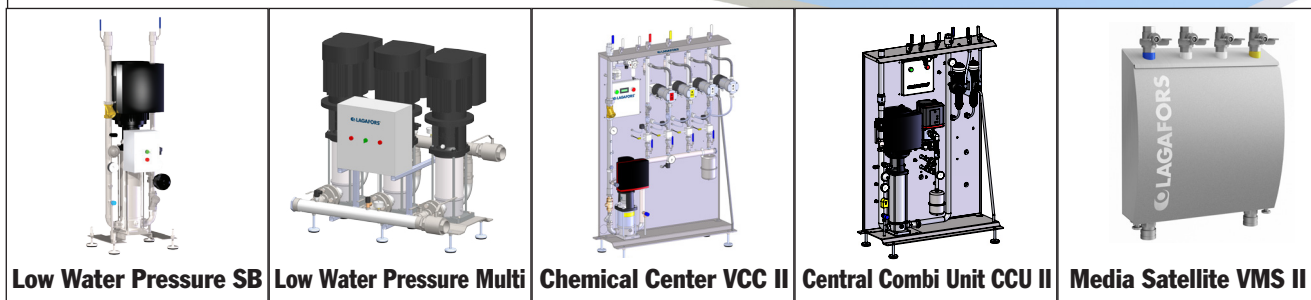
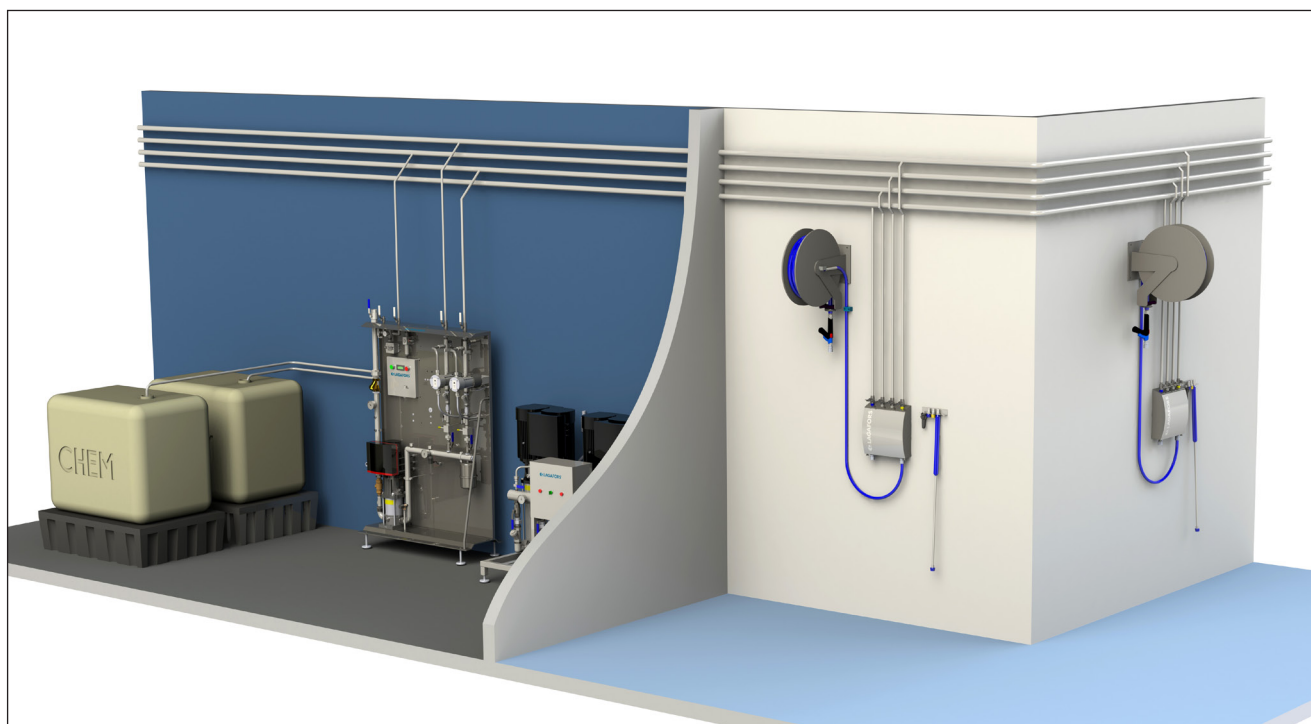


LAGAFORS®

MADE IN SWEDEN 

LAGAFORS® SYSTEM CCS - DCS - MCS - ACO

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.

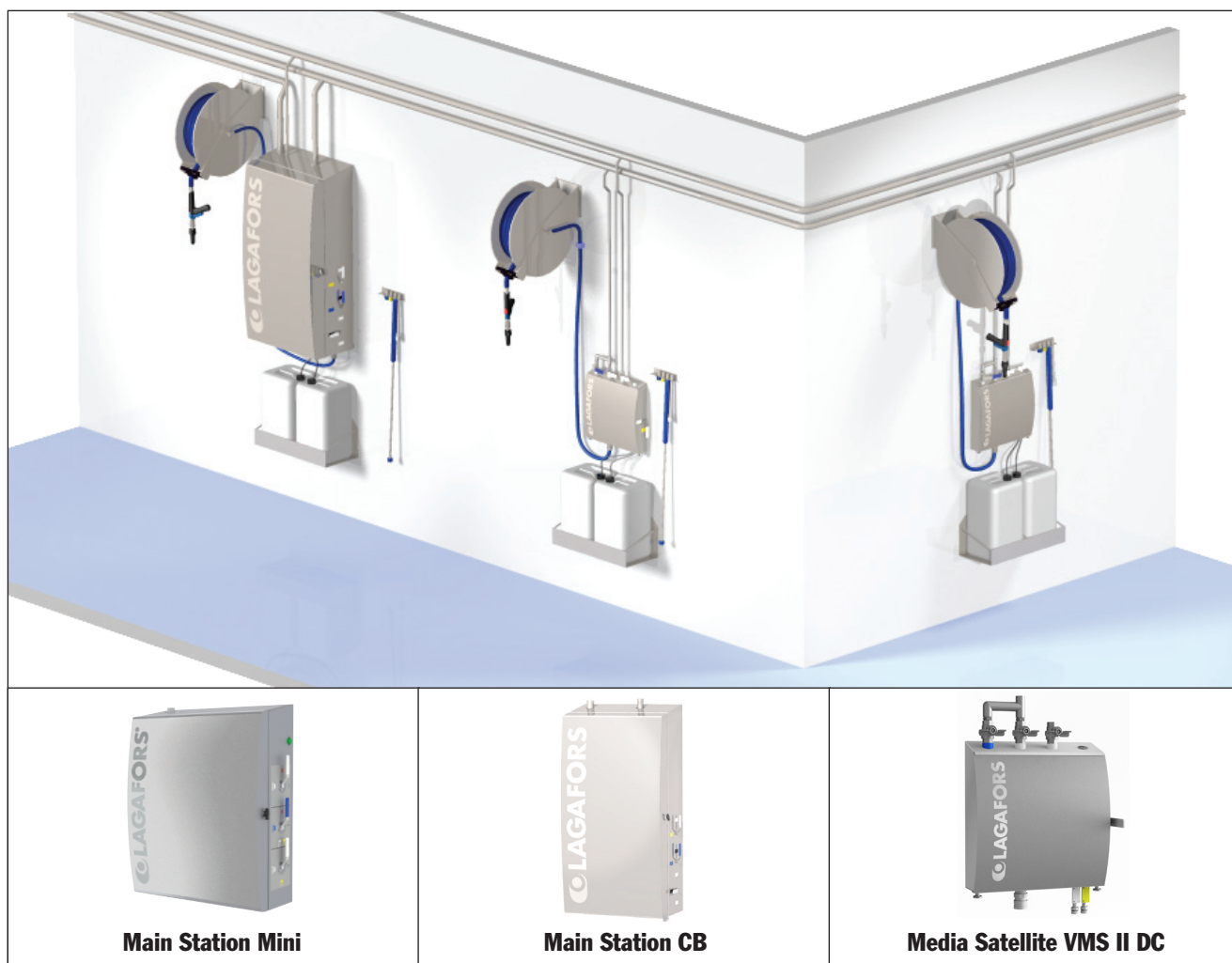
By combining the components in the CCS, which comprises our VCC II (Variable Chemical Centre) chemical centre and various types of water pump centres or CCU (Central Combi Unit), customers can reduce their costs by up to 35% compared to most existing cleaning systems and cleaning methods. These savings, 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.

The water pump centre and the VCC II 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 preferred 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 with reduced water usage
Variable Chemical Centre, VCC II	High dosage accuracy	Optimized cost and environmental impact
Central Combi Unit, CCU II	All-in-One concept	Lower investment
Variable Media Satellite, VMS II	User friendly and hygienically designed	Efficiency and hygiene in production area

DECENTRALIZED CLEANING SYSTEM - DCS



The 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 three 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.

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 preferred 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
VMS II-DC satellite station	Hygienic design	Easy to clean
Injector dosaging	Flexble	Easy to switch chemical

LOW WATER PRESSURE MOBILE - LWP-M II



Lagafors® Low Water Pressure Mobile, LWP-M II, is a complete mobile cleaning equipment for flushing with pressurised water and application of chemical foam and disinfectant. The LWP-M II is built on a stainless steel frame with two rear pivot wheels for smooth and efficient movement. The unit consists of a frequency controlled low pressure pump, a compressor for pressurised air, 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 II has a hygienically designed cabinet made in stainless steel that can easily be opened for service and maintenance.

The LWP-M II 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 20-25 bar alternatively 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 3-6 bar up to 25 bar / 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

HOSE-KIT

Complete hose-kit containing spray gun, 15-30 metre 1/2" hose, stainless steel quick couplings and hose nipples for connection to Lagafors satellite station VMS II. The hose-kit includes a 1/2" flexible hose for pressures up to 50 bar.



HOSE REEL

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.



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".



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.



NOZZLE BAG

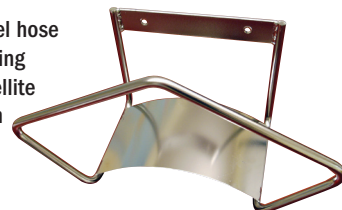
A practical and hygienic nozzle bag that offers cleaning staff accessibility and better control of their tools. Using a simple fastener, the bag can be attached to the belt. When work has been completed, the bag and its contents can be cleaned in a dishwasher.



OTHER

Hose rack

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



Canister holder

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



NOZZLE RACK

Stainless steel rack for nozzles. Fits up to 5 nozzles.



FLOOR CLEANING

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.



**For full product range
visit our website www.lagafors.se**