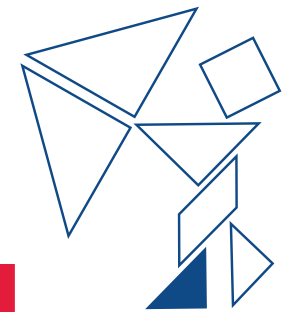
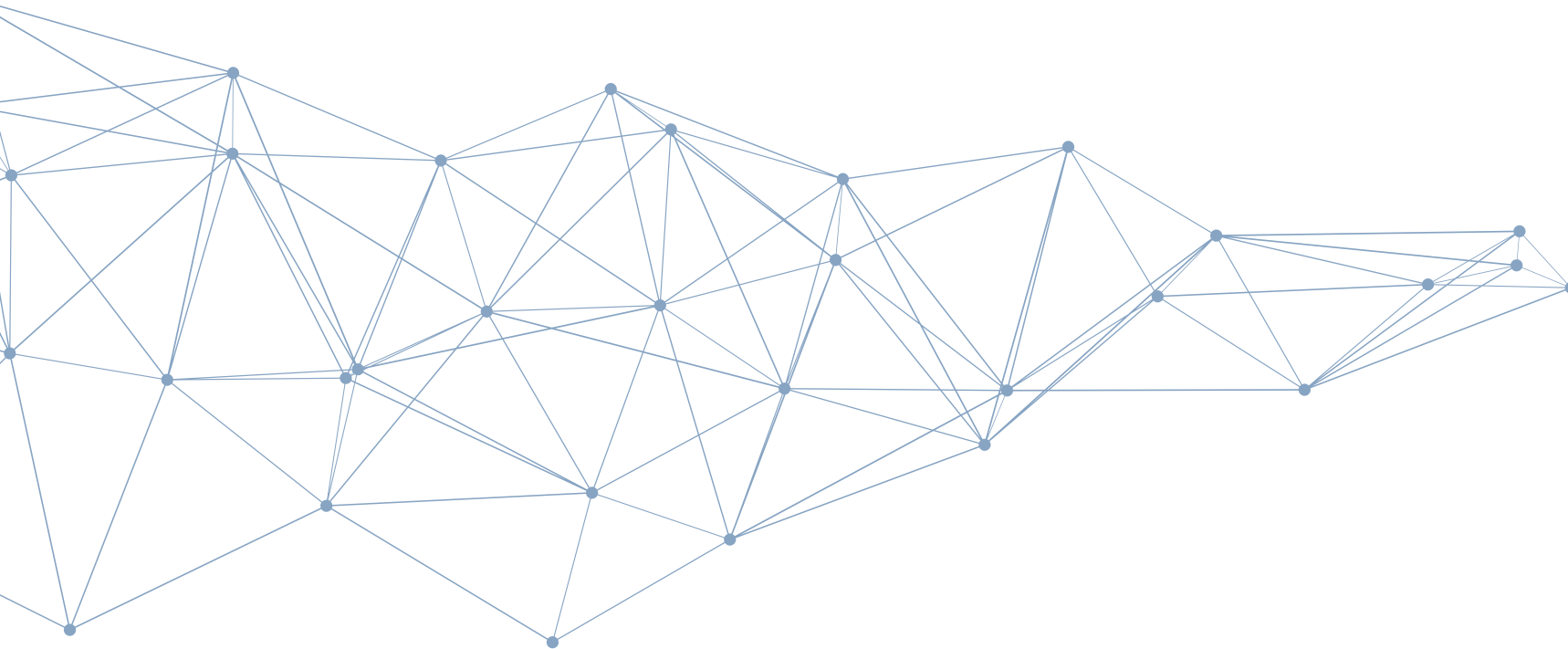


**PHT**



**H**igiene

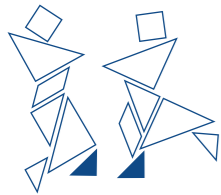
[www.pht.group](http://www.pht.group)



# PHT stands for Partnership, Hygiene and Technology

To help you find your way around the PHT world, we have organized our portfolio according to three business units:

## Partnership



### Service

From conceptualization, detailed technical planning to total hygiene packages

### After-Sales-Service

From delivery and installation, training and commissioning, as well as start-up, up to maintenance and a service contracts

## Hygiene



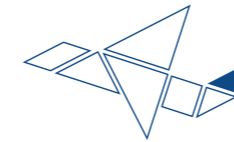
### Employee hygiene

We cover all hygiene-relevant points in your workflow starting with access control, from change rooms and canteens to hygiene lobbies and all necessary hygiene equipment for your facility.

### Facility hygiene

Everything you need for cleaning your facility and machines: From high-quality brush ware to low-pressure foam cleaning technology, coupled with all the required accessories for drainage systems, and complete furnishing of your chemicals room.

## Technology



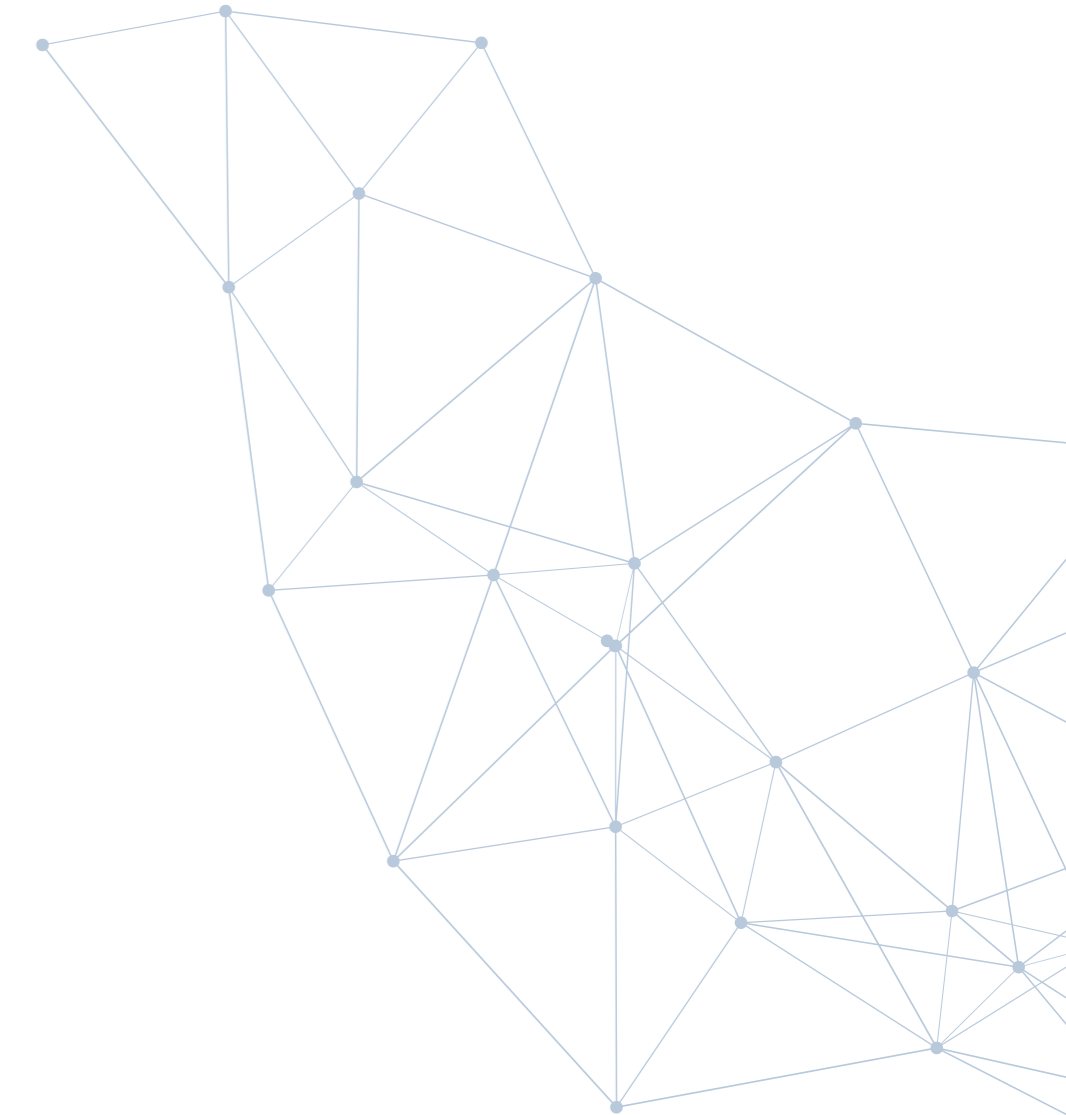
### Cleaning and drainage technology

We offer innovative cleaning and drying technology for all tubs, containers, trolleys and transfer systems in your facility. And because thinking about hygiene does not end at the wastewater outlet of a machine, we also offer appropriate drainage technology.

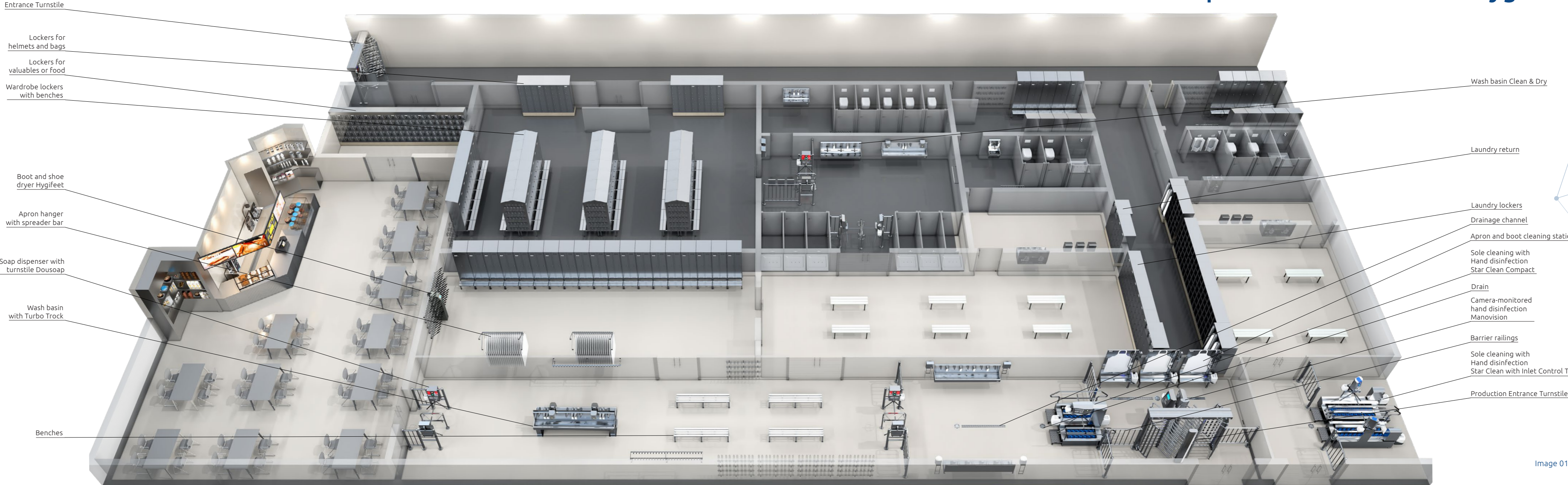
### Handling and logistics systems

From the design and installation of high-quality, hygienic stainless steel equipment to automated lifting and tilting systems and technology for conveyor, racking and commissioning systems. Modern systems protect your products and reduce the time spent on the production floor, and so promote hygiene.

We further design customized hygienic slaughtering, deboning and cutting as well as smoking and cooking systems. Modern systems, for example UV and Microwave technology, protect your products, shorten the time required for manual input and thereby increase the overall hygiene.



# PHT products in Personnel Hygiene



Entrance Turnstile

Lockers for helmets and bags

Lockers for valuables or food

Wardrobe lockers with benches

Boot and shoe dryer Hygifeet

Apron hanger with spreader bar

Soap dispenser with turnstile Dousoap

Wash basin with Turbo Trock

Benches

Wash basin Clean & Dry

Laundry return

Laundry lockers

Drainage channel

Apron and boot cleaning station

Sole cleaning with Hand disinfection Star Clean Compact

Drain

Camera-monitored hand disinfection Manovision

Barrier railings

Sole cleaning with Hand disinfection Star Clean with Inlet Control Twist

Production Entrance Turnstile

# Leading through innovation

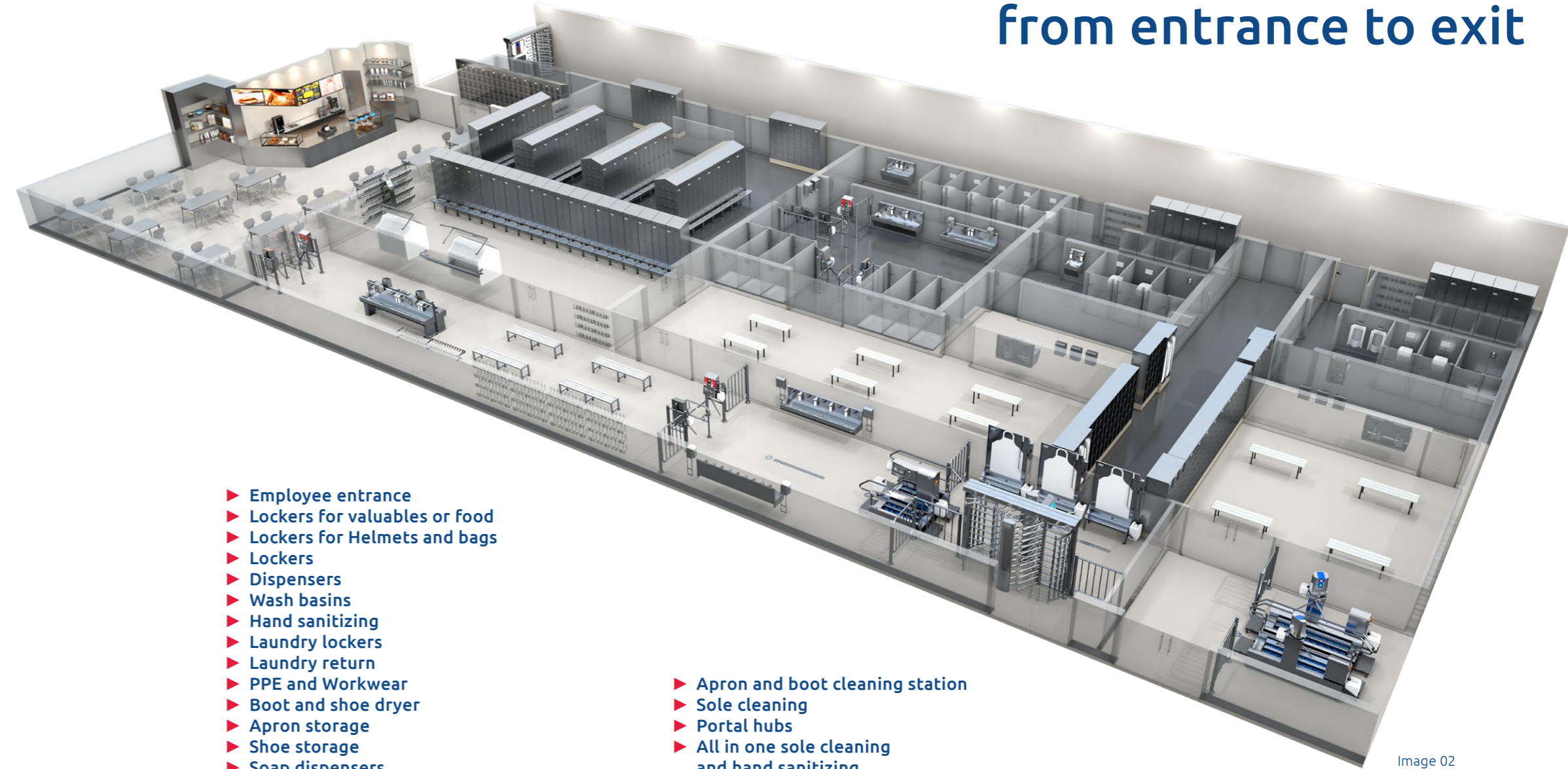
## Holistic solutions for hygiene and food safety

The success of our clients depends on a well-functioning hygiene plan in which all the individual components work together seamlessly. PHT therefore develops holistic hygiene solutions that align seamlessly with new and existing facilities in the food supply, cosmetics and pharmaceutical industries, as well as for commercial kitchens and catering facilities.

## Personnel Hygiene

In the food industry and in companies with hygiene-sensitive areas, ensuring personnel hygiene through appropriate hygiene technology is fundamental. PHT creates customised hygiene solutions and supplies the appropriate hygiene technology - from changing rooms and lockers to hygiene lobbies and all the necessary hygiene equipment at the workplace. Our systems are safe to handle, energy-efficient and stable in use - and they also offer maximum occupational safety.

# Well-considered hygiene technology from entrance to exit



- ▶ Employee entrance
- ▶ Lockers for valuables or food
- ▶ Lockers for Helmets and bags
- ▶ Lockers
- ▶ Dispensers
- ▶ Wash basins
- ▶ Hand sanitizing
- ▶ Laundry lockers
- ▶ Laundry return
- ▶ PPE and Workwear
- ▶ Boot and shoe dryer
- ▶ Apron storage
- ▶ Shoe storage
- ▶ Soap dispensers
- ▶ Coat storage

- ▶ Apron and boot cleaning station
- ▶ Sole cleaning
- ▶ Portal hubs
- ▶ All in one sole cleaning and hand sanitizing
- ▶ Sit-over bench

Image 02

# Employee entrance

Secure and advanced.

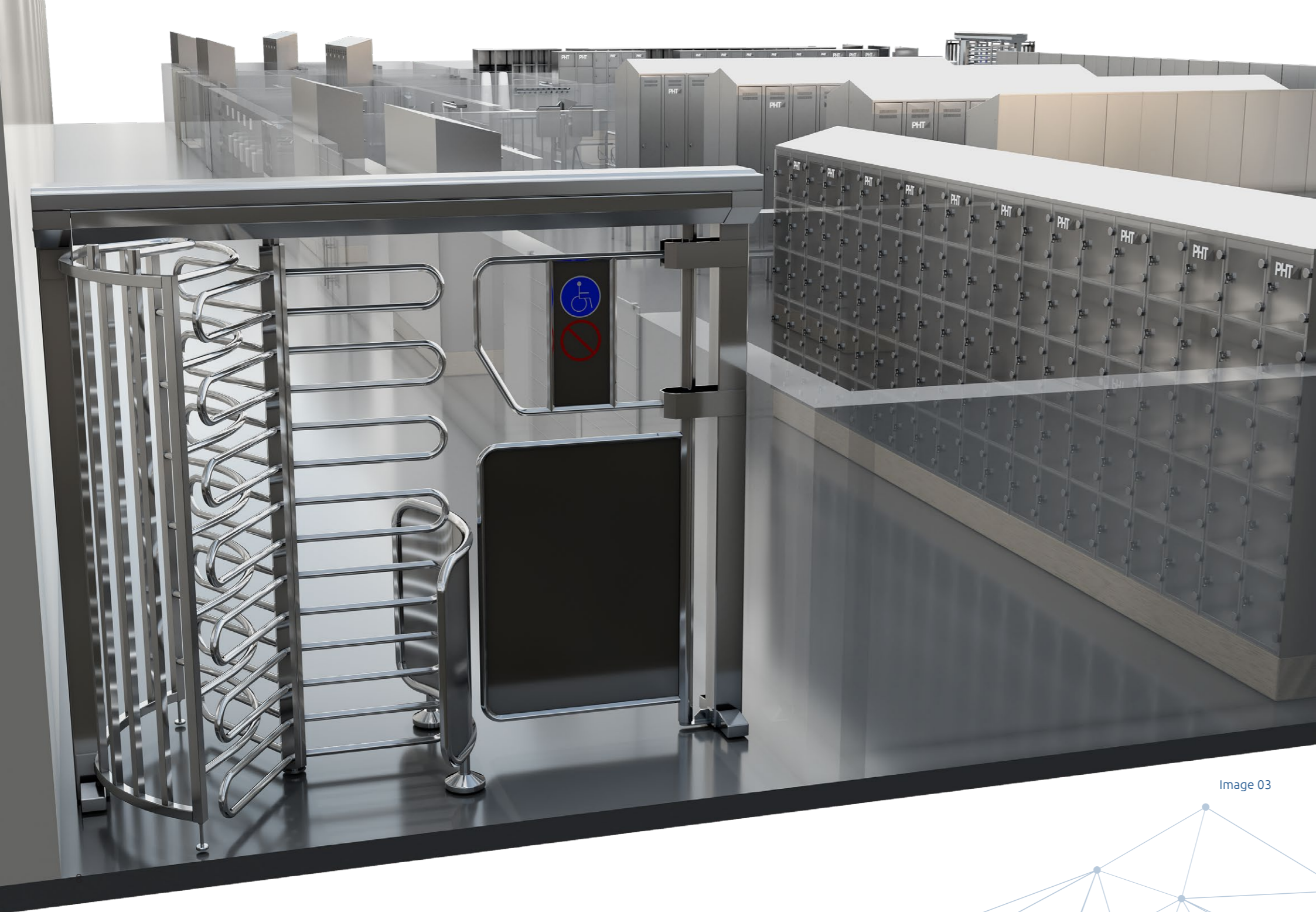


Image 03

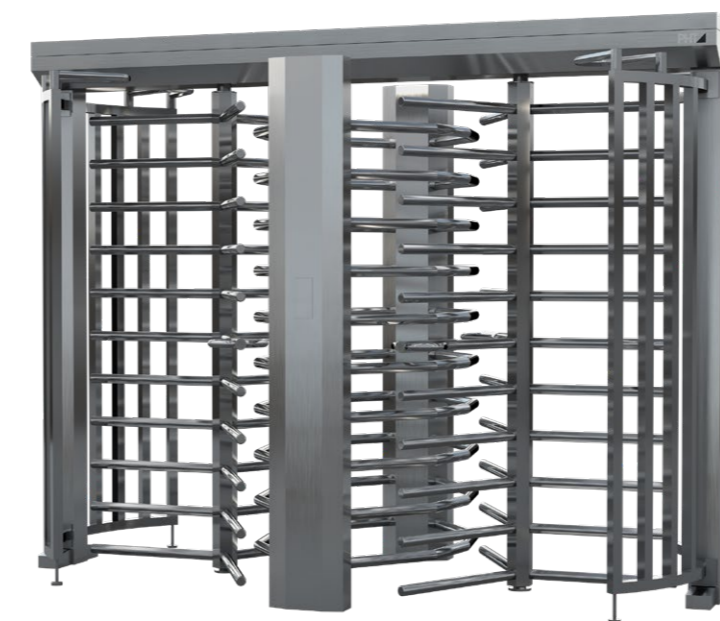


Image 04 Double turnstile



Image 05 Turnstile



Image 06 Inlet Control Twist type 23743 on stand



Image 07



# Lockers for valuables or food

Neatly enclosed.



Image 08 Lockers for food



Image 09 Lockers for valuables with sloping roof



Image 10 Storage with transparent doors



Image 11

# Lockers for helmets and bags

Everything in its place.



Image 12 Lockers for valuables



Image 13 Locker



Image 14 Double-tier locker



Image 15 Locker with HPL door and shoe rack



Image 16 Locker with bench base



Image 17 Locker on concrete base with air circulation and seat



Image 18

# Wash and sanitary room

Efficient and hygienic.



Image 19 Soap dispenser with turnstile  
Dousoap type 23741



Image 20 Universal dispenser



Image 21 Railing

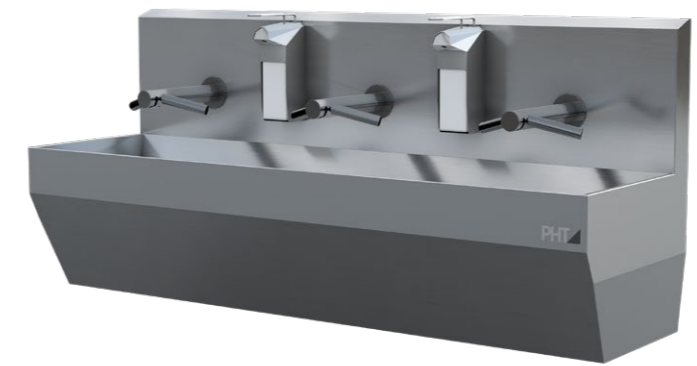


Image 22 Hand cleaning trough Clean & Dry type 20580  
with three washing places



Image 23 Hand cleaning trough type 20550 with electric hand dryer type Turbo Track



# Change rooms

Cleanliness considered.

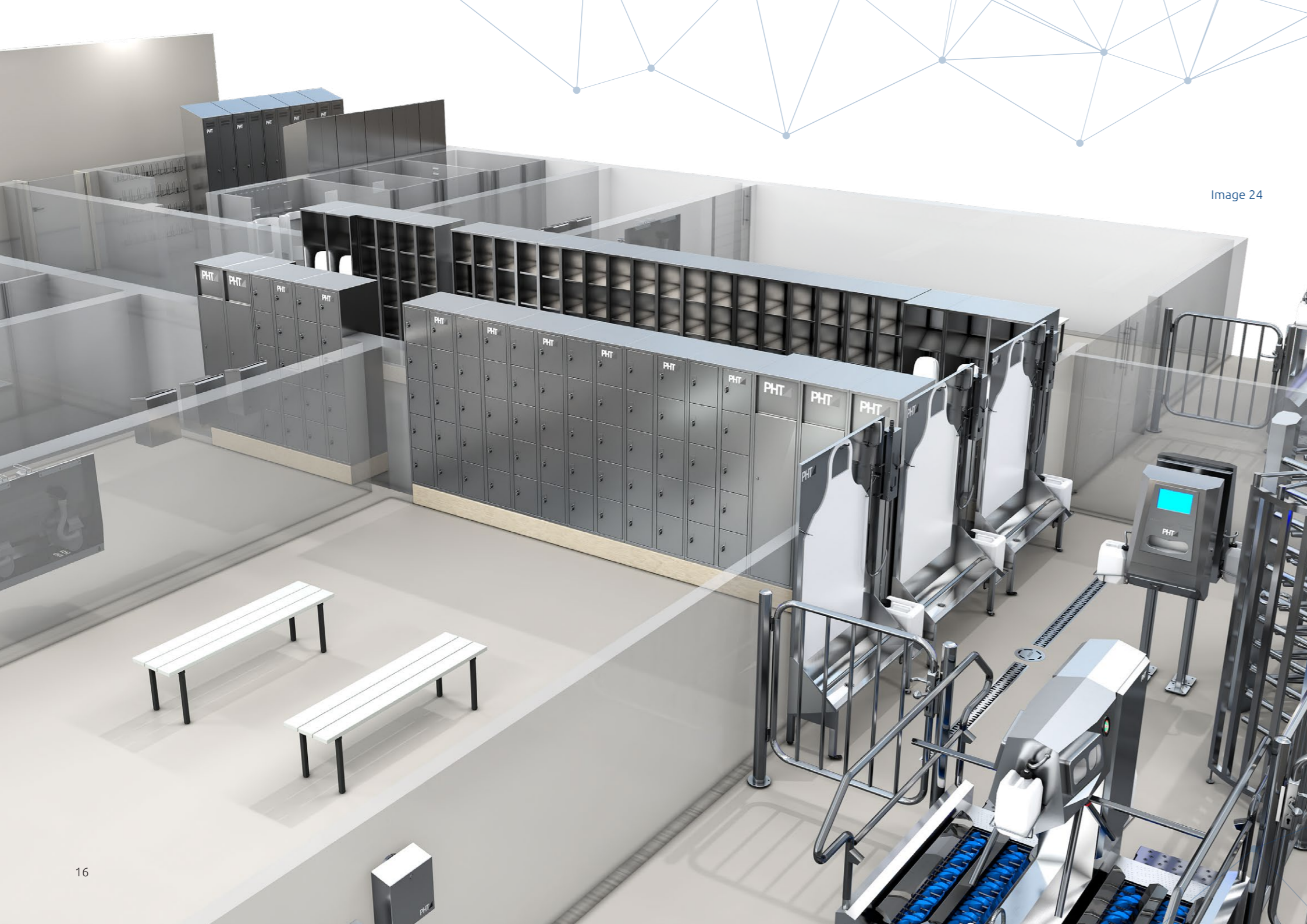


Image 24



Image 25 Laundry lockers optionally with sloping roof



Image 26 Laundry lockers for feeding from the rear



Image 27 Laundry return



Image 28 Freestanding bench

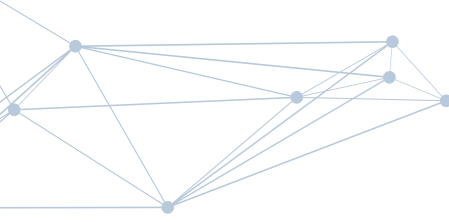


Image 29



# PPE and workwear storage

Order needs to be planned.



Image 30 Apron hanger with spreader bar



Image 31 Double-tier locker



Image 32 Boot drying and disinfection system Hygifeet M40

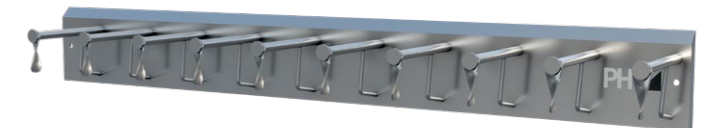


Image 33 Lockable knife basket wall holder



Image 34

# Access to canteens and break rooms

Quick and controlled.



Image 35 Hand cleaning trough type 20550 with electric hand dryer type Turbo Trock and four washing places



Image 36 Double row apron hook rail

# Shoe change and storage

Hygiene is in the detail.

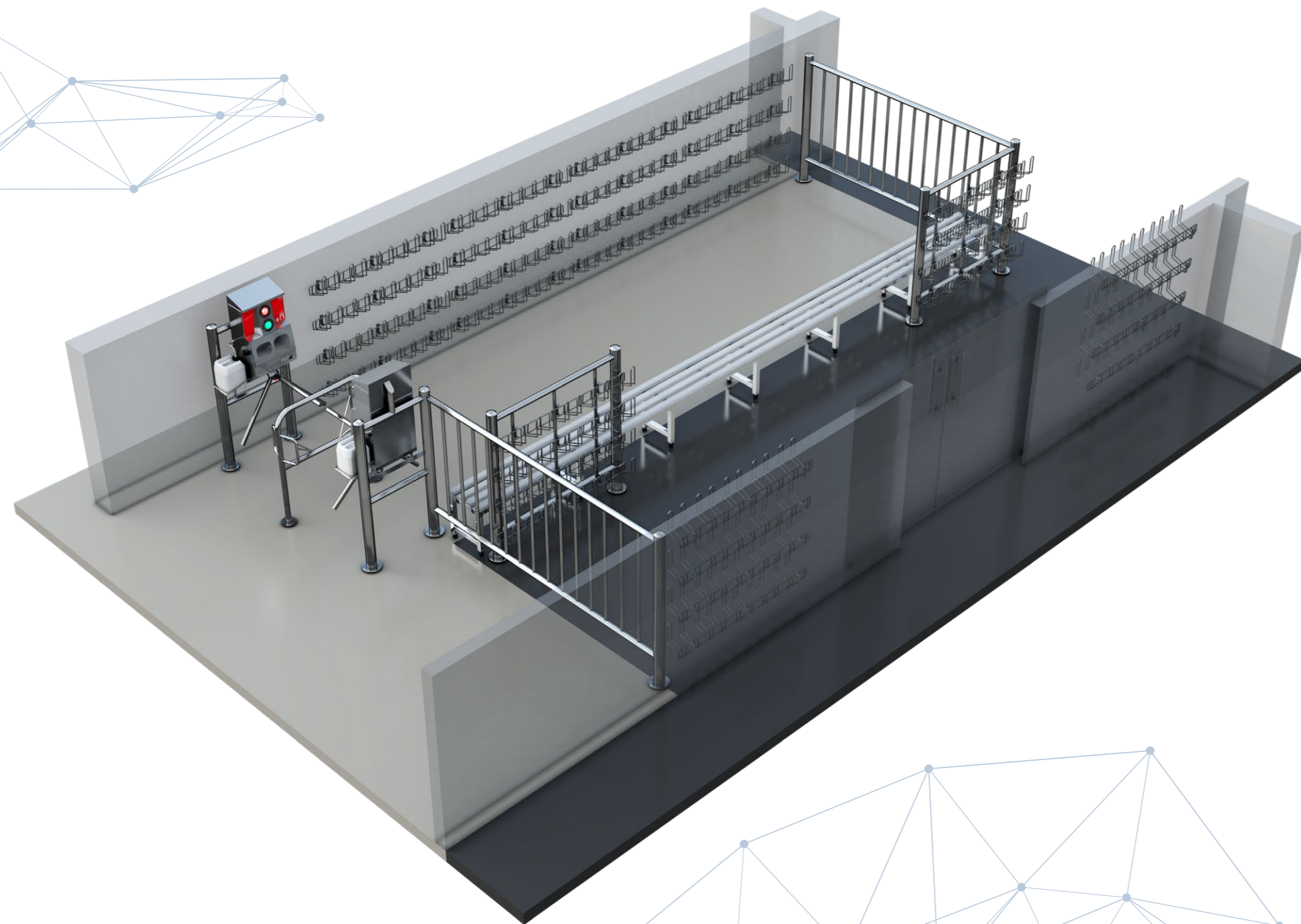


Image 37



Image 38 Clog rack for five pairs



Image 39 Sit-over bench



Image 40 Railing type IV

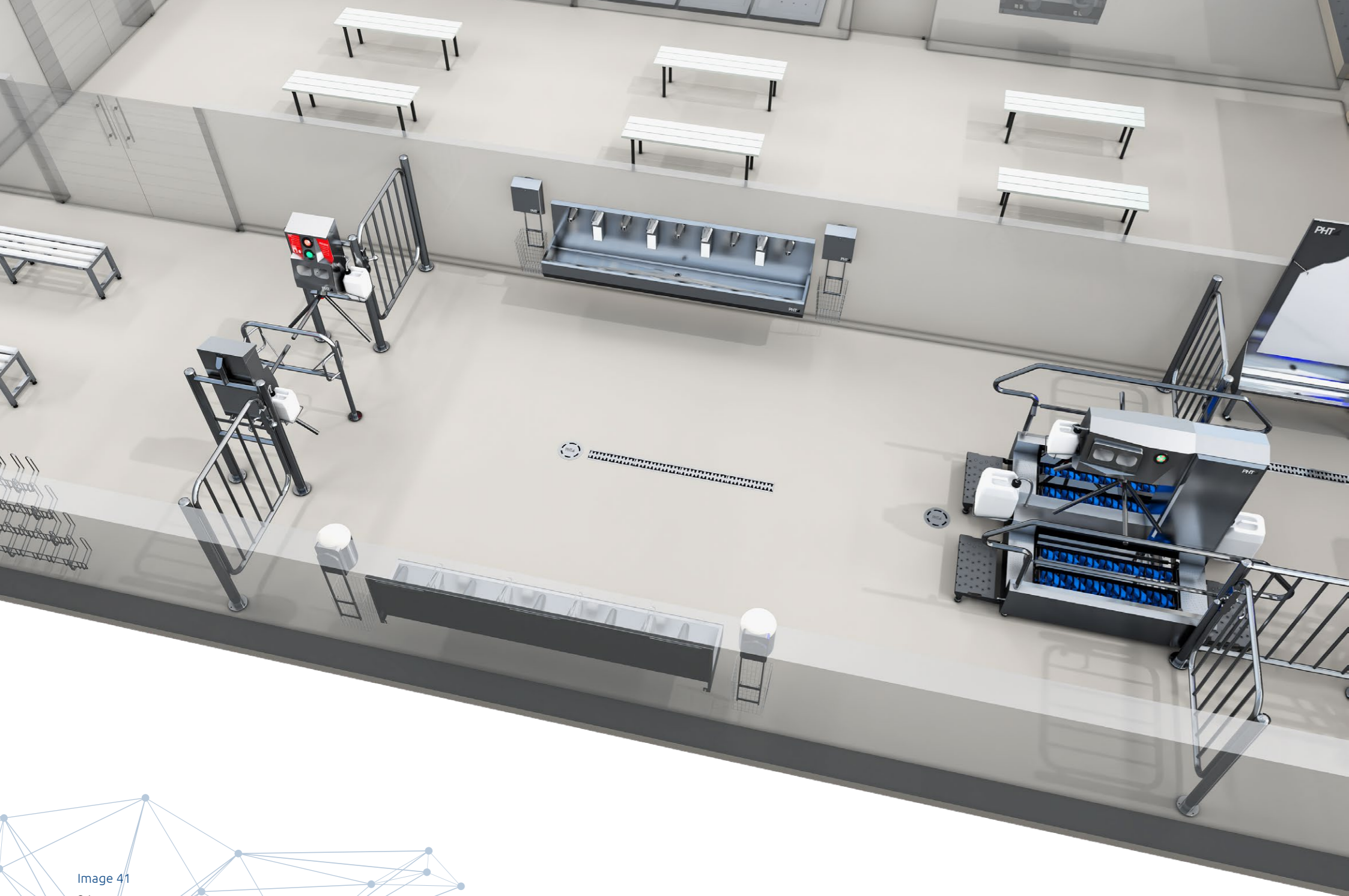


Image 41  
24

# Hygiene entrance with hand and shoe cleaning

Safe processes for hands and feet.



Image 42 Exit gate



Image 43 Vertical single-piece floor drain

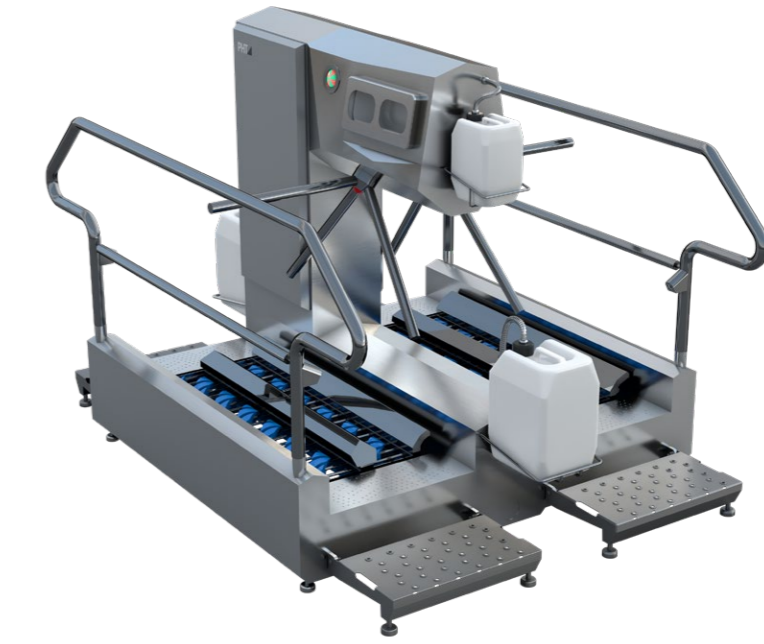


Image 44 Double lane Star Clean Compact type 23891



Image 45 Star Clean Typ 23881 with Inlet Control Twist type 23743

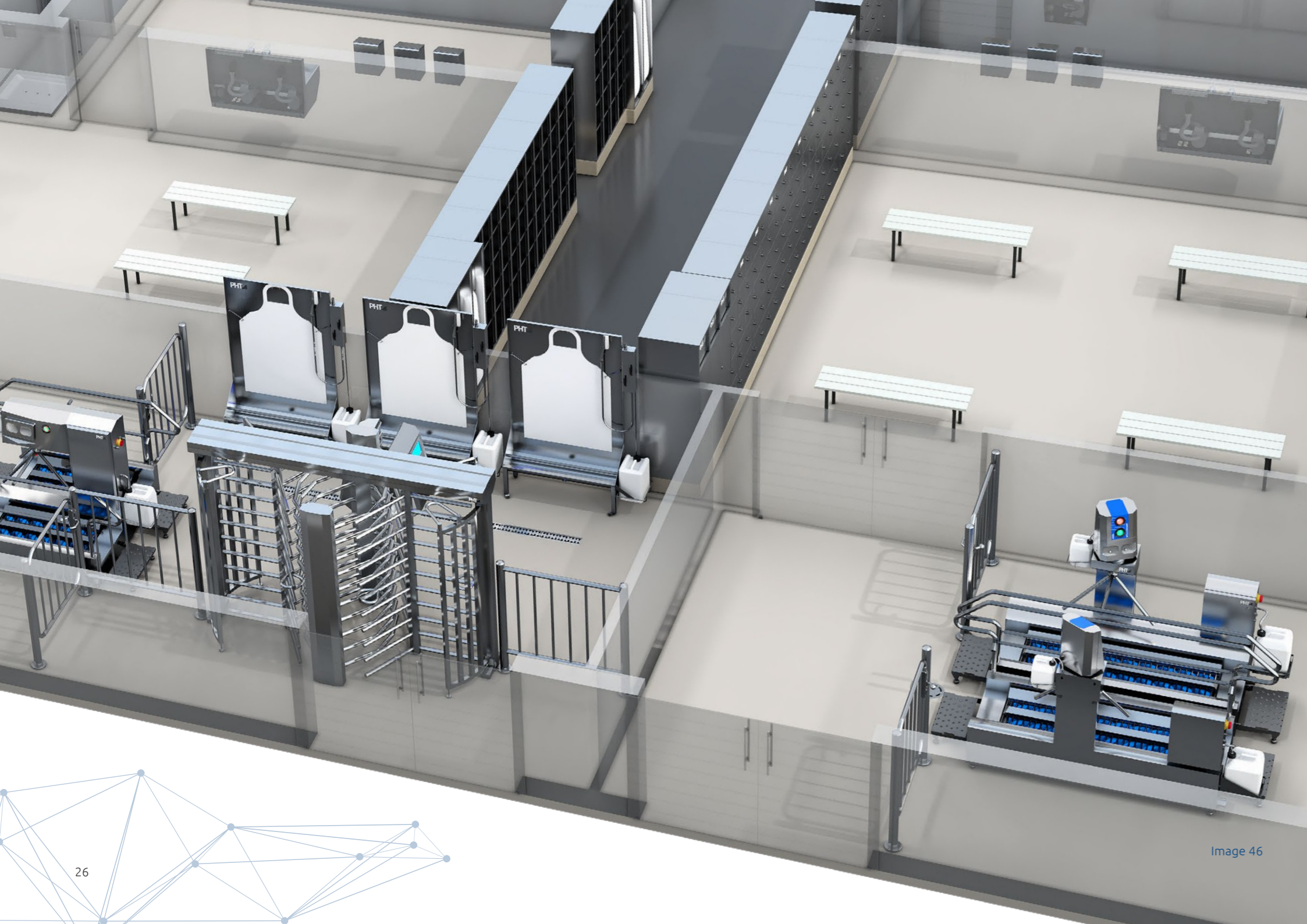


Image 46

# Secured access to the production floor

Continued cleanliness.



Image 47 Vertical two-piece floor drain with connection for channel



Image 48 Exit gate



Image 49 Double turnstile



Image 50 PHT Apron and boot cleaning station optionally with two brush sets



Image 51 Star Clean type 23881 with Inlet Control Twist type 23743



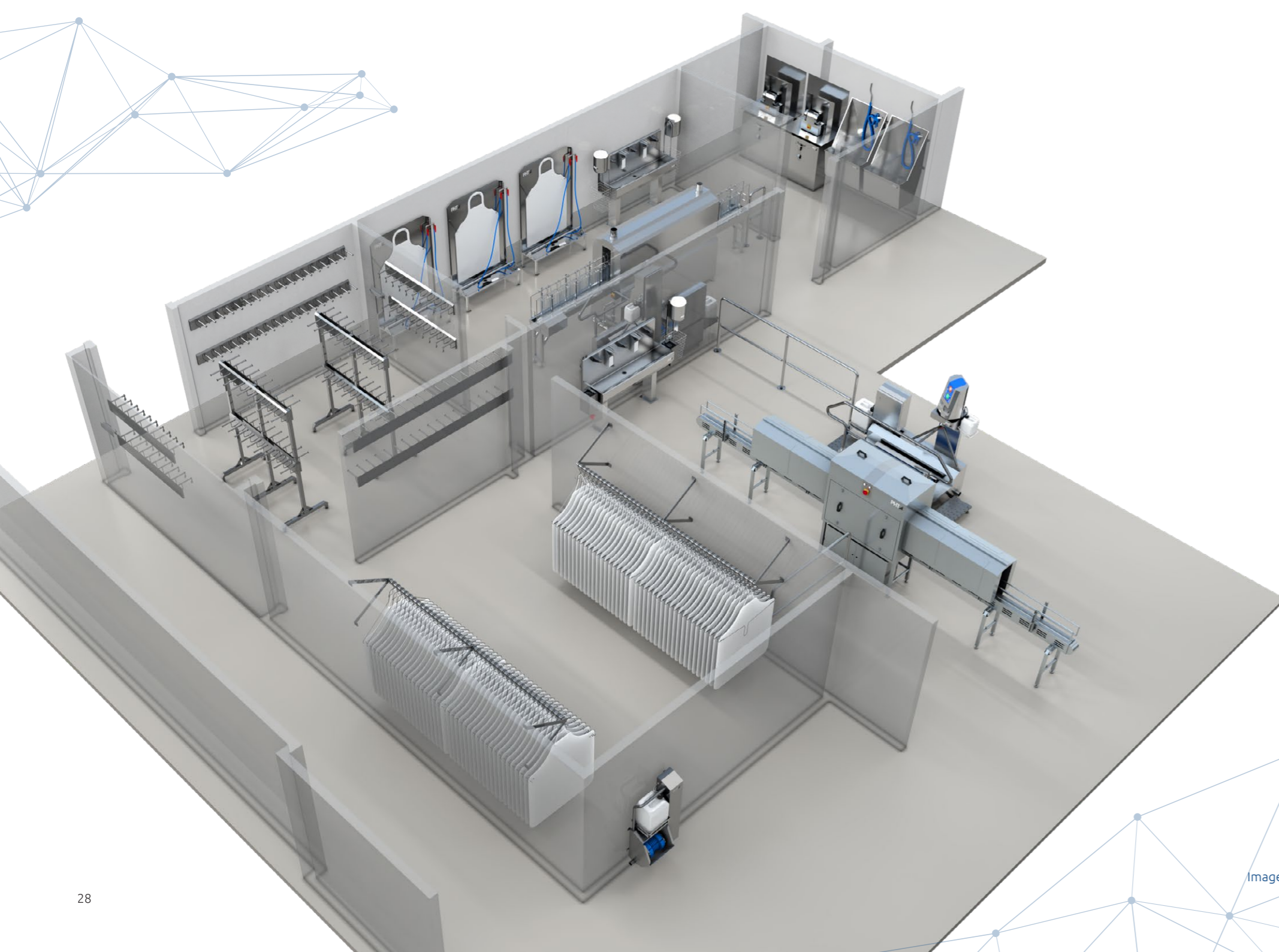


Image 52

# Cleaning of knife baskets and PPE

Optimal setup and disinfection.



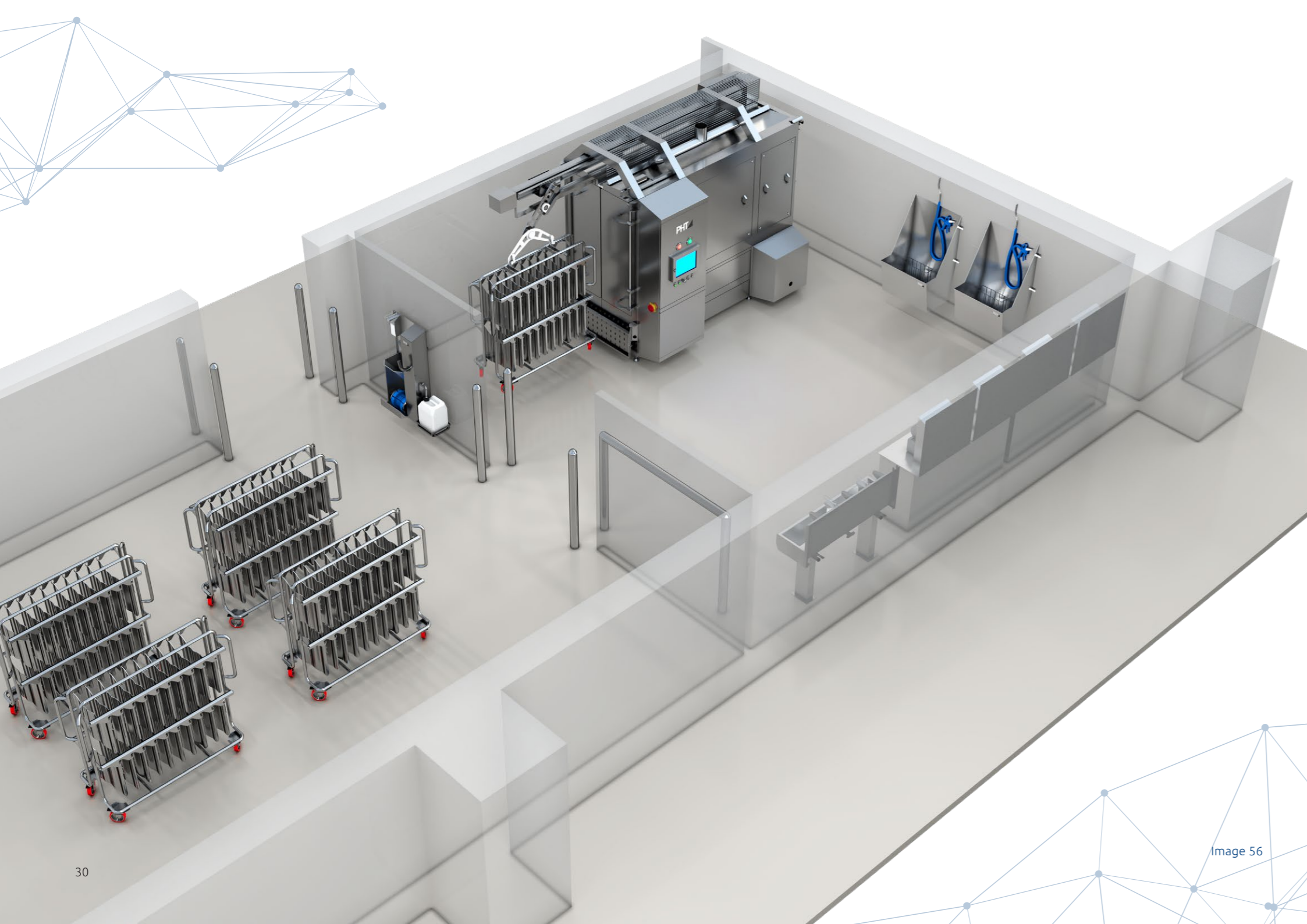
Image 53 Continuous cleaning machine for knife baskets



Image 54 Knife basket pre-cleaning station



Image 55 Pass-through cleaning machine for boots and shafts type 23835



# Cleaning of knife baskets and PPE

High performance to take you to a new level.



Image 57 Vertical floor drain with box channel 150 mm



Image 58 Solo Traditio type 23821



Image 59 Traditio Complete type 23822



## Safety First

### Mobile hygiene lobbies for more flexibility.

Access control should be considered in every hygiene plan. Our mobile hygiene lobbies ensure efficient and secure access control. These lobbies can be configured according to individual requirements and workspaces, and offer reliable protection against the spread of SARS-CoV-2 and other pathogens.

We will gladly advise you on integrating a secure access control system at your facility.



Image 60 Clean Guard with temperature measurement, mask control and hand disinfection



Image 61 Clean Guard after release

# Holistic concepts

from entrance to dispatch.

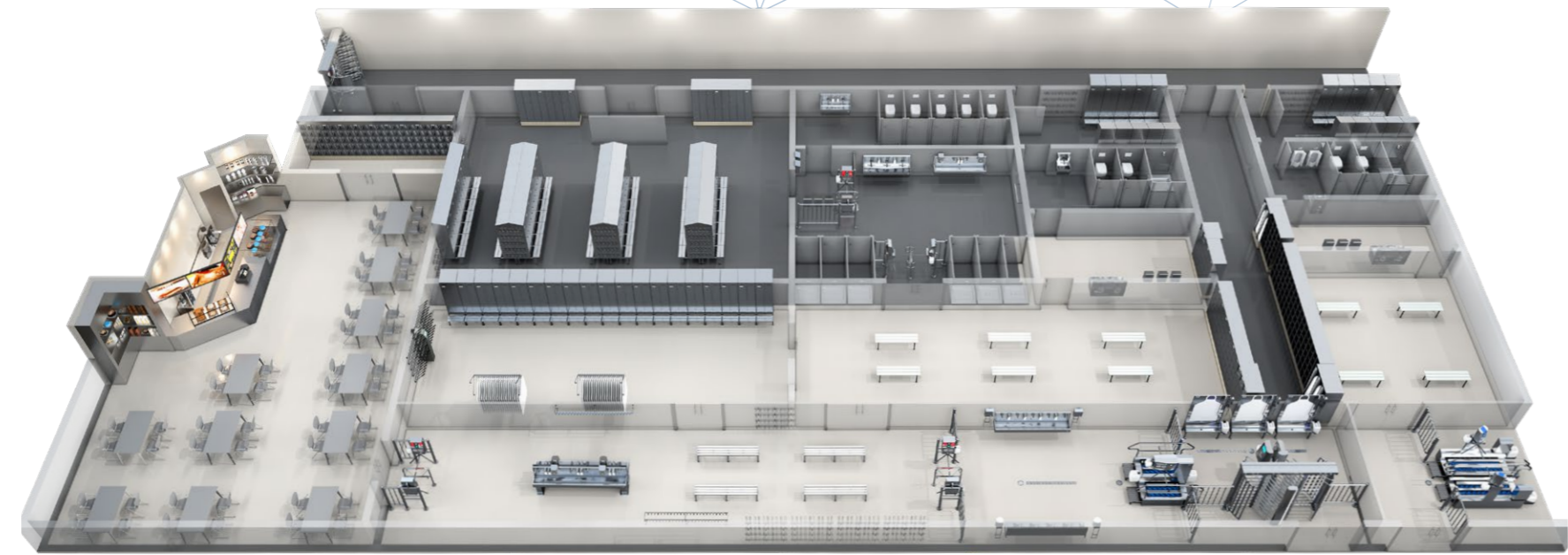


Image 115

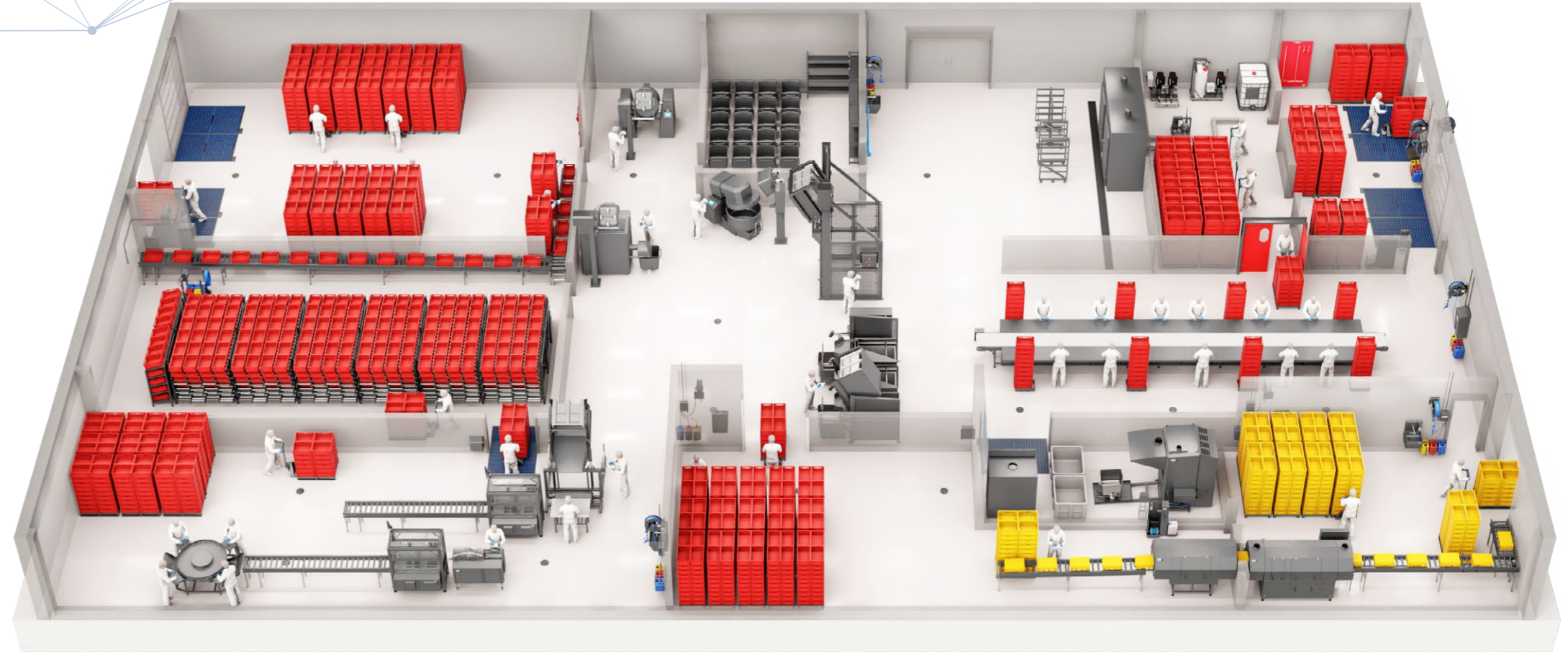


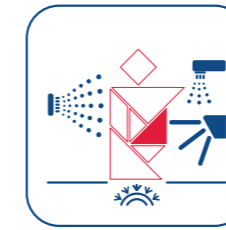
Image 116

# Holistic hygiene solutions

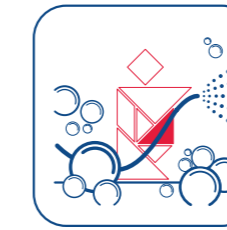
To achieve success, you have to think bigger.

Every business has a unique focus. Our approach is to offer optimal solutions for all aspects of industrial hygiene requirements. Ultimately the success of your business depends on a well-functioning, holistic hygiene solution in which all the individual components work together seamlessly. For that, you need a partner who can provide you not only with products but also with complete solutions.

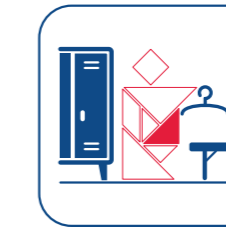
If you want to work with an active partner who can offer you a well-considered and practical hygiene solution, speak to us.



Hygiene equipment



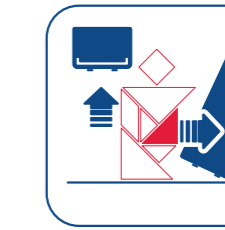
Foam cleaning



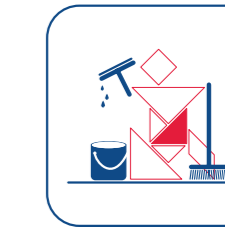
Change room equipment



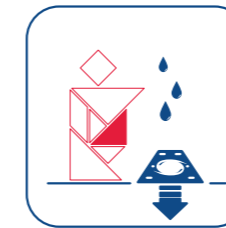
Cleaning equipment



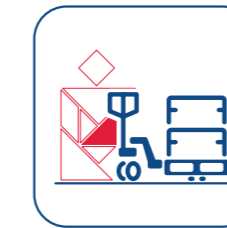
Ergonomics



Cleaning brush ware



Floor drainage systems



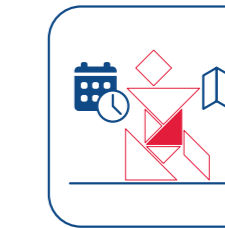
Conveyor and racking systems



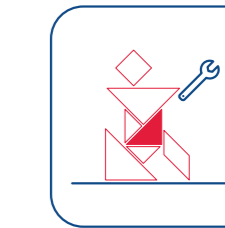
Factory equipment



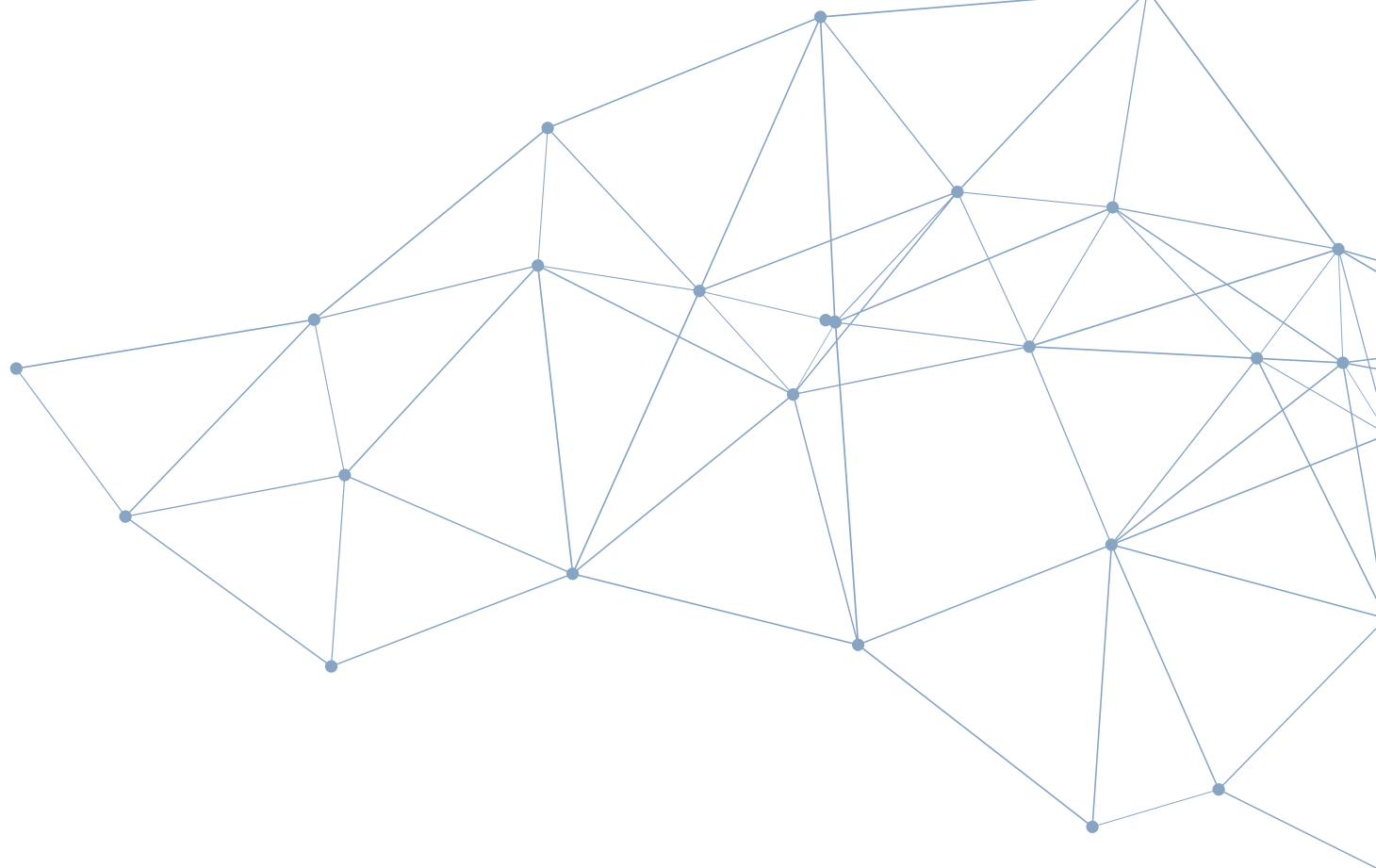
Doors and components



Detail planning



Assembly, commissioning and maintenance



**PHT Southern Germany**

Förchenholzstraße 19  
D-83646 Bad Tölz  
Tel. +49 (0) 80 41-799 24-0  
info.des@pht.group

**PHT Northern Germany**

Auf dem Tigge 33  
D-59269 Beckum  
Tel. +49 (0) 25 21-82 39 78-0  
info.den@pht.group

**PHT Austria**

Grabenweg 68 / Top 7  
A-6020 Innsbruck  
Tel.: +43 512 319 502  
info.at@pht.group

**PHT South Africa**

134 Edison Crescent  
Centurion 0157  
Tel. +27 (0) 861 777993  
info.za@pht.group



[www.pht.group](http://www.pht.group)

