



Dear customer,

Welcome to Lagafors' world!

Our new product catalog presents the latest technology in cleaning equipment for the food-processing industry. We hope that you will find it useful when choosing your next system solution.

You can also visit our website, www.lagafors.se, to find more information and our latest news.

Best regards,
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 2011, 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 2011.

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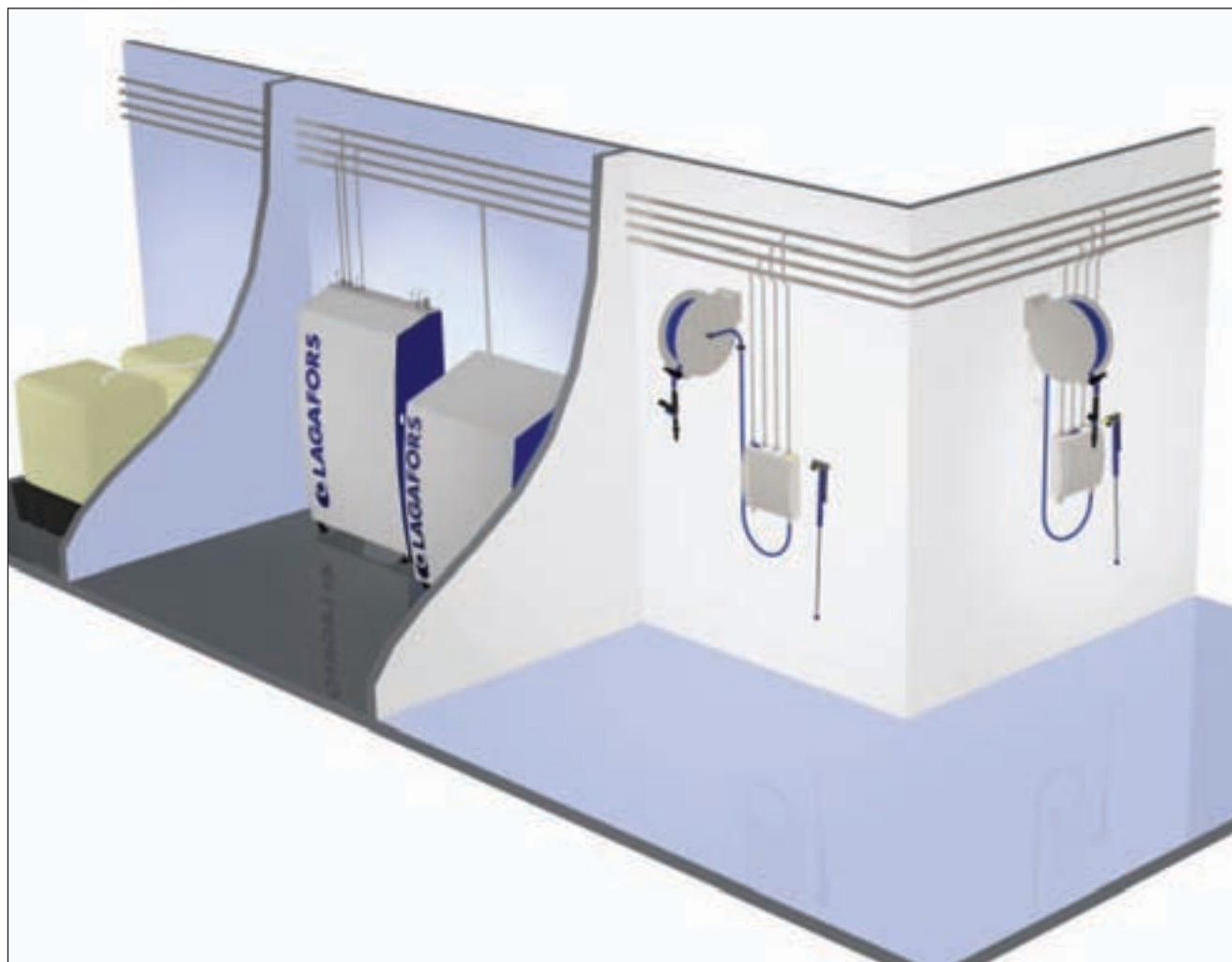
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CENTRAL CLEANING SYSTEM - CCS



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)

The unique Variable Chemical Centre (VCC) is designed for central dosing of chemicals. Its key components are a water pump, 1-3 chemical dosing units and a control unit. The dosing accuracy of $\pm 0.1\%$ ensures optimal consumption of chemicals, with maximum results. Up to three different chemical solutions can be mixed and used at the same time in this unit.

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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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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	20-25 bar	20-25 bar	20-25 bar	20-25 bar	20-25 bar	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	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	5-30 °C	5-30 °C	5-30 °C	5-30 °C	5-30 °C	5-30 °C
Connections							
Water incoming	ISO-G 1 1/4" int. thread	ISO-G 1 1/4" int. thread	ISO-G 1 1/4" int. thread	ISO-G 2 1/2" int. thread	ISO-G 2 1/2" int. thread	ISO-G 2 1/2" int. thread	ISO-G 2 1/2" int. thread
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	3-8 bar	3-8 bar	3-8 bar	3-8 bar	3-8 bar	3-8 bar
Water temperature, max	70 °C	70 °C	70 °C	70 °C	70 °C	70 °C	70 °C
Water outgoing	ISO-G 1" int. thread	ISO-G 1" int. thread	ISO-G 1" int. thread	ISO-G 2 1/2" int. thread	ISO-G 2 1/2" int. thread	ISO-G 2 1/2" int. thread	ISO-G 2 1/2" int. thread
Electricity							
Voltage	3 x 380-420 V / 50 Hz 3 x 440-480 V / 60 Hz	3 x 380-420 V / 50 Hz 3 x 440-480 V / 60 Hz	3 x 380-420 V / 50 Hz 3 x 440-480 V / 60 Hz	3 x 380-420 V / 50 Hz 3 x 440-480 V / 60 Hz	3 x 380-420 V / 50 Hz 3 x 440-480 V / 60 Hz	3 x 380-420 V / 50 Hz 3 x 440-480 V / 60 Hz	3 x 380-420 V / 50 Hz 3 x 440-480 V / 60 Hz
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	500 x 500 x 1510 mm	500 x 500 x 1400 mm	1140 x 760 x 1130 mm	1140 x 760 x 1130 mm	1140 x 760 x 1130 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.

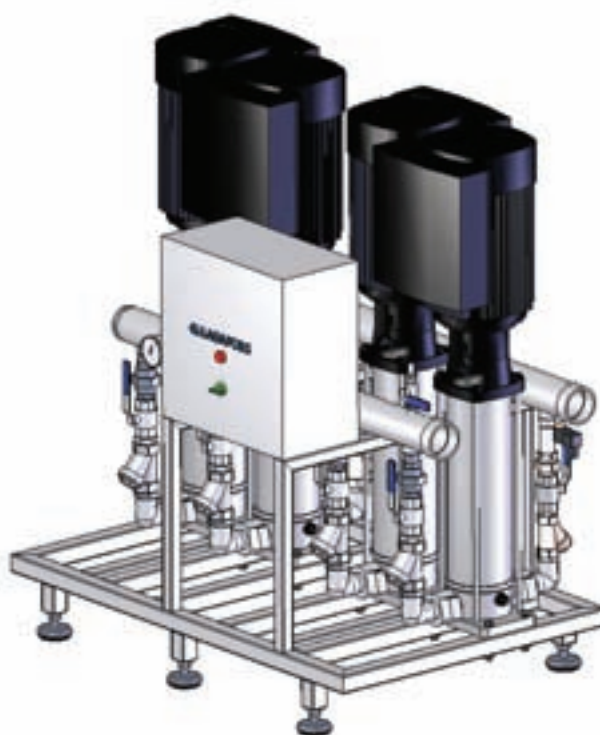
- Alarm feature for low supply water pressure and exceeded max flow is standard on all units.

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

** Frequency-regulated pumps.



Lagafors® LWP 20150-F SB



Lagafors® LWP 20600 Multi

LOW WATER PRESSURE PUMP - LWP 40



Lagafors® LWP 40 (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). Lagafors® 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	35-40 bar	35-40 bar	35-40 bar	35-40 bar	35-40 bar	35-40 bar	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	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	5-30 °C	5-30 °C	5-30 °C	5-30 °C	5-30 °C	5-30 °C	5-30 °C
Connections								
Water incoming	ISO-G 1 1/4" int. thread	ISO-G 1 1/4" int. thread	ISO-G 2 1/2" int. thread	ISO-G 2 1/2" int. thread	ISO-G 2 1/2" int. thread	ISO-G 2 1/2" int. thread	ISO-G 2 1/2" int. thread	ISO-G 2 1/2" int. thread
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	3-8 bar	3-8 bar	3-8 bar	3-8 bar	3-8 bar	3-8 bar	3-8 bar
Water temperature, max	70 °C	70 °C	70 °C	70 °C	70 °C	70 °C	70 °C	70 °C
Water outgoing	ISO-G 1 1/4" int. thread	ISO-G 1 1/4" int. thread	ISO-G 2 1/2" int. thread	ISO-G 2 1/2" int. thread	ISO-G 2 1/2" int. thread	ISO-G 2 1/2" int. thread	ISO-G 2 1/2" int. thread	ISO-G 2 1/2" int. thread
Electricity								
Voltage	3 x 380-420 V / 50 Hz 3 x 440-480 V / 60 Hz	3 x 380-420 V / 50 Hz 3 x 440-480 V / 60 Hz	3 x 380-420 V / 50 Hz 3 x 440-480 V / 60 Hz	3 x 380-420 V / 50 Hz 3 x 440-480 V / 60 Hz	3 x 380-420 V / 50 Hz 3 x 440-480 V / 60 Hz	3 x 380-420 V / 50 Hz 3 x 440-480 V / 60 Hz	3 x 380-420 V / 50 Hz 3 x 440-480 V / 60 Hz	3 x 380-420 V / 50 Hz 3 x 440-480 V / 60 Hz
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	500 x 500 x 1400 mm	1140 x 760 x 1200 mm	1140 x 760 x 1200 mm	1140 x 760 x 1200 mm	1140 x 760 x 1200 mm	1830 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.

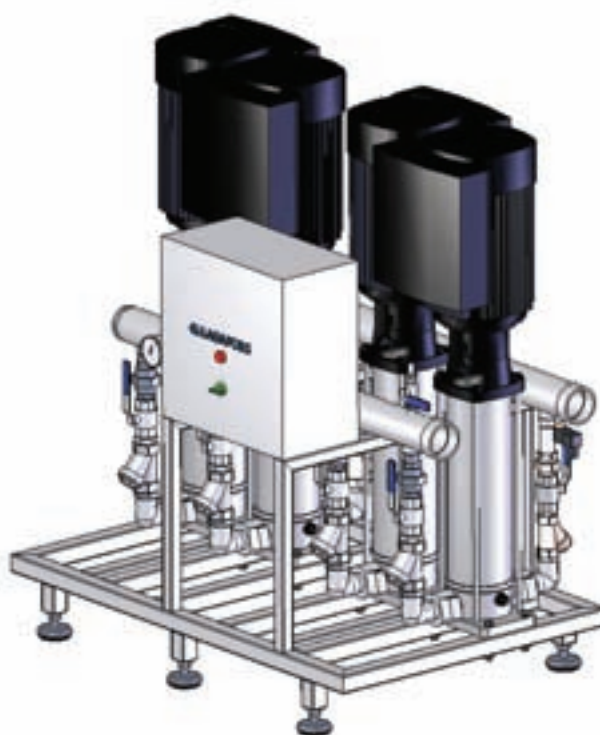
- All pumps are frequency-controlled.

- 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 PRERSSURE 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	60-80 bar	60-80 bar	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	10-30 °C	10-30 °C	10-30 °C
Water connections				
Water connection, supply	ISO-G 1", internal thread	2 x ISO-G 1", internal thread	3 x ISO-G 1", internal thread	4 x ISO-G 1", internal thread
Supply water flow	120 lit/min	240 lit/min	360 lit/min	450 lit/min
Supply water pressure	3-6 bar	3-6 bar	3-6 bar	3-6 bar
Water temperature, max	60 °C	60 °C	60 °C	60 °C
Outgoing water connection	ISO-G 3/4", internal thread	ISO-G 1 1/4", internal thread	ISO-G 1 1/4", internal thread	ISO-G 1 1/4", internal thread
Electric supply				
Voltage	3 x 380-420 V / 50 Hz 3 x 440-480 V / 60 Hz	3 x 380-420 V / 50 Hz 3 x 440-480 V / 60 Hz	3 x 380-420 V / 50 Hz 3 x 440-480 V / 60 Hz	4 x 380-420 V / 50 Hz 4 x 440-480 V / 60 Hz
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

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.

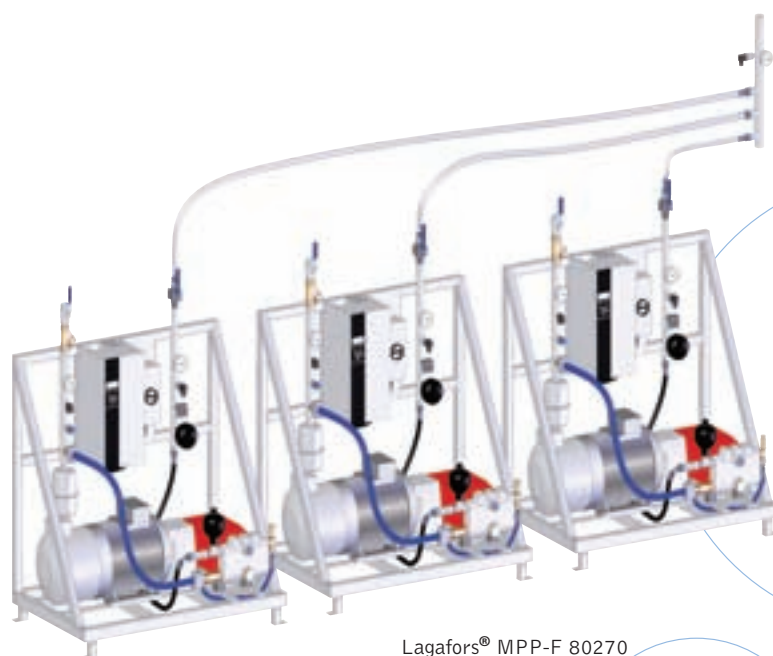
Recommendations:

- 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

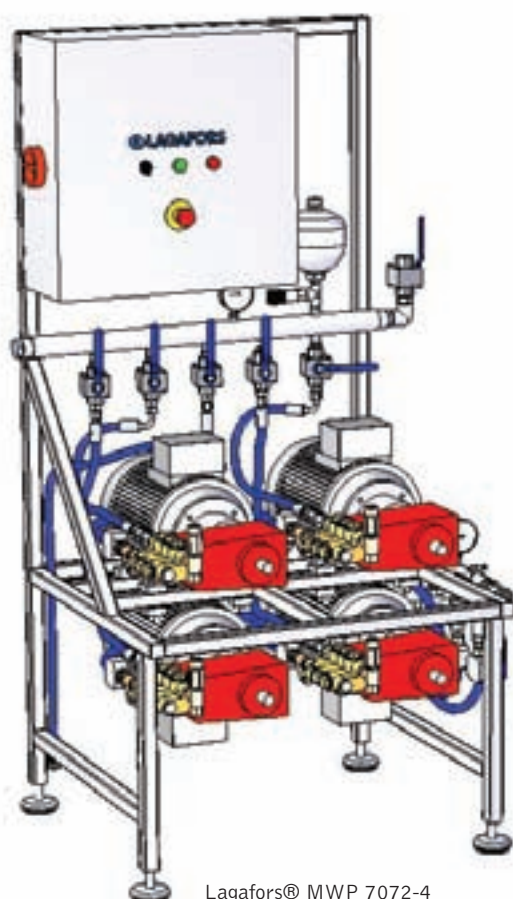
Technical information Lagafors® Medium Water Pressure MWP			
Model	MWP 7036-2	MWP 7054-3	MWP 7072-4
Outgoing water pressure	70 bar	70 bar	70 bar
Water consumption	0-36 lit/min	0-54 lit/min	0-72 lit/min
Capacity (18 lit/user)	2 users	3 users	4 users
Surrounding temperature	5-30 °C	5-30 °C	5-30 °C
Water connections			
Water incoming	ISO-G 1" int. thread	ISO-G 1" int. thread	ISO-G 1" int. thread
Water supply, flow	50 lit/min	70 lit/min	90 lit/min
Water supply, pressure	3-8 bar	3-8 bar	3-8 bar
Water temperature, max	70 °C	70 °C	70 °C
Water outgoing	ISO-G 1/2" int. thread	ISO-G 1/2" int. thread	ISO-G 1/2" int. thread
Electric supply			
Voltage	3 x 380-420 V / 50 Hz	3 x 380-420 V / 50 Hz	3 x 380-420 V / 50 Hz
Current	2 x 9 A	3 x 9 A	4 x 9 A
Power	2 x 4.0 kW	3 x 4.0 kW	4 x 4.0 kW
Dimensions			
Measurements WxDxH	780 x 690 x 1600 mm	780 x 690 x 1600 mm	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



Lagafors® unique Variable Chemical Centre, VCC, is designed for central dosing of chemicals. It consists of a pressure booster pump, 1-3 chemical dosing units and a control unit. The dosing accuracy of $\pm 0.1\%$ enables optimal chemical concentration, with maximum results. Up to three different chemical solutions can be mixed and used at the same time in this unit. The VCC is especially appropriate for cleaning applications in food processing, e.g. in slaughterhouses, dairies, breweries, fish industries, meat processing industries, industrial kitchens and other places where a high level of hygiene is required.

- Main components: pressure booster pump, 1-3 chemical dosing units and a control unit.
- High dosing accuracy ($\pm 0.1\%$), guarantees low chemical consumption.
- Capacity extended dosing unit.
- Flexible, handles any combination of up to three chemicals.

Features	Benefits	Facts
High dosage accuracy ($\pm 0.1\%$)	Reduced chemical consumption	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
Central dosage	Purchase of chemicals in containers	Reduced cost per litre/chemical
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			
Model	VCC-S	VCC-D	VCC-T
Dosing pumps	1	2	3
Outgoing water pressure	8 bar	8 bar	8 bar
Water consumption	0-30 lit/min	0-60 lit/min	0-90 lit/min
Capacity (6 lit/user)	1-5 users	1-10 users	1-15 users
Surrounding temperature	5-30 °C	5-30 °C	5-30 °C
Connections incoming media			
Water incoming	ISO-G 1" int. thread	ISO-G 1" int. thread	ISO-G 1" int. thread
Water supply, flow	50 lit/min	80 lit/min	120 lit/min
Water supply, pressure	3-6 bar	3-6 bar	3-6 bar
Water temperature, max	30 °C	30 °C	30 °C
Air (6-8 bar)	ISO-G 3/8"	ISO-G 3/8"	ISO-G 3/8"
Connections outgoing media			
Chemical solution to satellite	ISO-G 1/2" int. thread	2 x ISO-G 1/2" int. thread	3 x ISO-G 1/2" int. thread
Air to satellite	ISO-G 3/8" int. thread	ISO-G 3/8" int. thread	ISO-G 3/8" int. thread
Electricity			
Voltage	3 x 380-420 V / 50 Hz 3 x 440-480 V / 60 Hz	3 x 380-420 V / 50 Hz 3 x 440-480 V / 60 Hz	3 x 380-420 V / 50 Hz 3 x 440-480 V / 60 Hz
Current	3,3-2,7 A	3,3-2,7 A	3,3-2,7 A
Power	1,5 kW	1,5 kW	1,5 kW
Dimensions			
Measurements WxDxH (excl. cabinet)	1200 x 480 x 1920 mm	1200 x 480 x 1920 mm	1200 x 480 x 1920 mm
Weight, approx.	100 kg	110 kg	120 kg

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

- The unit can be extended with Multiflow, which doubles each line's chemical solution capacity.

* Protective cover, level sensor with digital display and alarm for 1-3 chemical solutions are optional.



Lagafors® VCC-D,
cabinet and level indicator are optional*

CENTRAL COMBI UNIT - CCU



The Lagafor® 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 Lagafor® 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.

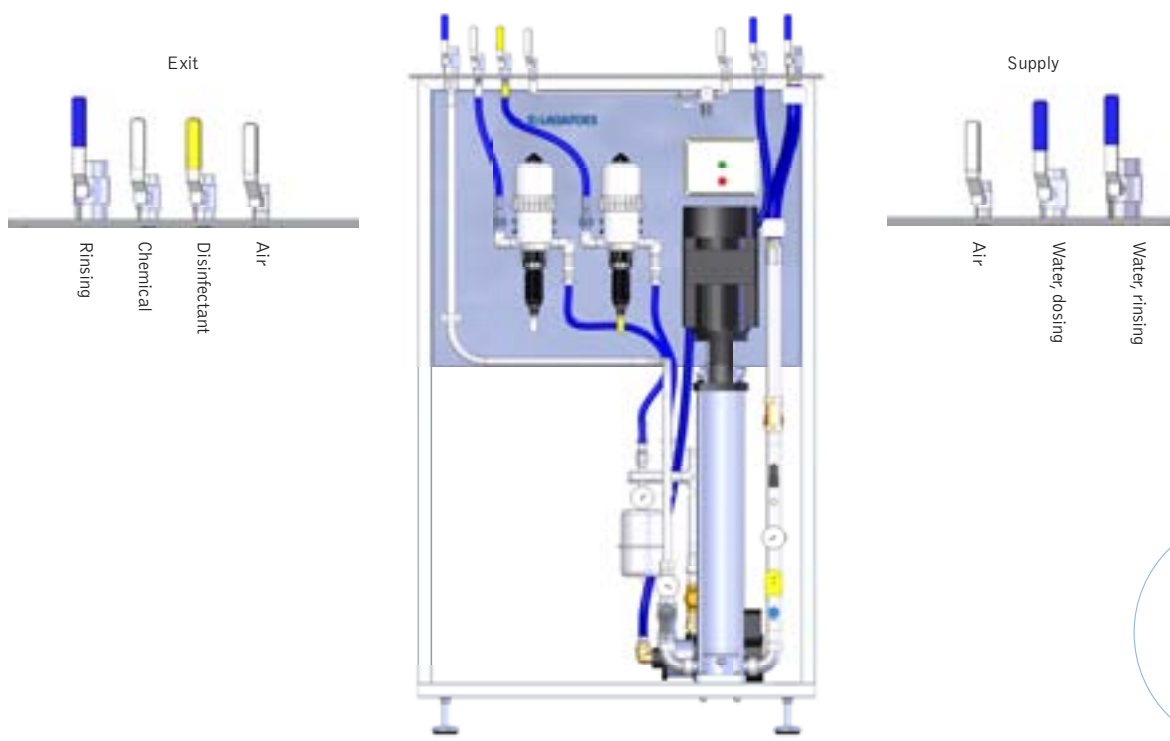
- Turnkey unit.
- Automatic start/stop feature for water as well as chemical and disinfectant solutions.
- Built-in pressure indicator that warns when the supply water pressure is too low.
- Two different pressure alternatives, 20 or 40 bar.

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	20-25 bar	20-25 bar	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	6 bar	6 bar	6 bar	6 bar	6 bar
Capacity, chemical solution	1-3 users	1-3 users	1-3 users	1-3 users	1-3 users	1-3 users
Capacity, disinfectant solution	-	1-3 users	-	1-3 users	-	1-3 users
Supply connections						
Supply water, rinsing	ISO-G 1" int. thread	ISO-G 1" int. thread	ISO-G 1" int. thread	ISO-G 1" int. thread	ISO-G 1" int. thread	ISO-G 1" int. thread
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	3-8 bar	3-8 bar	3-8 bar	3-8 bar	3-8 bar
Water temperature, max	70 °C	70 °C	70 °C	70 °C	70 °C	70 °C
Supply water, dosing	ISO-G 3/4" int. thread	ISO-G 3/4" int. thread	ISO-G 3/4" int. thread	ISO-G 3/4" int. thread	ISO-G 3/4" int. thread	ISO-G 3/4" int. thread
Supply water flow	50 lit/min	50 lit/min	50 lit/min	50 lit/min	50 lit/min	50 lit/min
Supply water pressure	3-5 bar	3-5 bar	3-5 bar	3-5 bar	3-5 bar	3-5 bar
Water temperature, max	30 °C	30 °C	30 °C	30 °C	30 °C	30 °C
Air pressure (6-8 bar / 87-116 psi)	ISO-G 3/8" int. thread	ISO-G 3/8" int. thread	ISO-G 3/8" int. thread	ISO-G 3/8" int. thread	ISO-G 3/8" int. thread	ISO-G 3/8" int. thread
Exit connections						
Water to satellite	ISO-G 1" int. thread	ISO-G 1" int. thread	ISO-G 1" int. thread	ISO-G 1" int. thread	ISO-G 1" int. thread	ISO-G 1" int. thread
Chemical solution to satellite	ISO-G 1/2" int. thread	2 x ISO-G 1/2" int. thread	ISO-G 1/2" int. thread	2 x ISO-G 1/2" int. thread	ISO-G 1/2" int. thread	2 x ISO-G 1/2" int. thread
Air to satellite	ISO-G 3/8" int. thread	ISO-G 3/8" int. thread	ISO-G 3/8" int. thread	ISO-G 3/8" int. thread	ISO-G 3/8" int. thread	ISO-G 3/8" int. thread
Electric supply						
Voltage	3 x 380-420 V / 50 Hz	3 x 380-420 V / 50 Hz	3 x 380-420 V / 50 Hz	3 x 380-420 V / 50 Hz	3 x 380-420 V / 50 Hz	3 x 380-420 V / 50 Hz
Current	12,7 Amp	12,7 Amp	18,3 Amp	18,3 Amp	18,3 Amp	18,3 Amp
Power	4,55 kW	4,55 kW	8,05 kW	8,05 kW	8,05 kW	8,05 kW
Dimensions						
Dimensions WxDxH	1200 x 480 x 1920 mm	1200 x 480 x 1920 mm	1200 x 480 x 1920 mm	1200 x 480 x 1920 mm	1200 x 480 x 1920 mm	1200 x 480 x 1920 mm
Weight, appr.	130 kg	140 kg	150 kg	160 kg	150 kg	160 kg

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

* Protective cover is optional.



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**

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

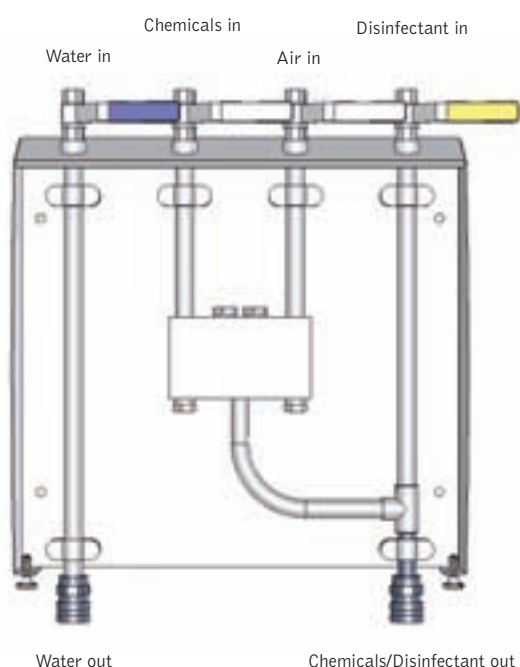
Connections outgoing media

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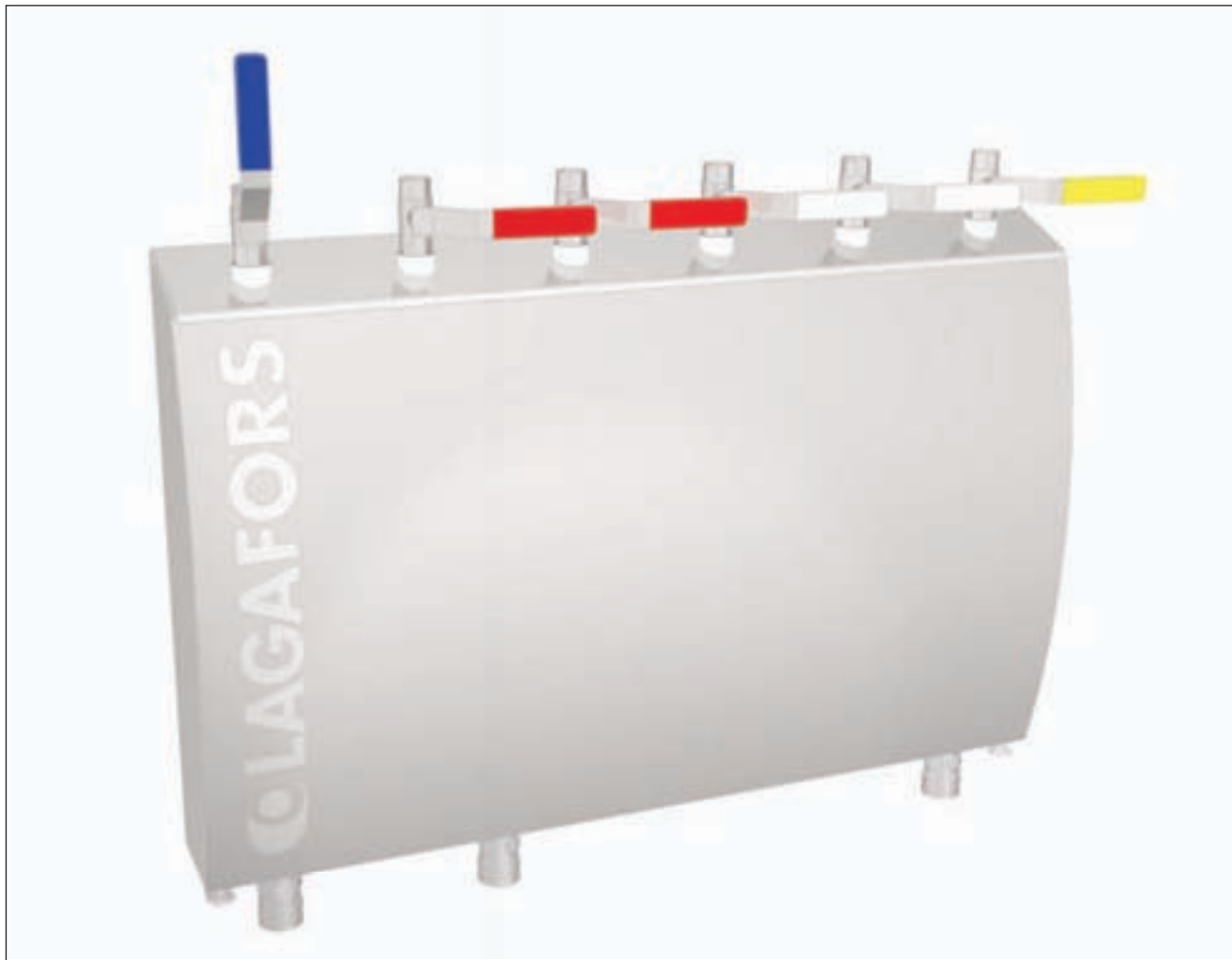
The data is subject to variation and the producer reserves the right to change design specifications without notice.



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.

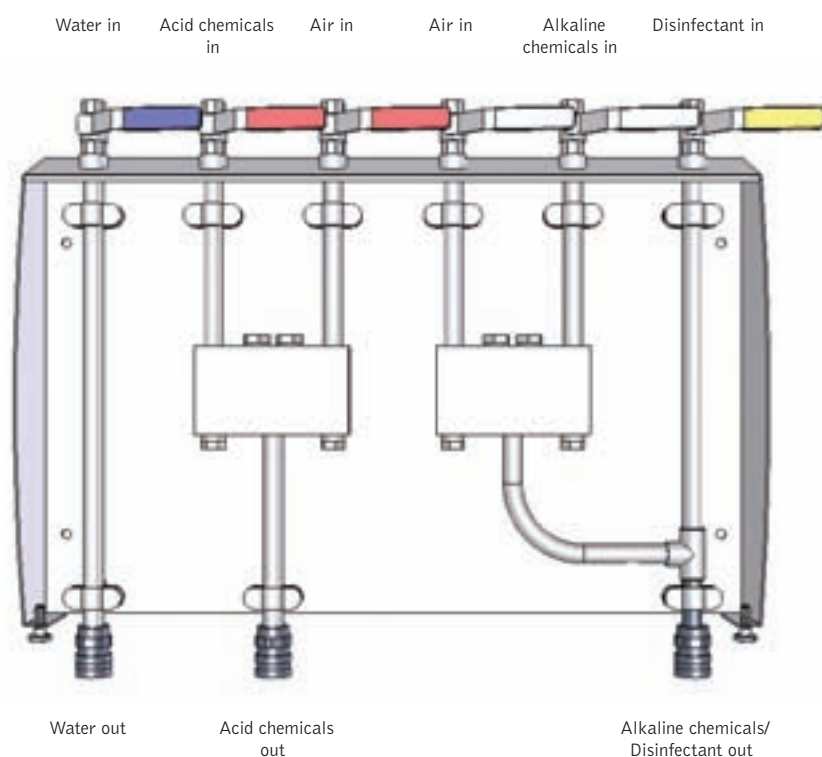
The VMS-T consists of:

- 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.

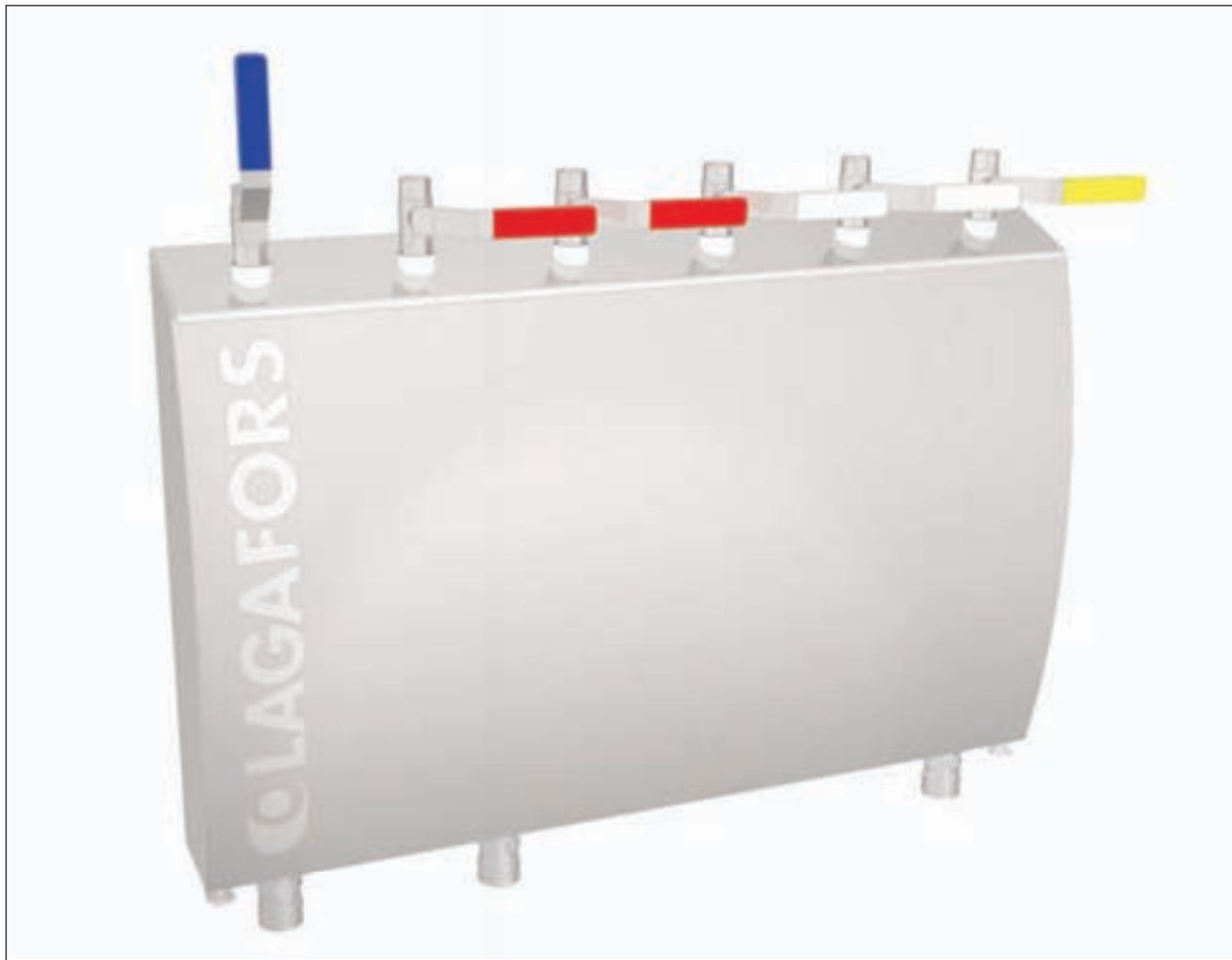
Features	Benefits	Facts
Easy to fix and connect	Time effective	Lower installation costs
Well thought out design	Easy to clean	Good from a hygienic perspective
"All-in-one"-principle	Only one hose to operate	Saves time during cleaning
Distributes chemical solutions, no concentrates	No handling of concentrate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

Technical information Lagafors® Media Satellite VMS-T	
Connections incoming media	
Water 5-160 bar	ISO-G 3/8" int. thread
Alkaline chemicals 6-8 bar (from VCC/CCU)	ISO-G 3/8" int. thread
Acidic chemicals 6-8 bar (from VCC/CCU)	ISO-G 3/8" int. thread
Disinfectant 6-8 bar (from VCC/CCU)	ISO-G 3/8" int. thread
Air 4 bar (from VCC/CCU)	ISO-G 3/8" int. thread
Waterflow, Max	35 lit/min
Connections outgoing media	
Quick couplings	Easy change between water, acid and chemicals/disinfectant
Dimensions	
Measurements WxDxH	680 x 112 x 435 mm

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**

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

Connections outgoing media

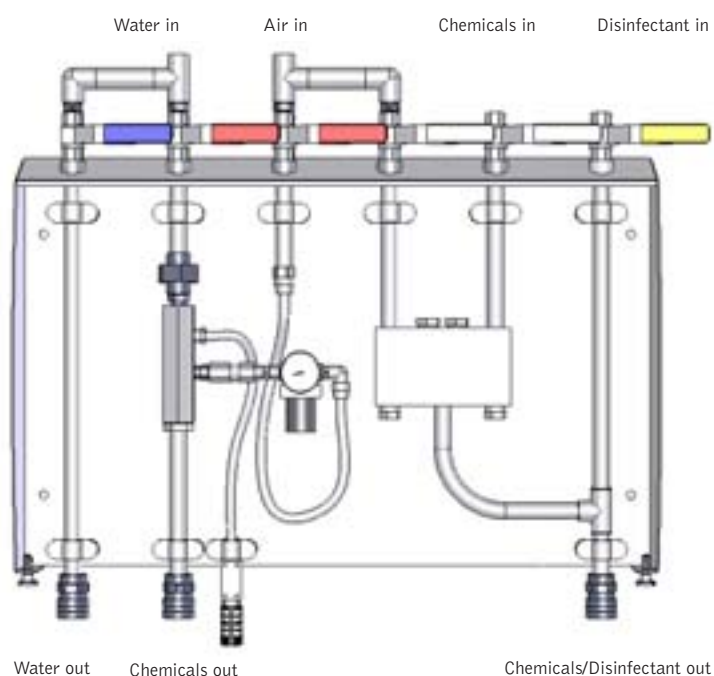
Quick couplings	Easy change between water, acid and chemicals/disinfectant
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Dimensions

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.



ACCESSORIES - CCS

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 kevlar hose for pressures below 50 bar and a 1/2" two-steel reinforced hose for pressures over 50 bar.

Technical specification	
< 50 bar	
Working pressure	50 bar
Temperature	-10°C to +70°C
Appearance	Smooth, light blue
> 50 bar	
Working pressure	330 bar
Temperature	-40°C to +155°C
Appearance	Smooth, blue

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



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



Lagafors® Hygiene Hood

Hygienic and protective hood in stainless steel developed for Lagafors hose reels. The bottom is open to allow easy access for cleaning with the same hygiene media as the one used in the VMS satellite. The hood ensures cleaning of all parts in the encased area and for service/maintenance it is simply lifted off its hook.

Technical specification	
Material	Stainless steel
Measurements WxDxH	Suited for model

Art. No.	Description
34349	Hygiene Hood for hose reel 15/20 m
34350	Hygiene Hood for hose reel 25/30 m



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.

Lagafors® VMS Accessories

Art. No.	Description
4702	Nozzle protector Blue
4701	Nozzle protector White
4700	Nozzle protector Yellow
5264	Ball valve handle Blue
33000	Ball valve handle White
5265	Ball valve handle Yellow
36782	Nozzle rack



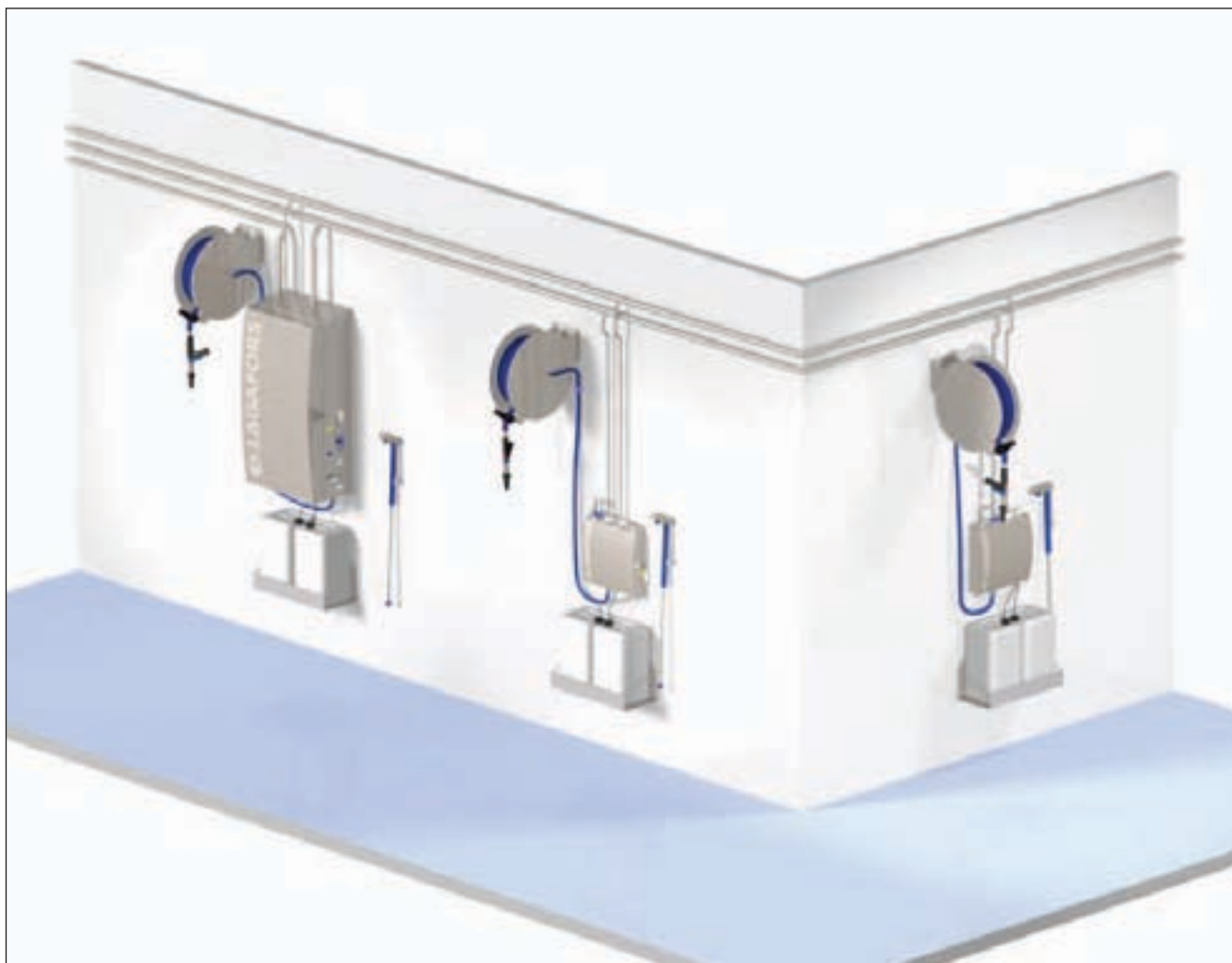
Lagafors® Nozzle Pouch

A practical and hygienic pouch for nozzles facilitating accessibility and increasing control of the items for the operator. With an easy clip-on function the pouch can be carried on the belt. After the cleaning session it can be rinsed together with its contents in a dishwasher.

Art. No.	Description
30980	Nozzle Pouch complete with belt



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 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.

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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).

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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 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.

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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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LOW PRESSURE CENTRE - LWP 20 CB



The Lagafors® 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 Lagafors® satellite stations. The Lagafors® 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	20-25 bar	20-25 bar
Water consumption	0-30 lit/min	0-90 lit/min	0-150 lit/min
Flow capacity	50 lit/min	120 lit/min	180 lit/min
Capacity (30lit/user)	1-2 users	3 users	5 users
Surrounding temperature	5-25 °C	5-25 °C	5-25 °C
Relative air humidity	95%	95%	95%
Connections			
Water incoming	ISO-G 1 1/4" int. thread	ISO-G 1 1/4" int. thread	ISO-G 1 1/4" int. thread
Water supply, flow	70 lit/min	150 lit/min	210 lit/min
Water supply, pressure	3-8 bar	3-8 bar	3-8 bar
Water temperature, max	60 °C	60 °C	60 °C
Water outgoing	ISO-G 1" int. thread	ISO-G 1" int. thread	ISO-G 1" int. thread
Air, incoming	ISO-G 1/4" int. thread	ISO-G 1/4" int. thread	ISO-G 1/4" int. thread
Air, pressure	6-8 bar	6-8 bar	6-8 bar
Air, flow	150 lit/min	150 lit/min	150 lit/min
Electricity			
Voltage	3 x 380-420 V / 50 Hz 3 x 440-480 V / 60 Hz	3 x 380-420 V / 50 Hz 3 x 440-480 V / 60 Hz	3 x 380-420 V / 50 Hz 3 x 440-480 V / 60 Hz
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	640 x 380 x 1290 mm	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	35-40 bar
Water consumption	0-25 lit/min	0-70 lit/min
Flow capacity	50 lit/min	90 lit/min
Capacity (30lit/user)	1-2 users	3-4 users
Surrounding temperature	5-25 °C	5-25 °C
Relative air humidity	95%	95%
Connections		
Water incoming	ISO-G 1 1/4" int. thread	ISO-G 1 1/4" int. thread
Water supply, flow	70 lit/min	120 lit/min
Water supply, pressure	3-8 bar	3-8 bar
Water temperature, max	60 °C	60 °C
Water outgoing	ISO-G 1" int. thread	ISO-G 1" int. thread
Air, incoming	ISO-G 1/4" int. thread	ISO-G 1/4" int. thread
Air, pressure	6-8 bar	6-8 bar
Air, flow	150 lit/min	150 lit/min
Electricity		
Voltage	3 x 380-420 V / 50 Hz 3 x 440-480 V / 60 Hz	3 x 380-420 V / 50 Hz 3 x 440-480 V / 60 Hz
Current	9,4 A	14,6 A
Power	4,6 kW	7,5 kW
Dimensions		
Measurements WxDxH	640 x 380 x 1290 mm	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**

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

Connections incoming air

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

Dosage

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

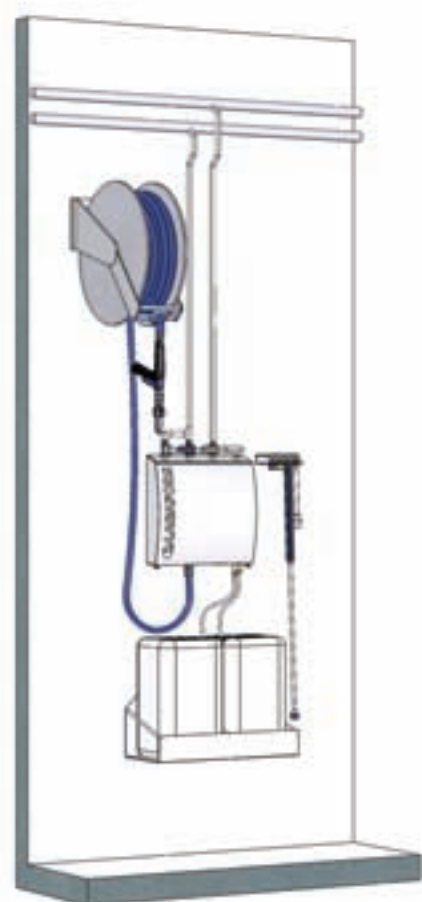
Dimensions

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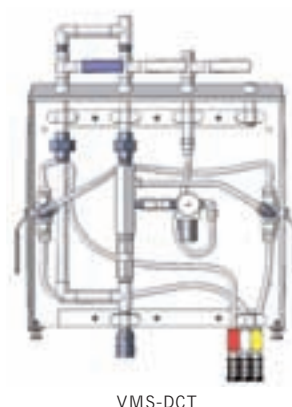
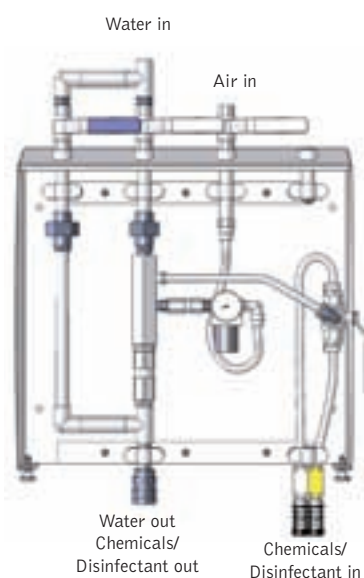
The data is subject to variation and the producer reserves the right to change design specifications without notice.

* 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.



LOW PRESSURE INJECTOR - CDE



The Lagafors® Low Pressure Injector, or CDE, 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.

The CDE unit is comprised of:

- Complete 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

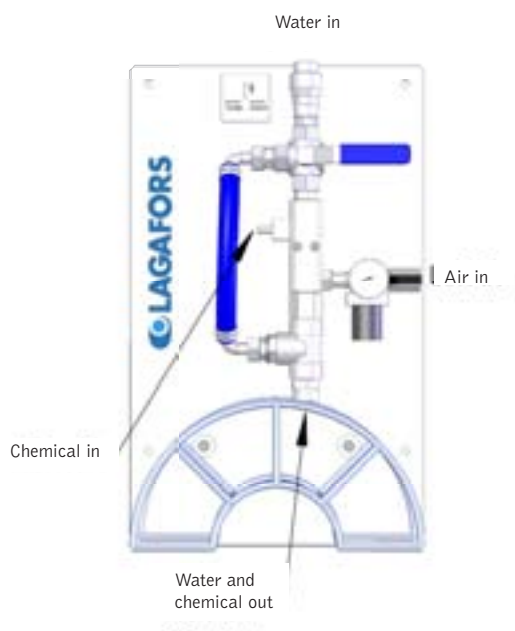
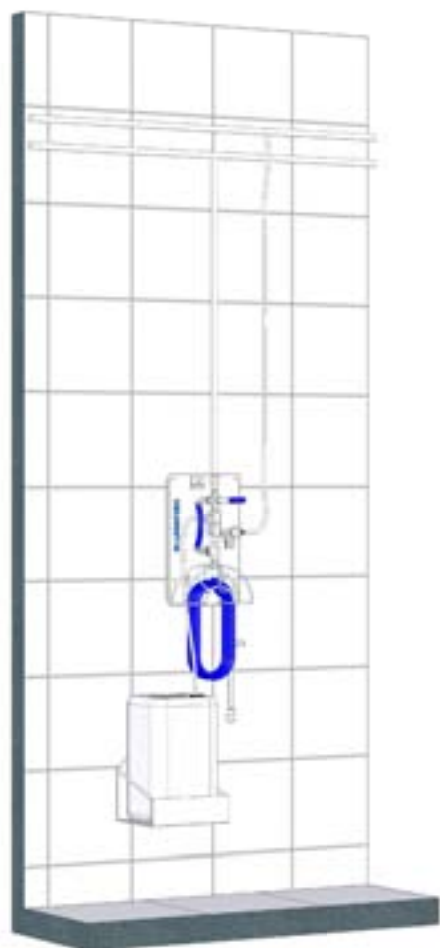
Technical information Lagafors® Low Pressure Injector CDE		
Model	CDE	CDE-D
Connections incoming water		
Water pressure	3-8 bar	3-8 bar
Dimension	ISO-G 1/2" inv. gänga	ISO-G 1/2" inv. gänga
Connections incoming air		
Air pressure	6-8 bar	6-8 bar
Flow, min	50 lit/min	50 lit/min
Dimension	ISO-G 1/4" inv. gänga	ISO-G 1/4" inv. gänga
Dosage		
Chemicals*	ca 4-6%	ca 4-6%
Disinfectant*		ca 1-2%
Dimensions		
Measurements WxDxH	300 x 210 x 500 mm	300 x 210 x 500 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).

- This unit can be ordered with separate dosing for two chemical solutions. Choice of chemical solution is made using a valve lever.



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.



MOBILE CLEANING UNITS - MCU



With the Lagafors® mobile cleaning unit, MCU, companies in the food-processing industry can achieve first-class hygiene at lower costs and reduced environmental impact in an improved working environment. Our range includes two units that both meet high standards regarding capacity, performance, quality and hygiene.

These units have been primarily designed for customers with slightly smaller production facilities and are intended as a cheaper alternative to fixed-installation cleaning systems. At sites with fixed-installation systems, these units can be used as a complement for specific cleaning needs, for example where a different water pressure or chemical solution is required.

Further functionality descriptions can be found under each product on the following pages.

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.

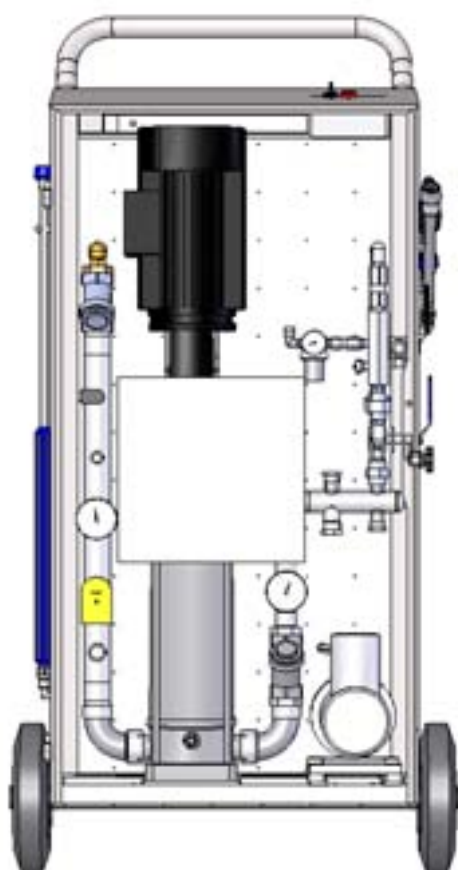
The LWP-M is especially appropriate for cleaning applications in food processing, e.g. in slaughterhouses, meat processing, dairies, breweries, fish industries, prepared food industries, industrial kitchens and other places where a high level of hygiene is required.

- 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	1 user
Surrounding temperature	5-25 °C	5-25 °C
Relative air humidity	95%	95%
Water Connections		
Water incoming	Quick coupling	Quick coupling
Water supply, flow	> 50 lit/min	> 50 lit/min
Water supply, pressure	3-8 bar	3-8 bar
Water temperature, max	60 °C	60 °C
Water outgoing	1/2" Hose, 20 metres	1/2" Hose, 20 metres
Electricity		
Voltage	3 x 380-420 V / 50 Hz 3 x 440-480 V / 60 Hz	3 x 380-420 V / 50 Hz 3 x 440-480 V / 60 Hz
Current	4,5 A	9,4 A
Power	2,2 kW	4,6 kW
Dimensions		
Measurements	770 x 1200 x 1250 mm	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

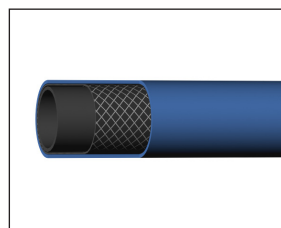
Accessories that are included



Spray gun ST2725



Nozzles for rinsing, foam application & disinfection



Hose 1/2", 20 metres

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	
Air, incoming	ISO 3/8" int. thread
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.





AUTOMATED CLEANING EQUIPMENT - ACE



With the Lagafors® automated cleaning system, ACE, companies in the food-processing industry can achieve first-class hygiene in all kinds of freezers, smoking cabinets, refrigerators, transport and conveyor belts as well as elevator belts that are difficult, monotonous and time-consuming to clean. Plus at lower costs and reduced environmental impact in an improved working environment. Our automated system is comprised of different components that together meet high standards regarding capacity, performance, quality and hygiene.

The ACE automated system can easily be combined with and controlled by the central units in our CCS concept (LWP and MPP water units as well as our VCC dosing unit). When used properly, our system can deliver reduced costs through lower water, chemical and disinfectant consumption. However, the most significant benefits come from reduced labour needs and repeatable hygiene results.

You can choose between a fixed or a rotating water flush ramp. The rotating ramp delivers more advantages by further reducing water consumption as well as a greater mechanical processing of the cleaning surface.

The control cabinet is normally placed in the vicinity of the objects that need cleaning. The valve station(s) for the water and chemical solutions are placed adjacent to the cabinet, with pipes connecting to the central CCS units. Pipes to the various cleaning objects are then connected from these valve stations.

If there is no CCS cleaning system present, the Lagafors CBA (Combi Booster Automatic) can well be used to run the automated cleaning. The unit is designed to be controlled by an external PLC.

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 LFR flush ramp (see separate product description).

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.

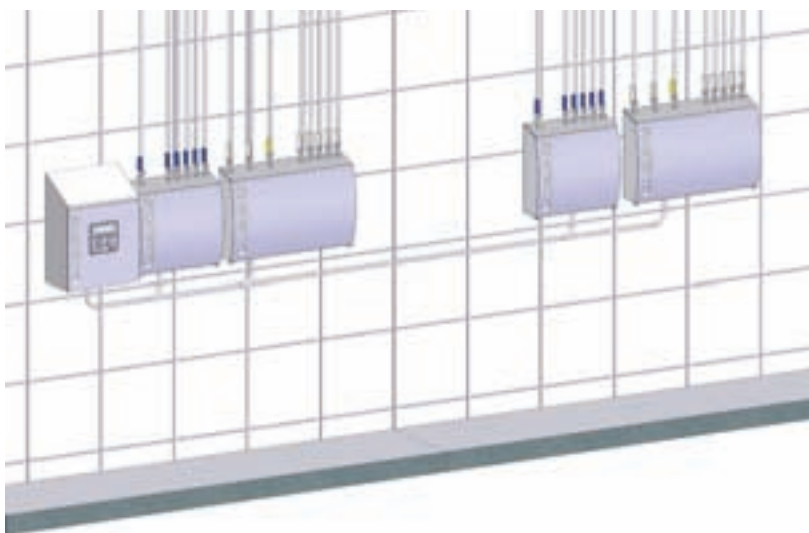
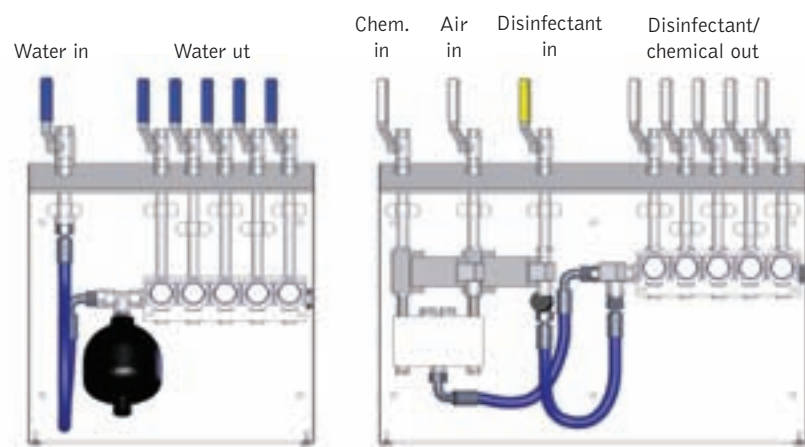
Features	Benefits	Facts
Easy to mount and connect	Time-efficient	Low installation cost
Intelligent, hygienic design	Easy to clean	Excellent hygienic aspects
"All-in-One" principle	Rinses, foam cleans, disinfects	Excellent and consistent cleaning results
Time optimization per belt	Saving of time	Lower 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 LP Water	ACS HP Water	ACS Chemical/Disinfectant
Supply connections				
Electric rating	230 V			
Water, pressure		20-50 bar	50-100 bar	
Water, flow		15-60 lit/min	10-50 lit/min	
Water, dimensions		ISO-G ½" int. thread	ISO-G ½" int. thread	
Chemical solution, pressure				6-8 bar
Chemical solution, flow				6-12 lit/min
Chemical solution, dimensions				ISO 3/8" int. thread
Disinfectant solution, pressure				6-8 bar
Disinfectant solution, flow				6-12 lit/min
Disinfectant solution, dimensions				ISO 3/8" int. thread
Air, pressure				5-8 bar
Air, flow				100-200 lit/min
Air, dimensions				ISO 3/8" int. thread
Exit connections				
Dimensions		5 x ISO 3/8" int. thread	5 x ISO 3/8" int. thread	5 x ISO 3/8" int. thread

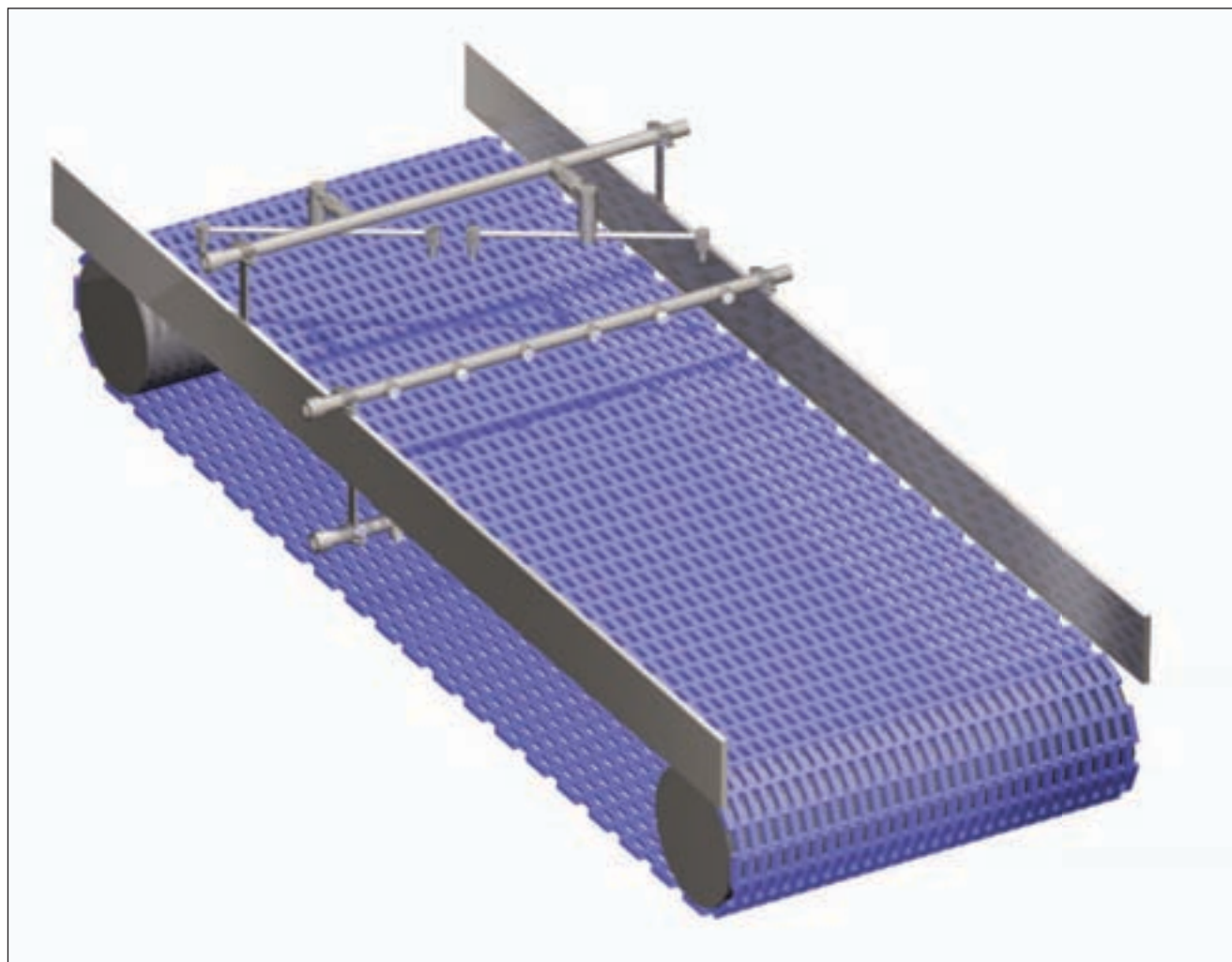
The data is subject to variation and the producer reserves the right to change design specifications without notice.

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			
Supply media	1/2" internal thread.	1/2" internal thread.	1/2" internal thread.
Dimensions			
Pipes	21 mm	21 mm	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.

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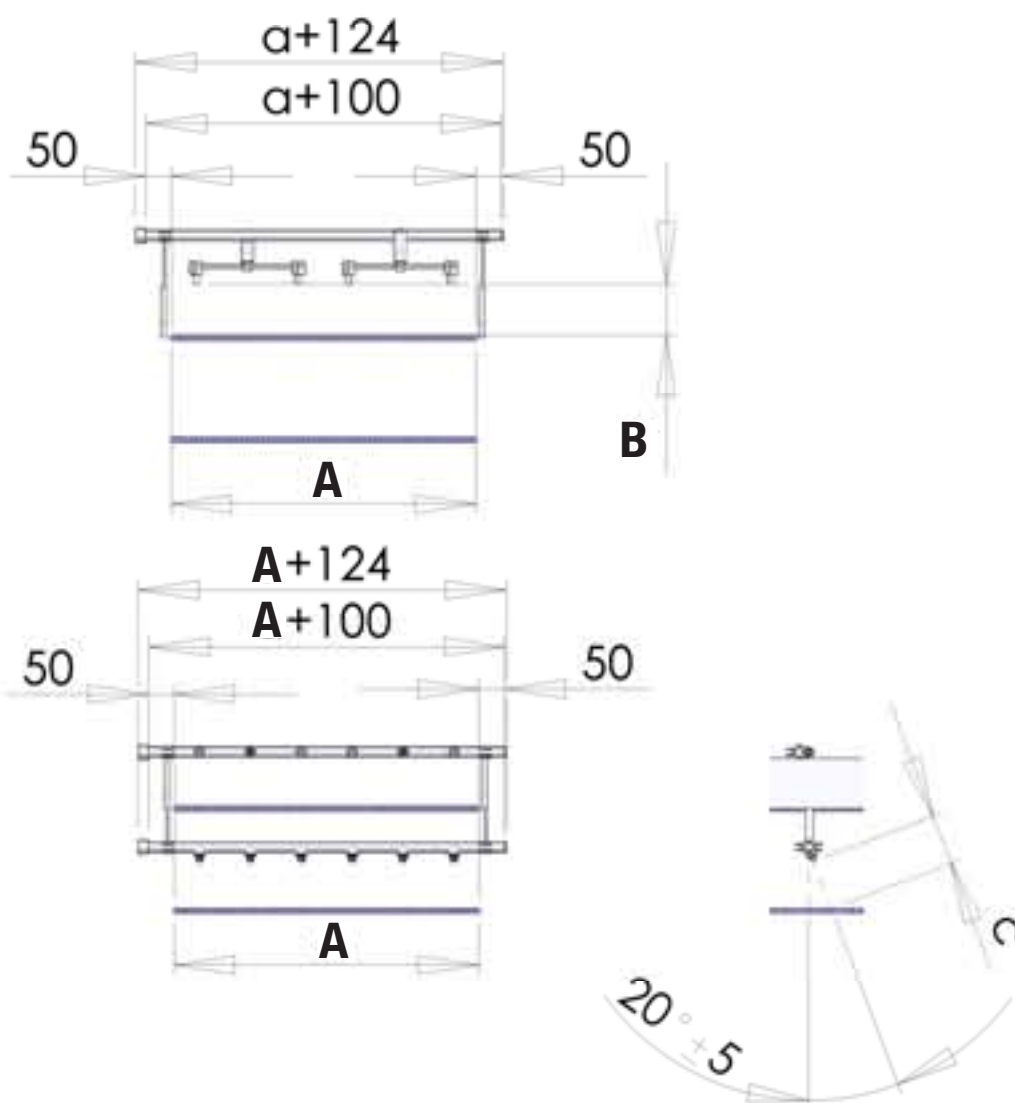
A = Belt width

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 Lagafors® low-pressure centre LWP CBA (Low Water Pressure, Combi Booster Automatic), is designed for cleaning of production equipment, such as conveyor belts, refrigerators, freezers, kitchen cabinets, smoking cabinets, roasters, etc in the food-processing industry. The unit has a hygienic design that is 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. In the latter case, a hose, a hose reel, a spray gun and nozzles are included. This enables OPC (Open Plant Cleaning) within the unit's vicinity. The unit is constructed according to the customers specification regarding pressure/flow and is equipped with solenoid valves which is controlled directly from the customer's operating panel.

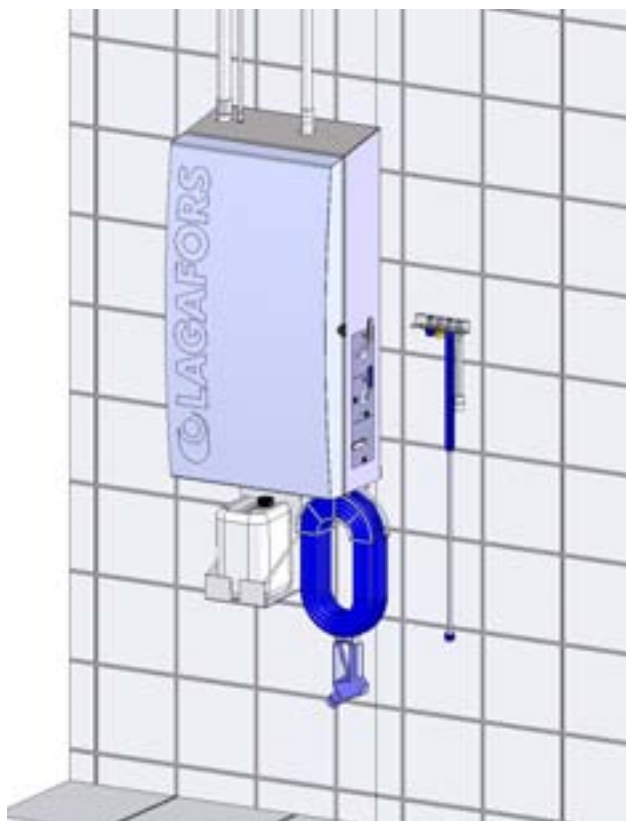
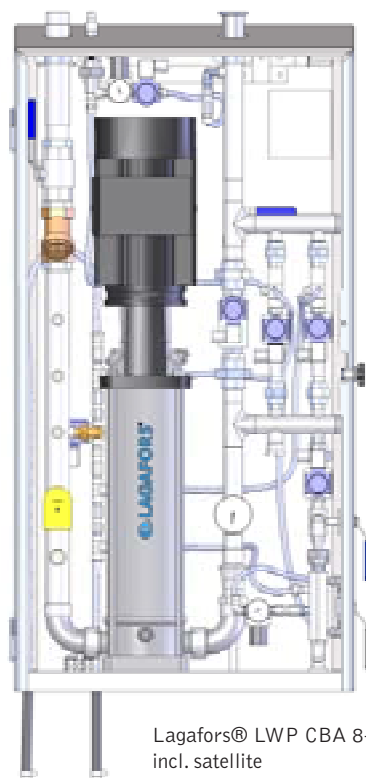
- Up to 40 bar working pressure.
- Up to 150 lit/min flow.
- Delivered with a hygienically designed cabinet.
- Unit is wall-mounted.

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

Technical information Lagafors® Low Water Pressure Pump LWP CBA

Model	LWP CBA
Outgoing water pressure	3-40 bar
Water consumption	0-150 lit/min
Flow capacity	0-170 lit/min
Surrounding temperature	5-25 °C
Relative air humidity	95%
Connections	
Water incoming	ISO-G 1 1/4" inv. g.
Water supply, flow	0-200 lit/min
Water supply, pressure	3-8 bar
Water temperature, max	60 °C
Water outgoing	According to specifications
Air, incoming	ISO-G 1/4" inv. g.
Air, pressure	6-8 bar
Air, flow	0-500 lit/min
Electricity	
Voltage	According to specifications
Current	According to specifications
Power	According to specifications
Dimensions	
Measurements WxDxH	640 x 380 x 1290 mm
Weight, approx.	Depending on specifications

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





ACCESSORIES - ACO



Original Lagafors® accessories, ACO, guarantee that you as a customer get the highest quality and the best functionality from your various Lagafors® systems. These are just as suitable for use with centralized (CCS) as decentralized (DCS) systems. Lagafors® innovative prowess is evident in our products, for example Triggless® II and PCN, that provide our customers with ergonomical and safe products, as well as providing the flexibility during pre-wash, rinsing, etc.

HOSES

1/2-inch Low-pressure Hose

Very lightweight, flexible and durable hose for < 50 bar Lagafors systems. The hose has a blue design for sensitive environments. It is equipped with stainless steel joints, rupture protection and is available in a variety of lengths. See the table.

Art. No.	Description	Length
33282	Low-pressure	1/2", 10 m
33283	Low-pressure	1/2", 15 m
33284	Low-pressure	1/2", 20 m
33285	Low-pressure	1/2", 25 m
33286	Low-pressure	1/2", 30 m
33287	Low-pressure	1/2", 35 m

Technical specification	
Working pressure	50 bar
Temperature	70°C
Inner tube	Grey PVC - Foodstuff quality
Outer tube	Blue synthetic rubber - wear and ozone resistant
Reinforcement	Double synthetic reinforcing fabric
Design	Smooth, blue

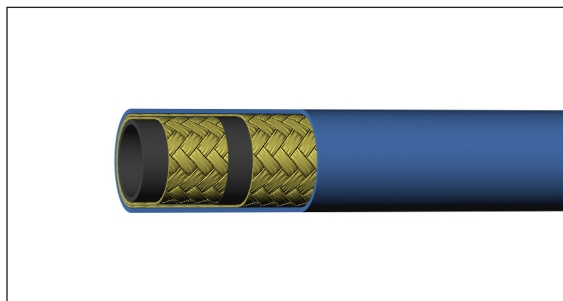


High-pressure Hose 2-steel

Very robust hose for Lagafors' mobile high pressure units, > 100 bar. The hose has blue design for sensitive environments. The hose can be delivered with stainless steel couplings and different length, see the table.

Art. No.	Description	Length
15050	Water cleaning hose	1/2" per metre
15027	1/2" hose w. SS coupling	10 m
15028	1/2" hose w. SS coupling	15 m
15024	1/2" hose w. SS coupling	20 m
15025	1/2" hose w. SS coupling	25 m
15026	1/2" hose w. SS coupling	30 m
22009	Water cleaning hose	3/8" per metre
15011	3/8" hose w. SS coupling	10 m
15015	3/8" hose w. SS coupling	15 m
15014	3/8" hose w. SS coupling	20 m
15012	3/8" hose w. SS coupling	25 m
15035	3/8" hose w. SS coupling	30 m

Technical specification	
Working pressure	330 bar
Temperature	-40°C to +155°C
Inner tube	Synthetic oil resistant rubber
Cover	Weather and oil resistant rubber
Reinforcement	Two compact braids of steel wire
Design	Smooth, blue



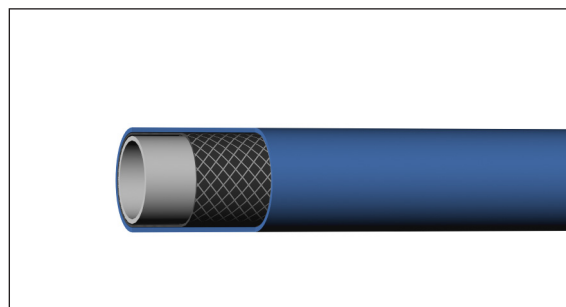
HOSES

Food Hose

Suitable for hot water cleaning in food industry. Smooth on the outside with a cover of rubber and a colour that does not rub off. Resistant to animal and vegetable fat. Food approved. Can be sterilised at a maximum temperature of +120°C during short periods. We can also deliver assembled hose with couplings.

Technical specification	
Working pressure	10 bar
Temperature	-20°C to +95°C
Inner tube	White food resistant synthetic rubber (NBR/IR/CR)
Cover	Absorption & weather resistant synthetic rubber (NBR/PVC)
Reinforcement	Synthetic textile fabric
Design	Smooth, blue

Art. No.	Description	Dimension
25032	Food hose	1/2"
25033	Food hose	3/4"
25034	Food hose	1"

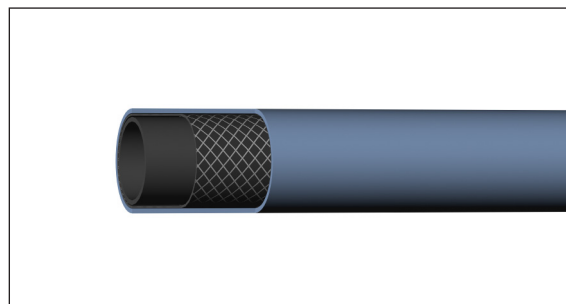


Foam Hose

Very lightweight, flexible and temperature-resistant hose for Lagafors systems. Can also be connected to standard water mains pressure. Available in custom lengths, with stamped joints at both ends.

Technical specification	
Working pressure	15 bar
Temperature	-20°C to +60°C
Inner tube	PVC
Cover	PVC
Reinforcement	Polyester fiber
Design	Smooth, light blue with mat finish

Art. No.	Description	Dimension
24000	Foam hose	1/2"
24002	Foam hose	3/4"

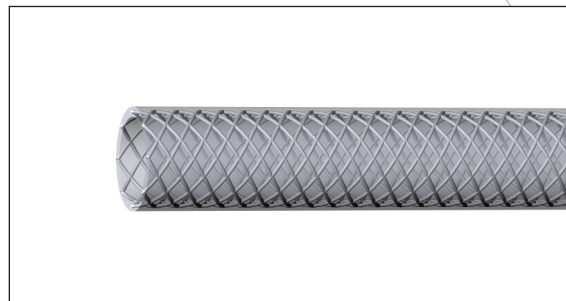


Chemical Hose

Food approved transparent hose for chemicals and water transport. Distributes chemical concentrate from the canister to Lagafors' Variable Chemical Centre.

Technical specification	
Working pressure	10 bar
Temperature	-20°C to +60°C
Inner tube	PVC
Cover	PVC
Reinforcement	Reinforcement of polyester
Design	Smooth, transparent

Art. No.	Description	Dimension
23003	Chemical hose	1/2"
23004	Chemical hose	1/4"



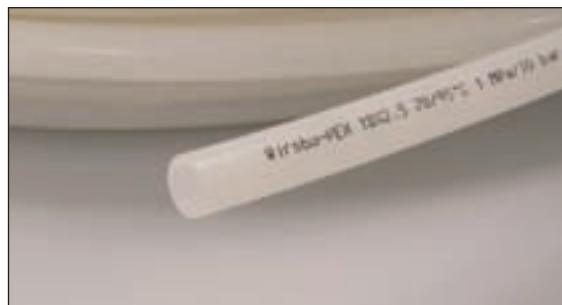
HOSES

Wirsbo Pex

A chemical-resistant hose designed for transportation of chemical solutions between a Lagafors Chemical Centre and Satellite stations.

Art. No.	Description	Dimension
24006	Pexrör	18 mm
30034	Pexrör	25 mm

Technical specification	
Working pressure	10 bar
Temperature	70°C
Inner tube	Polyethylene
Outer tube	Polyethylene
Reinforcement	Cross linking (Engel method)
Design	Chemical resistant



Air Hose

Robust hose used as pipeline to distribute compressed air between Lagafors' Variable Chemical Centre and Lagafors' Variable Media Satellite.

Art. No.	Description	Dimension
23002	Air hose	6 mm
23001	Air hose	8 mm
23000	Air hose	10 mm

Technical specification	
Working pressure	14 bar
Temperature	-40°C till +93°C
Material	Polyamid
Design	Smooth, white



HOSE REEL

Hose reel

Professional springloaded hose reel for up to 20 metre long 1/2" hoses. Equipped with a movable arm to direct the hose, which enables location of the reel in tight spaces or roof-mounting. A optional pivoting wall-mounting is offered, which facilitates lateral work.

Art. No.	Description	Hose length
34241	Hose reel SS	15-20 m
34242	Angle bracket	
34349	Protective cover	

Features - Benifits - Facts

- Robust**
 - Can handle high-pressure
- Springloaded**
 - Quick roll-up
 - Decreased hose wear, as the hose does not drag on the floor
- Stainless steel**
 - Hygienic material
 - Saves time, cost of spare parts and increases hygiene

A hygienic protective cover made of stainless steel has been specially developed for the Lagafors hose reel.

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



Hose reel

Professional springloaded hose reel for 25 or 30 metres long 1/2" hoses. Equipped with a movable arm to direct the hose, which enables location of the reel in tight spaces or roof-mounting. A optional pivoting wall-mounting is offered, which facilitates lateral work.

Art. No.	Description	Hose length
34218	Hose reel SS	25-30 m
34243	Angle bracket	
34250	Protective cover	

Features - Benifits - Facts

- Robust**
 - Can handle high-pressure
- Springloaded**
 - Quick roll-up
 - Decreased hose wear, as the hose does not drag on the floor
- Stainless steel**
 - Hygienic material
 - Saves time, cost of spare parts and increases hygiene

A hygienic protective cover made of stainless steel has been specially developed for the Lagafors hose reel.

Technical specification	
Working pressure	150 bar
Material	Stainless steel
Connection	1/2" int. thread
WxDxH	575 x 488 x 550 mm



HOSE REEL

Hose reel

Professional springloaded stainless steel hose reel for thicker hoses. Equipped with a movable arm to direct the hose, which enables location of the reel in tight spaces or roof-mounting.

Art. No.	Description	Hose length
20020	Hose reel SS	20 m
20021	Angel bracket SS	

Features - Benifits - Facts

- Robust**
 - Can handle 3/4" hose up to 20 metres in length
- Springloaded**
 - Quick roll-up
 - Decreased hose wear, as the hose does not drag on the floor
- Stainless steel**
 - Hygienic material
 - Saves time, cost of spare parts and increases hygiene

Technical specification	
Working pressure	20 bar
Material	Stainless steel
Connection	3/4" int thread
WxDxH	550 x 460 x 485 mm



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".

Art. No.	Description	Hose length
20002	Hose reel Hygiene	25 m

Features - Benifits - Facts

- Hygienic design**
 - Minimized risk of bacterial growth
 - Developed to meet high future requirements in the food industry
- Springloaded**
 - Quick roll-up
 - Decreased hose wear, as the hose does not drag on the floor
- Stainless steel**
 - Hygienic material
 - Saves time, cost of spare parts and increases hygiene

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



HOSE REEL / MANUAL HOSE REEL

Electric hose reel

The electric hose reel is suited for highpressure hoses where there is a demand for longer hoses. Developed for hard usage in moist environment. The electric hose reel has a motorpowered roll-up of the hose, which relieves the user.

Features - Benifits - Facts

- Electric motor-driven
 - Automatic roll-up
 - Reduced hose wear, as the hose is lifted from the floor
 - Remote control
- Stainless steel
 - Hygienic material
 - Saves time, cost of spare parts and increases hygiene

Technical specification	
Working pressure	220 bar
Material	Stainless steel
Connection	3/4" int. thread
WxDxH	628 x 455 x 550 mm

Art. No.	Description	Hose length
20100	Hose reel ERGO	30 m



Manual hose reel

Light-weight and easy-to-use, manual stainless steel hose reel for both high and low pressure. A flexible wall bracket is included.

Features - Benifits - Facts

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

Technical specification	
Working pressure	200 bar
Material	Stainless Steel
Connection	1/2" external thread
WxDxH	330 x 570 x 330 mm
	460 x 600 x 460 mm

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



Hose rack

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

Features - Benifits - Facts

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

Art. No.	Description	Hose length
14000	Small, stainless steel wire hose rack	30 m, 1/2" hose
		25 m, 3/4" hose



CONTAINER HOLDER / NOZZLE RACK / NOZZLE BAG

Container holder

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

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

Features - Benifits - Facts

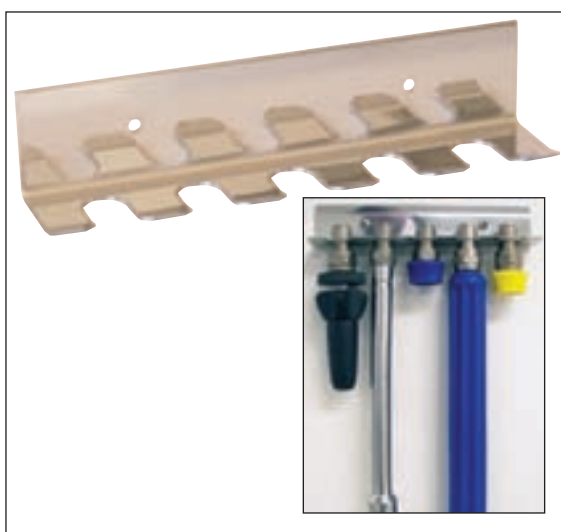
- Stainless steel
- Hygienic material
 - Robust construction
 - Reduced wear on the walls and floors at the satellite station



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 GUN - TRIGGLESS® II



Lagafors® 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. Since it offers flexible grip positions, the operator can increase efficiency at the same time as the risk for work related injuries is reduced. It also features a "dead man's" grip where the water flow is shut off if the gun is accidentally dropped. The spray gun is made with food grade stainless steel parts and a unique plastic-glass compound to ensure ultimate quality and durability.

- No trigger, the gun uses the reaction-force of the water to keep the valve open.
- Can be held in many different ways during operation.
- "Dead man's" grip, i.e. the water flow is shut off if the gun is accidentally dropped.
- Light weight, secure while used with one hand.
- Suitable for pressures from 20 bar up to 150 bar.

Features	Benefits	Facts
Trigger function when low pressure and flow, "Triggless" function when higher pressure and flow	Ergonomical for the user	Less muscle stress in arm and wrist
Uses reaction force, "Triggless" function, to keep valve open	Improved ergonomics for the user	Can be held in different ways
"Dead man's" grip	Shuts off the water flow if the gun is dropped	Safe for the user and the surroundings
Light weight	Secure while used with one hand	Weight 700 g
Barrel rests on the arm	Reduced pull-down force	Less muscle strain, improved operator efficiency

Technical information Lagafors® Spray Gun Triggless® II

Model	Flexible
Working pressure, max	150 bar
Flow, max	45 lit/min
Temperature, max	70 °C
Connection, incoming	ISO-G 1/2" int. thread
Connection, outgoing	ISO-G 3/8" int. thread
Dimensions	
Measurements LxH	220 mm x 135 mm
Weight	700 g
Materials	Stainless steel, impact resistant plastic

*Quick coupling is optional

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



Triggless® II Flexible



Triggless® II with Rinse Nozzle*



Triggless® II with Lagafors Pre-Cleaning Nozzle*

SPRAY GUNS

Spray Gun HP1500

Robust and impact resistant spray gun with a spring loaded trigger. Suitable for many different applications within professional high pressure cleaning. Available with or without swivel.

Technical specification	
Working pressure	275 bar
Flow	45 lit/min
Temperature	150 °C
Weight	550 g
Material	Brass, plastic
Connection	in 3/8" int. thread out 1/4" int. thread

Art. No.	Description
4133	Spray gun HP1500
4134	Spray gun HP1500 w. swivel



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 RF



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 out 1/2" int. thread

Art. No.	Description
34250	Spray gun HP2725



SPRAY GUNS

Spray Gun HP601

Ideal spray gun for vertical cleaning and cleaning of surfaces above the head. The design offers a straight flow through the gun and several different grip possibilities. The spray gun has a spring loaded trigger and suits many cleaning application.

Technical specification	
Working pressure	275 bar
Flow	45 lit/min
Temperature	150°C
Weight	550 g
Material	Brass, plastic
Connection	in 3/8" int. thread out 1/4" int. thread

Art. No.	Description
4132	Spray gun HP601



Spray Gun LP 10 bar

Easy to handle low pressure spray gun usable for a variety of wash and cleaning dutys. The trigger is activated with the palm of the hand. Adjustable spray pattern and replacable rubber grip.

Technical specification	
Working pressure	10 bar
Flow	38-61 lit/min
Temperature	93 °C
Weight	700 g
Material	Brass, rubber
Connection	1/2" int. thread

Art. No.	Description
5046	Spray gun LP 10 bar black
4899	Spray gun LP 10 bar white
5049	Swivel 1/2"
5050	Swivel 3/4"



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 dutys.

Technical specification	
Working pressure	25 bar
Flow	25-42 lit/min
Temperature	80°C
Weight	900 g
Material	Brass, rubber
Connection	1/2" int. thread

Art. No.	Description
5045	Spray gun LP 25 bar
5049	Swivel 1/2"
5050	Swivel 3/4"



SPRAY GUNS

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



Low pressure ball valve

Easy too 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.

Art. No.	Description
35240	Low pressure ball valve

Technical specification	
Working pressure	50 bar
Flow	90 lit/min
Temperature	70°C
Weight	0,56 kg
Material	Stainless steel
Connection	1/2" int. thread



QUICK COUPLINGS & HOSE NIPPLES

Quick Coupling RF standard

Robust and dependable quick-coupling that is resistant to most chemical solutions as well as high pressure.

Technical specification	
Working pressure	250 bar
Material	Stainless steel

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

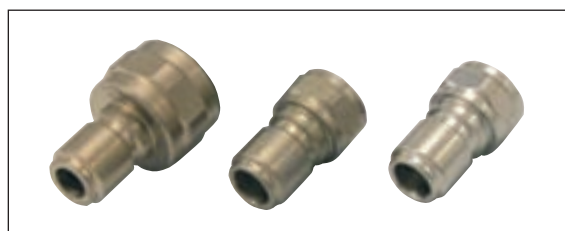


Nipple RF standard

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

Technical specification	
Working pressure	250 bar
Material	Stainless steel

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



Quick Coupling 1600

Quick coupling for pressurised air with a valve that prevents flow when no nipple is connected. Can be reconditioned.

Technical specification	
Working pressure	30 bar
Connection	3/8" int. threaded
Material	Nickel-plated brass

Art. No.	Description
4092	Quick coupling 1600B



Nippel 1600

Hose nipple for pressurised air.

Technical specification	
Connection	1/4" ext. threaded
Material	Zinc-plated steel

Art. No.	Description
4094	Hose nipple 16210



QUICK COUPLINGS & HOSE NIPPLES

Quick Coupling 1800

Quick coupling for fluids, air or chemicals (stainless steel).
Can be reconditioned.

Technical specification	
Working pressure	100 bar
Connection	3/8" int. threaded
Material	Nickel-plated brass or Stainless steel

Art. No.	Description
4057	Quick coupling 1800H
4075	Quick coupling 1800RVUV



Nippel 1800

Hose nipple for water couplings, high pressure proof.
Available with different connections.

Technical specification	
Connection	See right table
Material	Zinc-plated steel or Acid-resistant stainless steel

Art. No.	Description	Connection
4065	Hose nipple 18012	1/2" hose
4066	Hose nipple 18019	3/4" hose
4060	Hose nipple 18110	1/4" utv
4061	Hose nipple 18210	3/8" utv
4077	Hose nipple 18210R	3/8" utv
4062	Hose nipple 18220	1/2" utv
4063	Hose nipple 18405	1/4" inv
4064	Hose nipple 18410	3/8" inv
4076	Hose nipple 18410R	3/8" inv
4067	Hose nipple 18420	1/2" inv



Quick Coupling 2500

Quick coupling for fluids with a locking ring. High pressure proof. Can be reconditioned.

Technical specification	
Working pressure	250 bar
Connection	1/4" int. threaded
Material	Nickel-plated brass or Stainless steel

Art. No.	Description
4068	Quick coupling 2510UV
4078	Quick coupling 2510RVUV



Nipple 2500

Hose nipple without valve, high pressure proof.

Technical specification	
Connection	1/4" int. threaded
Material	Zinc-plated steel or Hardened acid-resistant stainless steel

Art. No.	Description
4069	Hose nipple 2520UV
4079	Hose nipple 2520RHUV



QUICK COUPLINGS & HOSE NIPPLES

Quick Coupling 3800

Quick coupling for fluids, available with or without locking ring.
High pressure proof. Can be reconditioned.

Art. No.	Description
4070	Quick coupling 3810H
4080	Quick coupling 3810RVUV

Technical specification	
Working pressure	300 bar
Connection	3/8" int. threaded
Material	Nickel-plated brass or Stainless steel



Nipple 3800

Hose nipple without valve, high pressure proof.

Art. No.	Description
4071	Hose nipple 3820UV
4081	Hose nipple 3820RFUV

Technical specification	
Connection	3/8" int. threaded
Material	Zinc-plated steel or Acid-resistant stainless steel



Quick Coupling 5000

Quick coupling for fluids with a locking ring. High pressure proof. Can be reconditioned.

Art. No.	Description
4072	Quick coupling 5010UV

Technical specification	
Working pressure	300 bar
Connection	1/2" int. threaded
Material	Nickel-plated brass



Nipple 5000

Hose nipple without valve, high pressure proof.

Art. No.	Description
4073	Hose nipple 5020RUV

Technical specification	
Connection	1/2" int. threaded
Material	Acid-resistant stainless steel

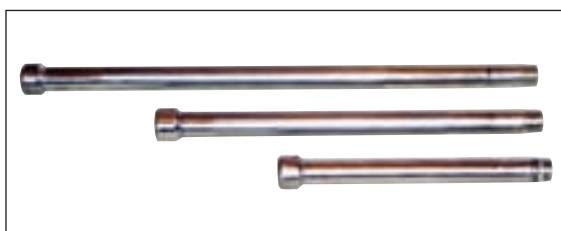


WATER-JET PIPES

Light-weight water-jet pipes

Light-weight, stainless steel water-jet pipes with thin pipe walls. Available in various lengths and with 1/4" thread. Custom lengths and bends available on special-order.

Art. No.	Description	Length
25023	Light-weight water-jet pipes	100 mm
25021	Light-weight water-jet pipes	200 mm
25020	Light-weight water-jet pipes	300 mm
25018	Light-weight water-jet pipes	400 mm
25017	Light-weight water-jet pipes	500 mm
25026	Light-weight water-jet pipes	600 mm
25029	Light-weight water-jet pipes	800 mm
25030	Light-weight water-jet pipes	1000 mm

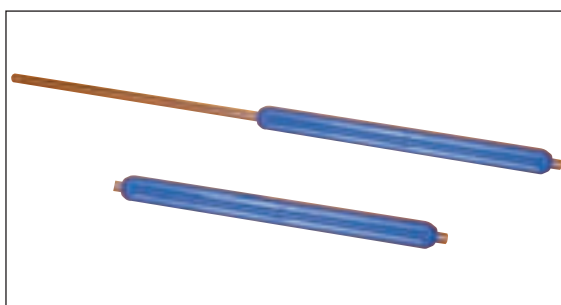


Technical specification	
Material	Stainless steel
Connection	1/4" int. x 1/4" ext.

Insulated water-jet pipes

Insulated, stainless steel water-jet pipes with insulating, grip-friendly, plastic handle. Available in various lengths and with 1/4" thread. These water-jet pipes are suitable for use with hot water.

Art. No.	Description	Length
11003	Insulated water-jet pipes	300 mm
11004	Insulated water-jet pipes	400 mm
11005	Insulated water-jet pipes	600 mm
11006	Insulated water-jet pipes	800 mm
11007	Insulated water-jet pipes	1000 mm



Technical specification	
Material	Stainless steel, plastic
Connection	1/4" ext.

Dual water-jet pipes

Dual, stainless steel water-jet pipes that are especially suitable for use with Lagafors's mobile high-pressure cleaning systems. The pressure can be variably regulated by adjusting the valve opening. Ideal for use in combination with an injector.

Art. No.	Description	Length
11000	Dual water-jet pipes	600 mm



Technical specification	
Material	Brass, stainless steel, plastic
Connection	1/4" int.



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 PCN should be used instead of a high flow water-hose in the pre-cleaning stage. Correctly used, this method can significantly reduce water consumption. The PCN combines high pressure with low volume to ensure water savings. The weight of the Pre-Cleaning Nozzle is only 125 grams.

- Can be used for all pressures from 20 bar to 100 bar.
- Efficient working range, 0.3-7 metres.
- Correctly used the PCN can significantly reduce water consumption.
- Light weight, only 125 grams.
- The PCN is delivered with four different restriction nipples to adapt the PCN to the water pressure used by the operator.

Features	Benefits	Facts
Power adjusted stream	Replaces high flow water hose	One hose less for the user
Connect to water booster systems rather than normal water pipe	Uses low volumes of water	Enables reduced water consumption
Adjustable stream length and hardness	Flexible between 0.3-7 m	Desired pre-cleaning flow and pressure combination
Stainless steel parts and impact resistant plastic	Robust materials	Long life time

Technical information Lagafors® Pre-Cleaning Nozzle PCN	
Cleaning distance	0.3-7 metres
Flow, min	25 lit/min
Flow, max	35 lit/min
Connection, incoming	ISO-G 1/4" ext. thread
Capacity demands	
Pressure	20-100 bar
Flow	25-35 lit/min
Dimensions	
Measurements L/D	119 mm /44 mm
Weight	125 g
Materials	Stainless steel, impact resistant plastic

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

* Connector nipple is optional.



Pre-Cleaning Nozzle and Triggless® II

NOZZLES

Flat Spray Nozzle

Nozzles for water rinse of the whole pressure range and application of chemicals and foam. Because of the large amount of different sizes and scattering angles we recommend you to contact our order department for the right article number.

Technical specification	
Flow	0,3-200 lit/min (20 bar)
Temperature	120°C
Connection	1/4", 3/8", 1/2" ext. threaded
Material	Stainless steel or Brass
Scattering angle	0° - 110°



Adjustable Nozzle

Spray nozzle with adjustable spray angle that can be varied from a single jet to a flat, 80° spray. The adjustable spray angle gives the user great flexibility in the operations.

Art. No.	Description	Size
4136	Adjustable nozzle	08
4137	Adjustable nozzle	09
4158	Adjustable nozzle	10
4206	Adjustable nozzle	11
4211	Adjustable nozzle	20

Technical specification	
Flow	175 bar
Temperature	50°C
Connection	1/4" int. threaded
Material	Stainless steel, polypropylene, Brass
Scattering angle	0- 80°



Turbo Nozzle

Robust and impact resistant turbo nozzle for professional cleaning where an increased effect is needed. The effect is about 30% higher than a normal nozzle. The turbo nozzle produces a round rotating water spray. Can be reconditioned.

Art. No.	Description	Dimension
4118	Turbo nozzle	055
4119	Turbo nozzle	07
4120	Turbo nozzle	08
4121	Turbo nozzle	09
4122	Turbo nozzle	10
4220	Turbo nozzle	20

Technical specification	
Working pressure	320 bar
Temperature	80°C
Connection	1/4" int. threaded
Material	Brass, plastic, rubber
Weight	700 g
Measurements	L=100 mm, Ø=65 mm



NOZZLES

Cleaning Spray Nozzle

Nozzle for the cleaning of pipes, for instance when the pipe is filled up. The nozzle has one hole in the front and three holes angled backwards. By flushing backwards the hose and nozzle will move forward into the pipe. See the product sheet "Hoses" for a suitable hose for this nozzle.

*A special hose for this nozzle is available in lengths of 5, 10, 15 and 20 metres.

Technical specification	
Flow	250 bar
Size	150°C
Connection	1/8" int. threaded
Material	Stainless steel
Diameter	15 mm

Art. No.	Description	Size
4230	Pipe cleaning nozzle 3+1	045
4124	Pipe cleaning nozzle 3+1	06
4164	Pipe cleaning nozzle 3+1	07
4209	Pipe cleaning nozzle 3+1	08
4212	Pipe cleaning nozzle 3+1	09



Rotating Tank Nozzle

Nozzle usable for foam application and water rinse. Revolves with constant speed independent of pressure and flow. Made of chemical resistant material. Is also available with a scattering angle of 180°.

Technical specification	
Working pressure	16 bar
Temperature	150°C
Connection	1/2" int. threaded
Material	PVDF
Weight	150 g
Measurements	L=135 mm, Ø=49 mm
Scattering angle	360°

Art. No.	Description	Flow (16 bar)
12094	Rotating tank nozzle	19 lit/min
33008	Rotating tank nozzle	30 lit/min
12012	Rotating tank nozzle	93 lit/min
12810	Rotating tank nozzle	128 lit/min



Rotating Flush Arm

Rotating flush arm with one nozzle in each end. By angling the nozzles the arm will be self rotating when water is connected, the speed is set by the nozzles. Suitable for cleaning of e.g. conveyor belts. The nozzles are dimensioned depending on pump performance.

Technical specification	
Working pressure	250 bar
Temperature	5°C to 120°C
Connection	in 3/8" int. thread, out 1/4" ext. thread
Materials	Brass, nickel, stainless steel
Weight	250-410 g

Art. No.	Description	Length
24013	Rotating arm	200 mm
24014	Rotating arm	300 mm
24021	Rotating arm	350 mm
24008	Rotating arm	400 mm
24018	Rotating arm	450 mm
24019	Rotating arm	500 mm
24015	Rotating arm	600 mm
24009	Swivel 3/8"	



FLOOR CLEANING EQUIPMENT

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

Fixed 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 fixed flush arm under a stainless steel hood. The spray gun is not included.

Art. No.	Description
30018	Floor Cleaning, Fixed 400 mm
30068	Floor Cleaning, Fixed 600 mm



Technical specification	
Working pressure	250 bar
Flow	Depending on pump capacity
Temperature	5 °C - 160 °C
Nozzle	1/4" ext. threaded
Material	Stainless steel
Diameter	400, 600 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.

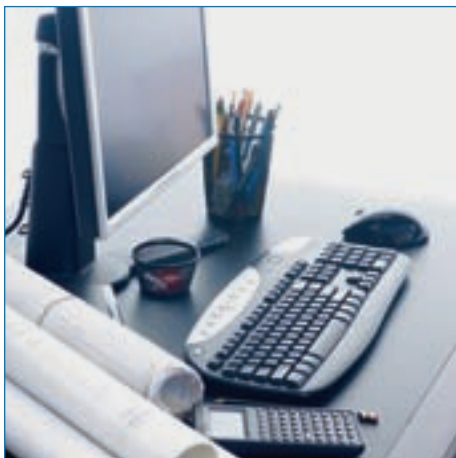
LAGAFORS® SERVICE AGREEMENTS



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® – 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.

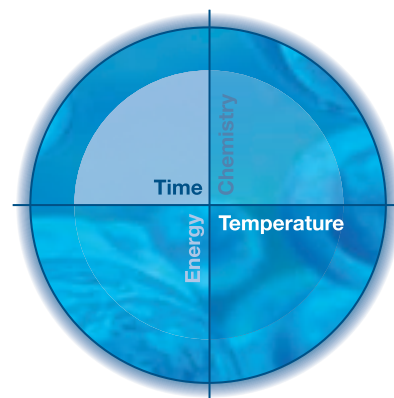
What we offer

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:

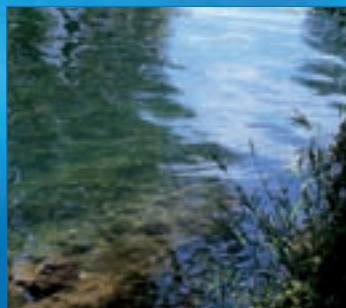
Abdon Mills
Aria Foods AB
Atria
Danish Crown
Gilde
JBT FoodTech (*Frigoscandia Equipment*)
Kraft Foods
Orcla
Scan (*Swedish Meats*)
Swedish Match

Abelmann
AstraZeneca
Baltika Breweries
Findus
Nestlé
Vittal Fleisch
Marine Harvest
Vimex
Migros
Unilever

Our mission

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

Cost
Food safety
Microbial load
Environmental impact
Ergonomics and working environment



**...with reduced
environmental impact...**



**...in an improved
working environment.**



