

Art.-Nr. 05-00004

Cleaning and Disinfection Station



Description

Ideal for disinfecting entire rooms with an area of up to 100 m²

Incl. 15 m hose in food quality

Venturi system for cleaning and rinsing: adjustable from 0.5 to 10.9% (supplied with 14 nozzles)

Double anti-pollution valve NF prevents contamination of the drinking water

Connection: to cold or hot water (maximum 50°C, optimal pressure 2.5 bar and maximum pressure 6 bar)

Flow: 13 liters / minute for rinsing, 8 liters / minute for washing

Sealed connections, suitable for 20 bar, up to 70°C, resistant to animal and vegetable fats (Safety coefficient 3)

Spray gun: shockproof, with quick connector, suitable for up to 80°C, 25 bar

Bracket made of stainless steel for rectangular 5-liter containers (not included)

Technical data



Gas power: '0'



Width x depth x height: 270 x 370 x 75 mm



Net-weight: 8 kg



Number of waffles: '0'