

DISINFECTION STATION

FUNCTION

The hygiene stations are designed for heavy-duty cleaning and/or disinfecting of floors and surfaces for the food industry, communities, etc.



ADVANTAGES

Prevents waste of water and products used thereby contributing to environmental protection and cost control.

Optimum mix thanks to 14 calibrated colour nozzles.

2-product station: one single appliance optimises the working time and allows for successive use of descalers, disinfectants, detergents, etc.

Reduces maintenance time thanks to its replaceable plastic injector.

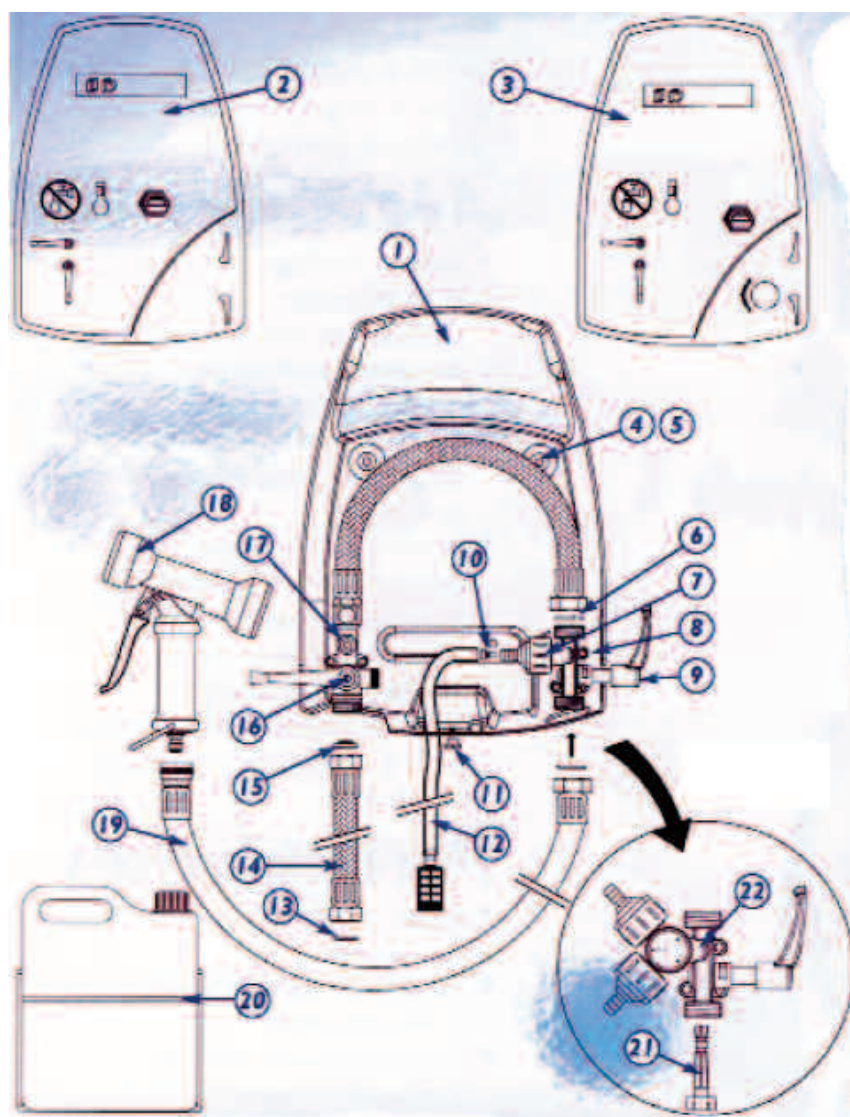
SPECIFIC FEATURES

Connects up directly to a tap.

Operates without electricity or compressed air.

Transforms into a 2-product version simply and in record time (less than 5 minutes) thanks to the two-product selector.

DESCRIPTION OF THE APPLIANCE



Designation

1. PVC framework
2. 1-product model cover
3. 2-product model cover
4. Stainless steel screw 5x40 mm (x3)
5. Fischer plug S7 (x3)
6. Seal dia. 20x27 (3/4)
7. Non-return valve
8. Stainless steel screw 5x10 mm (x5)
9. 1-product venturi pipe
10. Calibration nozzle
11. Cover fixing button
12. Suction line with strainer and stainless steel weight
13. Filter seal dia. 15x21 (1/2)
14. Stainless steel supply braid
15. Filter seal dia. 20x27 (3/4)
16. Anti-pollution hydraulics
17. Drain plug (x2)
18. Anti-shock gun
19. Food wash pipe
20. Stainless steel holder for 5 L bottle
21. Plastic refill injector
22. Double product venturi pipe

Calibration nozzle correspondence

Pink	0.50%	Light brown	4.90%
Purple	0.80%	Blue	5.50%
Turquoise	1.50%	White	6.80%
Yellow	1.80%	Red	8.60%
Dark brown	2.50%	Beige	10.50%
Orange	2.70%	Black	10.80%
Green	3.20%	Grey	10.90%

These correspondences are given for your guidance in order for you to define the choice of calibration nozzle according to the concentration desired.

Test conditions

Sucked product: water

Dynamic pressure: 2.5 bars

Length of pipe: 15 m

Anti-shock gun

Rinsing flow rate: 12.25 l/min

Washing flow: 8.7 l/min