CLEANTECH 2000S

CleanTech 2000S Features
Ideal for food production, packaging, and cleanroom facilities in which consistent, guaranteed handwashing is critical for regulatory and standards compliance.
- Freestanding, stainless steel durable construction
- CIP model
- Self-clean cycle runs every 8 hours
- Optional Boot Sanitizing Pan, 23"x23"
- Optional Integrated Air Curtain Dryer (2000SA)

Dimensions
19" width x 21 1/2" depth x 48 1/2" height

Weight
98 lbs. (varies with options)

Shipping Weight
155 lbs. (varies with options)

Cycle and Activation
Automatic, via infrared photo-optical sensor
12-second wash and rinse cycle

Handwash Compliance Monitor
Counts number of handwash cycles
Optional resettable counter

Solutions Gauge
Indicates Normal/Empty/Blocked
Solution status

Water Consumption
0.6 gallons per hand wash cycle

Self-Cleaning Feature
The handwashing system self-cleans 3x times per day (once per shift).

Electrical
System: 100-250 VAC, 50/60 Hz, 300 W
Optional Air Dryer: 120 VAC, 50/60 Hz, 2000 W

Plumbing
2 each, 3/4" male hose, hot and cold minimum 4 GPM, 40-80 PSI, 60 PSI optimum

Drain
Standard 11/5" drain stub
P-Trap to be supplied by facility
Ideal drain height 18-22" from floor

Solutions Storage
2 - One gallon containers of Hand Soap
1 – One gallon container of Self-Clean

Solutions
Required solutions provided by Meritech
(Other solutions will void warranty)

MERITECH

meritech.com • 800.932.7707

The Illinois SUSTAINABLE Food Project

COLLEGE OF ACES

For more information, contact:

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To learn more, go to
FSHN.ILLINOIS.EDU/PILOT-PLANT

The Illinois Sustainable Food Project brings together the Department of Food Science and Human Nutrition, the Department of Crop Sciences, and University Housing Dining Services at the University of Illinois. Grain and produce grown as part of research and teaching programs, student initiatives, and local collaborations are processed by students in the FSHN Pilot Processing Plant into finished products that are served in the University Dining Halls. The finished products typically travel less than five miles from field to fork, and create innovative student learning and research opportunities.

A STUDENT-DRIVEN INITIATIVE BEGINNING IN 2013, INCLUDING

- Department of Crop Sciences
  - » Sustainable Student Farm (SSF)
  - » Multifunctional Woody Perennial Polyculture
  - » Various other programs and faculty
- Department of Food Science and Human Nutrition
  - » FSHN Pilot Processing Plant
  - » Bevier Café
- University Housing Dining Services

The Student Sustainability Committee has provided funds for a portion of the SSF's start-up costs and equipment for the FSHN-PPP. University Housing Dining Services funds a large portion of the ongoing operations of the SSF and the associated costs of processing the product at the FSHN Pilot Processing Plant through purchasing the products for use in the dining halls.

WE'RE ENGAGING STUDENTS IN ALL ASPECTS OF THE PROJECT

Growing produce at the SSF and Multifunctional Woody Perennial Polyculture sites

Processing grain and produce into finished product at the FSHN Pilot Processing Plant

Serving and enjoying food in the dining halls

Providing produc development internships for students

The Illinois SUSTAINABLE FOOD PROJECT

OUR PRODUCTS

- Tomato-based sauces
  - 2,500-pound batch process packaged into half-gallon pouches
  - Produce pizza, pasta, marinara, and other sauces
  - Goal to produce 100% of pizza sauce served at dining halls
- Hot sauce
  - 1-100L fermentation vessels producing a variety of hot sauces
  - Served point of use in dining halls with future expansion to individual bottles
- Grain and Flour Processing
  - Stone milling line capable of up to 400 pounds of dry grain per hour
  - Capacity to clean, bag, palletize, store, mill, sift, and final pack flour
  - Large assortment of test mills and baking equipment
  - Able to analyze grain and flour characteristics (RVA, Doughlab, TA, moisture, protein, etc.)
- Beverages and Jellies
  - Continuous cold press juice line installed in spring 2018
  - Pasteurization and bottling line available, up to (1200) 16-ounce bottles per hour
  - Capable of handling apples and other fruits, vegetable-based juices, and berries including currants
- Available processes and products will continue to expand






To learn more, go to

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