

Operating Manual



Revision 2

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1. Introduction

Before use, all users must have read this manual and understood it.

This device is only for use in cleaning the outside of footwear. Any other use of the device is non-standard.

For safety reasons, children must not use this device unless accompanied by an adult.

This device is to be used with water, it must be kept out of freezing conditions.

To clean a sole that has been heavily soiled with mud, first pass the sole directly over the nozzles, so as to wet the mud before brushing.

The use of detergent must be made aware to all users, so any risks linked to the detergent is avoided.

Placing a duckboard or an anti-slip mat in front of the device may help prevent slipping.

The Boot Wash enables to wash and disinfect the soles and the top of the boots or shoes. It is a complementary piece of equipment which can be easily relocated wherever necessary without going through a hygiene station.

For example: outside of buildings, next to offices, or maintenance department, etc.

This Boot Wash can be used for the following:

- Food industry: small production, factories, butcheries, etc.
- Agriculture: veterinaries, feeding, milking, farming, etc.
- Industries: maintenance, building sites, catering, communities, hospitals, etc.
- Leisure: hiking, hunting, etc.
- Sports: football, golf, tennis, etc.
- and many more.

2. Specifications

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Length:	630mm	Voltage:	230V Single phase + earth
Width:	300mm	Operated by:	Sensitive electronic control
Height:	410mm	Frequency:	50 - 60 Hz
Weight:	16kg	Power:	90W
Acoustic Level	65dB	Protection Index:	IP55
Water Consumption:	2L /min	Adjustable Operating Time:	30s (factory setting), 45s & 1m
Max Temperature:	50°C	Min / Max pressure:	2 bars / 5 bars
Additive Capacity:	3L	Average Pre-set Concentration:	2%
Evacuation:	Plug Ø25mm	Body:	Stainless steel frame, recycled ABS body
Colour:	Blue	Water Supply:	Standard hose (same as washing machine)
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3. Goods Inspection

After having checked the packaging, please check for any possible damaged caused by transport before taking delivery of your unit.

MEFE Portable Boot wash packaging contains:

- A QR Code on machine tag to operation manual (manual also available on www.mefe.com.au)
- A complete device with two ABS casings, a 3 litre additive container on the left, and a 3m electrical connection flex with a male plug rated at 230V + earth.
- A 1.5m water connector hose fitted with F 3/4'' (20 x 27) connectors.
- A non return valve
- A 1 1/2" plug (40 x 49) with a flexible outlet 0.5m long with an outer diameter of 25mm

4. Installation

Once free from packaging, the portable boot wash can be handled using the brush support grid.

Installing the device requires a nearby cold or hot water connection (Max. temp 50°C) with a stop tap fitted with a 3/4" (20 x 27) male connector.

It is also necessary to have a single phase electrical supply rated at 230 volts with earth, protected by a 30mA differential circuit breaker.

A waste water outlet or a connection to a flexible hose with an inner diameter of 25mm is the final component for connecting up this boot wash.

Before positioning the unit please:

- Screw the elbow of the water supply hose to the solenoid value.
- Fill the additive container (using disinfectant, detergent, etc.) that is under the left ABS unit casing.



The unit should be set on a flat, stable surface, away from freezing conditions.

The boot wash is now ready to be connected to the water and electricity supply.

Never move the unit when it is switched on, otherwise the brush may start rotating immediately.

For safety reasons, the connecting points must be readily accessible.

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5. Start Up and Use

Once the MEFE boot wash has been installed, it is ready for use.

Sensor start up requires the shoe to be placed firmly on the support grid.

Brush rotation and wetting are instantaneous. Adjustable operating time is pre-set to 30 seconds. (Figure 1 on page 7 gives instructions to change the operating time.)

After 30 seconds of operation, during which the user places soles to be cleaned in contact with the grid, the machine stops automatically.

For a second cleaning session, a jolt to the grid starts the device up again.

For the use of additives, the container under the left hand casing of the device has a capacity of 3 litres. Using a 2% solution (factory setting) and an average operating time of 30 seconds per person, the container holds enough liquid for 150 cleaning sessions.

For a larger frequency, provision of a bigger tin is possible near the device. To this end, an inline soap injector kit (CAT 80 10) can be used, including a 1/12" BSP Venturi valve, feed in pipe and filter with a regulator to control solution dispersal.

6. Maintenance

This boot wash does not need any maintenance other than checking for the presence of additives as required and the cleaning of the device.

Furthermore, carry out regular checks of the state of the electrical flex, the water hose, and waste water drainage.

This device must only be cleaned **after** it has been disconnected from the electricity supply. It is advisable to use a low pressure water jet. The ABS protective casing **must be in place**.

Undoing the motor casing requires a 10mm A/F spanner for the screw under the front of the device. Any electrical work must be carried out by a qualified person.

7. Guarantee and Operating Defects

This device is in compliance with health and safety rules applicable to it, with the Directive 2006/42/EC and with the national legislation transposing it and electromagnetic compatibility 2014/30/EC

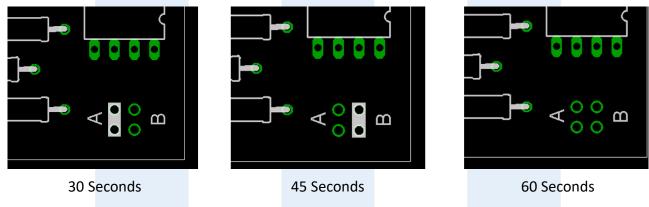
A parts guarantee of 12 months applies to the device in respect of any manufacturing defect, provided that the device is used in accordance with the instructions for use.

However the following operational errors may arise:

No water or brush rotation	Check the electrical connection Check the water connection Jolt the grid using one foot Check the connections on the electronic card	
Brush rotation without water	Check the water connection Check the connections on the electronic card Check the electro-valve Check the nozzles	
Water spray without brush rotation	Check the connections on the electronic card Check the motor Check the motor drive key Check the brush drive pin	
No Product suction	Check the product level Check the water circuit Check the tightness of the Venturi tube central suction nozzle Check the venturi tube	
Excess product suction	Check the tightness of the Venturi tube ventral suction nozzle	

8. Adjusting Brush Rotation Time

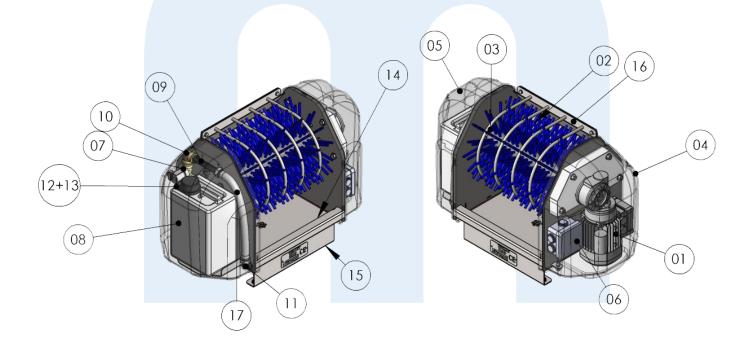
To be carried on the electronic card in the connector box (part location 06) on the motor side, with the device switched off.



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9. Spare Parts

NO.	ITEM	QUANTITY	CODE
1	Motor gear	1	741801 1
2	Brush	1	741801 2
3	Clip bushing-left hand	1	741801 3
4	casing - right hand	1	741801 4
5	Electronic card contact	1	741801 5
6	Electronic card contact	1	741801 6
7	Electrovalve	1	741801 7
8	Container 3 litres	1	741801 8
9	Venturi M 283	1	741801 9
10	Bushing 1/2"	2	741801 10
11	Grooved L-shaped connector 16x16	2	741801 11
12	Supply tube	1	741801 12
13	Flexible supply connector	2	741801 13
14	Mini jet nozzle 180°	2	741801 14
15	Support P20	4	741801 15
16	Grid	1	741801 16
17	Flexible Lg 300	1	741801 17



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