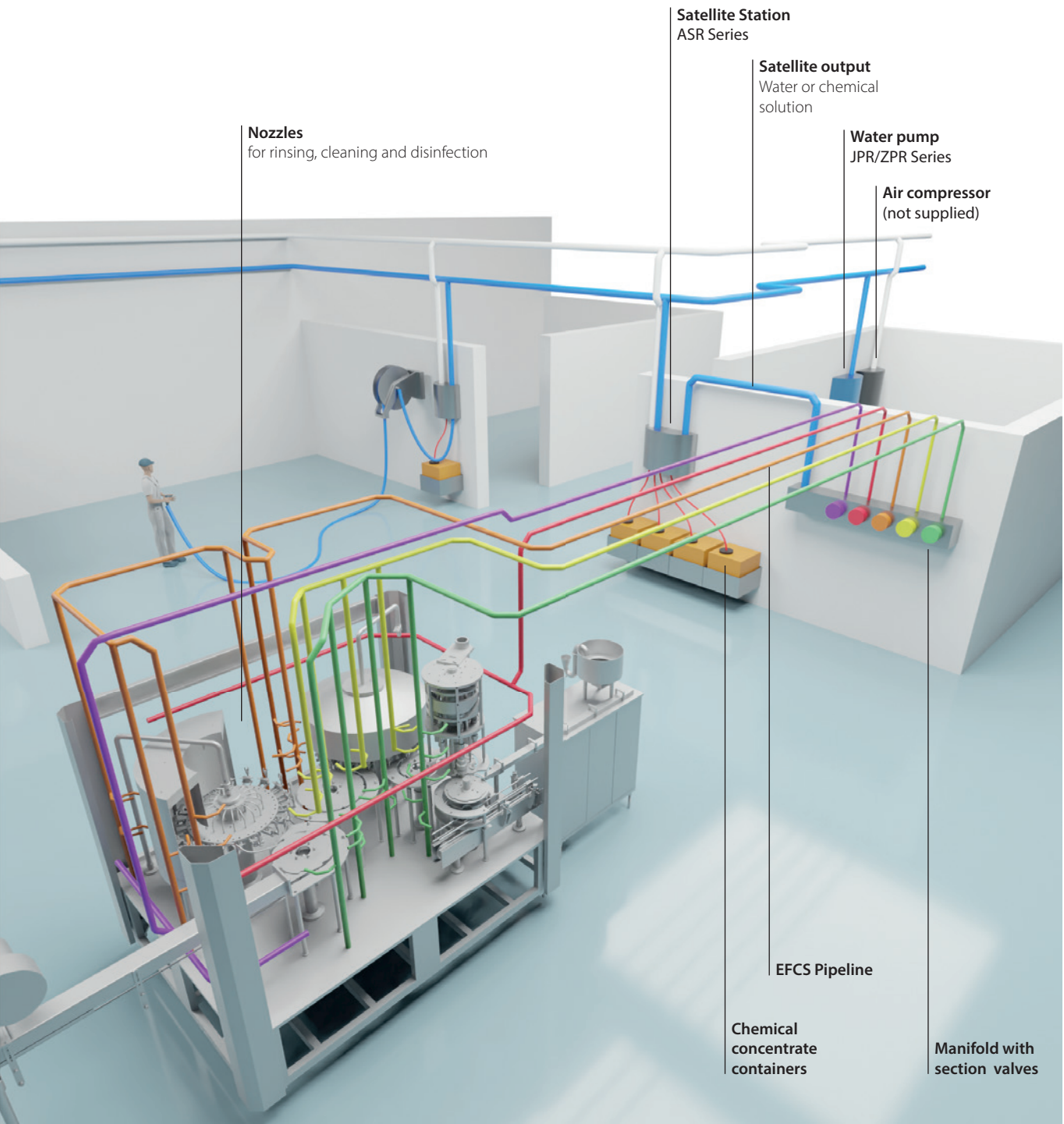
For added flexibility, valves and pumps can be manually operated when needed.

EXTERNAL FILLERS CLEANING SYSTEM

The EFCS is a solution for automated machine cleaning in the beverage industry. Rooted in years of experience and expertise, it is designed to elevate the sanitation processes to the next level.

Tailored cleaning for every application

The EFCS offers flexibility like no other. It's adaptable to your specific requirements, allowing us to customize the number of sections (washing zones) and positioning of nozzles to suit your equipment's design, technological complexity, and intended application. This ensures that your processing devices receive precisely the cleaning they need.



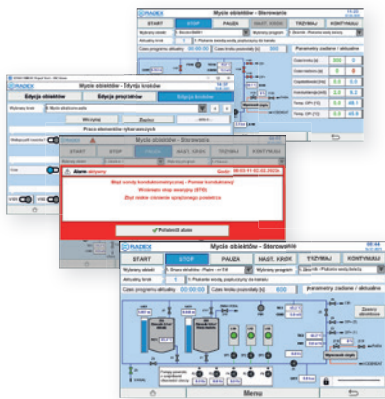
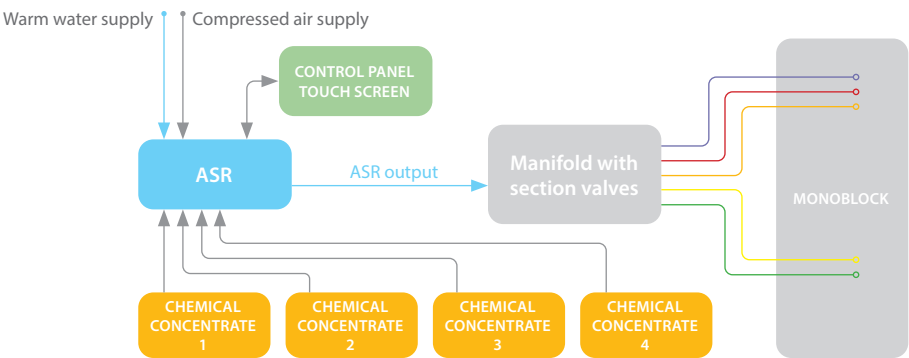
THE CORE OF THE EFCS ASR Satellite Station

At the core of the EFCS lies the ASR Satellite Station, serving as the central hub for automated cleaning operations. This sophisticated station is equipped to execute pre-programmed cleaning procedures, seamlessly blending up to six various chemical concentrates with warm, pressurized water and compressed air. Once prepared, the solution is efficiently transported to the manifold with section valves, which then distribute it to the targeted cleaning zones. The transition between each section is effortlessly managed through pre-programmed protocols, ensuring a flawless and efficient cleaning process.

Efficient and precise cleaning process

Our system is engineered to deliver a highly efficient cleaning process. Rinsing water, cleaning solutions, and disinfectants are delivered through a manifold piping system equipped with sectional pneumatic valves. These valves, matched to the number of sections, can be tailored to the unique demands of your production lines. Furthermore, the housing containing the sectional valves is strategically positioned away from the monoblock/filler, enabling crucial maintenance without interrupting your production.

The following diagram presents the configuration of Central Cleaning System with ASR Automatic Satellite Station for automated cleaning of fillers.



Versatile integration options

The EFC System is designed with versatility in mind. It can be integrated as a standalone solution or as part of a larger central cleaning system. What's more, you have the flexibility to choose between central, local, or a hybrid combination of chemicals dosing options (see pages 4-5 for comparison), ensuring it perfectly aligns with your sanitary procedures.

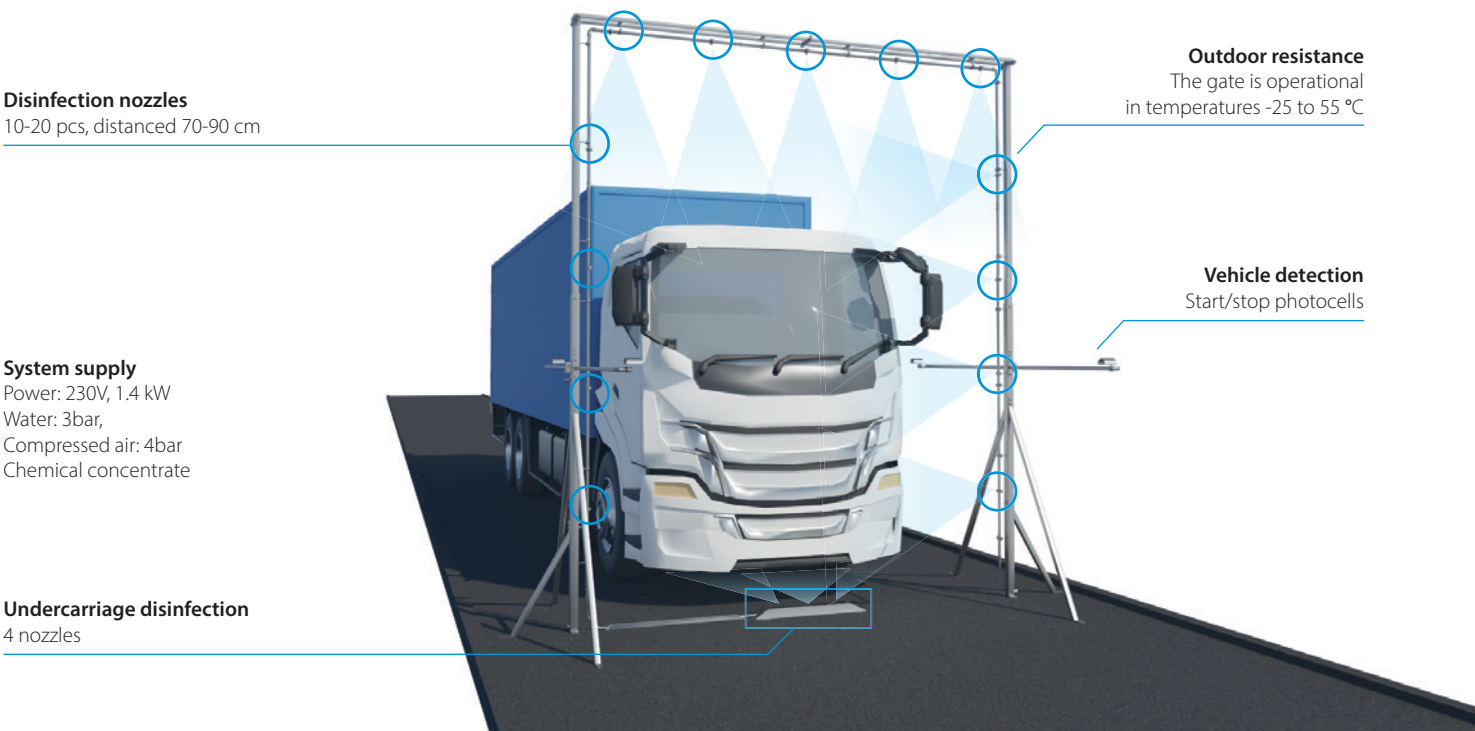
Digital control

Both ASR Satellite Station and the section valves are automated using a digital controller with a touch screen. The onboard software provides access to various predefined functions, including real-time process parameter visualization with object diagrams, alerts and warnings, controller operation management, and data sharing on the company's network.

The central unit can digitally communicate with other controllers and a master computer for data logging. Processed data, washing parameters, and alarms are stored in the device's memory, as well as on an external memory card.

TRUCK DISINFECTION SYSTEM

The ultimate biosecurity solution designed to meet the escalating demands for hygiene and safety.



Efficient decontamination for all vehicles

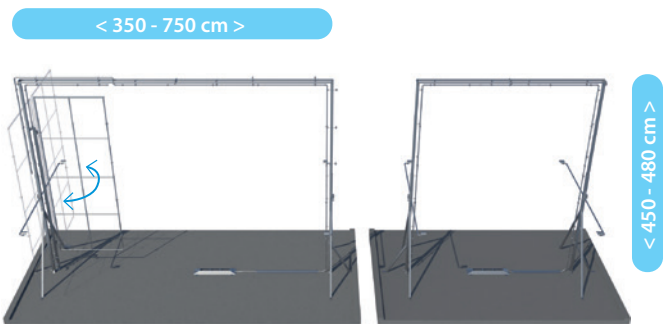
Our Truck Disinfection System is engineered to offer safe and effective decontamination for vehicles of all types and sizes. Whether you're dealing with delivery trucks, transport vehicles, or heavy-duty machinery, our system ensures comprehensive disinfection.

Minimized chemical usage, maximized efficiency

Our technology reduces chemical consumption thanks to high-pressure, finely dispersed atomization. This not only conserves resources but also ensures rapid and thorough disinfection, even on large and hard-to-reach surfaces. The result? A more environmentally friendly and cost-effective solution.

Streamlined, automated operation

By eliminating the need for pits, drains, and labor-intensive maintenance, our system minimizes human involvement in the disinfection process. The installation includes a strategically positioned sensors that trigger the high-pressure pump via a remote control system as the vehicle enters, ensuring consistent and comprehensive coverage of all surfaces.



Available in various dimensions and also with retractable wing with additional nozzles for smaller vehicles.



Scan this QR code to see the truck disinfection system in action

CUSTOM SOLUTIONS

At RADEX, we understand that no two projects are alike. Our years of experience, deep industry knowledge, and individualized approach ensure that our clients receive solutions perfectly suited to their specific needs. When it comes to hygiene, we are your dedicated partner, always striving for excellence in the meet, dairy and beverage industries.

Fully customized Clean-in-Place (CIP) systems

With various solution containers, pumps power, and online monitoring.

Automated cleaning systems

For various machinery, including fillers, smoke houses and cooling tunnels.

Belt conveyor cleaning systems

For monolithic and modular conveyor belts.

Stirrup chain washers

Fully adapted to the system's size and configuration.

Crate washers

Available for most shapes and sizes of crates.

Foam generators

Simple, mobile and indispensable in certain procedures.

Fog generators

For disinfection in large spaces.

Chlorine dioxide generators (ClO₂)

For chilling water disinfection.



Elevate your hygiene standards with RADEX. Contact us today to explore how our custom solutions can benefit your operations.



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