HAND SANITIZER DISPENSER



Automatic Hand Sanitizer Dispenser



Wall Mounted contact less automatic hand sanitizer systems. It is a contactless sanitizer dispenser which sprays alcohol based hand rub sanitizer solution for sanitization of hands while entering the buildings/office complexes, etc.

Features:

- The unit operates without contact of human body and is activated through an ultrasonic sensor.
- A single fluid nozzle with low flow rate is used to generate aerated mist to dispense the hand rub sanitizer.
- This sanitizes the hands with minimum wastage of solutions.
- Using atomizer, only 2-3 ml sanitizer is released for 5 seconds in one operation.
- It gives the full cone spray over both palms so that disinfection operation of hands is complete.
- It is easy to install system as wall-mountable or on a platform.
 System is Plug & Play type.

Benefits:

- It is easy to install system as wall-mountable or on a platform.
- System is plug & play type.
- 150-180 Peoples can use in 1 liter sanitization chemical.
- 200-250 People can sanitize hands in 1 hrs.
- Tank capacity is 10 liter, which is sufficient for 1 day operations.
- Easy process for filling the sanitization chemical inside the system tank.
- This sanitizes hands with minimum wastage of solutions.





Product for Meat and Poultry Industry

HAND SANITIZER DISPENSER

Product Specifications:

Installation:

- Mount the screw on the wall at a recommended height of 5ft.
- Once the screw are mounted on the wall, lift unit and hang it on the screws.
- Take care to not damage the nozzle which is at the bottom end of the product.
- The nozzle should thus be at an approximate height of 120cm from the ground for best use.

Electrical Parameters:

Input : 90-275 VAC

: Ideal State 5W, Full Running 60W Power

Sensor Range : 10 CM

Mist Dispense : 2 - 3 ml per Cycle Mist Dispense Time : 4 - 6 Second Tank Capacity : Min. 1 Liter **Tank Capacity** : 10 Liter Dispenser Body : ABS

Mounting Type : Wall Mounted

How to Use:

Step 1: Open the outer cover



Step 3: Close the cabinet





Step 4: Switch on the machine and it is ready to use.





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