

Mobile Steam Vacuum Disinfector

The Mobile Steam Vacuum Disinfector is equipped with a steam boiler of 6 kW, a vacuum suction device and a steam vacuum handle. The unit is mobile for easy and convenient use on any site. The Mobile Steam Vacuum Disinfector is connected to cold tap-water and 400 V – 16 A power.

ArneCo Mobile Steam Vacuum Disinfector complies with the EU 1935/2004 standards. The unit has been in operation for several years in major Danish Slaughterhouses and is approved by Danish Food Safety Authorities.

- Disinfection of contaminated carcasses
- Disinfection of cutting boards and transportation belts & boxes
- Disinfection when meat type change
- Easy connection to cold tap water and 400 V - 16 A power
- Can be used in cold storage, packaging and water sensitive areas
- No drain needed – contamination stored in secured container
- Approved by Danish Food Safety Authorities
- Comply with EU 1935/2004 standards.



For more information, please contact Arne Jensen at aj@arneco.dk

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