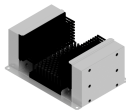


PRODUCT RANGE SPECIFICATION

B65005(G) – Boot Cleaner



PRODUCT IMAGE

① Product image is representative of the range and may not reflect the actual item.

DOCUMENT SCOPE	DOCUMENT REFERENCE	DATA STATUS	GENERATED ON
Product range	B65005(G){PSS}	Published catalogue data	4 Oct 2026

01 Product description and specification

Product description

The Basterfield B65005(G) is a manual dry boot cleaner for removing loose dirt and grit from footwear at changing-room and production-area entrances. Three brushes are arranged to contact the sole and both sides of the boot as the user moves it through the cleaner.

The Grade 304 stainless steel frame supports the brush arrangement and provides surfaces that can be cleaned as part of routine housekeeping. Operation is manual, with no water connection or built-in rinsing system. It provides a practical first cleaning step where dry brushing suits the footwear and site procedure.

The unit measures 350 mm long, 250 mm wide and 155 mm high. Stainless steel base plates with pre-punched 8 mm holes allow it to be secured to a suitable floor. Plan the position and fixings for the floor construction, with clear space for the user to operate the cleaner.

The brush blocks can be replaced when worn. Side-access holes provide screwdriver access for removing the brushes, helping maintenance staff service the cleaner without replacing the complete unit. Quote the item code when requesting replacement brushes so the correct parts can be identified.

Typical settings include food-processing businesses, butcheries, poultry processors, fresh-produce packhouses, dairy and seafood facilities, laboratories and pharmaceutical workplaces where dry footwear cleaning is appropriate. Position the cleaner at a defined entry point with room for the user to operate it and for staff to remove accumulated debris.

Dry brushing removes physical dirt; it does not wash or disinfect footwear. Where the site requires rinsing or disinfection, provide the corresponding equipment and procedure as a separate step.

Short Form Specification

SPECIFICATION USE

Use this description when specifying this product range.

Basterfield B65005(G) manual dry boot cleaner with Grade 304 stainless steel frame and three replaceable brushes arranged to clean the sole and both sides of the boot. Overall dimensions 350 mm (L) × 250 mm (W) × 155 mm (H). Provide stainless steel base plates with pre-punched 8 mm floor-mounting holes and side-access holes for screwdriver access to brush fixings. Manual operation without an integrated water supply or rinsing system. Select floor fixings to suit the installation substrate.

02 Models and configurations

MODEL	DESCRIPTION	PUBLISHED CONFIGURATION
B65005(G)	Manual Dry Boot Cleaner with Grade 304 Stainless Steel Frame and Sole and Side Brushes. 350 mm (L) x 250 mm (W) x 155 mm (H); Floor Mounting Through 8 mm Holes. No Water Connection Required.	Overall dimensions: 350 x 250 x 155 mm (L x W x H)

03 Functional features

01	Sole and side brushing Three brushes contact the underside and both sides of the boot to remove loose dirt and grit during manual use.
02	Dry manual operation The user moves the boot across the stationary brushes. No water connection or built-in rinsing system is required.
03	Grade 304 stainless steel frame The stainless steel framework supports the brushes and provides accessible surfaces for routine cleaning.
04	Replaceable brush blocks Worn brushes can be replaced so the cleaner can remain in service without replacing the complete unit.
05	Side access for brush servicing Access holes in the sides allow a screwdriver to reach the brush fixings for removal and replacement.
06	Compact floor mounting A 350 x 250 mm footprint and 155 mm overall height suit compact entry points. Base plates include 8 mm fixing holes for securing the cleaner to a suitable floor.

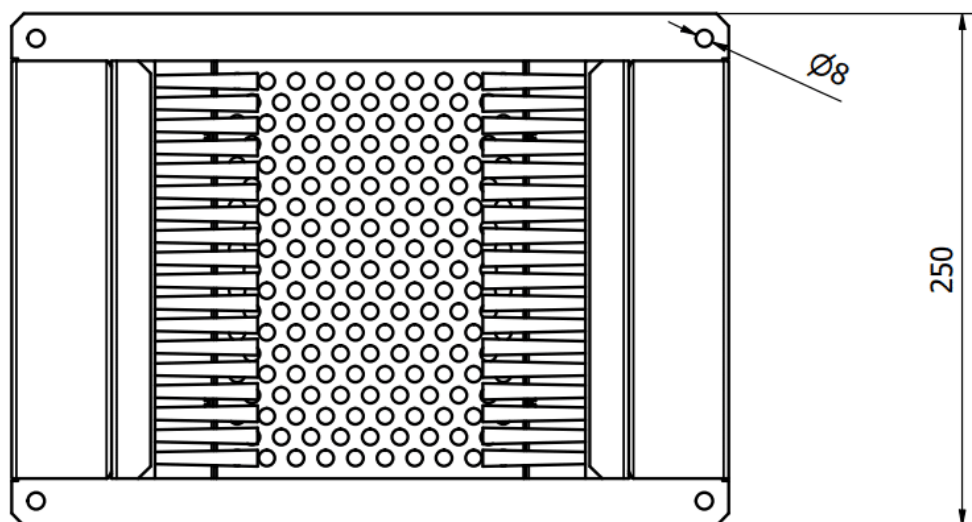
04 Application information

Intended applications	Change Rooms & Locker Rooms, Footwear Cleaning and Disinfection
Industries	Dairy & Beverage Processing, Fish & Seafood Processing, Food & Beverage Processing, Fresh Produce & Packhouses, Meat & Poultry Processing, Pharmaceutical Manufacturing, Research Laboratories

05 Supply and support

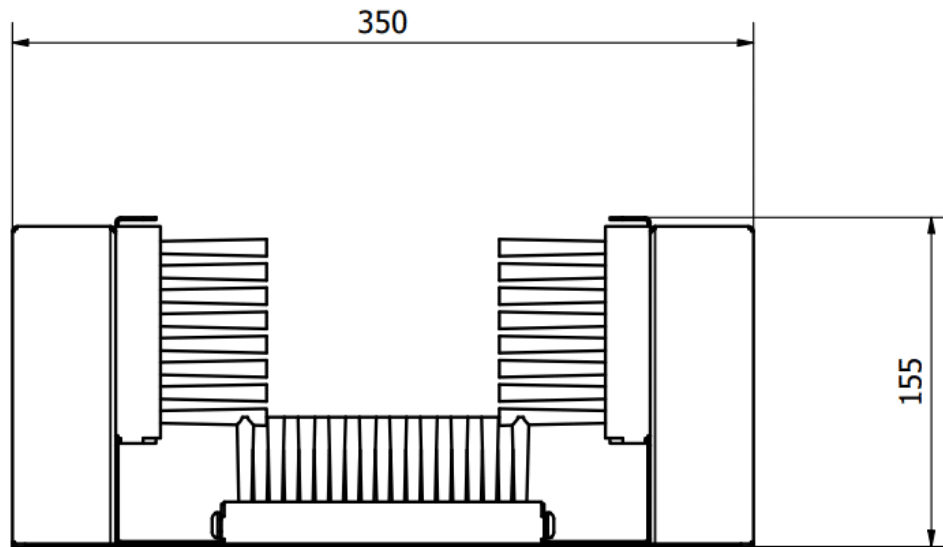
Typical lead time	10–15 working days
Warranty	12 months

Product drawings and images



TOP

PRODUCT IMAGE



FRONT

PRODUCT IMAGE

VERIFICATION REQUIRED Published values are provided for initial specification. Confirm the selected model, critical dimensions, site services, clearances, and the latest document revision with Basterfield before procurement, manufacture, or installation. E&OE. Specifications are subject to change without notice.