Art.-Nr. 05-00004

Cleaning and Disinfection Station



Description

Ideal for disinfecting entire rooms with an area of up to 100 m²
Incl. 15 m hose in food quality
Venturi system for cleaning and rinsing: adjustable from 0.5 to 10.9% (supplied with 14 nozzles)
Double anti-pollution valve NF prevents contamination of the drinking water
Connection: to cold or hot water (maximum 50°C, optimal pressure 2.5 bar and maximum pressure 6 bar)
Flow: 13 liters / minute for rinsing, 8 liters / minute for washing
Sealed connections, suitable for 20 bar, up to 70°C, resistant to animal and vegetable fats (Safety coefficient 3)
Spray gun: shockproof, with quick connector, suitable for up to 80°C, 25 bar
Bracket made of stainless steel for rectangular 5-liter containers (not included)

Technical data

Gas power:	'0'
Width x depth x height:	270 x 370 x 75 mm
Net-weight:	8 kg
Number of waffles:	'0'