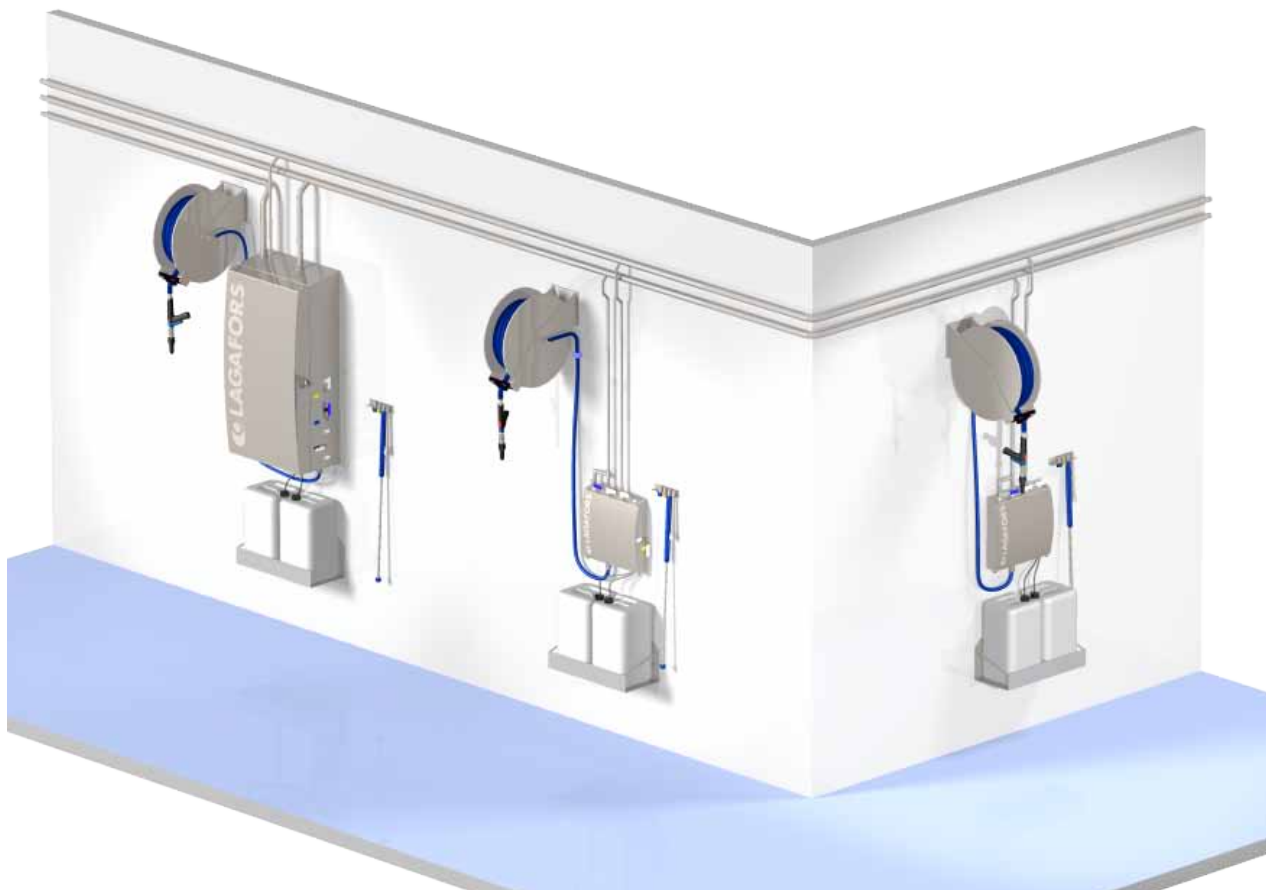


LAGAFORS® DECENTRALIZED CLEANING SYSTEM DCS



DESCRIPTION & FUNCTION

The new Lagafor® Decentralized Cleaning System, DCS, helps companies in the food industry achieve first-class hygiene while at the same time delivering flexibility in the cleaning process. The DCS cleaning system is comprised of four main components that together comply with the highest capacity, performance and quality standards.

The main components supply the right pressure, flow and solution concentration to the places where they are needed. When used together with the Triggless® II spray gun, these components provide excellent ergonomic advantages.

The water pump unit is placed in the production area. Pipes are drawn from it to the satellite stations. Each satellite station is comprised of a hose reel with hoses for water, chemical solution and disinfectant solution. The Triggless® II spray gun and the PCN pre-cleaning nozzle are located by the hose.

The Lagafor DCS is suitable for installations of all sizes, but when using larger systems (>5 satellites), you should also consider installing a Lagafor CCS, Central Cleaning System.

DECENTRALIZED
CLEANING SYSTEM

Features	Benefits	Facts
Water pump unit	Flexible pressure and flow	Desired pressure and flow for up to five simultaneous users
VMS-DC satellite station	Hygienic design	User-friendly
Injector dosaging	Flexible	Easy to switch chemical
Triggless® II	Ergonomic, flexible and efficient spray gun	No trigger, 0-200 bar, reduced muscle strain
Pre-Cleaning Nozzle, PCN	User-adjusted pressure and flow	Efficient cleaning from 0.3 to 7 metres, with optimal water-consumption

THE FOUR MAIN COMPONENTS



Water pump units (LWP 20/40 CB)

The water pump centre is an essential component of the cleaning system. Lagafors offers a wide variety of pumps and customers can choose between different pressures (20-40 bar) as well as flow capacities for various numbers (1-5) of simultaneous users.



Variable Media Satellite (VMS-DC)

Lagafors® Variable Media Satellite, VMS-DC (decentralized), is a hygienically designed satellite station made in stainless steel for water rinsing, foam application and disinfection. The VMS-DC is wall mounted in production areas/kitchens and suitable for water pressures between 5-160 bar. The satellite station has suction hoses with distinctive markings for chemicals and disinfectant. With an easy grip the operator changes between the different medias. Portable containers with chemical concentrate are placed near the satellite station. Compressed air is connected to the VMS-DC unit. For capacity increase, the VMS-DCT offers distribution of up to three different chemicals (e.g. alkaline chemicals, acid chemicals and disinfectant).



Spray Gun (Triggless® II)

The patented Triggless® II spray gun is ergonomically designed to reduce muscle strain on the operator. The gun uses the reaction-force of the water to keep the valve open instead of a traditional trigger. It is light weight, safe whilst used with one hand and suitable for all pressure levels up to 200 bars. During operation the Triggless® II can be held in different ways to improve flexibility and efficiency. It also features a "dead man's" grip, i.e. the water flow is shut off if the gun is accidentally dropped.



Pre-Cleaning Nozzle (PCN)

The patent pending Pre-Cleaning Nozzle (PCN) enables the user to control the water pressure for long or short distance cleaning, i.e. 0.3–7 metres. The purpose is to use the PCN instead of a high flow water-hose in the pre-cleaning stage. Correctly used, this method can significantly reduce the water consumption. The weight of the Pre-Cleaning Nozzle is only 125 grams.

For more information on each component, see separate product sheets.

The data is subject to variation and the producer reserves the right to change design specifications without notice.