

LAGAFORS®

New and expanded facilities to meet growing demand

With a constant focus on product development as well as growth on new and existing markets, one of our main objectives for 2013 is the construction of new production facilities. Just like our present factory, this new one will be located in the southern Swedish city of Laholm. We plan on beginning construction in September and everyone, not least our very talented staff, is looking forward to this. Our new facilities will more accurately reflect our products and services.

Food-processing industry exhibition

Another important milestone during 2013 will be our participation at the IFFA exhibition in Frankfurt. Among other things, we will be unveiling a new product line that we have developed with small and medium-sized food-processing industries primarily in mind. Even companies of this size need high-quality cleaning equipment.

OEM product range

Last year saw the successful launch of our custom OEM product range and we will continue to develop this area in the future. We were able to meet our OEM customers' very high quality standards, which is an affirmation that we are doing things right. You will find the basic model in this product line on page 50.

I sincerely hope we will have the opportunity to meet soon, so that I may show you our comprehensive product range and how we can help increase your company's profitability.

Magnus Elmlad
MD Lagafors



We are continuously developing our product range, which means that the information about and specifications for the products described in this catalog can change without prior notice, and we reserve the right to carry out design modifications without prior notice. In 2013, this catalog will be published in three languages: Swedish, English and German. We do not take responsibility for any clerical errors herein. Lagafors Fabriks AB, Laholm 2013.

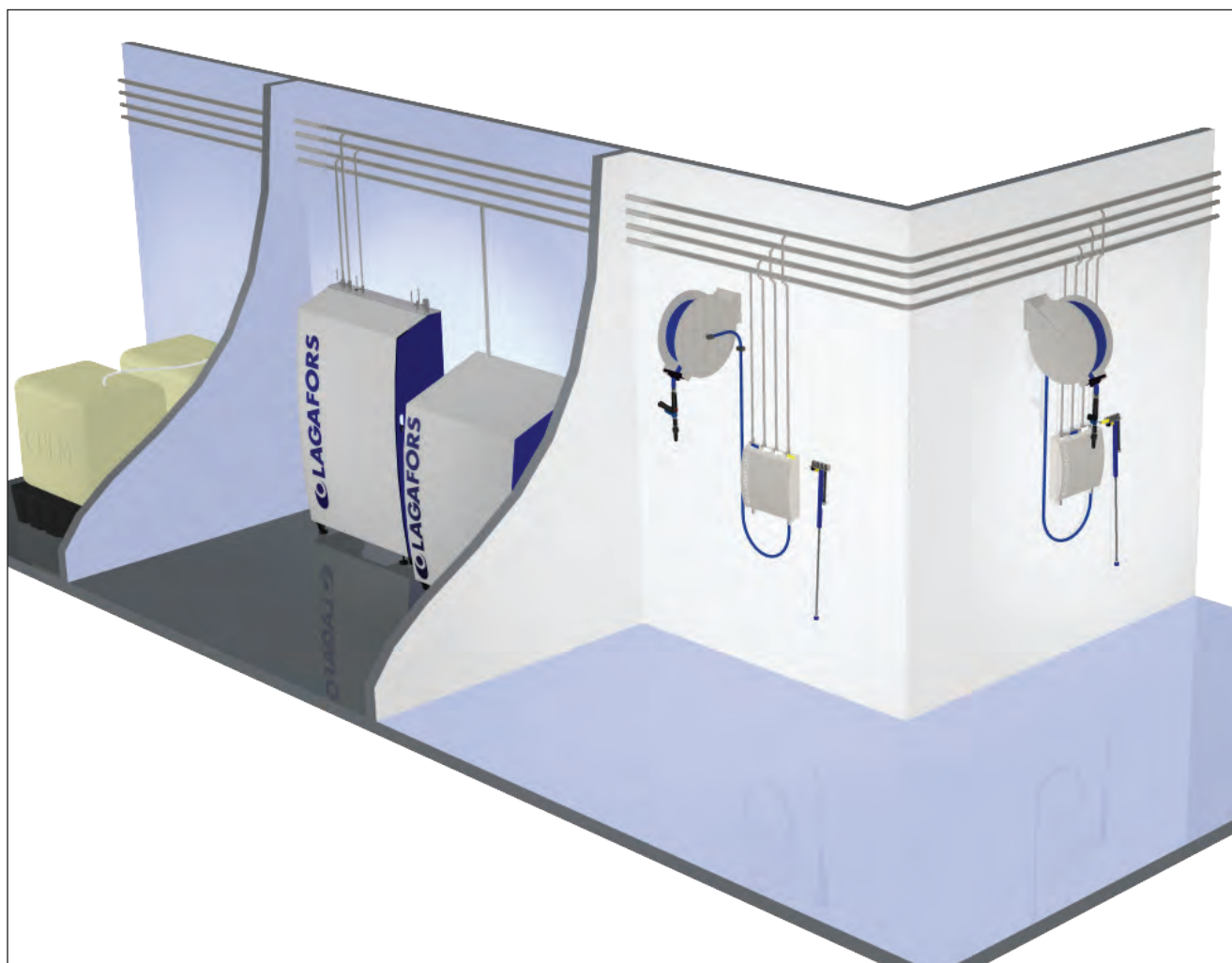
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CENTRAL CLEANING SYSTEM - CCS	2
LWP 8	4
LWP 20	6
LWP 40	8
MPP-F	10
MWP	12
VCC II 70	14
VCC II 140	16
CCU	18
VMS	20
VMS-T	22
VMS-COMBI	24
WEB BASED SOLUTIONS - WBS	28
LTS	28
DECENTRAL CLEANING SYSTEM - DCS	30
LWP 10 CB	32
LWP 20 CB	34
LWP 40 CB	36
VMS DC/DCT	38
CDE	40
MOBILE CLEANING UNITS - MCU	42
LWP-M	42
MFU 75	44
AUTOMATED CLEANING EQUIPMENT - ACE	46
ACS	46
SFR	48
LWP CBA	50
FFU	52
ACCESSORIES - ACO	54
HOSE-KIT	54
HOSE REEL	55
HOSE RACK, CANISTER HOLDER, QUICKCOUPLING & HOSE NIPPLES	56
NOZZLES, LANCES, NOZZLE RACK & NOZZLE BAG	57
SPRAYGUNS & BALL VALVE	58
SPRAY PIPE & FLOOR CLEANING	60
HYGIENIC EQUIPMENT - HGE	63
DISHWASHERS - DSW	63
SERVICE AGREEMENTS	63
LAGAFORS®	64

CENTRAL CLEANING SYSTEM - CCS



Lagafors® Central Cleaning System, CCS, enables the food industry to obtain ultimate hygiene at reduced cost and environmental impact, in a good working setting. The CCS is made up of five main components that together meet high demands for capacity, performance and quality.

By combining the components in the CCS, which comprises our newly developed VCC (Variable Chemical Centre) chemical centre and various types of water pump centres, customers can reduce their costs by up to 35% compared to most existing cleaning systems and cleaning methods. These savings, and a decreased environmental impact, are achieved thanks to reduced use of warm water and chemicals and less wastewater generated.

The central components provide the correct pressure, flow and chemical concentration, where needed, for up to 20 simultaneous users. An enormous ergonomic advantage is provided when using them together with the Triggless® II spray gun.

The water pump centre and the VCC chemical centre are normally placed in a centrally located area. Pipes and hoses then run throughout the factory feeding all the satellite stations. Each satellite station consists of a hose reel with hose for water, chemicals and disinfectant. Attached are the Triggless® II spray guns and pre-cleaning nozzles. The central dosing and storage of chemicals enables safe handling with no concentrated chemicals in the production areas. Service, maintenance and settings for the VPP and VCC are made in one central place.

Features	Benefits	Facts
Water pump centre	Flexible pressure and flow	Desired pressure and flow for up to 20 simultaneous users
Variable Chemical Centre, VCC	High dosage accuracy of chemicals/disinfectant	Optimized cost and environmental impact
Variable Media Satellite, VMS	User friendly and hygienically designed	Efficiency and hygiene in production area
Triggless® II	Spray gun that offers ergonomics, flexibility and efficiency	No trigger, 0-150 bar, reduced muscle strain
Pre-Cleaning Nozzle, PCN	User adjustable pressure and flow	Efficient cleaning 0.3-7 m at optimized water consumption

THE FIVE MAIN COMPONENTS



Water pump units

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 (20-80 bar) as well as flow capacities for various numbers (1-20) of simultaneous users. Furthermore, many of our units are already prepared for expanding flow capacity.

Pages 4-13



Variable Chemical Centre (VCC)

Lagafors'® unique, centralized chemical dosing system VCC, Variable Chemical Center, now has a newly developed successor – the VCC II. In our development efforts, we have focused on increased capacity and flexibility, improved materials and components, as well as enhanced personal safety. Other features are much more efficient maintenance and technical service. This unit is comprised of a pressure pump, 1-4 chemical dosing modules and a controller.

Page 14-19



Variable Media Satellite (VMS)

Our newly developed Variable Media Satellite (VMS) is a hygienically designed satellite station that you can connect to any water pump or VCC unit. Up to three different media (normally chemicals, disinfectant and water) can be distributed through the VMS. The VMS is user-friendly, easy to maintain and appreciated within demanding industry for its robustness.

Pages 20-25



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 150 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.

Page 58



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.

Page 57

LOW WATER PRESSURE PUMP - LWP 8



Lagafors® LWP 8 (Low Water Pressure, Stationary Booster), is designed for cleaning with pressurized water and it is to be connected to a number of Lagafors® Variable Media Satellites (VMS). The LWP is especially appropriate for cleaning applications in food processing, e.g. in dairies, breweries, fish industries, prepared food industries, industrial kitchens and other places where a high level of hygiene is required.

- Working pressure 8 bar.
- Floor-standing unit.
- Unit is intended for central placement (non-production areas).
- Inlet pressure 0-4 bar. Feeding from break tank is possible.

Features	Benefits	Facts
Increases the pressure on outgoing media	Better cleaning energy on surfaces	From 0-4 bar up to 8 bar
Flexibility in flow	Multiple options	0-300 lit/min
Constant pressure on outgoing media	Ergonomical and safe for the user	Insignificant pressure variations
Vertical multistage centrifugal pump	Reliable and robust pump model	Low maintenance costs
Frequency-controlled pump	Optimal energy consumption	Low operating costs

Technical information Lagafors® Low Water Pressure Pump LWP 8			
Model	LWP 8100	LWP 8200	LWP 8300
Outgoing water pressure	8 bar		
Water consumption	0-100 lit/min	0-200 lit/min	0-300 lit/min
Flow capacity, max	150 lit/min	250 lit/min	350 lit/min
Capacity (20lit/user)	5 users	10 users	50 users
Surrounding temperature	5-35 °C		
Connections (internal thread)			
Water incoming	ISO-G 1 1/4"	ISO-G 2"	ISO-G 2"
Water supply, flow	170 lit/min	270 lit/min	370 lit/min
Water supply, pressure	0-4 bar		
Water temperature, max	70 °C		
Water outgoing	ISO-G 1 1/4"	ISO-G 2"	ISO-G 2"
Electricity			
Voltage	3 x 400 V+PE / 50/60 Hz (other specifications on request)		
Current	4,5 A	9,0 A	12,2 A
Power	2,2 kW	4,0 kW	5,5 kW
Dimensions			
Measurements WxDxH	1150 x 450 x 1130 mm		
Weight, approx.	125 kg	150 kg	175 kg

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

- Alarm feature for low supply water is possible.



Lagafors® LWP 8100

LOW WATER PRESSURE PUMP - LWP 20



Lagafors® LWP 20 (Low Water Pressure, Stationary Booster), is designed for cleaning with pressurized water and it is to be connected to a number of Lagafors® Variable Media Satellites (VMS). The LWP is especially appropriate for cleaning applications in food processing, e.g. in dairies, breweries, fish industries, prepared food industries, industrial kitchens and other places where a high level of hygiene is required.

- Working pressure 20-25 bar.
- Floor-standing unit.
- Unit is intended for central placement (non-production areas).

Features	Benefits	Facts
Increases the pressure on outgoing media	Better cleaning energy on surfaces	From 3-8 bar up to 25 bar
Flexibility in pressure and flow	Multiple options	20-25 bar and up to 600 lit/min
Constant pressure on outgoing media	Ergonomical and safe for the user	Insignificant pressure variations
Vertical multistage centrifugal pump	Reliable and robust pump model	Low maintenance costs
Frequency-controlled pump	Optimal energy consumption	Low operating costs

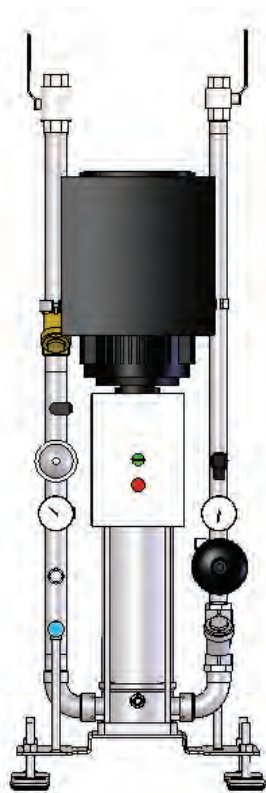
Technical information Lagafors® Low Water Pressure Pump LWP 20							
Model	LWP 2030 SB	LWP 2090 SB	LWP 20150** SB	LWP 20150 Multi**	LWP 20300 Multi**	LWP 20450 Multi**	LWP 20600 Multi**
Outgoing water pressure	20-25 bar						
Water consumption	0-30 lit/min	0-90 lit/min	0-150 lit/min	0-150 lit/min	0-300 lit/min	0-450 lit/min	0-600 lit/min
Flow capacity, max	50 lit/min	120 lit/min	165 lit/min	165 lit/min	330 lit/min	495 lit/min	660 lit/min
Capacity (30lit/user)	1-2 users	3-4 users	5 users	5 users	10 users	15 users	20 users
Surrounding temperature	5-30 °C						
Connections (internal thread)							
Water incoming	ISO-G 1 1/4"			ISO-G 2 1/2"			
Water supply, flow	70 lit/min	150 lit/min	180* lit/min	180* lit/min	360* lit/min	540* lit/min	720* lit/min
Water supply, pressure	3-8 bar						
Water temperature, max	70 °C						
Water outgoing	ISO-G 1"			ISO-G 2 1/2"			
Electricity							
Voltage	3 x 400 V+N+PE / 50 Hz (other specifications on request)						
Current	4,5 A	9,0 A	14,6 A	14,6* A	30* A	45* A	60 A
Power	2,2 kW	4,0 kW	7,5 kW	7,5* kW	15* kW	22,5* kW	30 kW
Dimensions							
Measurements WxDxH	500 x 500 x 1400 mm			1140 x 760 x 1130 mm			
Weight, approx.	100 kg	125 kg	125 kg	175 kg	250 kg	325 kg	400 kg

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

- Alarm feature for low supply water pressure and exceeded max flow is standard on all units.

* A fully built-out unit has the following capacity: 720 lit/min – 60 A – 30 kW.

** Frequency-regulated pumps.



Lagafors® LWP 20150 SB



Lagafors® LWP 20600 Multi

LOW WATER PRESSURE PUMP - LWP 40



Lagafor® LWP 40 (Low Water Pressure, Stationary Booster), is designed for cleaning with pressurized water and it is to be connected to a number of Lagafor® Variable Media Satellites (VMS). Lagafor® LWP is especially suitable for cleaning applications in the food processing industry, for example slaughterhouses, meat processing, dairies, breweries, fishing industry, prepared food, large-scale kitchens and other places where a high level of hygiene is required.

- Working pressure 35-40 bar.
- Floor-standing unit.
- Unit is intended for central placement (non-production areas).

Features	Benefits	Facts
Increases the pressure on outgoing media	Better cleaning energy on surfaces	From 3-8 bar up to 40 bar
Flexibility in pressure and flow	Multiple options	35-40 bar and up to 420 lit/min
Constant pressure on outgoing media	Ergonomical and safe for the user	Insignificant pressure variations
Vertical multistage centrifugal pump	Reliable and robust pump model	Low maintenance costs
Frequency-controlled pump	Optimal energy consumption	Low operating costs

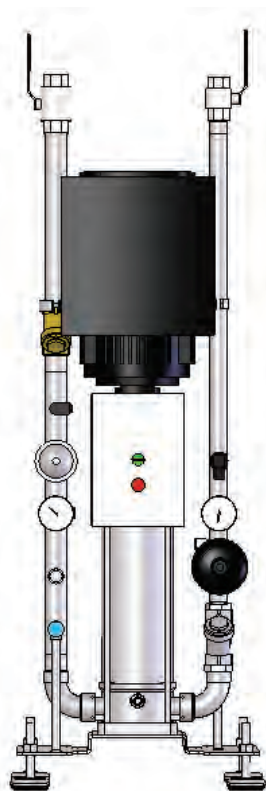
Technical information Lagafors® Low Water Pressure Pump LWP 40								
Model	LWP 4025 SB	LWP 4070 SB	LWP 4070 Multi	LWP 40140 Multi	LWP 40210 Multi	LWP 40280 Multi	LWP 40350 Multi XL	LWP 40420 Multi XL
Outgoing water pressure	35-40 bar							
Water consumption	0-25 lit/min	0-70 lit/min	0-70 lit/min	0-140 lit/min	0-210 lit/min	0-280 lit/min	0-350 lit/min	0-420 lit/min
Flow capacity, max	50 lit/min	90 lit/min	90 lit/min	180 lit/min	270 lit/min	360 lit/min	450 lit/min	540 lit/min
Capacity (23 lit/user)	1-2 users	3-4 users	3-4 users	6-7 users	9-10 users	12-13 users	15-16 users	19-20 users
Surrounding temperature	5-30 °C							
Connections (internal thread)								
Water incoming	ISO-G 1 1/4"	ISO-G 1 1/4"	ISO-G 2 1/2"					
Water supply, flow	70 lit/min	120 lit/min	120* lit/min	240* lit/min	330* lit/min	440 lit/min	660 lit/min	660 lit/min
Water supply, pressure	3-8 bar							
Water temperature, max	70 °C							
Water outgoing	ISO-G 1 1/4"	ISO-G 1 1/4"	ISO-G 2 1/2"					
Electricity								
Voltage	3 x 400 V+N+PE / 50 Hz (other specifications on request)							
Current	9,4 A	14,6 A	14,6* A	30* A	45* A	60 A	90 A	90 A
Power	4,6 kW	7,5 kW	7,5* kW	15* kW	22,5* kW	30 kW	45 kW	45 kW
Dimensions								
Measurements WxDxH	500 x 500 x 1400 mm		1140 x 760 x 1200 mm				1830 x 760 x 1200 mm	
Weight, approx.	80 kg	90 kg	175 kg	250 kg	325 kg	400 kg	500 kg	575 kg

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

- All pumps are frequency-controlled.

- Alarm feature for low supply water pressure and exceeded max flow is standard on all units.

* A fully built-out unit has the following capacity: 440 lit/min – 60 A – 30 kW. (40350 must always be connected according to 40420 specifications)

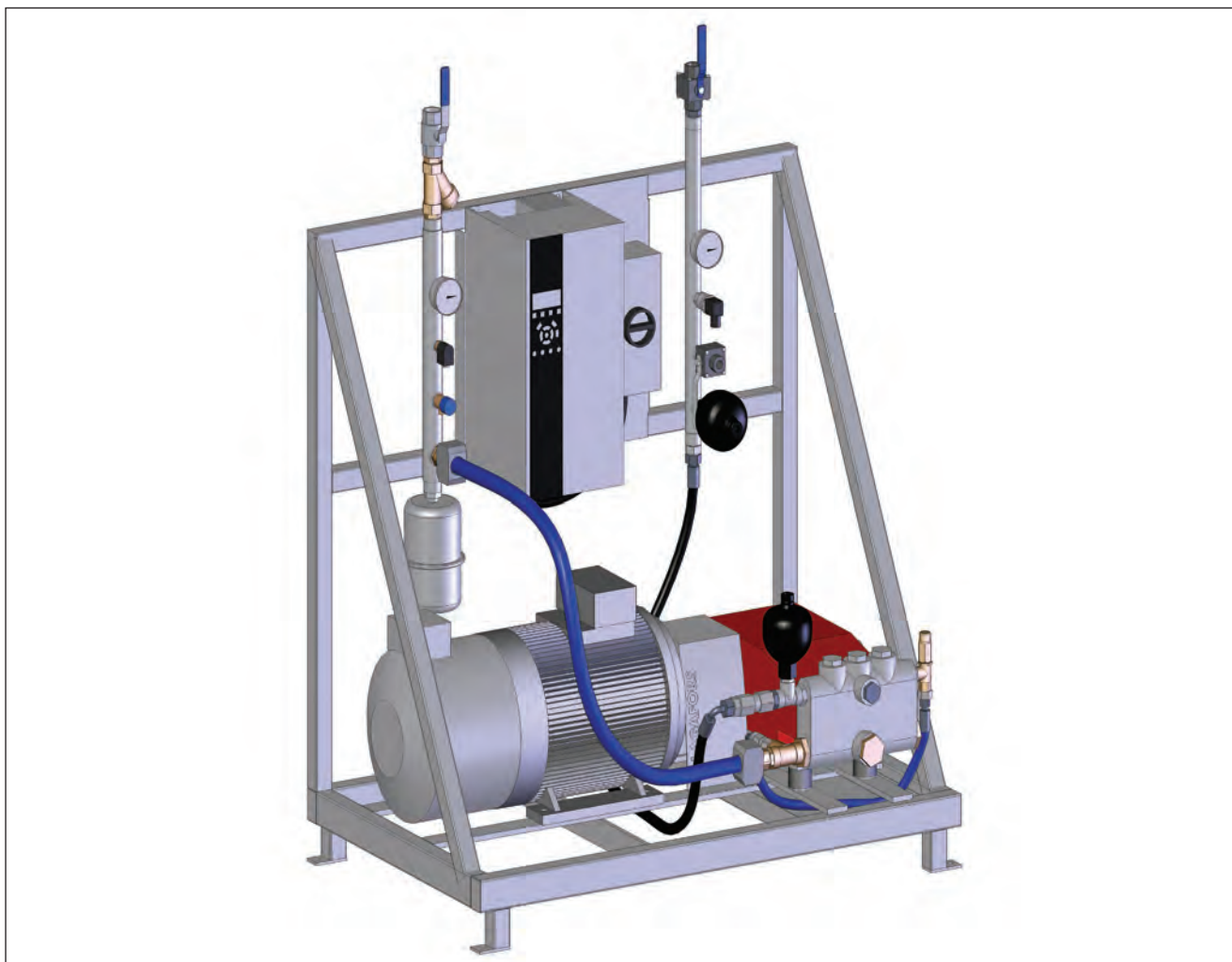


Lagafors® LWP 4070 SB



Lagafors® LWP 40280 Multi

MEDIUM PRESSURE PUMP - MPP-F



The Lagafors® Medium Pressure Pump - Frequency 8090, MPP-F, features reduced water consumption, improved ergonomics and proven reliability with low maintenance costs. The Lagafors® MPP-F uses a frequency-controlled pump to supply five simultaneous users with consistent water pressure. This feature eliminates the pressure surges that normally arise when other satellite stations are activated. The pump pressure can be set in the range 60–80 bar, with a capacity of 90 lit/min. Up to four pumps can be interconnected to achieve a capacity of 360 lit/min.

- Can be connected to Lagafors's VMS satellite stations with up to 5 simultaneous users/unit.
- Operating pressure of 60–80 bars and maximum flow of 360 lit/min and 20 users simultaneously.
- The unit can with advantage also be connected to automatic cleaning equipment and dishwashers.

Features	Benefits	Facts
Pressure-raising water pump	Enhanced surface-cleaning energy	From 3-6 bar up to 80 bar
Flexible in terms of pressure and flow	Choose between several different alternatives	60-80 bar and up to 360 lit/min
Consistent pressure for pressurized water	Ergonomic and user-safe	No pressure fluctuation
Low revolutions (rpm)	Long service intervals	Low maintenance costs

Technical information Lagafors® Medium Pressure Pump MPP-F				
Model	8090	80180	80270	80360
Exit water pressure	60-80 bar			
Water consumption	0-90 lit/min	0-180 lit/min	0-270 lit/min	0-360 lit/min
Capacity (18 l/user)	1-5 users	1-10 users	1-15 users	1-20 users
Surrounding temperature	10-30 °C			
Water connections (internal thread)				
Water connection, supply	ISO-G 1"	2 x ISO-G 1"	3 x ISO-G 1"	4 x ISO-G 1"
Supply water flow	120 lit/min	240 lit/min	360 lit/min	450 lit/min
Supply water pressure	3-6 bar			
Water temperature, max	60 °C			
Outgoing water connection	ISO-G 3/4"	ISO-G 1 1/4"		
Electric supply				
Voltage	3 x 400 V+N+PE / 50 Hz (other specifications on request)			
Electric current	50 A	2 x 50 A	3 x 50 A	4 x 50 A
Power consumption	15 kW	2 x 15 kW	3 x 15 kW	4 x 15 kW
Dimensions				
Measurements WxDxH (without hood)	1190 x 740 x 1360 mm	2 x (1190 x 740 x 1360) mm	3 x (1190 x 740 x 1360) mm	4 x (1190 x 740 x 1360) mm
Weight, approx.	310 kg	2 x 310 kg	3 x 310 kg	4 x 310 kg

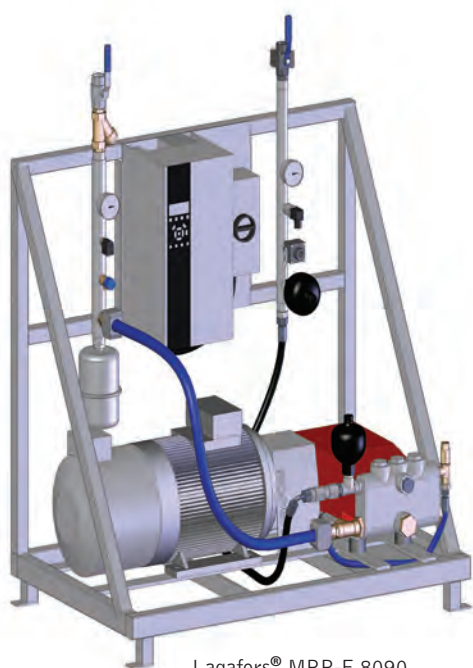
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- Alarm feature for low supply water pressure and exceeded max flow is standard.

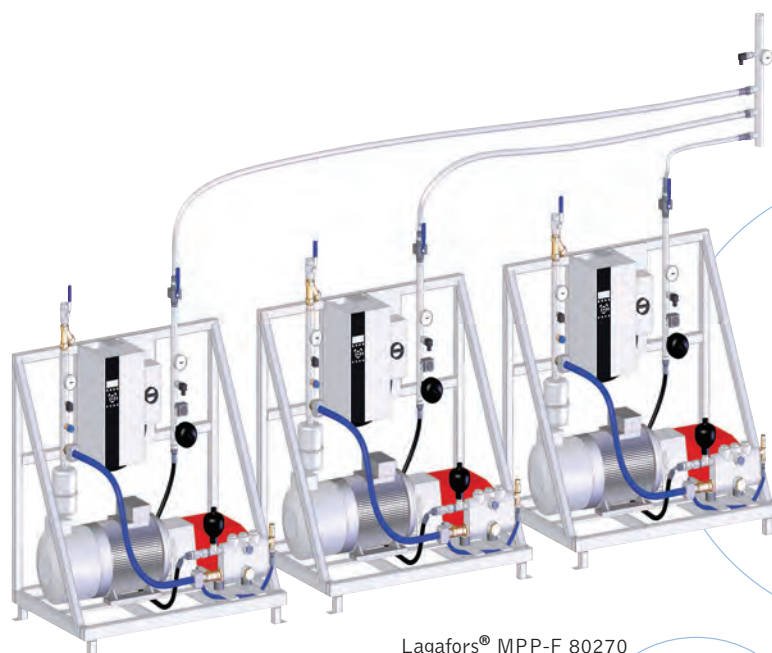
Recommendations:

- Avoid placing near noise-sensitive areas.

- Unit must be bolted to the floor (concrete floor recommended).



Lagafors® MPP-F 8090



Lagafors® MPP-F 80270

MEDIUM WATER PRESSURE - MWP



Lagafors® pump MWP, (Medium Water Pressure) is designed for cleaning with pressurized water. It is to be connected to a number of Lagafors® Variable Media Satellites, VMS. The MWP is especially appropriate for cleaning applications in food processing, e.g. in slaughter houses, dairies, breweries, fish industries, prepared food industries, industrial kitchens and other places where a high level of hygiene is required.

- Working pressure 70 bar, can also be run on 90 bar.
- Turnkey unit, placed on floor.
- The pumps are mounted on a frame in stainless steel.
- The unit can with advantage also be connected to automatic cleaning equipment and dishwashers.

Features	Benefits	Facts
Increases the pressure on outgoing media	Better cleaning energy on surfaces	From 3-8 bar up to 90 bar
Flexibility in flow	Multiple options	70-90 bar and up to 72 lit/min
Well-known pump model	Reliable and robust	Low maintenance costs
Extendable to max 4 pumps	Flexible	Low investment costs

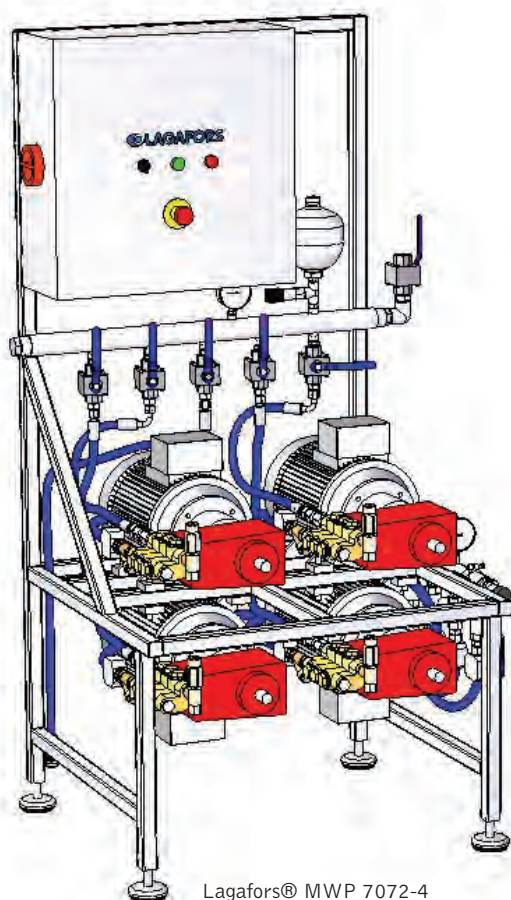
Technical information Lagafors® Medium Water Pressure MWP			
Model	MWP 7036-2	MWP 7054-3	MWP 7072-4
Outgoing water pressure	70 bar		
Water consumption	0-36 lit/min	0-54 lit/min	0-72 lit/min
Capacity (18 lit/user)	2 users	3 users	4 users
Surrounding temperature	5-30 °C		
Water connections (Internal thread)			
Water incoming	ISO-G 1''		
Water supply, flow	50 lit/min	70 lit/min	90 lit/min
Water supply, pressure	3-8 bar		
Water temperature, max	70 °C		
Water outgoing	ISO-G 1/2''		
Electric supply			
Voltage	3 x 400 V+N+PE / 50 Hz (other specifications on request)		
Current	18 A	27 A	36 A
Power	8 kW	12 kW	16 kW
Dimensions			
Measurements WxDxH	780 x 690 x 1600 mm		
Weight. approx.	100 kg	140 kg	180 kg

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

- Alarm feature for low supply water pressure is standard.

* Our recommendation is to connect the unit according to MWP 7072-4 for further expansions.

** Cabinet is optional.



Lagafors® MWP 7072-4

VARIABLE CHEMICAL CENTRE - VCC II / 70



Lagafors'® unique, centralized chemical dosing system VCC, Variable Chemical Center, now has a newly developed successor – the VCC II. In our development efforts, we have focused on increased capacity and flexibility, improved materials and components, as well as enhanced personal safety. Other features are much more efficient maintenance and technical service. This unit is comprised of a pressure pump, 1-4 chemical dosing modules and a controller. A dosing precision of +/- 0,1% of the chemical solutions provides optimal chemical concentration with maximal results. The unit can dose up to 4 simultaneous chemical solutions. Through the years, the VCC has been shown to be especially suitable for environments with high demands on hygiene and resource consumption, such as slaughterhouses, dairies, breweries, the fish and meat processing industries and large-scale kitchens.

- Main Components: pressure pump, 1-4 chemical dosing modules and a controller.
- High dosing precision (+/- 0.1%), which guarantees low chemical consumption.
- Capacity of 1-12 simultaneous users (6-70 lit/min (1.5-18. US gallons/min)).
- Flexible, can handle various combinations of up to four chemical solutions.
- Level indicator with alarm is standard

Features	Benefits	Facts
High dosage accuracy (+/- 0,1%)	Reduced environmental impact	Lower chemical cost
Constant chemical concentration	No concentration fluctuation	Reduced chemical consumption
Central storage of chemicals	No concentrated chemicals in production area, less handling of chemicals	Reduced risk of accidents with chemicals, no waste problems in chem tanks
Central dosage	Purchase of chemicals in containers	Reduced cost per liter of detergent, saving time when changing
Separate water systems	Possibility to set desired temperature of diluted chemical solution	Optimal chemical efficiency, improved working environment, reduced amount of aerosol

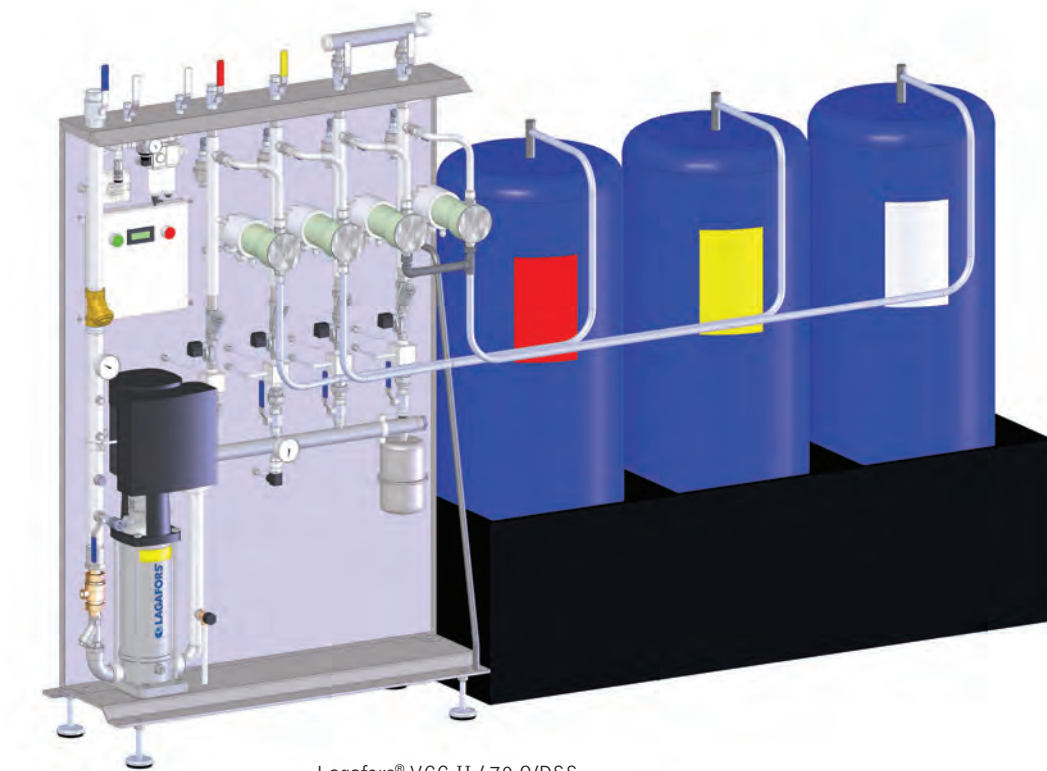
Technical information Lagafors® Variable Chemical Centre VCC II							
Model	70 S	70 D/SS	70 D/D	70 T/SSS	70 T/DS	70 Q/SSSS	70 Q/DSS
Dosing pumps	1	2	2	3	3	4	4
Outgoing water pressure	8 bar						
Water consumption	0-35 lit/min	0-70 lit/min					
Capacity (6 lit/user)	1-6 users	1-12* users					
Surrounding temperature	5-30 °C						
Connections incoming media (Internal thread)							
Water incoming	ISO-G 1"						
Water supply, flow	90 lit/min						
Water supply, pressure	3-6 bar						
Water temperature, max	30 °C						
Air (6-8 bar)	ISO-G 3/8"						
Connections outgoing media (Internal thread)							
Chemical solution to satellite	ISO-G 1/2"	2 x ISO-G 1/2"	1 x ISO-G 1"	3 x ISO-G 1/2"	1 x ISO-G 1" 1 x ISO-G 1/2"	4 x ISO-G 1/2"	1 x ISO-G 1" 2 x ISO-G 1/2"
Air to satellite	ISO-G 3/8"						
Electricity							
Voltage	3 x 400 V+N+PE / 50 Hz (other specifications on request)						
Current	3,3-2,7 A						
Power	1,5 kW						
Dimensions							
Measurements WxDxH (excl. cabinet)	1150 x 450 x 1910 mm						
Weight, approx.	135 kg	145 kg	145 kg	155 kg	155 kg	165 kg	165 kg

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

- Suction lance requires min. 52 mm hole in the chemical drum / container.

- Protective cover not included and available separately.

* Maximum capacity due to the achieved maximum flow of water.



Lagafors® VCC II / 70 Q/DSS

VARIABLE CHEMICAL CENTRE - VCC II / 140



Lagafors'® unique, centralized chemical dosing system VCC, Variable Chemical Center, now has a newly developed successor – the VCC II. In our development efforts, we have focused on increased capacity and flexibility, improved materials and components, as well as enhanced personal safety. Other features are much more efficient maintenance and technical service. This unit is comprised of a pressure pump, 1-4 chemical dosing modules and a controller. A dosing precision of +/- 0,1% of the chemical solutions provides optimal chemical concentration with maximal results. The unit can dose up to 4 simultaneous chemical solutions. Through the years, the VCC has been shown to be especially suitable for environments with high demands on hygiene and resource consumption, such as slaughterhouses, dairies, breweries, the fish and meat processing industries and large-scale kitchens.

- Main Components: pressure pump, 1-4 chemical dosing modules and a controller.
- High dosing precision (+/- 0.1%), which guarantees low chemical consumption.
- Capacity of 1-24 simultaneous users (6-140 lit/min (1.5-18. US gallons/min)).
- Flexible, can handle various combinations of up to four chemical solutions.
- Level indicator with alarm is standard

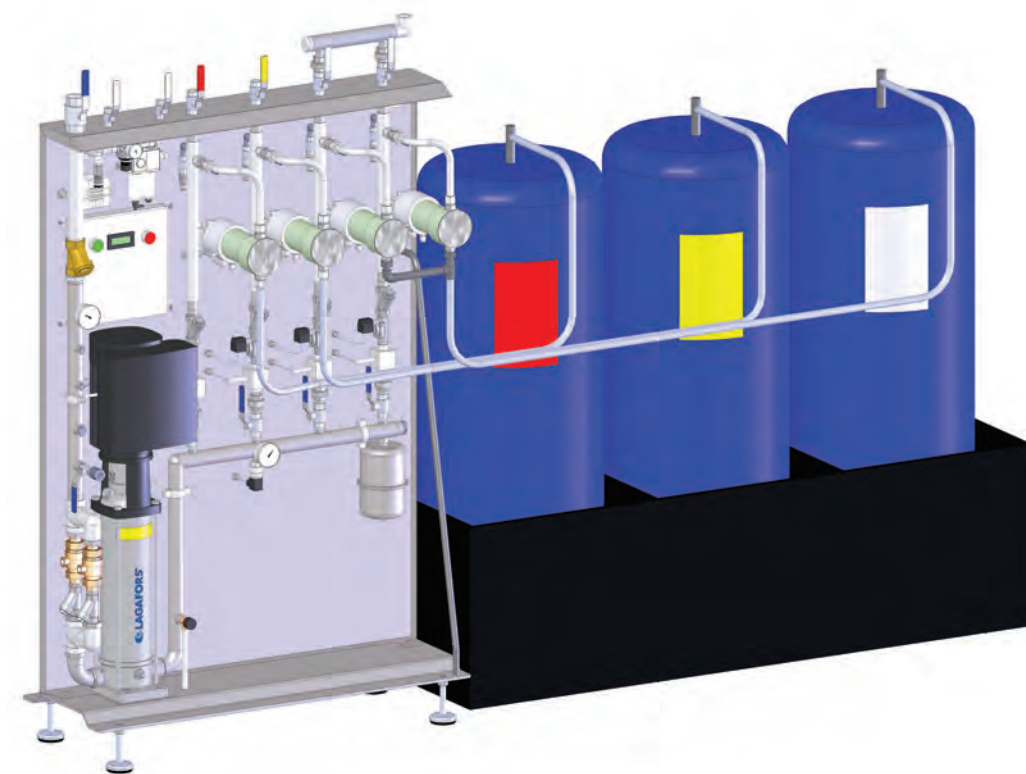
Features	Benefits	Facts
High dosage accuracy (+/- 0,1%)	Less environmental impact	Lower chemical cost
Constant chemical concentration	No concentration fluctuation	Reduced chemical consumption
Central storage of chemicals	No concentrated chemicals in production area, less handling of chemicals	Reduced risk of accidents with chemicals, no waste problems in chem tanks
Central dosage	Purchase of chemicals in containers	Reduced cost per liter of detergent, saving time when changing
Separate water systems	Possibility to set desired temperature of diluted chemical solution	Optimal chemical efficiency, improved working environment, reduced amount of aerosol

Technical information Lagafors® Variable Chemical Centre VCC II								
Model	140 T/SSS	140 T/DS	140 T	140 Q/SSSS	140 Q/DSS	140 Q/DD	140 Q/TS	140 Q/Q
Dosing pumps	3			4				
Outgoing water pressure	8 bar							
Water consumption	0-105 lit/min			0-140 lit/min				
Capacity (6 lit/user)	1-18 user			1-24 user				
Surrounding temp.	5-30 °C							
Connections incoming media (Internal thread)								
Water incoming	ISO-G 1 1/4"							
Water supply, flow	170 lit/min							
Water supply, pressure	3-6 bar							
Water temperature, max	30 °C							
Air (6-8 bar)	ISO-G 3/8"							
Connections outgoing media (Internal thread)								
Chemical solution to satellite	3 x ISO-G 1/2"	1 x ISO-G 1" 1 x ISO-G 1/2"	1 x ISO-G 1"	4 x ISO-G 1/2"	1 x ISO-G 1" 2 x ISO-G 1/2"	2 x ISO-G 1"	1 x ISO-G 1" 1 x ISO-G 1/2"	1 x ISO-G 1 1/4"
Air to satellite	ISO-G 3/8"							
Electricity								
Voltage	3 x 400 V+N+PE / 50 Hz (other specifications on request)							
Current	4,6-3,8 A							
Power	2,2 kW							
Dimensions								
Measur.em. WxDxH (excl. cabinet)	1150 x 450 x 1910 mm							
Weight, approx.	160 kg			170 kg				

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

- Suction lance requires min. 52 mm hole in the chemical drum / container.

- Protective cover included and available separately.



Lagafors® VCC II / 140 Q

CENTRAL COMBI UNIT - CCU



The Lagafors® CCU is a centralized cleaning system for washing with water, foam application and disinfection for use in applications with lower capacity requirements. Chemical and disinfectant solutions can be dosed in concentrations between 1% and 5%. The Lagafors® CCU is especially suitable for cleaning applications in small-scale food processing industries, for example slaughterhouses, meat processing, dairies, breweries, fishing industry, prepared food, large-scale kitchens and other places where a high level of hygiene is required.

- Turnkey unit.
- Automatic start/stop feature for water as well as chemical and disinfectant solutions.
- Built-in pressure indicator that warns when the supply water pressure is too low.
- Two different pressure alternatives, 20 or 40 bar.

Features	Benefits	Facts
Increases the pressure on outgoing water	Better cleaning energy on surfaces	Good hygienic result
Flexible in flow	Easy to work with	Reduced water consumption
High dosing accuracy	Optimized chemical consumption	Low chemical costs
Dependable in service	Few break-downs	Low maintenance costs
All-in-One system	Centralized water, chemicals, disinfectant	Low investment

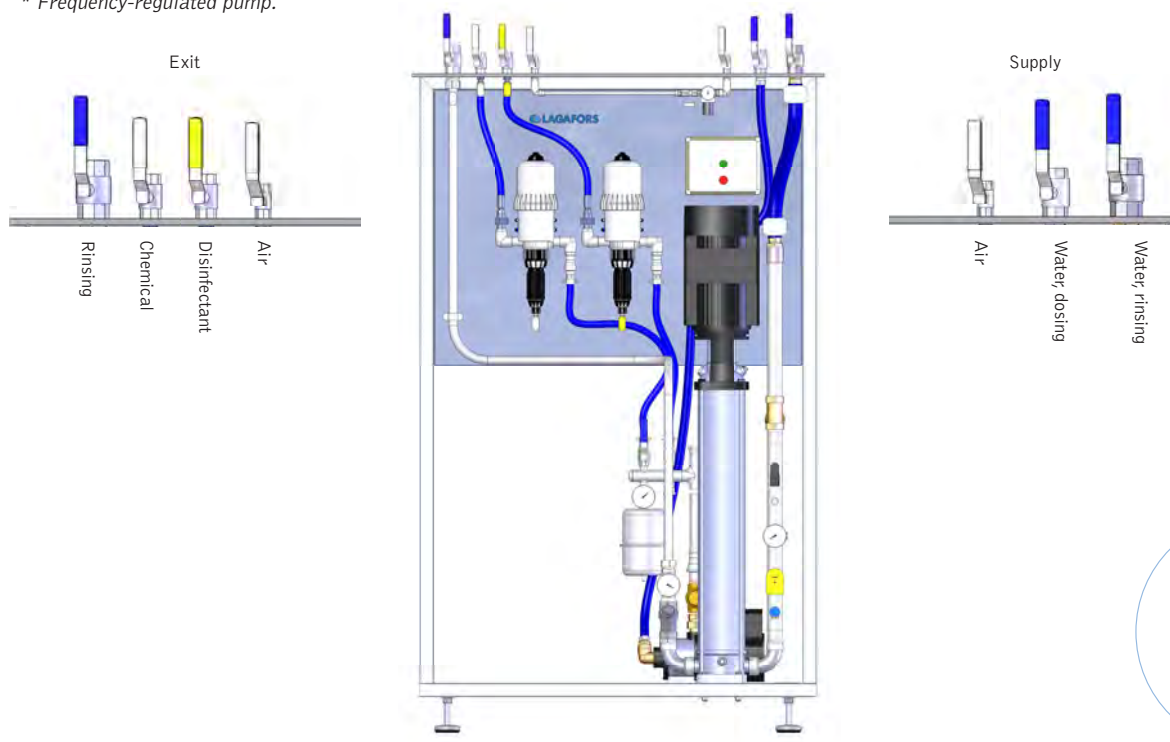
Technical information Lagafors® Central Combi Unit CCU

Model	2090 S	2090 D	20150 S *	20150 D *	4070 S *	4070 D *
Exit pressure, water	20-25 bar				35-40 bar	35-40 bar
Water consumption	0-90 lit/min	0-90 lit/min	0-150 lit/min	0-150 lit/min	0-70 lit/min	0-70 lit/min
Flow capacity, 30/lit/avv (8 US gal)	120 lit/min	120 lit/min	165 lit/min	165 lit/min	90 lit/min	90 lit/min
Capacity, rinsing (30 lit/user)	1-3 users	1-3 users	1-5 users	1-5 users	-	-
Capacity, rinsing (23 lit/user)	-	-	-	-	1-3 users	1-3 users
Exit pressure, chemical solution	6 bar					
Capacity, chemical solution	1-3 users					
Capacity, disinfectant solution	-	1-3 users	-	1-3 users	-	1-3 users
Surrounding temperature	5-30 °C					
Supply connections (Internal thread)						
Supply water, rinsing	ISO-G 1"					
Supply water flow	150 lit/min	150 lit/min	180 lit/min	180 lit/min	120 lit/min	120 lit/min
Supply water pressure	3-8 bar					
Water temperature, max	70 °C					
Supply water, dosing	ISO-G 3/4"					
Supply water flow	50 lit/min					
Supply water pressure	3-5 bar					
Water temperature, max	30 °C					
Air pressure (6-8 bar / 87-116 psi)	ISO-G 3/8"					
Exit connections (Internal thread)						
Water to satellite	ISO-G 1"					
Chemical solution to satellite	1 x ISO-G 1/2"	2 x ISO-G 1/2"	1 x ISO-G 1/2"	2 x ISO-G 1/2"	1 x ISO-G 1/2"	2 x ISO-G 1/2"
Air to satellite	ISO-G 3/8"					
Electric supply						
Voltage	3 x 400 V+N+PE / 50 Hz (other specifications on request)					
Current	13,3 A	13,3 A	18,9 A			
Power	4,55 kW	4,55 kW	8,05 kW			
Dimensions						
Dimensions WxDxH	1200 x 480 x 1920 mm					
Weight, appr.	155 kg	160 kg	160 kg	165 kg	165 kg	170 kg

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

Protective cover is optional.

* Frequency-regulated pump.



SATELLITE STATION - VMS



Lagafors's Variable Media Satellite, VMS, is a hygienically designed satellite station. It can be used together with any of Lagafors's water pump centres and VCC chemical systems for chemical dosage. The VMS is made entirely of stainless steel. It is easy to operate with an integrated colour coding for ball valves and nozzles. All media settings are fixed, no operator adjustments are needed. Up to three different media, normally chemicals, disinfectant and water, can be distributed through the VMS. The VMS is user-friendly, easy to maintain and to clean both externally and internally, thanks to the open underside.

The VMS consists of:

- Colour coded ball valves for each media.
- Cabinet in stainless steel with slanting top for improved hygiene.
- Unique mixer unit for foam and disinfectant.
- Quick couplings for change of media.

Features	Benefits	Facts
Easy to fix and connect	Time effective	Lower installation costs
Well thought-out design	Easy to clean	Good from a hygienic perspective
"All-in-one"-principle	Only one hose to operate	Saves time during cleaning
Distributes chemical solutions, no concentrates	No handling of concentrate by the user	Reduced risk in the working environment

Technical information Lagafors® Media Satellite VMS**Connections incoming media (internal thread)**

Water 5-160 bar	ISO-G 3/8"
Waterflow, Max	35 lit/min
Alkaline chemicals 6-8 bar (from VCC/CCU)	ISO-G 3/8"
Disinfectant 6-8 bar (from VCC/CCU)	ISO-G 3/8"
Air 4 bar (from VCC/CCU)	ISO-G 3/8"

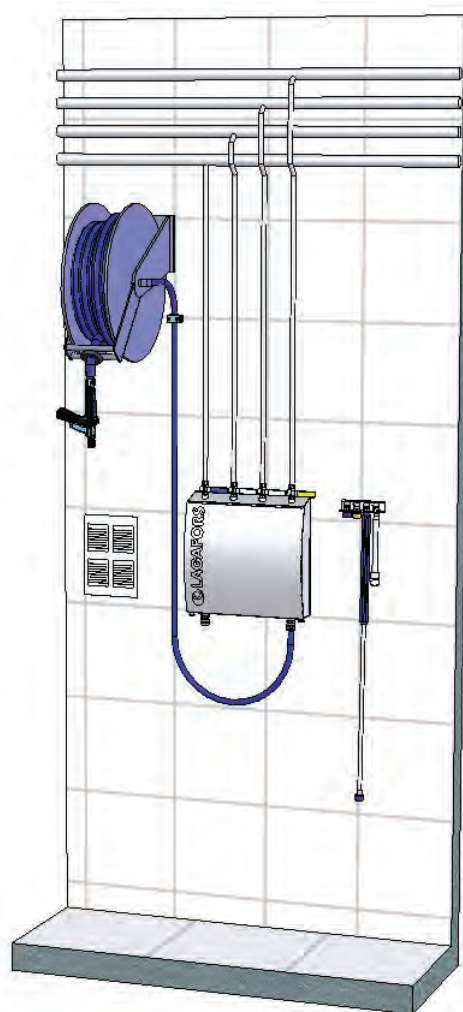
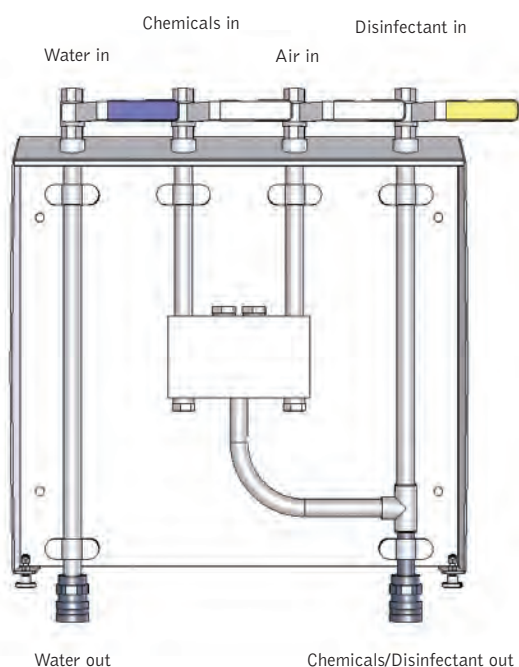
Connections outgoing media

Quick couplings	Easy change between water and chemicals/disinfectant
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Dimensions

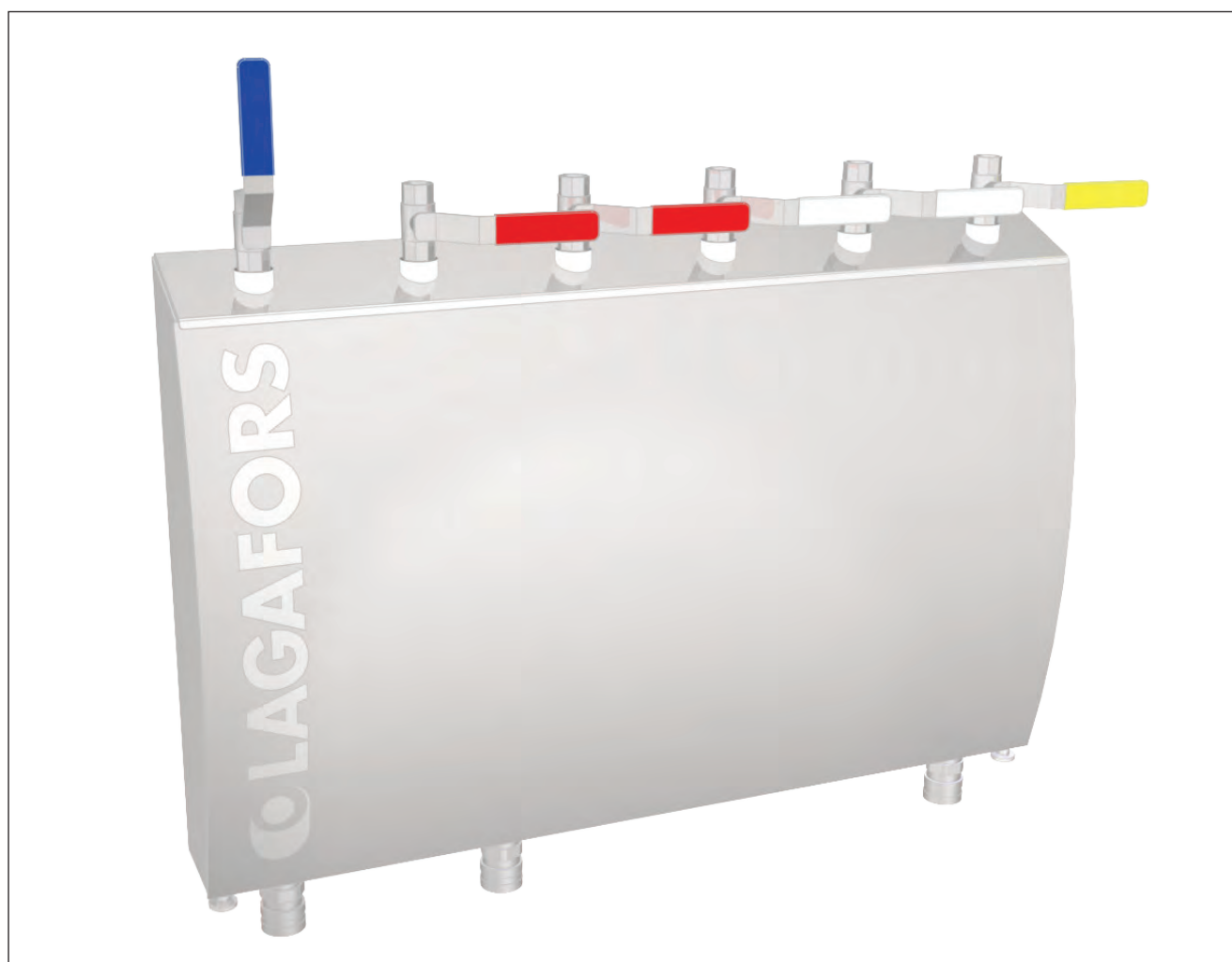
Measurements WxDxH	440 x 112 x 435 mm
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The data is subject to variation and the producer reserves the right to change design specifications without notice.



The hose reel (optional) increases the life cycle of the hose and provides good hygiene.

SATELLITE STATION - VMS-T



Lagafors® Variable Media Satellite, VMS-T, is a hygienically designed satellite station which is to be connected to any Lagafors® water pump centre and the Lagafors® VCC for dosing of chemicals. Developed mainly to satisfy the needs of the meat industry, the great advantage with the VMS-T is that it is a all-in-one unit, which gives the possibility of using up to three different chemical solutions at the same time. E.g. the satellite station manages contemporaneously both alkaline chemicals and acid chemicals in parallel outlets without having to clean the unit when changing from one kind of solution to the other. This option represents a truly revolutionary feature both from a convenience and an operator safety point of view.

The VMS-T is completely made of stainless steel. It is easy to operate with an integrated colour coding for ball valves and nozzles. All media settings are fixed so no operator adjustments are needed. The VMS-T is user-friendly, easy to maintain and to clean both externally and internally, thanks to the open underside.

The VMS-T consists of:

- Colour coded ball valves for each media.
- Cabinet in stainless steel with slanting top for improved hygiene.
- Unique mixer unit for foam and disinfectant.
- Quick couplings for change of media.

Features	Benefits	Facts
Easy to fix and connect	Time effective	Lower installation costs
Well thought out design	Easy to clean	Good from a hygienic perspective
"All-in-one"-principle	Only one hose to operate	Saves time during cleaning
Distributes chemical solutions, no concentrates	No handling of concentrate by the user	Reduced risk in the working environment

Technical information Lagafors® Media Satellite VMS-T**Connections incoming media (Internal thread)**

Water 5-160 bar	ISO-G 3/8"
Alkaline chemicals 6-8 bar (from VCC/CCU)	ISO-G 3/8"
Acidic chemicals 6-8 bar (from VCC/CCU)	ISO-G 3/8"
Disinfectant 6-8 bar (from VCC/CCU)	ISO-G 3/8"
Air 4 bar (from VCC/CCU)	ISO-G 3/8"
Waterflow, Max	35 lit/min

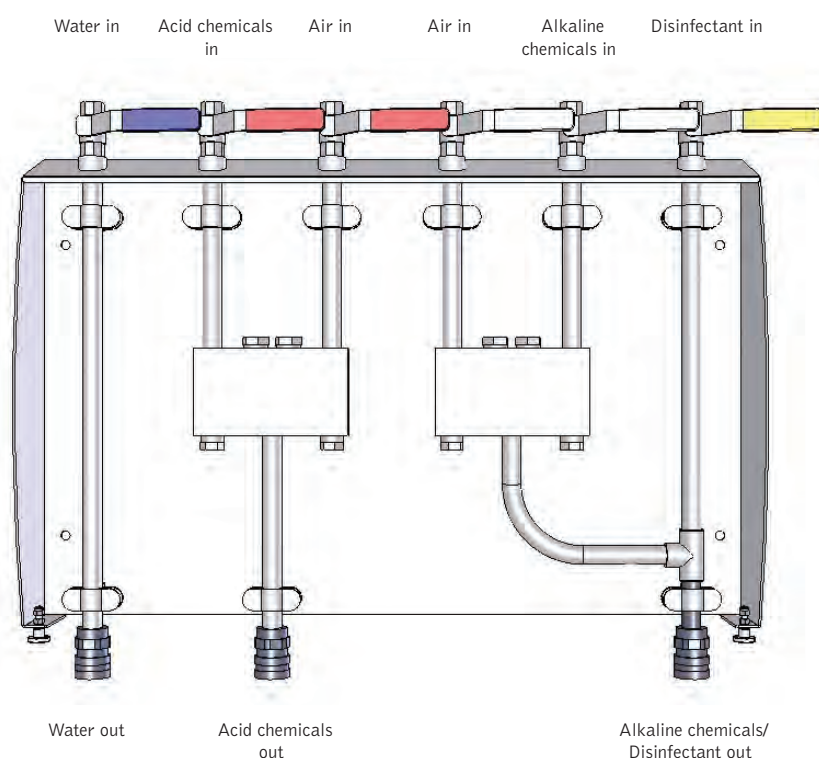
Connections outgoing media

Quick couplings	Easy change between water, acid and chemicals/disinfectant
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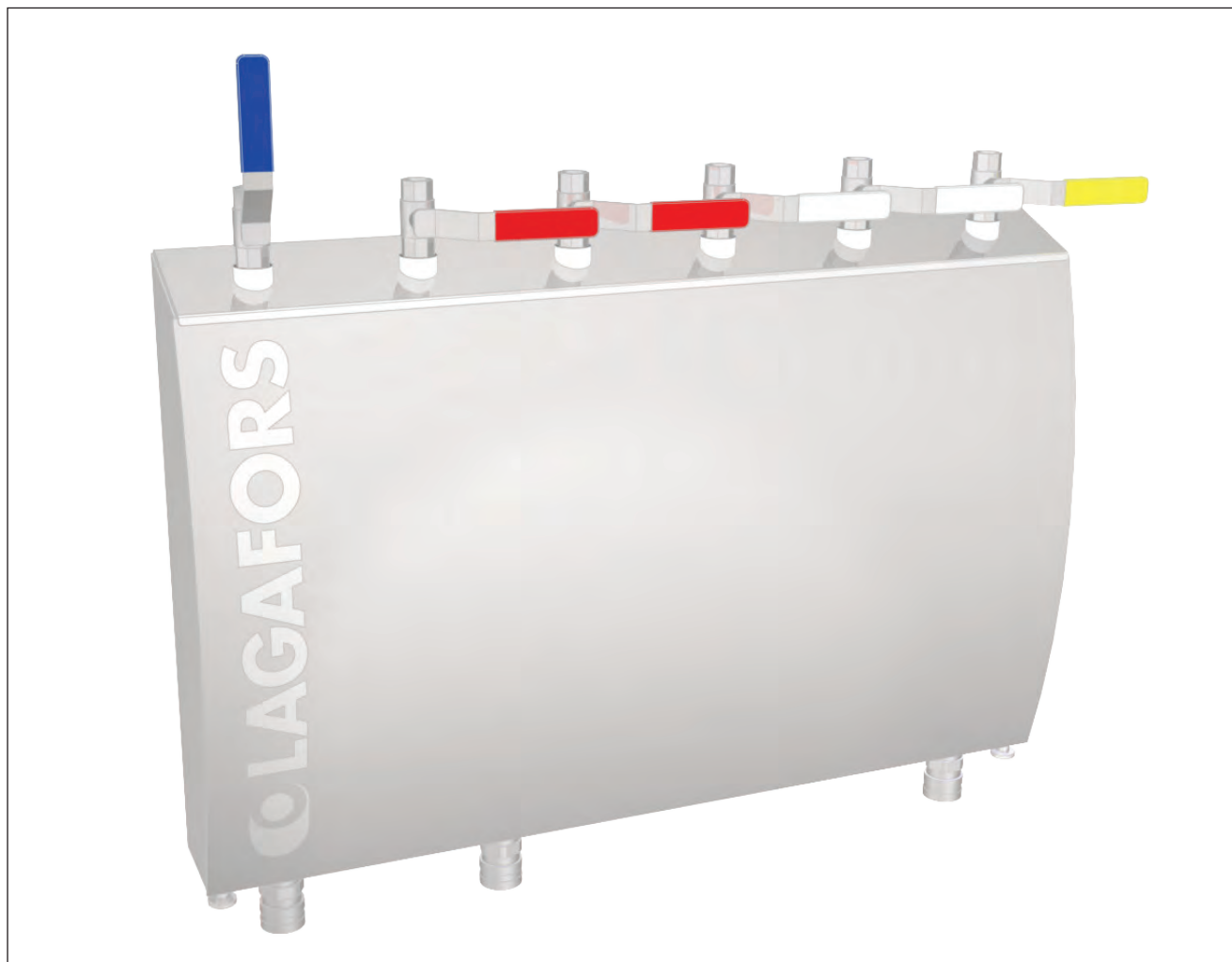
Dimensions

Measurements WxDxH	680 x 112 x 435 mm
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The data is subject to variation and the producer reserves the right to change design specifications without notice.



SATELLITE STATION - VMS-COMBI



The Lagafors® Variable Media Satellite, VMS, is a hygienically designed satellite station, which can be used together with any of Lagafors's water pump centres and VCC chemical systems for chemical dosing. This unit is wall-mounted in the production area and is suitable for water pressures between 5 and 160 bar. The VMS-Combi variant, manages both centrally dosed chemical and disinfectant solutions, and thanks to an integrated injector, an optional chemical solution. This unit is essentially an alternative for customers who want centralized dosing, but also work in an environment where an optional chemical solution (e.g. car shampoo) is needed from time to time. This provides a large degree of freedom, while at the same time maintaining operator safety and centralized dosing.

The VMS-Combi is completely made of stainless steel. It is easy to operate with an integrated colour coding for ball valves and nozzles. All media settings are fixed so no operator adjustments are needed. The VMS-Combi is user-friendly, easy to maintain and to clean both externally and internally, thanks to the open underside.

The VMS-Combi consists of:

- Colour coded ball valves for each media.
- Cabinet in stainless steel with slanting top for improved hygiene.
- A unique concept consisting of a mixer unit for central dosing of chemical and disinfectant solutions, as well as an injector for an optional chemical solution.
- Quick couplings for change of media.

Features	Benefits	Facts
Easy to fix and connect	Time effective	Lower installation costs
Well thought out design	Easy to clean	Good from a hygienic perspective
"All-in-one"-principle	Only one hose to operate	Saves time during cleaning
Injector for optional chemical solution	Flexible	Meets all requirements

Technical information Lagafors® Media Satellite VMS-Combi**Connections incoming media (internal thread)**

Water 5-160 bar	ISO-G 3/8"
Alkaline chemicals 6-8 bar (from VCC/CCU)	ISO-G 3/8"
Disinfectant 6-8 bar (from VCC/CCU)	ISO-G 3/8"
Air 4 bar (from VCC/CCU)	ISO-G 3/8"
Waterflow, Max	35 lit/min

Connections outgoing media

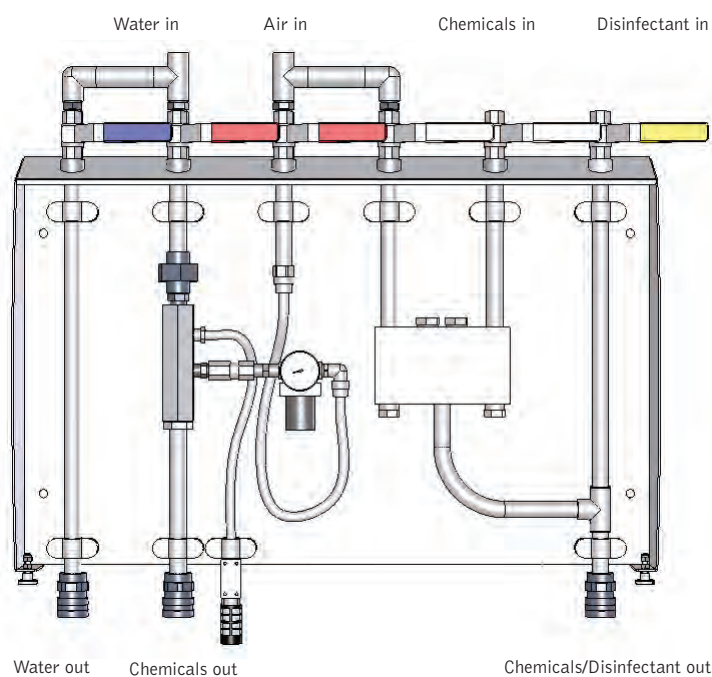
Quick couplings	Easy change between water, acid and chemicals/disinfectant
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Dimensions

Measurements WxDxH	680 x 112 x 435 mm
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The data is subject to variation and the producer reserves the right to change design specifications without notice.

- Factory set values (approx. 4%) may need adjustments to local conditions e.g. water pressure, chemical viscosity etc. Colour-coded dosage nozzles are included with the unit.
- Incoming water pressure and dosing affects the foam quality, use a hose min. 1/2" with a maximum length of 20 metres.







LOGTRACE SYSTEM - LTS



Lagafors'® new logging system, LogTrace System, was developed to help our customers manage their cleaning processes, ensure traceability, provide a system of metrics for critical parameters, including alarm features, as well as documentation. This product is comprised of logging pipes equipped with meters and sensors, as well as a data-gathering unit and wireless internet connection. Using a secure login via internet, the customer can view the status and history for one or more systems. Automatic alarm thresholds can be set for critical parameters, for example chemical concentration and a text message (SMS) is sent to the person responsible when the threshold value is passed. This makes for an active system enabling actions to be taken that ensure optimal hygienic results. Being able to measure running time is a process management tool that has proven to be much appreciated.

System features:

- Logging
- Traceability
- Measurability
- Documentation
- Alarms for various parameters
- Consumption reports
- Cost reports

Features	Benefits	Facts
Logging of all parameters for all media	Collection, optimization and comparative indexing	Actual values compared to pre-set values, connected to alarm features and process parameters
Traceability	All collected data are saved for future reference	For internal or external process monitoring
Alarm feature	Ability to Immediately correct settings for cleaning process, either on-site or via mobile phone	Ability to start or postpone production, depending on action
Measurability	Objective assessment of qualitative objectives	Benchmarking and Management by objectives
Data collection/presentation	Tool for process management	Optimizes critical parameters and enables Management by objectives

Technical information Lagafors® Log Trace System LTS	
Model	LTS
Media, amount	1-5 different (water / chemical)
Connections (internal thread)	
Chemical	ISO-G 1"
Water < 150 lit / min	ISO-G 1 1/4"
Water > 600 lit / min	ISO-G 2"
Electric supply	
Voltage	230 V

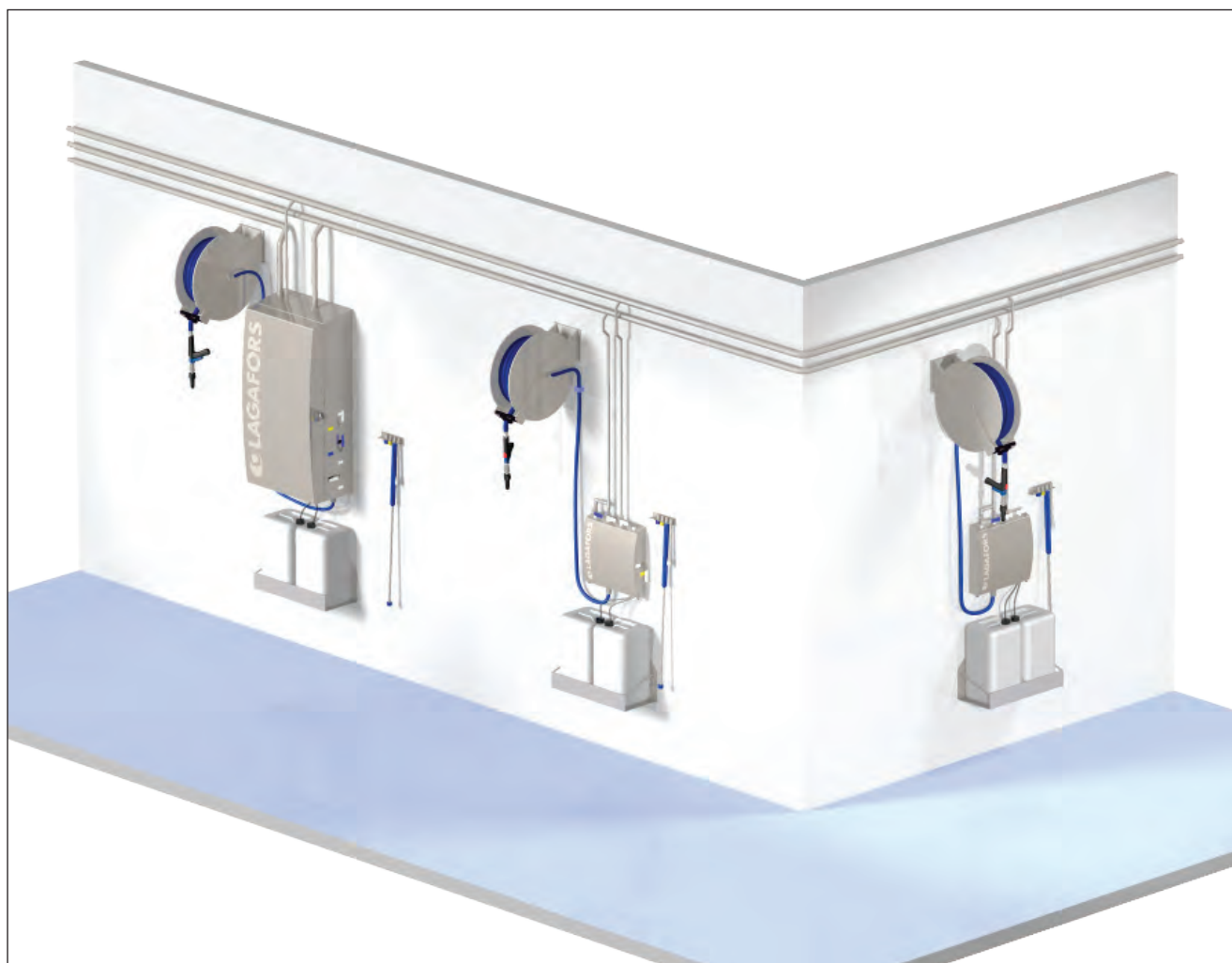
The data is subject to variation and the producer reserves the right to change design specifications without notice.

Other requirements:

- The unit (antenna) must be positioned in an area with GSM network coverage. 15 meter (50 ft) antenna wire included.
- Conductive measurability is a requirement for all chemical solutions that are measured.



DECENTRALIZED CLEANING SYSTEM - DCS



The new Lagafors® 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 Lagafors DCS is suitable for installations of all sizes, but when using larger systems (>5 satellites), you should also consider installing a Lagafors CCS, Central 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, 0-150 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 10/20/40 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.

Pages 32-37



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).

Page 38



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 150 bar. 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.

Page 58



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.

Page 57

LOW PRESSURE CENTRE - LWP 10 CB



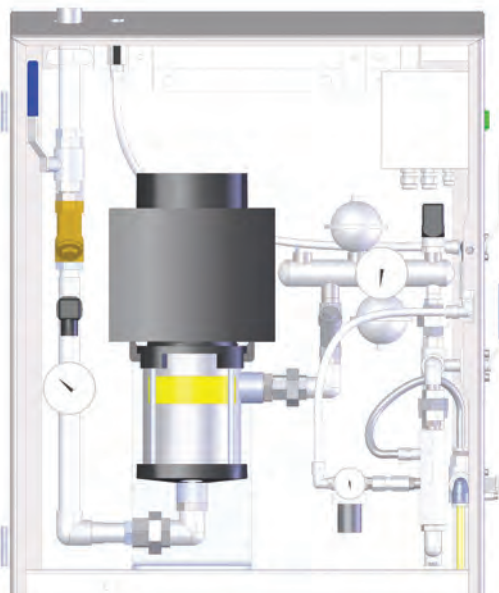
The Lagafors® LWP 10 CB low-pressure centre (Low Water Pressure, Combi Booster) is designed for cleaning with pressurized water as well as chemical and disinfectant solutions. This unit has a hygienic design, is intended for placement in a production area. The Lagafors® LWP is especially suitable for cleaning applications in hotel, restaurant, large-scale kitchens and smaller food processing industry, for example dairies, breweries, fishing industry, prepared food and other places where a high level of hygiene is required.

- Working pressure 10 bar.
- Delivered with a hygienically designed cabinet.
- Unit is wall-mounted.
- Connection of 1-2 satellite stations is possible.

Features	Benefits	Facts
Increases the pressure on outgoing media	Better cleaning energy on surfaces	10 bar
Supplies water as well as chemical and disinfectant solution	All-in-One concept	Flexible
Hygienic design	Enables placement in production area	Easy to clean

Technical information Lagafors® Low Pressure Centre LWP 10 CB	
Model	LWP 1020 CB
Outgoing water pressure	10 bar
Water consumption	0-20 llt/min
Flow capacity, max	30 lit/min
Capacity (20lit/user)	1 user
Surrounding temperature	5-25 °C
Relative air humidity	95%
Connections (internal thread)	
Water incoming	ISO-G 3/4"
Water supply, flow	30 lit/min
Water supply, pressure	3-6 bar
Water temperature, max	60 °C
Air, incoming	ISO-G 1/4"
Air, pressure	6-8 bar
Air, flow	100 lit/min
Electricity	
Voltage	1 x 200-240 V+N+PE / 50/60 Hz (other specifications on request)
Current	8,2 A
Power	1,1 kW
Dimensions	
Measurements WxDxH	640 x 280 x 750 mm
Weight, approx.	50 kg

The data is subject to variation and the producer reserves the right to change design specifications without notice.
 - Alarm feature for low supply water pressure is standard.



Lagafors® LWP 1020 CB

LOW PRESSURE CENTRE - LWP 20 CB



The Lagafor® LWP 20 CB low-pressure centre (Low Water Pressure, Combi Booster) is designed for cleaning with pressurized water as well as chemical and disinfectant solutions. This unit has a hygienic design, is intended for placement in a production area and can be connected to a number of Lagafor® satellite stations. The Lagafor® LWP is especially suitable for cleaning applications in the food processing industry, for example dairies, breweries, fishing industry, prepared food, large-scale kitchens and other places where a high level of hygiene is required.

- Working pressure 20-25 bar.
- Delivered with a hygienically designed cabinet.
- Unit is wall-mounted.

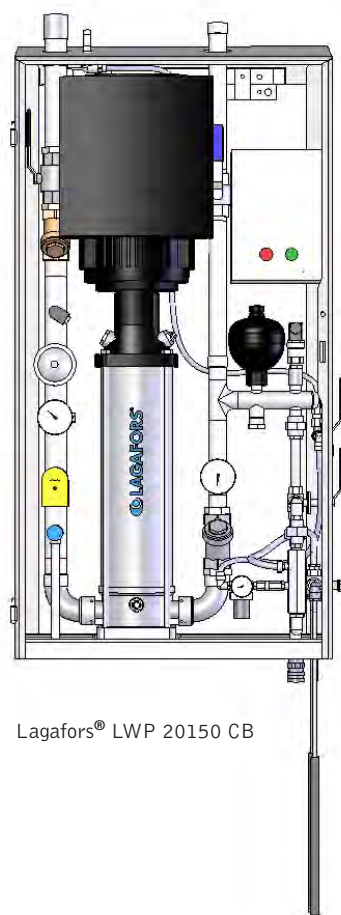
Features	Benefits	Facts
Increases the pressure on outgoing media	Better cleaning energy on surfaces	From 3-8 bar up to 25 bar
Flexibility in pressure and flow	Multiple options	20-25 bar and up to 150 lit/min
Supplies water as well as chemical and disinfectant solution	All-in-One concept	Flexible
Hygienic design	Enables placement in production area	Easy to clean

Technical information Lagafors® Low Pressure Centre LWP 20 CB			
Model	LWP 2030 CB	LWP 2090 CB*	LWP 20150 CB*
Outgoing water pressure	20-25 bar		
Water consumption	0-30 lit/min	0-90 lit/min	0-150 lit/min
Flow capacity, max	50 lit/min	100 lit/min	165 lit/min
Capacity (30lit/user)	1-2 users	3 users	5 users
Surrounding temperature	5-25 °C		
Relative air humidity	95%		
Connections (internal thread)			
Water incoming	ISO-G 1 1/4"		
Water supply, flow	70 lit/min	150 lit/min	210 lit/min
Water supply, pressure	3-8 bar		
Water temperature, max	60 °C		
Water outgoing	ISO-G 1"		
Air, incoming	ISO-G 1/4"		
Air, pressure	6-8 bar		
Air, flow	150 lit/min		
Electricity			
Voltage	3 x 400 V+N+PE / 50 Hz (other specifications on request)		
Current	4,5 A	9 A	14,6 A
Power	2,2 kW	4 kW	7,5 kW
Dimensions			
Measurements WxDxH	640 x 380 x 1290 mm		
Weight, approx.	125 kg	145 kg	175 kg

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

- Alarm feature for low supply water pressure is standard.

*Frequency-regulated pumps.



Lagafors® LWP 20150 CB

LOW PRESSURE CENTRE - LWP 40 CB



The Lagafor® LWP 40 CB low-pressure centre (Low Water Pressure, Combi Booster), is designed for cleaning with pressurized water and it is to be connected to a number of Lagafor® Variable Media Satellites (VMS). Lagafor® LWP is especially suitable for cleaning applications in the food processing industry, for example slaughterhouses, meat processing, dairies, breweries, fishing industry, prepared food, large-scale kitchens and other places where a high level of hygiene is required.

- Working pressure 35-40 bar.
- Delivered with or without cabinet.
- Available for wall or floor installation.

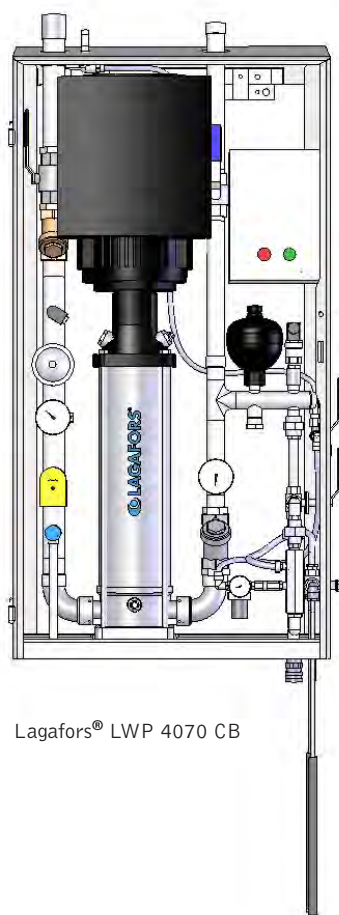
Features	Benefits	Facts
Increases the pressure on outgoing media	Better cleaning energy on surfaces	From 3-8 bar up to 40 bar
Flexibility in pressure and flow	Multiple options	35-40 bar and up to 90 lit/min
Constant pressure on outgoing media	Ergonomical and safe for the user	Insignificant pressure variations
Vertical multistage centrifugal pump	Reliable and robust pump model	Low maintenance costs
Frequency-controlled pump	Optimal energy consumption	Low operating costs

Technical information Lagafors® Low Pressure Centre LWP 40 CB		
Model	LWP 4025 CB	LWP 4070 CB
Outgoing water pressure	35-40 bar	
Water consumption	0-25 lit/min	0-70 lit/min
Flow capacity, max	50 lit/min	90 lit/min
Capacity (30lit/user)	1-2 users	3-4 users
Surrounding temperature	5-25 °C	
Relative air humidity	95%	
Connections (internal thread)		
Water incoming	ISO-G 1 1/4"	
Water supply, flow	70 lit/min	120 lit/min
Water supply, pressure	3-8 bar	
Water temperature, max	60 °C	
Water outgoing	ISO-G 1"	
Air, incoming	ISO-G 1/4"	
Air, pressure	6-8 bar	
Air, flow	150 lit/min	
Electricity		
Voltage	3 x 400 V+N+PE / 50 Hz (other specifications on request)	
Current	9,4 A	14,6 A
Power	4,6 kW	7,5 kW
Dimensions		
Measurements WxDxH	640 x 380 x 1290 mm	
Weight, approx.	100 kg	110 kg

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

- Frequency-regulated pumps.

- Alarm feature for low supply water pressure is standard.



Lagafors® LWP 4070 CB

SATELLITE STATION - VMS-DC / VMS-DCT



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).

The VMS-DC consists of:

- Ball valves for water, chemicals and air.
- Suction hoses for chemicals and disinfectant.
- Chemical/disinfectant injector.
- Removable stainless steel cabinet for easy maintenance.

Features	Benefits	Facts
Stainless steel construction	Hygienic and robust material	Suitable for food processing facilities and restaurants
Suction hoses	Easy to change between different chemicals	Time saving
Easy to install and connect	Time effective	Lower installation costs
Few parts	Time and cost efficient service	Reduced maintenance costs

Technical information Lagafors® Variable Media Satellite VMS-DC/VMS-DCT**Connections incoming water (Internal thread)**

Water pressure	5-10 bar**	15-25 bar	35-45 bar	60-100 bar	100-160 bar
Dimension	ISO-G 3/8"				
Flow, Max	35 lit/min				

Connections incoming air (Internal thread)

Air pressure	6-8 bar				
Flow, min	50 lit/min				
Dimension	ISO-G 3/8"				

Dosage

Chemicals*	Ca. 5-7%	Ca. 5%
Disinfectant*	Ca. 1.5%	

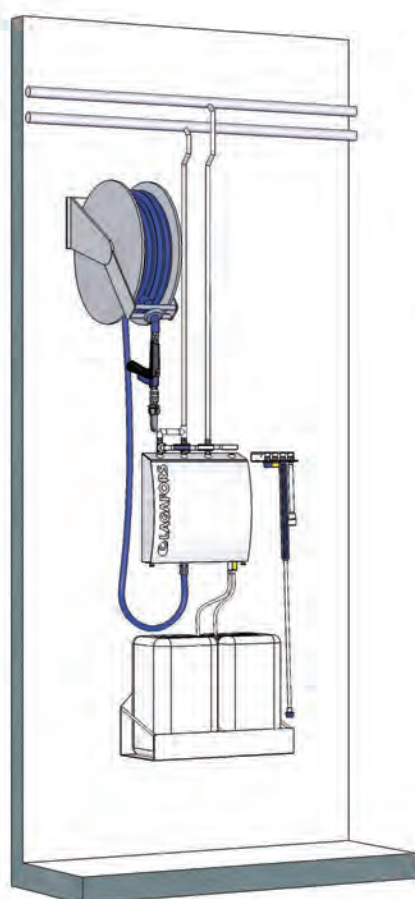
Dimensions

Measurements WxDxH	440 x 112 x 435 mm
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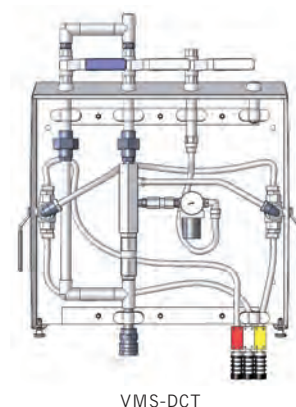
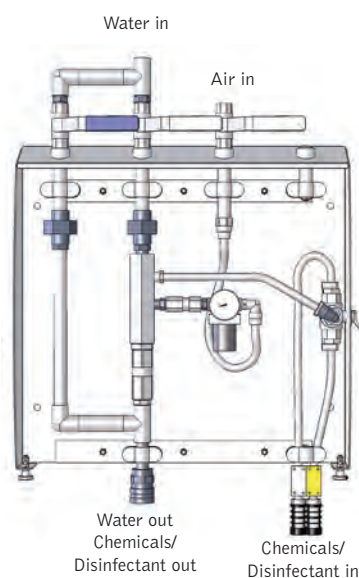
The data is subject to variation and the producer reserves the right to change design specifications without notice.

* Factory set values may need adjustments to local conditions e.g. water pressure, chemical viscosity etc. Colour coded nozzles are supplied to facilitate this process.

** Incoming water pressure and dosing affects the foam quality, use a hose min. 1/2" with a maximum length of 20 metres.



Hose reel and canister holder are optional.
The hose reel increases the life cycle of the hose and provides good hygiene.



VMS-DCT

LOW PRESSURE INJECTOR - CDE



The Lagafors® Low Pressure Injector, or CDE (Chemical dosing equipment), is a functional, low-cost unit for flushing with water and application of foam/chemical solutions. The CDE unit is wall-mounted in the production area/kitchen and is suitable for water pressures from 3-8 bar. The operator can easily shift between different media with one easy maneuver. Concentrated chemicals are extracted from containers placed in the satellite station's immediate vicinity. The CDE unit is equipped with a pressurized air connection. This unit was designed for areas where good hygiene is required, but the use of pressurized water isn't.

Complete CDE unit consists of:

- Stainless steel chemical solution injector.
- Three-way valve for choice of water or chemical solution.
- Hose rack.
- 15 m hose and foam lance.

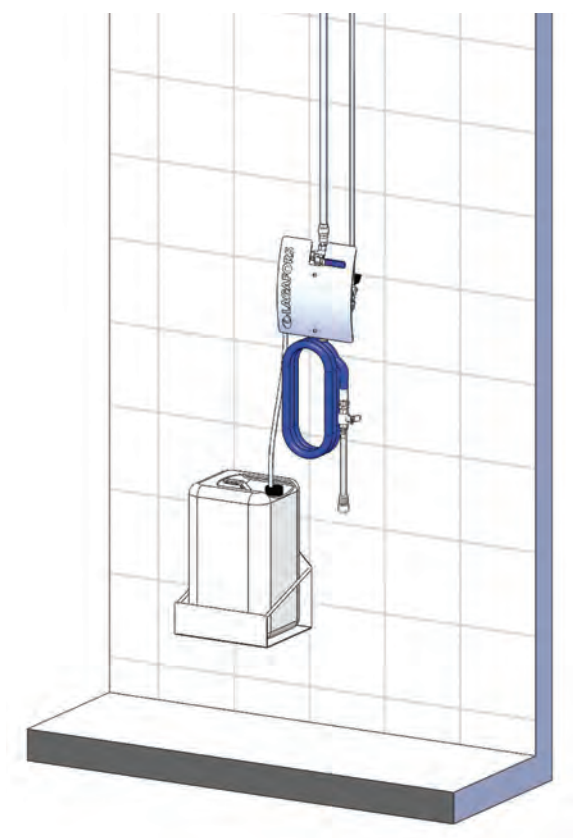
Features	Benefits	Facts
Simple functionality	Low cost	Financial savings
All-in-One	Chemical solution and water in one unit	Time-saving
Easy to mount and connect	Time-efficient	Low installation cost
Small number of parts	Time and cost-efficient service	Lower maintenance costs

Technical information Lagafors® Low Pressure Injector CDE		
Model	CDE	CDE-D
Connections incoming water (internal thread)		
Water pressure	3-8 bar	
Dimension	ISO-G 1/2"	
Connections incoming air (internal thread)		
Air pressure	6-8 bar	
Flow, min	50 lit/min	
Dimension	ISO-G 1/4"	
Dosage		
Chemicals*	ca 4-6%	
Disinfectant*		ca 1-2%
Dimensions		
Measurements WxHxD	260 x 375 x 110 mm	

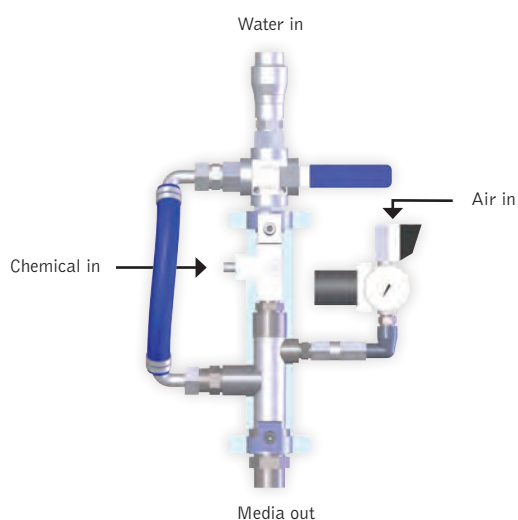
The data is subject to variation and the producer reserves the right to change design specifications without notice.

* Factory-set values may need to be adjusted to local conditions, for example water pressure, chemical solution viscosity, etc.

- Foam quality is affected by supply water pressure and dosing. Use a flush hose with a minimum diameter of 3/4" and max length of 20 metres (65 ft).



Sample installation. Container holder is optional.
We recommend using a springloaded hose reel,
as it extends the life span of the hose and
provides better hygiene.



LOW WATER PRESSURE MOBILE - LWP-M



Lagafors® Low Water Pressure Mobile, LWP-M 2030/4025, is a complete mobile cleaning equipment for flushing with pressurised water and application of chemical foam and disinfectant. The LWP-M is built on a stainless steel frame with six wheels for easy transportation. The unit consists of a low pressure pump, a compressor for pressurised air and a satellite station with an injector and suction hoses for chemicals. Two 25 litres chemical containers can be placed on the trolley which also provides holders for hose and nozzles. LWP-M has a hygienically designed cabinet made in stainless steel that can easily be opened for service and maintenance.

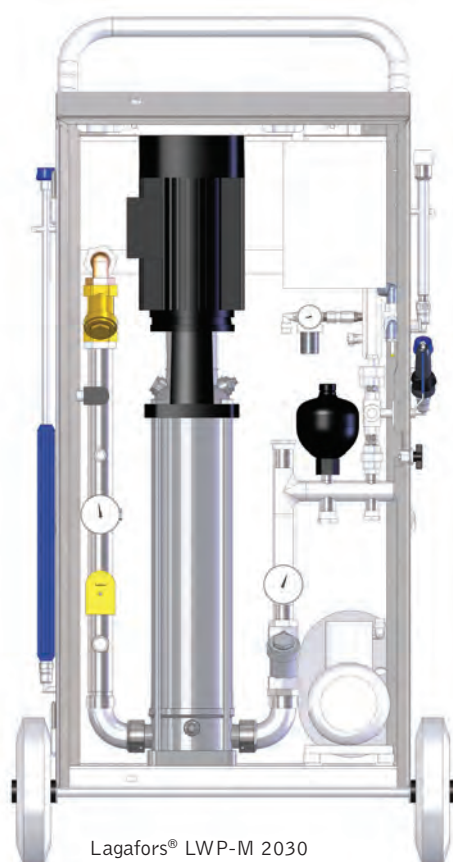
The LWP-M is especially appropriate for cleaning applications in food processing, e.g. in slaughterhouses, meat processing, dairies, breweries, fish industries, prepared food industries, industrial kitchens and other places where a high level of hygiene is required.

- Working pressure 20 bar or 40 bar.
- Mobile unit with a smooth trolley for easy transportation.
- Easy to install; simply connect water and electricity.
- 20 metres hose, spray gun and nozzles for rinse, foam and disinfection are included.

Features	Benefits	Facts
Pressure booster pump	Better cleaning energy on surfaces	From 3-8 bar up to 20-40 bar
Mobile unit	Suitable for cleaning in smaller production facilities	Lower investment than a central system
Compact "all-in-one"-unit	Flexible	Possible to use different chemicals

Technical information Lagafors® Low Water Pressure Mobile LWP-M		
Model	LWP-M 2030	LWP-M 4025
Outgoing water pressure	20-25 bar	35-40 bar
Water consumption	0-30 lit/min	0-25 lit/min
Capacity	1 user	
Surrounding temperature	5-25 °C	
Relative air humidity	95%	
Water Connections		
Water incoming	Quick coupling	
Water supply, flow	> 50 lit/min	
Water supply, pressure	3-8 bar	
Water temperature, max	60 °C	
Water outgoing	1/2" Hose, 20 metres	
Electricity		
Voltage	3 x 400 V+N+PE / 50 Hz (other specifications on request)	
Current	4,5 A	9,4 A
Power	2,2 kW	4,6 kW
Dimensions		
Measurements	770 x 1200 x 1250 mm	
Weight	140 kg	160 kg

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



Lagafors® LWP-M 2030

Accessories that are included



Spray gun ST2725,
hose 1/2", 20 metres.



Nozzles for rinsing (blue), foam
application (white), disinfection
(yellow) and rinse lance (blue).

MOBILE FOAM UNIT - MFU 75



The mobile foam unit MFU 75 from Lagafors® is used for the application of chemical and disinfectant solutions in powder or liquid format. The dosing is done manually directly into the tank, only pressurized air must then be added. The whole unit is made of stainless material and is easy to move thanks to the smooth trolley function. The unit is especially suitable for the cleaning of smaller areas, alternatively when extra cleaning force is needed on one particular spot.

The MFU 75 can be used for cleaning applications in e.g. slaughterhouses, meat processing industries, dairies, breweries, fish industries and other places where a high level of hygiene is required.

The delivery includes:

- 20 metre hose (66 ft) with shut-off valve.
- Lances for application of foam or liquid.

Features	Benefits	Facts
Applies a chemical solution in any format to the surface	Effective cleaning	Hygienic result
Construction made of stainless steel	Robust material	Long life time
Mobile unit mounted on a trolley	Easy to operate	Flexible

Technical information Lagafors® Mobile Foam Unit	
Model	MFU 75
Pressure, max	9 bar
Flow	6-8 lit/min
Temperature, max	40°C
Tank volume	75 lit
Connections (Internal thread)	
Air, incoming	ISO 3/8"
Air, pressure	6-8 bar
Air, flow	min 100 lit/min
Dimensions	
Measurements WxDxH	650 x 550 x 1100 mm
Weight	50 kg

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



AUTOMATIC CLEANING SYSTEM - ACS



The Lagafors® Automatic Cleaning System, ACS, consists of a controller unit and valve units for water, chemical and disinfectant solutions. The system is designed for automatic cleaning of all types of conveyor belts, elevator belts etc. The ACS unit is module-based and can control the cleaning of 5-30 different objects. The design is based on Lagafors's well-known VMS satellite station series, and from a hygienic point of view the unit has been adapted to the food-processing industry. The ACS system is ready to be connected to any Lagafors pressurized water unit as well as the VCC dosaging central for chemical and disinfectant solutions. The unit is user-friendly, as well as easy to use and maintain. The system gives the customer consistent cleaning results, which means better hygiene and time-savings, as well as reduced water, chemical and disinfectant consumption. The ACS system can also be connected to and control your Lagafors® stationary flush ramps, SFR (on page 48).

The ACS unit is comprised of the following:

- Stainless steel controller cabinet with a PLC and controller display.
- Stainless steel valve cabinet with solenoid valves to regulate the water flow.
- Stainless steel valve cabinet with solenoid valves to regulate chemical and disinfectant solutions.
- Stainless steel valve cabinet (Combi) with solenoid valves to regulate water, chemical and disinfectant solutions.

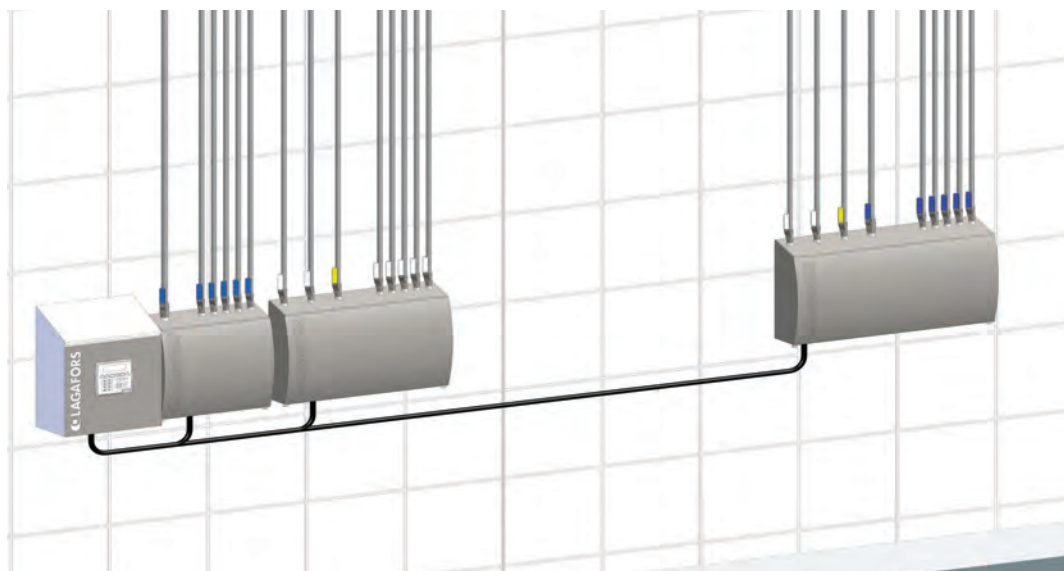
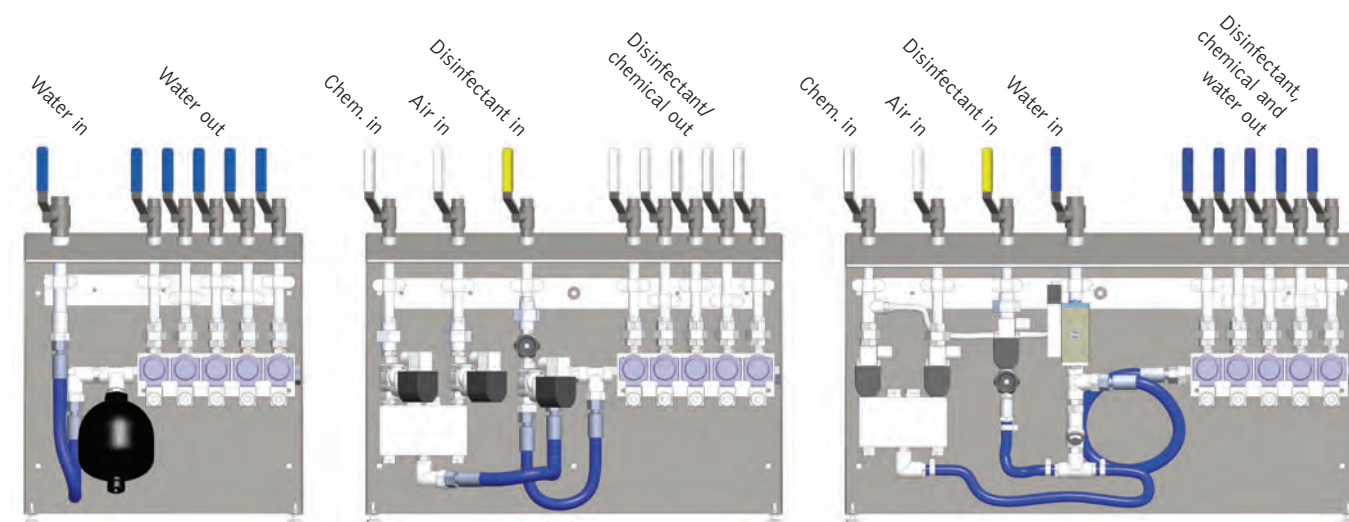
Features	Benefits	Facts
Easy to mount and connect	Time-efficient	Low installation cost
Intelligent, hygienic design	Easy to clean	Excellent hygienic aspects
"All-in-One" principle	Rinses, foam cleans, disinfects	Excellent and consistent cleaning results
Time optimization per belt	Saving of time	Lower material consumption
"Start and go" principle	Minimal need of handling	Large work savings

Technical information Lagafors® Automatic Cleaning System ACS				
Model	ACS Controller Cabinet	ACS Water	ACS Chemical/Disinfectant	ACS Combi
Supply connections (internal thread)				
Electric rating	230 V			
Water, pressure		20-100 bar		20-100 bar
Water, flow		10-50 lit/min		10-50 lit/min
Water, dimensions		ISO-G 1/2"		ISO-G 1/2"
Chemical solution, pressure			6-8 bar	6-8 bar
Chemical solution, flow			6-15 lit/min	6-15 lit/min
Chemical solution, dimensions			ISO 3/8"	ISO 3/8"
Disinfectant solution, pressure			6-8 bar	6-8 bar
Disinfectant solution, flow			6-15 lit/min	6-15 lit/min
Disinfectant solution, dimensions			ISO 3/8"	ISO 3/8"
Air, pressure			5-8 bar	5-8 bar
Air, flow			50-200 lit/min	20-100 lit/min
Air, dimensions			ISO 3/8"	ISO 3/8"
Exit connections (internal thread)				
Dimensions		5 x ISO 3/8"		

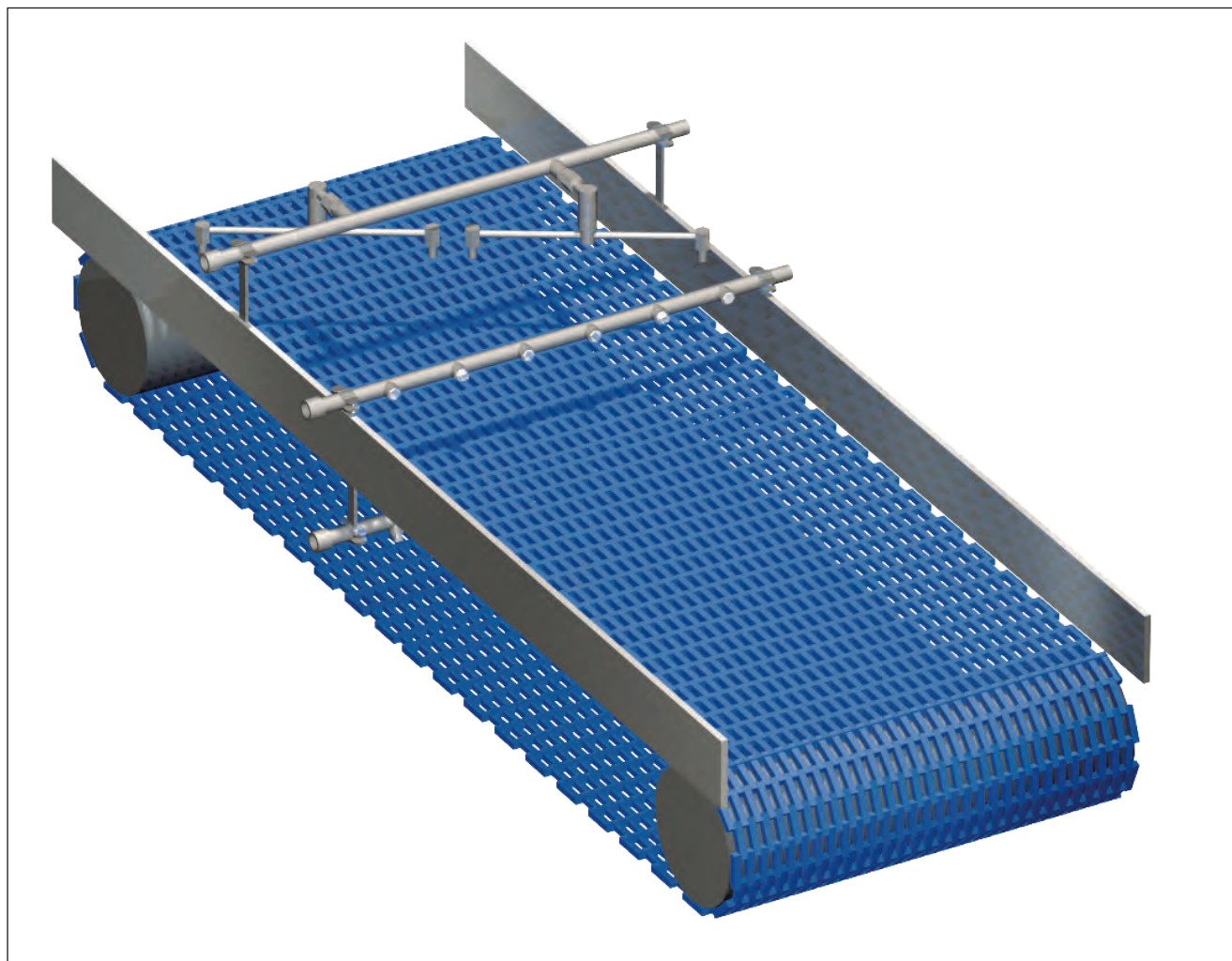
The data is subject to variation and the producer reserves the right to change design specifications without notice.

Recommendations:

- We recommend a maximum length of 30 metres between the valve station's chemical/disinfectant connections and the object to be cleaned.
- A rotating ramp will further increase the cleaning effect and water savings. Please see the separate product sheet.
- Electrical connections between the units are not included. A complete schematic connection diagram is included.
- Pipe connections between the units are not included.



STATIONARY FLUSH RAMPS - SFR



Lagafors® stationary flush ramps, SFR, were developed for effective cleaning of conveyor belts and other conveyor systems in the food processing industry. Can be supplied with media from a satellite station using a regular hose or, which we recommend, using a pipe from a Lagafors® Automatic Cleaning System, ACS. Please see separate product sheet. The product series is divided into two main groups: Fixed and rotating ramps.

Rotating ramps for flushing increase the cleaning effectiveness and reduce water consumption. Fixed ramps can be used anywhere, but are especially suitable for tight spots (e.g. the inside of a conveyor belt). Fixed ramps can also be used to apply chemical and disinfectant foam solutions.

- Fixed positions for water as well as chemical and disinfectant solutions.
- Rotating ramps for increased cleaning effectiveness and reduced water consumption.
- Available in all sizes between 200 mm and 800 mm (larger sizes can also be supplied).

Features	Benefits	Facts
Conveyor flushing (stationary, rotating)	100% coverage	Maximize hygienic results
Conveyor flushing (stationary, rotating)	Reduced work effort	Lower costs
Fixed flush ramp	Space-efficient	Suitable for tight spots
Rotating flush ramp	Increased cleaning effectiveness	Lower water consumption

Technical information Lagafors® Stationary Flush Ramps SFR			
Model	Fixed flush ramp, water	Rotating flush ramp, water	Fixed foam ramp
Connections (internal thread)			
Supply media	1/2"		
Dimensions			
Pipes	21 mm		
Angle of dispersal			
Nozzles/distance	65° / C = 80-95 mm (recommended)	15° / B = 50-100 mm	40° **
Nozzles/distance	80° / C = 65-80 mm		

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

Legend:

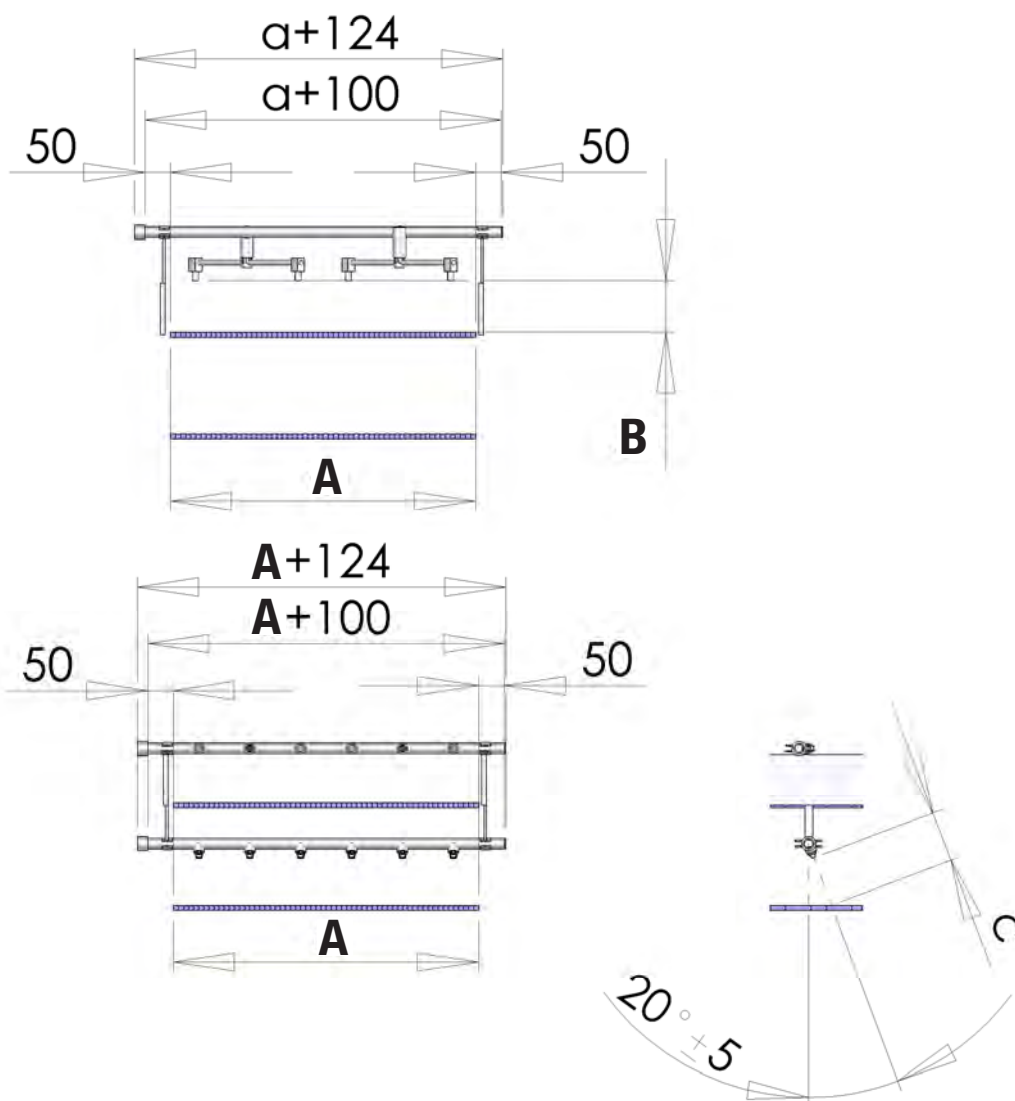
A = Belt width

B = Recommended flush distance for rotating flush ramp

C = Recommended flush distance for fixed flush ramp

* Pipe holders and nozzles not included. Must be ordered separately.

** For the optimization of the foam ramp contact Lagafors or Lagafors dealers.



LOW WATER PRESSURE PUMP - LWP CBA



The Lagafor® low-pressure centre LWP CBA (Low Water Pressure, Combi Booster Automatic), is designed for automatic cleaning of production equipment in the food-processing industry, such as conveyor belts, refrigerators, freezers, cooking cabinets, smoking cabinets, automatic roasters, etc. The unit features Lagafor's unique hygienic design that makes it suitable for placement in production areas and can be complemented with a built-in satellite station equipped with outlets for water and chemical and disinfectant solutions. This makes OPC (Open Plant Cleaning) within the unit's immediate vicinity (max 30 meters, 100 feet) possible. The unit is available in the different pressure/flow versions and is equipped with solenoid valves, which enable management from the customer's PLC and operator panel. Separate PLC management of the unit can be provided on request.

- Up to 40 bar (580 psi) working pressure.
- Up to 150 lit/min (40 US gallon/min) flow.
- Automatic and flexible system
- Ability to integrate with VMS-DC
- Delivered with a hygienically designed cabinet.
- Unit is wall-mounted.

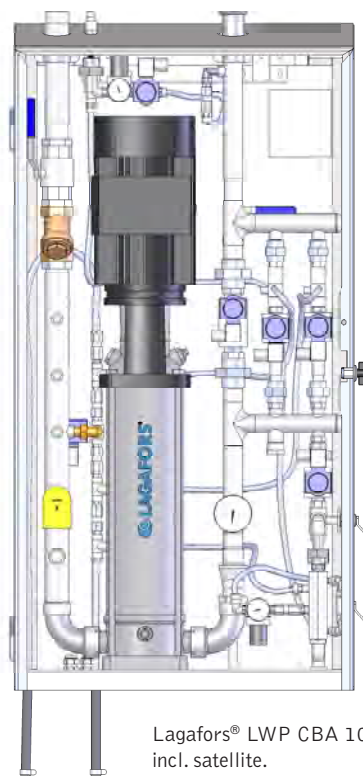
Features	Benefits	Facts
Increases the pressure on outgoing media	Better cleaning energy on surfaces	From 3 bar up to 40 bar
Flexibility in pressure and flow	Multiple options	40 bar and up to 150 lit/min
Supplies water as well as chemical and disinfectant solution	All-in-One concept	Flexible
Hygienic design	Enables placement in production area	Easy to clean
Electric cabinet with connection blocks	Management from customer's PLC	Low investment
Automatic and application flexibility	Quality and resource optimization	Saves time, water, chemicals and enables quality assurance

Technical information Lagafors® Low Water Pressure Pump LWP CBA

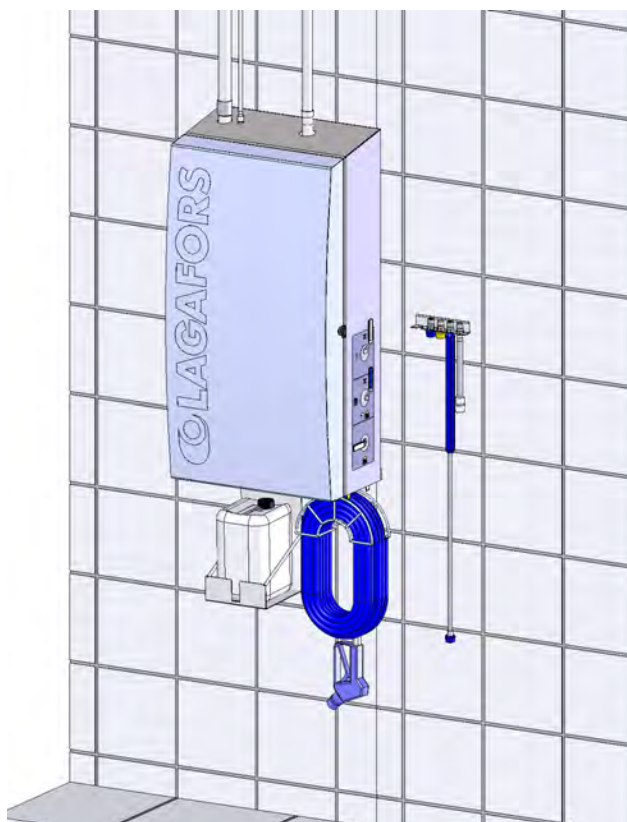
Model	LWP CBA 10-100	LWP CBA 20-150	LWP CBA 40-70
Outgoing water pressure	10-12 bar	20-25 bar	35-40 bar
Water consumption	100 lit/min	150 lit/min	70 lit/min
Flow capacity, max	130 lit/min	165 lit/min	90 lit/min
Surrounding temperature	5-25 °C		
Relative air humidity	95%		
Connections (internal thread)			
Water incoming	ISO-G 1 1/4"		
Water supply, flow	150 lit/min	180 lit/min	120 lit/min
Water supply, pressure	3-8 bar		
Water temperature, max	60 °C		
Water outgoing	ISO-G 1"		
Air, incoming	ISO-G 1/4"		
Air, pressure	6-8 bar		
Air, flow	400 lit/min		
Electricity			
Voltage	3 x 400 V+N+PE / 50 Hz (other specifications on request)		
Current	6 A	14,6 A	
Power	2,2 kW	7,5 kW	
Control of the unit	According to the wiring diagram		
Dimensions			
Measurements WxDxH	640 x 380 x 1290 mm		
Weight, approx.	140 kg	175 kg	

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

- Units can be provided with or without a built-in satellite station.



Lagafors® LWP CBA 10-100
incl. satellite.



The unit has optional equipment.

FLOOR FOAMING UNIT - FFU



The Lagafors® Floor Foaming Unit, FFU, is a hygienically designed satellite station that you can connect to a Lagafors® VCC Chemical Centre or a regular water main. The FFU is made entirely of stainless steel. You simply set the timer, and then press a push-button to start the unit.

The FFU is comprised of the following:

- Colour-coded ball valves for each media.
- Stainless steel hood with a slanted top for increased hygiene.
- Time relay for optimum setting.
- Foam ramp and 5 meters connection hose included.

Features	Benefits	Facts
Easy to mount and connect	Time-efficient	Lower installation costs
Ingenious design	Easy to clean	Excellent hygienic aspects
"All-in-One" principle	Adjustable application time	Optimum hygiene at minimum costs

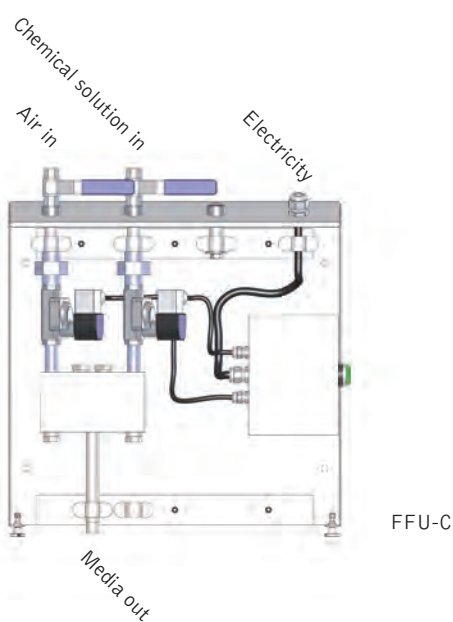
Technical information Lagafors® Floor Foaming Unit FFU

Connections (internal thread)	FFU-C	FFU-DC
Vatten 3-8 bar	ISO-G 3/8"	ISO-G 3/8"
Luft 6-8 bar	ISO-G 3/8"	ISO-G 3/8"
Alkaline chemicals 6-8 bar (from VCC/CCU)	ISO-G 3/8"	ISO-G 3/8"
Luft 4 bar (from VCC/CCU)	ISO-G 3/8"	ISO-G 3/8"
Electricity		
Voltage	1 x 230 V+N+PE	1 x 230 V+N+PE
Dimensions		
Measurements WxDxH	440 x 112 x 435 mm	440 x 112 x 435 mm

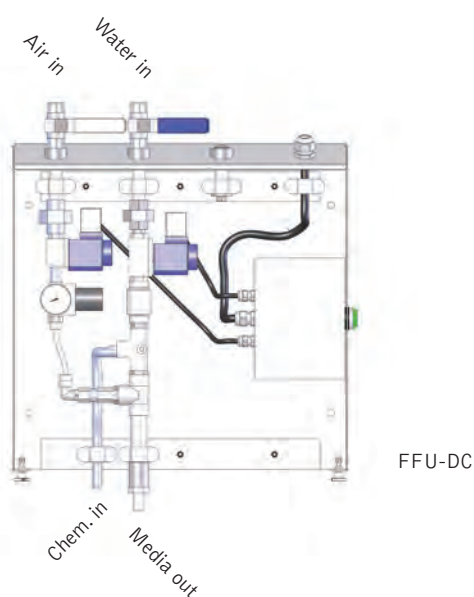
The data is subject to variation and the producer reserves the right to change design specifications without notice.



FFU-C



FFU-C



FFU-DC

HOSE-KIT

Triggless® II Hose-Kit

Complete hose-kit containing the Triggless® II spray gun, 15-30 metre 1/2" hose, stainless steel quick couplings and hose nipples for connection to Lagafors satellite station VMS.

The hose-kit includes a 1/2" flexible low pressure hose for pressures below 50 bar and a 1/2" two-steel reinforced hose for pressures over 50 bar (max 150 bar).

Art. No.	Description
< 50 bar	
17915	Triggless® II Hose-Kit, 15 m
17920	Triggless® II Hose-Kit, 20 m
17925	Triggless® II Hose-Kit, 25 m
17930	Triggless® II Hose-Kit, 30 m
> 50 bar	
17815	Triggless® II Hose-Kit, 15 m
17820	Triggless® II Hose-Kit, 20 m
17825	Triggless® II Hose-Kit, 25 m
17830	Triggless® II Hose-Kit, 30 m



Spray gun and hose-kit

Complete hose-kit containing spray gun, 15-30 metre 1/2" hose, stainless steel quick couplings and hose nipples for connection to Lagafors satellite station VMS.

The hose-kit includes a 1/2" flexible low pressure hose for pressures up to 50 bar

Art. No.	Description
< 50 bar	
34140	Spray gun and hose-kit, 15 m
34141	Spray gun and hose, 20 m
34142	Spray gun and hose, 25 m
34143	Spray gun and hose, 30 m



Low pressure ball valve and hose-kit

Complete hose-kit containing low pressure ball valve, 15-30 metre 1/2" hose, stainless steel quick couplings and hose nipples for connection to Lagafors satellite station VMS.

The hose-kit includes a 1/2" flexible hose for pressures up to 50 bar. Not suitable for pressures above 25 bar.

Art. No.	Description
< 25 bar	
34150	Low pressure ball valve and hose-kit, 15 m
34151	Low pressure ball valve and hose-kit, 20 m
34152	Low pressure ball valve and hose-kit, 25 m
34153	Low pressure ball valve and hose-kit, 30 m



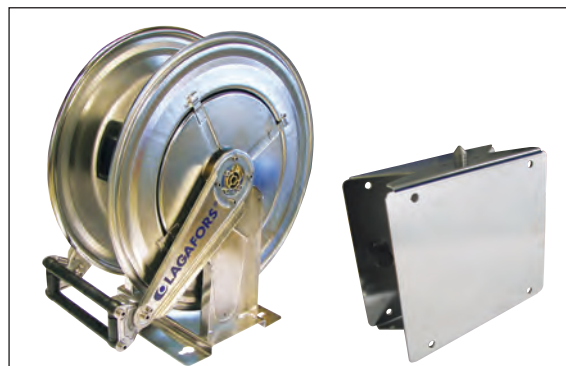
HOSE REEL

Lagafors® Hose Reel

Professional spring-loaded hose reel in stainless steel for 15, 20, 25 or 30 metre hose. Equipped with a mobile arm which enables installation of the reel in narrow spaces or in the ceiling. Equipped with a connection hose. Length 2 metres.

Technical specification	
Max. working pressure	150 bar
Connection	1/2" int. thread
Material	Stainless steel
Measurements WxDxH	560 x 203 x 550 mm 575 x 488 x 550 mm

Art. No.	Description
17870	Hose Reel for VMS, 15/20 m
17875	Hose Reel for VMS, 25/30 m
34242	Angle bracket, small
34243	Angle bracket, large



Hose reel Hygiene

This hose reel has been specially developed for industries with high hygienic requirements. All surfaces are made of stainless steel and it is designed to prevent build-up of filth and bacteria. The dual spring cassette ensures safe and efficient roll-up of the hose. Approved by the independent organization "Royal Institute of Public Health".

Technical specification	
Max. working pressure	180 bar
Connection	3/8" int. thread
Material	Stainless steel
Measurements WxDxH	732 x 490 x 555 mm

Art. No.	Description
20002	Hose Reel Hygien, 25 m



Manual hose reel

Light-weight and easy-to-use, manual stainless steel hose reel for both high and low pressure.

Technical specification	
Max. working pressure	200 bar
Connection	1/2" external thread
Material	Stainless steel
Measurements WxDxH	330 x 570 x 330 mm 460 x 600 x 460 mm

Art. No.	Description
34263	Hose reel manual, 20 m
34264	Hose reel manual, 35 m



HOSE RACK / CANISTER HOLDER / QUICK COUPLINGS / HOSE NIPPLES

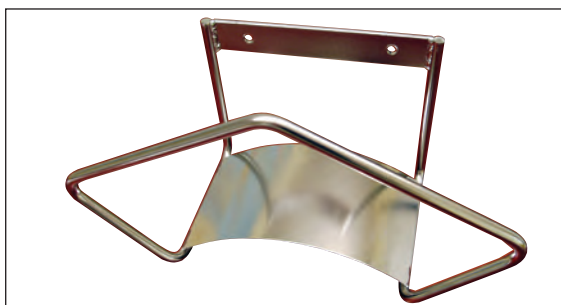
Hose rack

Stainless steel hose rack for hanging hoses by satellite stations or on a carriage. Robust and hygienic.

Features - Benefits - Facts

- Stainless steel
- Hygienic material
 - Saves time, cost of spare parts and increases hygiene

Art. No.	Description	Hose length
14002	Small, stainless steel hose rack	30 m, 1/2" hose
		25 m, 3/4" hose



Canister holder

Stainless steel canister holder to hold chemical solution containers. Robust and hygienic. Available in various sizes and materials.

Features - Benefits - Facts

- Stainless steel
- Hygienic material
 - Robust construction
 - Reduced wear on the walls and floors at the satellite station

Art. No.	Description	Size
30065	Canister holder	1 x 5 liter
30062	Canister holder	1 x 25 liter
30099	Canister holder	2 x 25 liter

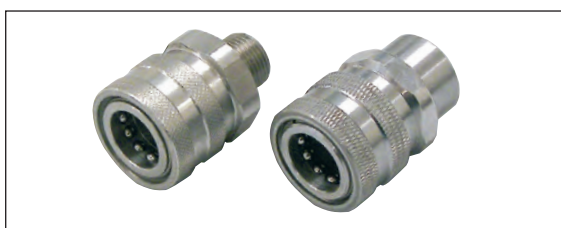


Quick Coupling RF standard

Robust and dependable quick-coupling that is resistant to most chemical solutions as well as high pressure. Available with vulcanization for easier handling and shock absorption.

Technical specification	
Working pressure	150 bar
Material	Stainless steel 316 Ti

Art. No.	Description
3530	3/8" int. threaded
3531	3/8" ext. threaded
3532	1/2" int. threaded
3533	1/2" ext. threaded

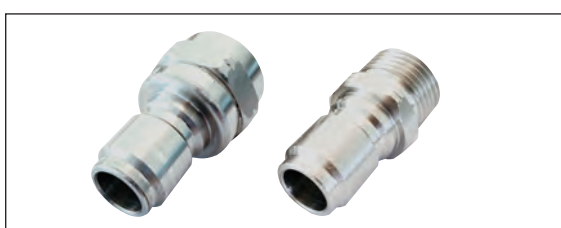


Nipple RF standard

Robust and dependable hose nipple that is resistant to most chemical solutions as well as high pressure.

Technical specification	
Working pressure	150 bar
Material	Stainless steel 316 Ti

Art. No.	Description
3540	1/4" int. threaded
3541	1/4" ext. threaded
3542	3/8" int. threaded
3543	3/8" ext. threaded
3544	1/2" int. threaded
3545	1/2" ext. threaded



NOZZLES & LANCES / NOZZLE RACK / NOZZLE BAG

Lagafors® Nozzles & Lances

Nozzles and lances for different pressures and applications. Each nozzle is equipped with a hose nipple for connection to the spray gun. The Lagafors® Colour Coding System* is an integrated part of all nozzles and lances.

Art. No.	Description
17910	Black Pre-Cleaning Nozzle
17891	Blue Rinse Nozzle, 20 bar
17892	Blue Rinse nozzle, 40 bar
17890	Blue Rinse nozzle, 60 bar
17893	Blue Rinse nozzle, 80 bar
17882	Yellow Disinfection nozzle, VMS
17883	Yellow Disinfection nozzle, VMS DC

Art. No.	Description
17881	White Foam lance
17898	Blue Rinse lance 800 mm, 20 bar
17900	Blue Rinse lance 800 mm, 40 bar
17894	Blue Rinse lance 800 mm, 60 bar
17896	Blue Rinse lance 800 mm, 80 bar



*Lagafors® Colour Coding System

Lagafors® colour coding system makes the cleaning process simple and easy to understand. It consists of an operators guide that explains the correct cleaning process and usage thanks to matching colours for ball valve handles and nozzles. In the system blue stands for water, white for foam and yellow for disinfectant.

Nozzle rack

Stainless steel rack for nozzles. Fits up to 5 nozzles.



Art. No.	Description
36782	Stainless steel



Nozzle bag

A practical and hygienic nozzle bag that offers cleaning staff accessibility and better control of their tools. Using a simple fastener, the bag can be attached to the belt. When work has been completed, the bag and its contents can be cleaned in a dishwasher.

Art. No.	Description
30980	Nozzle bag with belt



SPRAY GUNS

Spray Gun Triggless® II

Lagafor's® patented spray gun Triggless® II is ideal for use where ultimate ergonomics, work efficiency, flexibility, durability and safety is important. The spray gun is ergonomically designed to reduce muscle stress on the user. It also features a "dead man's" grip where the water flow is shut off if the gun is accidentally dropped.

Technical specification	
Working pressure	150 bar
Flow	45 lit/min
Temperature	70 °C
Weight	700 g
Material	Stainless steel, plastic
Connection	in 1/2" int. thread out 3/8" int. thread

Art. No.	Description
36734	Triggless® II flexible



Spray Gun HP2600/2700

Robust spray gun with a spring loaded trigger and an easy squeeze function, which reduces the risk of muscle stress on the operator. Suitable for many different applications within professional high pressure cleaning. Delivered with or without swivel. Also available with stainless steel components.

Technical specification		* ST 2720
Working pressure	310 bar / 125 bar *	
Flow	45 lit/min / 80 lit/min *	
Temperature	150°C	
Weight	600 g	
Material	Brass, plastic or Stainless steel, plastic	
Connection	in 3/8" int. thread out 1/4" int. thread	

Art. No.	Description
5239	Spray gun HP2600
5240	Spray gun HP2600 w. swivel
5241	Spray gun HP2700 SS
33018	Spray gun HP2720 SS



Spray Gun HP2725

Robust spray gun with a spring loaded trigger and an easy squeeze function, which reduces the risk of muscle stress on the operator. Suitable for a wide variety of industrial cleaning applications. Equipped with a quick-coupling, swivel and dampened shut-off feature in order to minimize pressure surges.

Technical specification	
Working pressure	80 bar
Flow	80 lit/min
Temperature	150°C
Weight	940 g
Material	Stainless steel, plastic
Connection	in 1/2" int. thread

Art. No.	Description
34240	Spray gun HP2725 SS



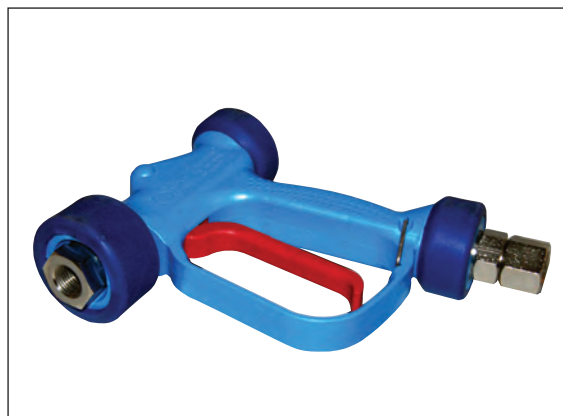
SPRAY GUNS

Spray Gun LP 25 bar

Low pressure gun with a good grip for connecting plug or jet pipes directly. Swivel is standard.

Technical specification	
Working pressure	25 bar
Flow	100 lit/min
Temperature	93 °C
Weight	1150 g
Material	Brass, rubber, plastic
Connection	1/2" int. thread

Art. No.	Description
5043	Spray gun LP 25 bar



Spray Gun LP 25 bar

Low pressure spray gun with a robust spray nozzle and good grip that suits most cleaning applications. Adjustable spray pattern from tight beam to 60° wide. Suitable for most cleaning duties. Swivel is standard.

Technical specification	
Working pressure	25 bar
Flow	60 lit/min
Temperature	80°C
Weight	1050 g
Material	Brass, rubber, plastic
Connection	1/2" int. thread (swivel)

Art. No.	Description
5045	Spray gun LP 25 bar



Low pressure ball valve

Easy to use low pressure ball valve with trigger guard. Very robust in its construction.

The low pressure ball valve is not equipped with "dead man's" grip. Not suitable for pressures above 25 bar.

Technical specification	
Working pressure	50 bar
Flow	90 lit/min
Temperature	70°C
Weight	560 g
Material	Stainless steel
Connection	1/2" int. thread

Art. No.	Description
35240	Low pressure ball valve



SPRAY PIPE / FLOOR CLEANING EQUIPMENT

Spray Pipe

Easy construction without trigger, by turning the pipe flow and scattering angle is adjusted. Can be adjusted from concentrated spray to water mist.

Art. No.	Description
12010	Spray pipe white
12073	Hose connector 1/2"
12074	Hose connector 3/4"

Technical specification	
Working pressure	10 bar
Flow	40-60 lit/min
Temperature	80°C
Weight	300 g
Material	Brass, plastic
Connection	3/4" ext. thread



Rotating Floor Cleaning

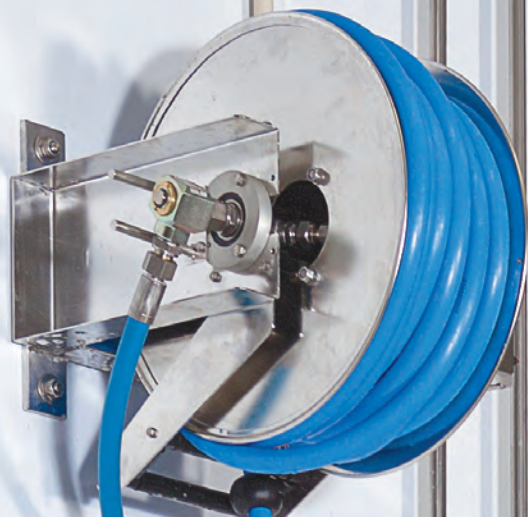
Floor cleaning equipment for fast and easy cleaning of flat surfaces with high water pressure. Is used preferably in facilities with open and large spaces. The equipment has a rotating flush arm under a stainless steel hood and four wheels for smooth transportation. The spray gun is not included.

Art. No.	Description
30017	Floor Cleaning, Rotating

Technical specification	
Working pressure	250 bar
Flow	Depending on pump capacity
Temperature	5 °C - 120 °C
Nozzle	1/4" ext. threaded
Material	Stainless steel
Diameter	520 mm







HYGIENIC EQUIPMENT - HGE

Lagafors® provides a complete range of products in:

- Sinks
- Shoe and boot washers
- Hygiene ports
- Washing stations
- Etc...

Contact Lagafors for more information.



DISHWASHERS - DSW

Lagafors® dishwashers, DSW, meet the food-processing industry's high demands for hygiene, with lower costs and reduced environmental impact in an improved working environment. All this while at the same time meeting our customers' high standards regarding capacity, performance, quality.

All of our dishwashers have been developed with a normal cleaning cycle in mind, i.e. pre-wash, circulated dishwashing, rinsing and, when needed, disinfection or hot water. Most of our dishwashers recirculate the heated chemical solution, while refilling as needed. They also recycle the water, whenever possible, by reusing the rinse water in the pre-wash phase.

Contact Lagafors for more information.



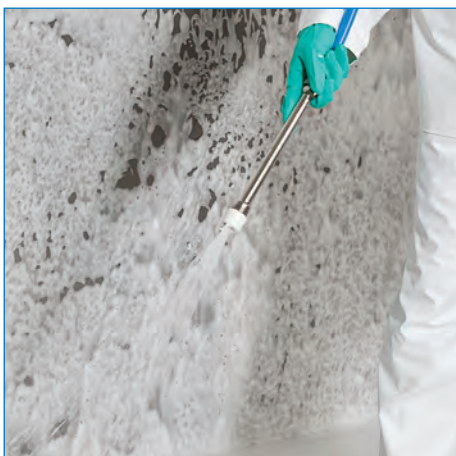
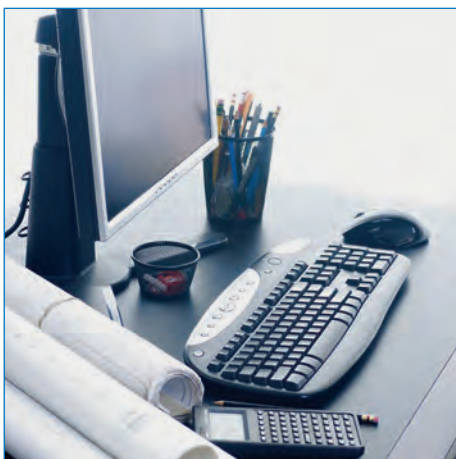
LAGAFORS® SERVICE AGREEMENTS

Lagafors® service teams check and maintain existing Lagafors® cleaning system installations. A service agreement with Lagafors® ensures a visit from our service team one or more times per year, at a fixed rate. The frequency of our visits depends on how much the installation is used.

Advantages of a Lagafors® service agreement:

- Scheduled service visits. We keep an eye on the service intervals and contact you before each visit.
- Minimized maintenance costs. We provide preventive maintenance for your installations.
- Increased safety in production. Routine service reduces downtime.
- Reduced workload for your own service and technical staff.





LAGAFORS®

Lagafors® – delivering cleaning solutions that make a difference to the food industry

Do you want to obtain optimal hygiene at reduced cost, with minimized environmental impact in an improved working environment? Then you should contact us at Lagafors. We provide complete, tailor-made system solutions and a broad range of equipment for industrial cleaning.

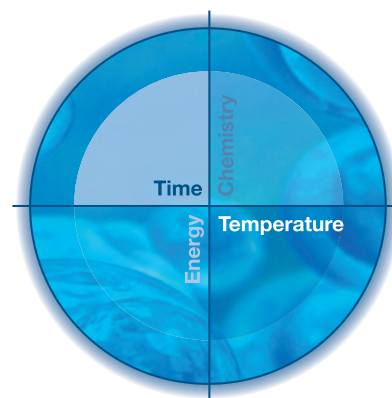
What we offer

Our competence spans from manufacturing and installation of mobile units, to concepts, customized solutions and design of large, centralized cleaning systems. The systems are developed to dose foam detergents and disinfectants as well as deliver pressurized water ranging from low pressure to high pressure. We have been the market leader in Scandinavia for 40 years and are represented in a number of countries world-wide.

How we operate

All of our work is guided by the principles of the Zinner Circle, which consists of 4 variables:

Energy
Time
Chemistry
Temperature



When these variables are in equilibrium, you will obtain your desired hygiene level with minimal consumption of water, energy, chemicals and effort. At Lagafors we never compromise on our cornerstones which are optimal hygiene, at reduced cost, with reduced environmental impact, in an improved working environment.

The Lagafors® cornerstones



Optimal hygiene...



...at reduced cost...

Why choose Lagafors®?

Thanks to our flexible and service-minded organization, we can quickly present you with a direct and tangible solution and can easily transform your production process' hygienic needs into a practical, working solution. Technical service is one of our strengths and we take pride in offering our customers timely and efficient service. We offer both a complete service program as well as idea generation and trouble shooting. On site training and production adjustments are part of every system sale but we can also provide customized training should there be a need.



Partnership

Some of our reference installations world-wide:

Abdon Mills
Almarai Group
Arla Foods AB
Atria
Danish Crown
Gilde
JBT FoodTech (Frigoscandia Equipment)
Hilton Food Group
Orkla
HK Scan
Swedish Match

Abelmann
Agrana Group
AstraZeneca
Baltika Breweries
Findus
Nestlé
Vital Fleisch
Marine Harvest
Wimex
Migros
Unilever



Our mission

To supply innovation based, complete hygiene systems to the food industry, offering our customers improved competitiveness in:

Cost
Food safety
Traceability / Documentation
Microbial load
Environmental impact
Ergonomics and working environment



...with reduced
environmental impact...



...in an improved
working environment.



