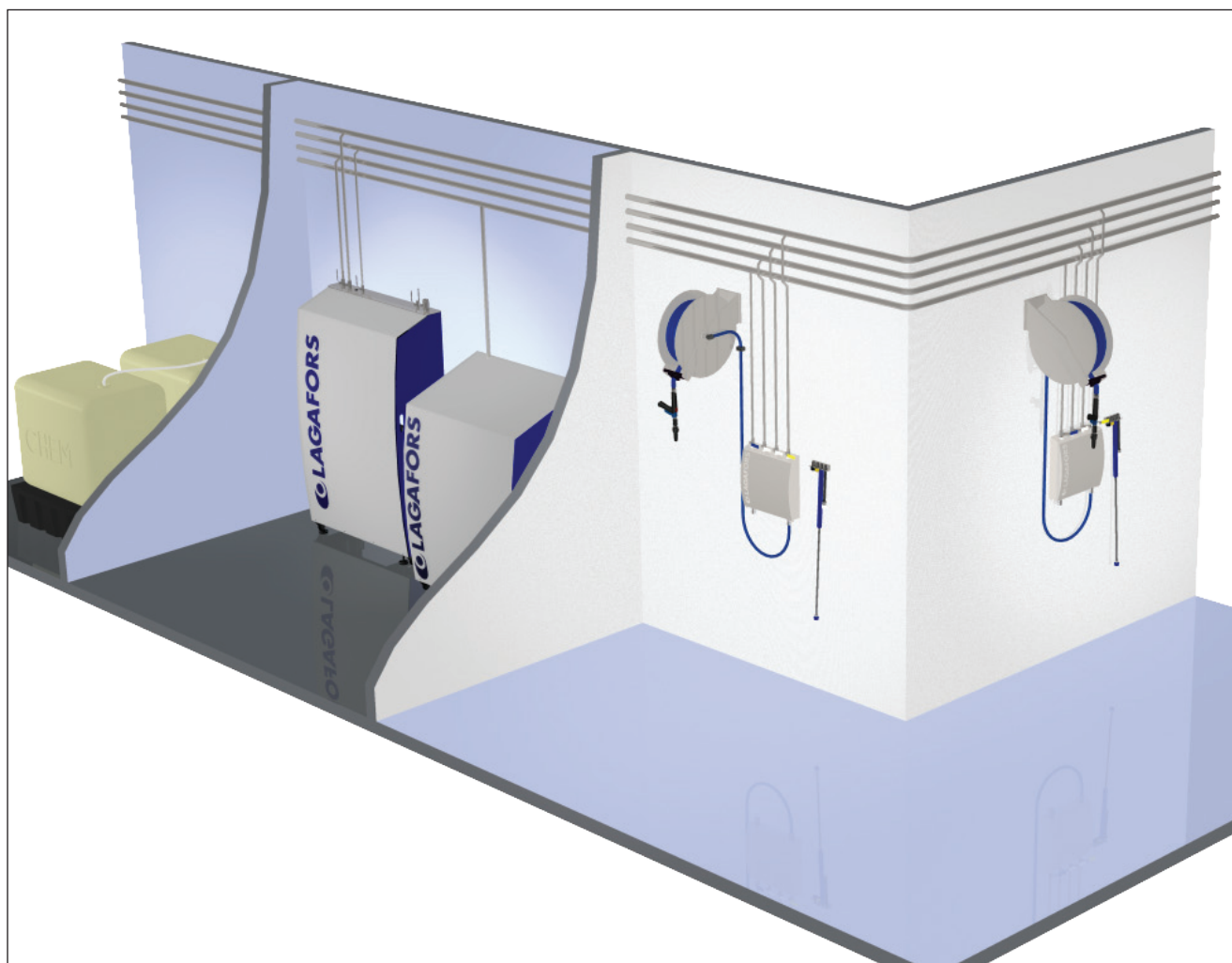


CENTRAL CLEANING SYSTEM - CCS



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.

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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.

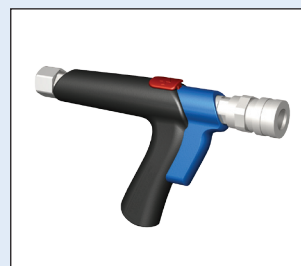
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Variable Media Satellite (VMS)

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.

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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.

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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.

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