

Cleaning System

WASH PLUS SERIES



DESCRIPTION

Washplus is a chemical spraying system that constantly and automatically mixes the right quantity of chemicals to clean and / or sanitize large areas in commercial kitchens, supermarkets or food industry plants.

Washplus's simple and rugged design is fully compliant with HACCP regulations and helps reduce water and chemical waste, thus preserving the environment and reducing operational costs. Using materials known for their robustness and chemical compatibility, Washplus features high performance for optimal operation in all working conditions with a maximum working temperature of up to 60° C.

Available in 2 versions (one or two products) with optional BA disconnecter and stainless steel or plastic hose reel:

- Washplus "1 product" (on request) for clean/rinse operations
- Washplus "2 products" (standard) for clean/rinse/sanitize operations

Cleaning System

TECHNICAL CHARACTERISTICS

Working temperature 60° C max.

Working pressure 0.5 up to 5 bar

Flow rate 8 L/min.

Metering tips for dilution ratios from 211:1 up to 11:1 (from 0.50% up to 10.90%)

Weight spraying station only 3.3 kg

Hose holder incorporated

Different possibilities available for back-flow prevention

No hose or spray gun available

1 Dilution product

Dimensions without tubes: L 380 mm W 260 mm D 90 mm

DIMENSION

