

LAGAFORS®

MADE IN SWEDEN 

LAGAFORS® PRODUCT CATALOGUE - 2016/2017

The planet Earth has
1,386 million km³
of water...

1,351 million km³
is salt water...

35 million km³
is fresh water...

11 million km³
is accessible...

**Non-accessible
fresh water: 1.7 %**

**Accessible
fresh water: 0.8 %**

Water:
71 %

Land:

29 %

Salt water:
97.5 %

Fresh water:
2.5 %

Glaciers: 99 %
Other ice, atmosphere, plants: 1.7 %

Ground water: 99 %
Lakes, rivers, swamps and marshlands: 1.7 %

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 2016, 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 2016.

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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 VCC II (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.

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. 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 II	High dosage accuracy of chemicals/disinfectant	Optimized cost and environmental impact
Variable Media Satellite, VMS II	User friendly and hygienically designed	Efficiency and hygiene in production area

THE FIVE MAIN COMPONENTS



Water pump unit (LWP 10/20/40 SB/Multi)

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 II)

Lagafors'® unique, centralized chemical dosing system VCC, Variable Chemical Center, now has a newly developed successor – the VCC II. In our development efforts, we have focused on increased capacity and flexibility, improved materials and components, as well as enhanced personal safety. Other features are much more efficient maintenance and technical service. This unit is comprised of a pressure pump, 1-4 chemical dosing modules and a controller.

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Central Combi Unit (CCU II)

Lagafors'® unique CCU system, the Central Combi Unit, now has a newly developed successor—the CCU II. In our development efforts, we have focused on increased capacity and flexibility, improved materials and components, as well as enhanced personal safety. Other key features are much more efficient maintenance and technical service. The unit is comprised of a pump unit for rinse water (1-7 users), a pressure-supply pump for the modules, 1-3 chemical solution dosing modules and a controller.

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Variable Media Satellite (VMS II)

Our newly developed Variable Media Satellite (VMS II) 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 II. The VMS II is user-friendly, easy to maintain and appreciated within demanding industry for its robustness. The VMS II T makes it possible to connect a further chemical solution. The VMS II Combi in combination with centralized dosing gives you the unique possibility of dosing an optional chemical solution with an injector.

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Accessories (ACO)

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LOW WATER PRESSURE PUMP - LWP 10



Lagafors® LWP 10 (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 II). 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 10 bar.
- Floor-standing unit.
- Unit is intended for central placement (non-production areas).
- Both water supply from tank and pressurized (1-6 bar) is possible. Specified when ordering.

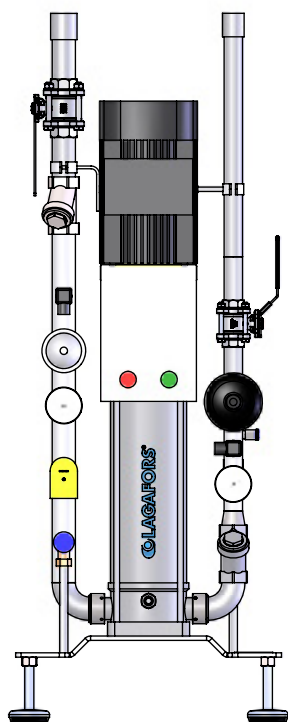
Features	Benefits	Facts
Increases the pressure on outgoing media	Better cleaning energy on surfaces	From 0-6 bar up to 10 bar
Flexibility in flow and pressure	Multiple options	0-200 lit/min
Constant pressure on outgoing media	Ergonomical and safe for the user	Insignificant pressure variations
Vertical 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 10		
Model	LWP 10100 SB	LWP 10200 **
Outgoing water pressure	8 bar + incoming pressure	10 bar
Water consumption	0-100 lit/min	0-200 lit/min
Flow capacity, max	150 lit/min	250 lit/min
Capacity (20lit/user)	5 users	10 users
Surrounding temperature	5-30 °C	
Connections (internal thread)		
Water incoming	ISO-G 1 1/4"	ISO-G 1 1/2"
Water supply, flow	170 lit/min	270 lit/min
Water supply, pressure	0-6 bar	
Water temperature, max	70 °C	
Water outgoing	ISO-G 1 1/4"	ISO-G 1 1/2"
Electricity		
Voltage	3 x 400 V+PE / 50/60 Hz (other specifications on request)	
Current	4,5 A	9,0 A
Power	2,2 kW	4,0 kW
Dimensions		
Measurements WxDxH	500 x 500 x 1400 mm	
Weight, approx.	100 kg	125 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.
- When feeding from the water tank is the possibility for connecting the float switch (dry run protection).
- All the frequency-regulated pumps are equipped with temperature alarms.

** Frequency-regulated pumps.



Lagafors® LWP 10100

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 II). 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).
- Both water supply from tank and pressurized (1-6 bar) is possible. Specified when ordering.

Features	Benefits	Facts
Increases the pressure on outgoing media	Better cleaning energy on surfaces	From 0-6 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

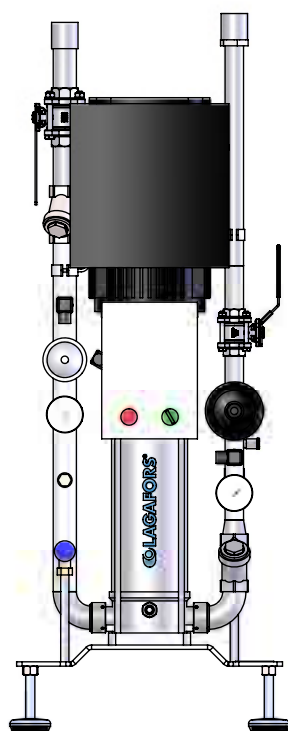
Technical information Lagafors® Low Water Pressure Pump LWP 20							
Model	LWP 2030 SB	LWP 2090 SB	LWP 20150** SB	LWP 20200** SB	LWP 20200** Multi	LWP 20400** Multi	LWP 20600** Multi
Outgoing water pressure	Approx. 19 bar + inlet pressure (max 25 bar)						
Water consumption	0-30 lit/min	0-90 lit/min	0-150 lit/min	0-200 lit/min	0-200 lit/min	0-400 lit/min	0-600 lit/min
Flow capacity, max	50 lit/min	120 lit/min	165 lit/min	250 lit/min	250 lit/min	500 lit/min	750 lit/min
Capacity (30lit/user)	1-2 users	3-4 users	5 users	7 users	7 users	14 users	21 users
Surrounding temperature	5-30 °C						
Connections (internal thread)							
Water icoming	ISO-G 1 1/4"			ISO-G 1 1/2"	ISO-G 2 1/2"		
Water supply, flow	70 lit/min	150 lit/min	180* lit/min	300* lit/min	300* lit/min	550* lit/min	800* lit/min
Water supply, pressure	0-6 bar						
Water temperature, max	70 °C						
Water outgoing	ISO-G 1"		ISO-G 1 1/4"	ISO-G 1 1/2"	ISO-G 2 1/2"		
Electricity							
Voltage	3 x 400 V+N+PE / 50 Hz (other specifications on request)				3 x 400 V+PE / 50 Hz		
Current	4,5 A	9,0 A	14,6 A	14,6* A	14,6* A	30* A	45 A
Power	2,2 kW	4,0 kW	7,5 kW	7,5* kW	7,5* kW	15* kW	22,5 kW
Dimensions							
Measurements WxDxH	500 x 500 x 1400 mm				1100 x 790 x 1160 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.
- When feeding from the water tank is the possibility for connecting the float switch (dry run protection).
- All the frequency-regulated pumps are equipped with temperature alarms.

* A fully built-out unit has the following capacity: 800 lit/min – 45 A – 22,5 kW.

** Frequency-regulated pumps.



Lagafors® LWP 20150 SB



Lagafors® LWP 20600 Multi

LOW WATER PRESSURE PUMP - LWP 40



Lagafor® LWP 40 (Low Water Pressure, Stationary Booster), is designed for cleaning with pressurized water and it is to be connected to a number of Lagafor® Variable Media Satellites (VMS II). 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.
- 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 3-6 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

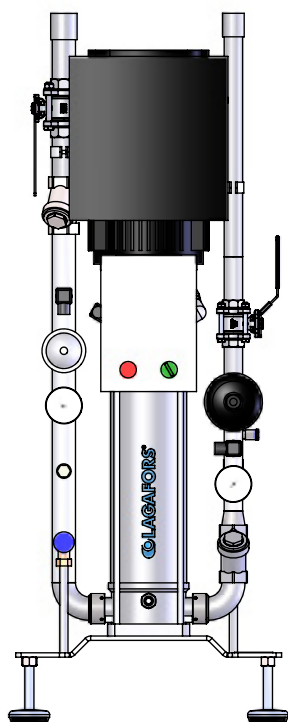
Technical information Lagafors® Low Water Pressure Pump LWP 40								
Model	LWP 4025 SB	LWP 4070 SB	LWP 4070 Multi	LWP 40140 Multi	LWP 40210 Multi	LWP 40280 Multi	LWP 40350 Multi XL	LWP 40420 Multi XL
Outgoing water pressure	35-40 bar							
Water consumption	0-25 lit/min	0-70 lit/min	0-70 lit/min	0-140 lit/min	0-210 lit/min	0-280 lit/min	0-350 lit/min	0-420 lit/min
Flow capacity, max	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							
Connections (internal thread)								
Water incoming	ISO-G 1 1/4"		ISO-G 2 1/2"					
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	3-6 bar							
Water temperature, max	70 °C							
Water outgoing	ISO-G 1 1/4"		ISO-G 2 1/2"					
Electricity								
Voltage	3 x 400 V+N+PE / 50 Hz		3 x 400 V+PE / 50 Hz (other specifications on request)					
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		1170 x 760 x 1230 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, exceeded max flow and temperature is standard on all units. As well as automatic venting.

* 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 PRESSURE 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 II 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			
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			
Water connections (internal thread)				
Water connection, supply	ISO-G 1"	2 x ISO-G 1"	3 x ISO-G 1"	4 x ISO-G 1"
Supply water flow	120 lit/min	240 lit/min	360 lit/min	450 lit/min
Supply water pressure	3-6 bar			
Water temperature, max	60 °C			
Outgoing water connection	ISO-G 3/4"	ISO-G 1 1/4"		
Electric supply				
Voltage	3 x 400 V+N+PE / 50 Hz (other specifications on request)			
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.

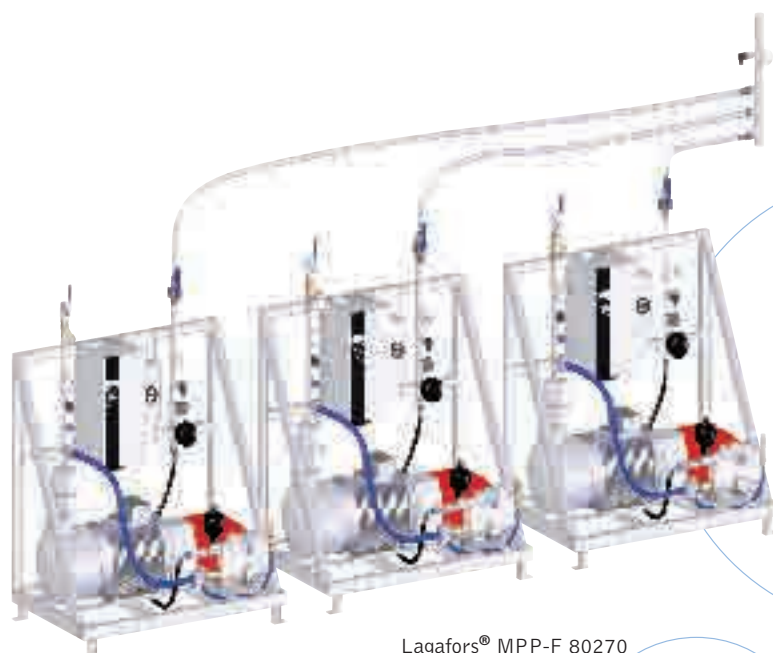
Recommendations:

- 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 II. 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 3-6 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

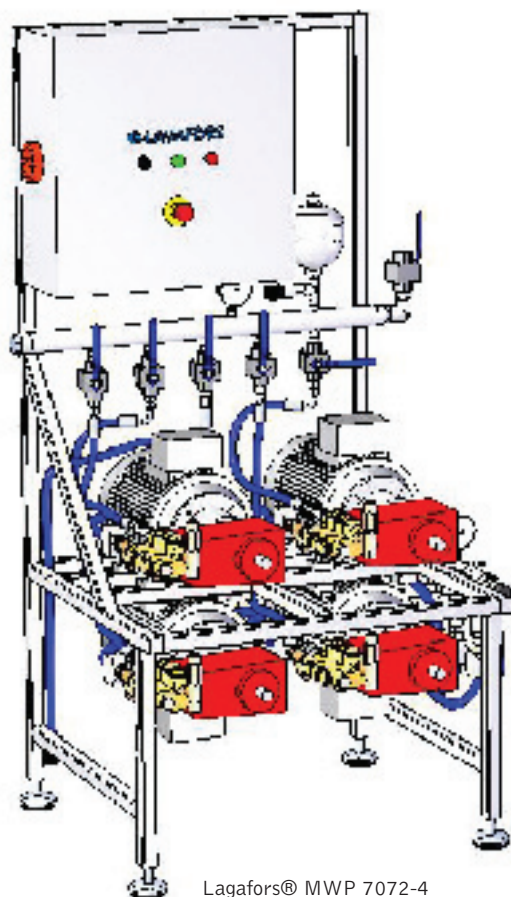
Technical information Lagafors® Medium Water Pressure MWP			
Model	MWP 7036-2	MWP 7054-3	MWP 7072-4
Outgoing water pressure	70-90 bar		
Water consumption	0-36 lit/min	0-54 lit/min	0-72 lit/min
Capacity (18 lit/user)	2 users	3 users	4 users
Surrounding temperature	5-30 °C		
Water connections (Internal thread)			
Water incoming	ISO-G 1"		
Water supply, flow	50 lit/min	70 lit/min	90 lit/min
Water supply, pressure	3-6 bar		
Water temperature, max	70 °C		
Water outgoing	ISO-G 1/2"		
Electric supply			
Voltage	3 x 400 V+N+PE / 50 Hz (other specifications on request)		
Current	18 A	27 A	36 A
Power	8 kW	12 kW	16 kW
Dimensions			
Measurements WxDxH	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 II / 70



Lagafors'® unique, centralized chemical dosing system VCC, Variable Chemical Center, now has a newly developed successor – the VCC II. In our development efforts, we have focused on increased capacity and flexibility, improved materials and components, as well as enhanced personal safety. Other features are much more efficient maintenance and technical service. This unit is comprised of a pressure pump, 1-4 chemical dosing modules and a controller. A dosing precision of +/- 0,1% of the chemical solutions provides optimal chemical concentration with maximal results. The unit can dose up to 4 simultaneous chemical solutions. Through the years, the VCC has been shown to be especially suitable for environments with high demands on hygiene and resource consumption, such as slaughterhouses, dairies, breweries, the fish and meat processing industries and large-scale kitchens.

- Main Components: pressure pump, 1-4 chemical dosing modules and a controller.
- High dosing precision (+/- 0.1%), which guarantees low chemical consumption.
- Capacity of 1-12 simultaneous users (6-70 lit/min (1.5-18. US gallons/min)).
- Flexible, can handle various combinations of up to four chemical solutions.
- Level indicator with alarm is standard

Features	Benefits	Facts
High dosage accuracy (+/- 0,1%)	Reduced environmental impact	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, no waste problems in chem tanks
Central dosage	Purchase of chemicals in containers	Reduced cost per liter of detergent, saving time when changing
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 II							
Model	70 S	70 D/SS	70 D/D	70 T/SSS	70 T/DS	70 Q/SSSS	70 Q/DSS
Dosing pumps	1	2	2	3	3	4	4
Outgoing water pressure	8 bar						
Water consumption	0-35 lit/min	0-70 lit/min					
Capacity (6 lit/user)	1-6 users	1-12* users					
Surrounding temperature	5-30 °C						
Connections incoming media (Internal thread)							
Water incoming	ISO-G 1 1/4"						
Water supply, flow	90 lit/min						
Water supply, pressure	3-6 bar						
Water temperature, max	30 °C						
Air (6-8 bar)	ISO-G 3/8"						
Connections outgoing media (Internal thread)							
Chemical solution to satellite	1 x ISO-G 1/2"	2 x ISO-G 1/2"	1 x ISO-G 1"	3 x ISO-G 1/2"	1 x ISO-G 1" 1 x ISO-G 1/2"	4 x ISO-G 1/2"	1 x ISO-G 1" 2 x ISO-G 1/2"
Air to satellite	ISO-G 3/8"						
Electricity							
Voltage	3 x 400 V+N+PE / 50 Hz (other specifications on request)						
Current	3,3-2,7 A						
Power	1,5 kW						
Dimensions							
Measurements WxDxH (excl. cabinet)	1150 x 450 x 1910 mm						
Weight, approx.	135 kg	145 kg	145 kg	155 kg	155 kg	165 kg	165 kg

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

- Protective cover not included and available separately.

* Maximum capacity due to the achieved maximum flow of water.



Lagafors® VCC II / 70 Q/DSS

VARIABLE CHEMICAL CENTRE - VCC II / 140



Lagafors'® unique, centralized chemical dosing system VCC, Variable Chemical Center, now has a newly developed successor – the VCC II. In our development efforts, we have focused on increased capacity and flexibility, improved materials and components, as well as enhanced personal safety. Other features are much more efficient maintenance and technical service. This unit is comprised of a pressure pump, 1-4 chemical dosing modules and a controller. A dosing precision of +/- 0,1% of the chemical solutions provides optimal chemical concentration with maximal results. The unit can dose up to 4 simultaneous chemical solutions. Through the years, the VCC has been shown to be especially suitable for environments with high demands on hygiene and resource consumption, such as slaughterhouses, dairies, breweries, the fish and meat processing industries and large-scale kitchens.

- Main Components: pressure pump, 1-4 chemical dosing modules and a controller.
- High dosing precision (+/- 0.1%), which guarantees low chemical consumption.
- Capacity of 1-24 simultaneous users (6-140 lit/min (1.5-18. US gallons/min)).
- Flexible, can handle various combinations of up to four chemical solutions.
- Level indicator with alarm is standard

Features	Benefits	Facts
High dosage accuracy (+/- 0,1%)	Less environmental impact	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, no waste problems in chem tanks
Central dosage	Purchase of chemicals in containers	Reduced cost per liter of detergent, saving time when changing
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 II								
Model	140 T/SSS	140 T/DS	140 T	140 Q/SSSS	140 Q/DSS	140 Q/DD	140 Q/TS	140 Q/Q
Dosing pumps	3			4				
Outgoing water pressure	8 bar							
Water consumption	0-105 lit/min			0-140 lit/min				
Capacity (6 lit/user)	1-18 users			1-24 users				
Surrounding temp.	5-30 °C							
Connections incoming media (Internal thread)								
Water incoming	ISO-G 1 1/4"							
Water supply, flow	170 lit/min							
Water supply, pressure	3-6 bar							
Water temperature, max	30 °C							
Air (6-8 bar)	ISO-G 3/8"							
Connections outgoing media (Internal thread)								
Chemical solution to satellite	3 x ISO-G 1/2"	1 x ISO-G 1" 1 x ISO-G 1/2"	1 x ISO-G 1"	4 x ISO-G 1/2"	1 x ISO-G 1" 2 x ISO-G 1/2"	2 x ISO-G 1"	1 x ISO-G 1" 1 x ISO-G 1/2"	1 x ISO-G 1 1/4"
Air to satellite	ISO-G 3/8"							
Electricity								
Voltage	3 x 400 V+N+PE / 50 Hz (other specifications on request)							
Current	4,6-3,8 A							
Power	2,2 kW							
Dimensions								
Measurem. WxDxH (excl. cabinet)	1150 x 450 x 1910 mm							
Weight, approx.	160 kg			170 kg				

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

- Protective cover included and available separately.



Lagafors® VCC II / 140 Q

CENTRAL COMBI UNIT - CCU II



The Lagafors® CCU II is a centralized cleaning system for washing with water, foam application and disinfection. The unit shall be connected to a number of VMS/VMS-T satellites. Chemical and disinfectant solutions can be mixed in concentrations between 1% and 5%. The Lagafors® CCU II is especially suitable for cleaning applications in smaller 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.
- Alarm for high temp. low chemical level and low water inlet pressure.
- Three different pressure alternatives, 10, 20 or 40 bar.
- Up to three different chemicals can be used.

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	High accessibility	Low maintenance costs
All-in-One system	Centralized water, chemicals, disinfectant	Low investment

Technical information Lagafors® Central Combi Unit CCU II						
Model	10100	10200 *	2090	20150 *	20200 *	4070 *
Exit pressure, water	8 bar + inlet	10 bar	18 bar + inlet	20-25 bar	20-25 bar	35-40 bar
Water consumption	0-100 lit/min	0-200 lit/min	0-90 lit/min	0-150 lit/min	0-200 lit/min	0-70 lit/min
Capacity, rinsing (30 lit/user)	-	-	1-3 users	1-5 users	1-7 users	-
Capacity, rinsing (23 lit/user)	1-4 users	1-9 users	-	-	-	1-3 users
Exit pressure, chemical solution	5,5-6 bar					
Capacity, chemical solution	1-7 users / dosing unit					
Surrounding temperature	5-30 °C					
Supply connections (Internal thread)						
Supply water, rinsing**	ISO-G 1 1/4"	ISO-G 1 1/2"	ISO-G 1 1/4"		ISO-G 1 1/2"	ISO-G 1 1/4"
Supply water flow	150 lit/min	250 lit/min	150 lit/min	180 lit/min	250 lit/min	120 lit/min
Supply water pressure	3-6 bar					
Water temperature, max	70 °C					
Supply water, dosing**	ISO-G 3/4"					
Supply water flow	70 lit/min					
Supply water pressure	3-5 bar					
Water temperature, max	30 °C					
Air pressure (6-8 bar / 87-116 psi)	ISO-G 3/8"					
Exit connections (Internal thread)						
Water to satellite	ISO-G 1 1/4"	ISO-G 1 1/2"	ISO-G 1 1/4"		ISO-G 1 1/2"	ISO-G 1 1/4"
Chemical solution to satellite	ISO-G 1/2"					
Air to satellite	ISO-G 3/8"					
Electric supply						
Voltage	3 x 400 V+N+PE / 50 Hz (other specifications on request)					
Current	11,2 A	14,8 A	14,8 A	21,5 A		
Power	3,3 kW	5,1 kW	5,1 kW	8,6 kW		
Dimensions						
Dimensions WxDxH	1150 x 530 x 1850 mm					
Weight, approx.	165 kg	205 kg	185 kg	205 kg	220 kg	205 kg

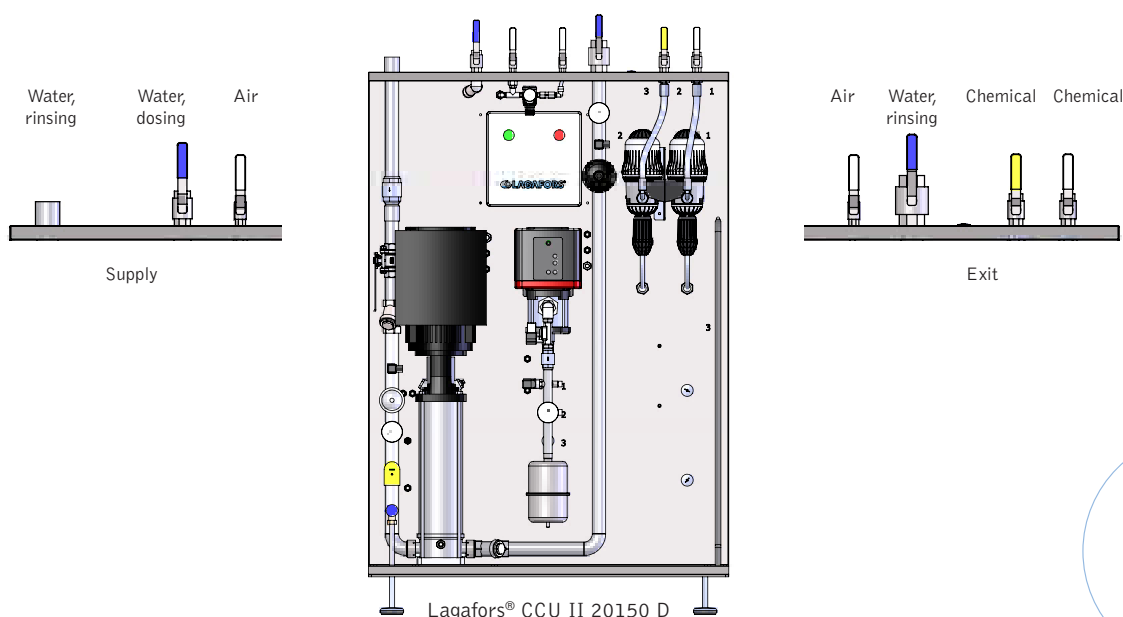
The data is subject to variation and the producer reserves the right to change design specifications without notice.

* Frequency-controlled pump.

** Not the same water supply. Should be separated.

- The unit is available in S/D/T version, eg 1-3 dosing units for different chemicals.

- Protective cover is optional.



SATELLITE STATION - VMS II



The Lagafors® Variable Media Satellite, VMS II, is a further development and improvement on our previous VMS unit. We've trimmed the unit's measurements and improved its service-friendliness. The unit is hygienically designed and can be connected to any Lagafors® water pump centre and Lagafors® VCC chemical centre for chemical solution dosing. The VMS II is made entirely of stainless steel. It is easy to manage, with an integrated colour-coded system of ball valves and nozzles. All of the media settings are centrally controlled, which saves the operators the effort of adjusting the settings. You can distribute up to three different media with the VMS II. Normally, these are a chemical solution, a disinfectant and water. The satellite station is user-friendly, as well as easy to maintain and clean both inside and out, thanks to its open-bottom design.

The VMS II unit is comprised of:

- Colour-coded ball valves for each media.
- Stainless steel hood with a slanted top for improved hygiene.
- A unique mixer unit for chemical and disinfectant solutions.
- Quick couplings for changing media.

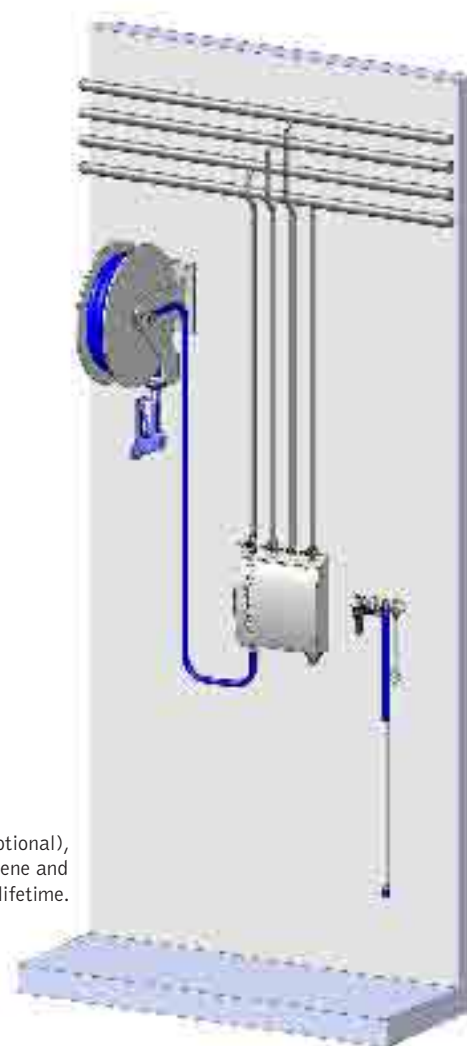
Features	Benefits	Facts
Easy to fix and connect	Time effective	Lower installation costs
Well thought-out design	Easy to clean	Good from a hygienic perspective
"All-in-one"-principle	Only one hose to operate	Saves time during cleaning
Distributes chemical solutions, no concentrates	No handling of concentrate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

Technical information Lagafors® Media Satellite VMS II			
Incoming media		< 50 bar	> 50 bar
Water	Connection	ISO-G 3/8" internal thread	
	Pressure	0-50 bar	50-150 bar
	Flow, max	35 lit/min	25 lit/min
Chemical / Disinfectant (in-use solution)	Connection	ISO-G 3/8" internal thread	
	Pressure	6-8 bar	
	Flow, min	10 lit / min	
Air (always connected from VCC / CCU)	Connection	ISO-G 3/8" internal thread	
	Pressure	4 bar	
	Flow, min	100 lit / min	
Outgoing media			
Water		Quick couplings	
Chemical / Disinfectant		Quick couplings	
Dimensions			
Measurements WxDxH		320 x 110 x 340 mm	

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



Hose reel (optional),
provides better hygiene and
extends the hose's lifetime.



SATELLITE STATION - VMS II-T



The Lagafors® Variable Media Satellite, VMS II-T, is a further development and improvement on our previous VMS-T unit. We've trimmed the unit's measurements and improved its service-friendliness. The unit is hygienically designed and can be connected to any Lagafors® water pump centre and Lagafors® VCC chemical centre for chemical solution dosing. The VMS II-T is primarily intended to meet the needs of the meat-processing industry. The greatest advantage of the VMS II-T is the fact that it is an all-in-one unit that enables the use of up to four different media, normally an alkaline solution, a chemical solution, a disinfectant solution, plus water. For example, the satellite station can handle both an alkaline solution and an acidic solution in parallel outlets, without the need for cleaning when switching between these chemical solutions. From the aspects of convenience and operator safety, this is a truly revolutionary solution.

The VMS II-T is made entirely of stainless steel. It is easy to manage, with an integrated colour-coded system of ball valves and nozzles. All of the media settings are centrally controlled, which saves the operators the effort of adjusting the settings. The satellite station is user-friendly, as well as easy to maintain and clean both inside and out, thanks to its open-bottom design.

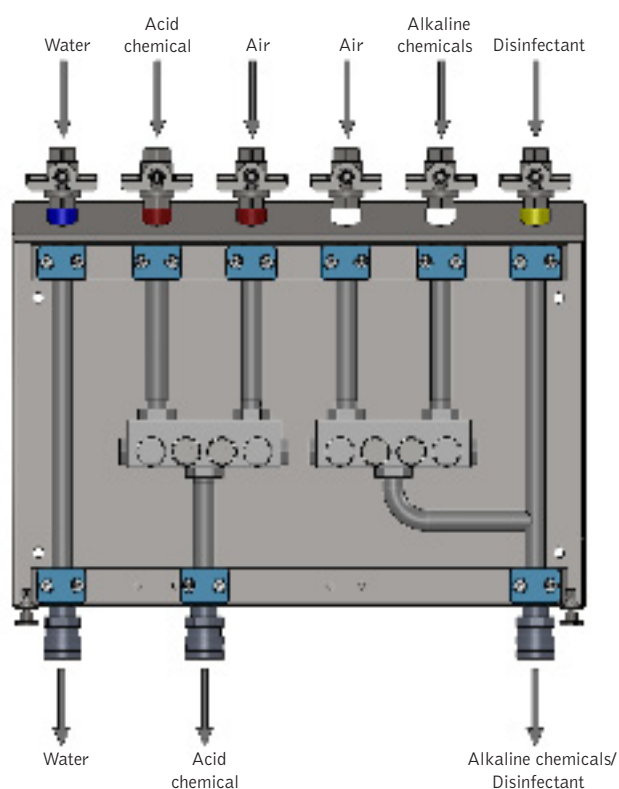
The VMS II-T unit is comprised of:

- Colour-coded ball valves for each media.
- Stainless steel hood with a slanted top for improved hygiene.
- A unique mixer unit for chemical and disinfectant solutions.
- Quick couplings for changing media.

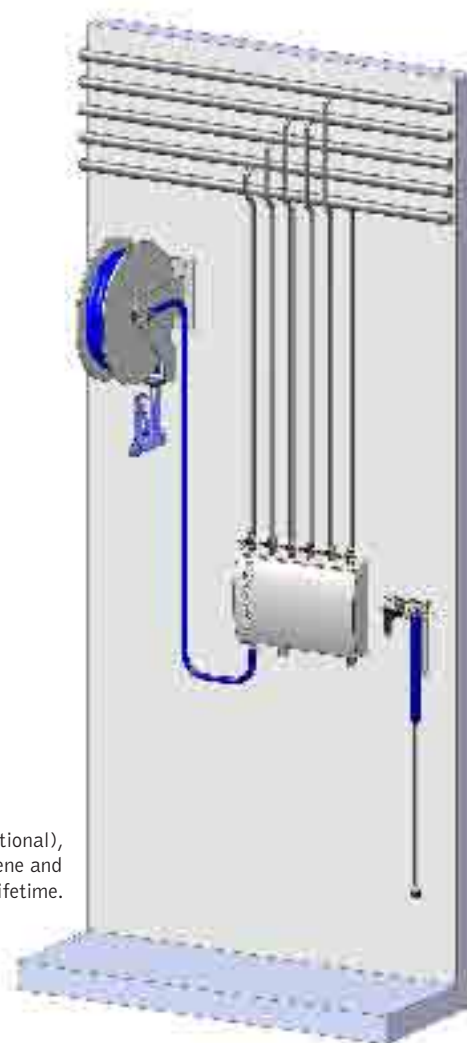
Features	Benefits	Facts
Easy to fix and connect	Time effective	Lower installation costs
Well thought out design	Easy to clean	Good from a hygienic perspective
"All-in-one"-principle	Only one hose to operate	Saves time during cleaning
Distributes chemical solutions, no concentrates	No handling of concentrate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

Technical information Lagafors® Media Satellite VMS II-T			
Incoming media		< 50 bar	> 50 bar
Water	Connection	ISO-G 3/8'' Internal thread	
	Pressure	0-50 bar	50-150 bar
	Flow, max	35 lit/min	25 lit/min
2 x Chemical / Disinfectant (Alkaline / Acidic) (in-use solution)	Connection	ISO-G 3/8'' Internal thread	
	Pressure	6-8 bar	
	Flow, min	10 lit / min	
Air (always connected from VCC / CCU)	Connection	ISO-G 3/8'' Internal thread	
	Pressure	4 bar	
	Flow, min	100 lit / min	
Outgoing media			
Water		Quick couplings	
Chemical Alkaline / Disinfectant		Quick couplings	
Chemical Acidic		Quick couplings	
Dimensions			
Measurements WxDxH		490 x 110 x 340 mm	

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



Hose reel (optional),
provides better hygiene and
extends the hose's lifetime.



SATELLITE STATION - VMS II-COMBI



The Lagafors® Variable Media Satellite, VMS II-Combi, is a further development and improvement on our previous VMS-Combi unit. We've trimmed the unit's measurements and improved its service-friendliness. The unit is hygienically designed and can be connected to any Lagafors® water pump centre and Lagafors® VCC chemical centre for chemical solution dosing. This unit is wall-mounted in the production area and is suitable for water pressures between 10 and 160 bar (145–2,320 psi). Thanks to an integrated injector, our VMS II-Combi variant can handle both centrally dosed chemical and disinfectant solutions as well as an optional alternative chemical solution. This unit is essentially an alternative for customers who want centralized dosing, but also work in an environment where the use of an optional chemical solution (e.g. car shampoo) is needed from time to time. This provides a large degree of freedom concerning applications, while at the same time maintaining operator safety and centralized dosing. The VMS II-Combi is made entirely of stainless steel. It is easy to manage, with an integrated colour-coded system of ball valves and nozzles. The satellite station is user-friendly, as well as easy to maintain and clean both inside and out, thanks to its open-bottom design.

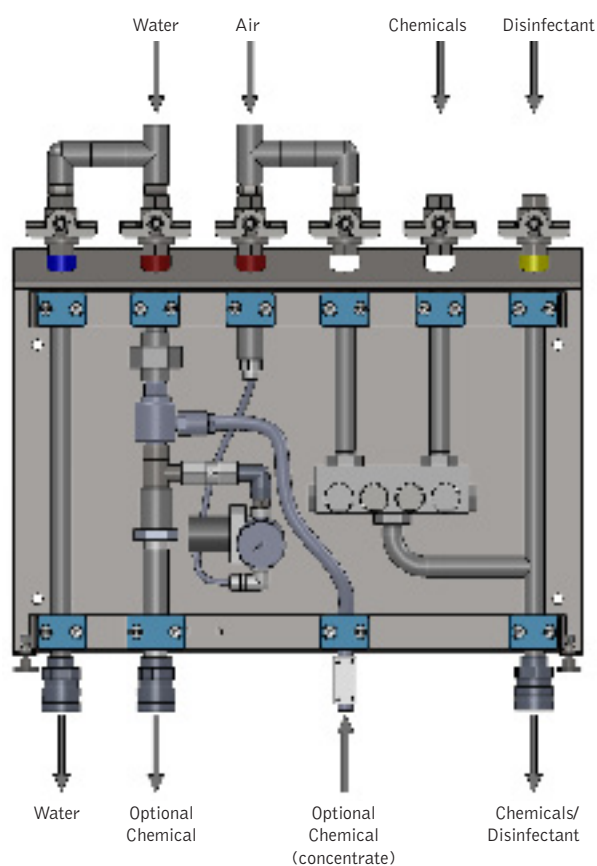
The VMS II-Combi unit is comprised of:

- Colour-coded ball valves for each media.
- Stainless steel hood with a slanted top for improved hygiene.
- A unique concept that is comprised of a mixer unit for dosing chemical and disinfectant solutions, as well as an integrated injector for an optional chemical solution.
- Quick couplings for changing media.

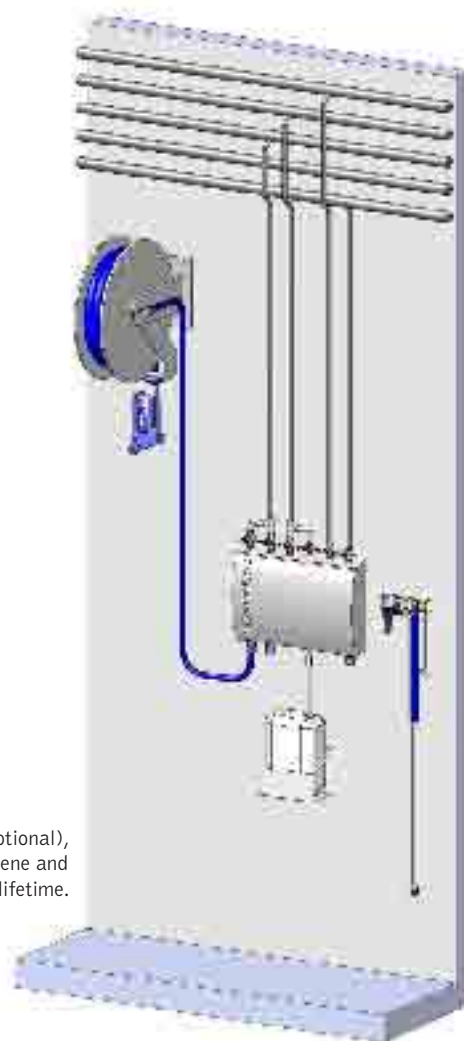
Features	Benefits	Facts
Easy to fix and connect	Time effective	Lower installation costs
Well thought out design	Easy to clean	Good from a hygienic perspective
"All-in-one"-principle	Only one hose to operate	Saves time during cleaning
Injector for optional chemical solution	Flexible	Meets all requirements

Technical information Lagafors® Media Satellite VMS II-Combi				
Incoming media		10 - 25 bar	35 - 45 bar	60 - 160 bar
Water	Connection	ISO-G 3/8'' Internal thread		
	Pressure	10-25 bar	35-45 bar	60-160 bar
	Flow, max	35 lit/min	30 lit/min	25 lit/min
Chemical / Disinfectant (in-use solution)	Connection	ISO-G 3/8'' Internal thread		
	Pressure	6-8 bar		
	Flow, min	10 lit / min		
Air (always connected from VCC / CCU)	Connection	ISO-G 3/8'' Internal thread		
	Pressure	4 bar		
	Flow, min	100 lit / min		
Outgoing media				
Water		Quick couplings		
Chemical Alkaline / Disinfectant		Quick couplings		
Chemical Acidic		Quick couplings		
Dimensions				
Measurements WxDxH		490 x 110 x 340 mm		

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



Hose reel (optional), provides better hygiene and extends the hose's lifetime.



LOGTRACE SYSTEM - LTS



Lagafors'® new logging system, LogTrace System, was developed to help our customers manage their cleaning processes, ensure traceability, provide a system of metrics for critical parameters, including alarm features, as well as documentation. This product is comprised of logging pipes equipped with meters and sensors, as well as a data-gathering unit and wireless internet connection. Using a secure login via internet, the customer can view the status and history for one or more systems. Automatic alarm thresholds can be set for critical parameters, for example chemical concentration and a text message (SMS) is sent to the person responsible when the threshold value is passed. This makes for an active system enabling actions to be taken that ensure optimal hygienic results. Being able to measure running time is a process management tool that has proven to be much appreciated. Log Trace System can also communicate with all industrial computer systems such as Profinet, Profibus mm.

System features:

- Logging
- Traceability
- Measurability
- Documentation
- Alarms for various parameters
- Consumption reports
- Cost reports

Features	Benefits	Facts
Logging of all parameters for all media	Collection, optimization and comparative indexing	Actual values compared to pre-set values, connected to alarm features and process parameters
Traceability	All collected data are saved for future reference	For internal or external process monitoring
Alarm feature	Ability to Immediately correct settings for cleaning process, either on-site or via mobile phone	Ability to start or postpone production, depending on action
Measurability	Objective assessment of qualitative objectives	Benchmarking and Management by objectives
Data collection/presentation	Tool for process management	Optimizes critical parameters and enables Management by objectives

Technical information Lagafors® Log Trace System LTS	
Model	LTS
Media, amount	1-5 different (water / chemical)
Connections (internal thread)	
Chemical	ISO-G 1"
Water < 150 lit / min	ISO-G 1 1/4"
Water > 600 lit / min	ISO-G 3"
Electric supply	
Voltage	230 V

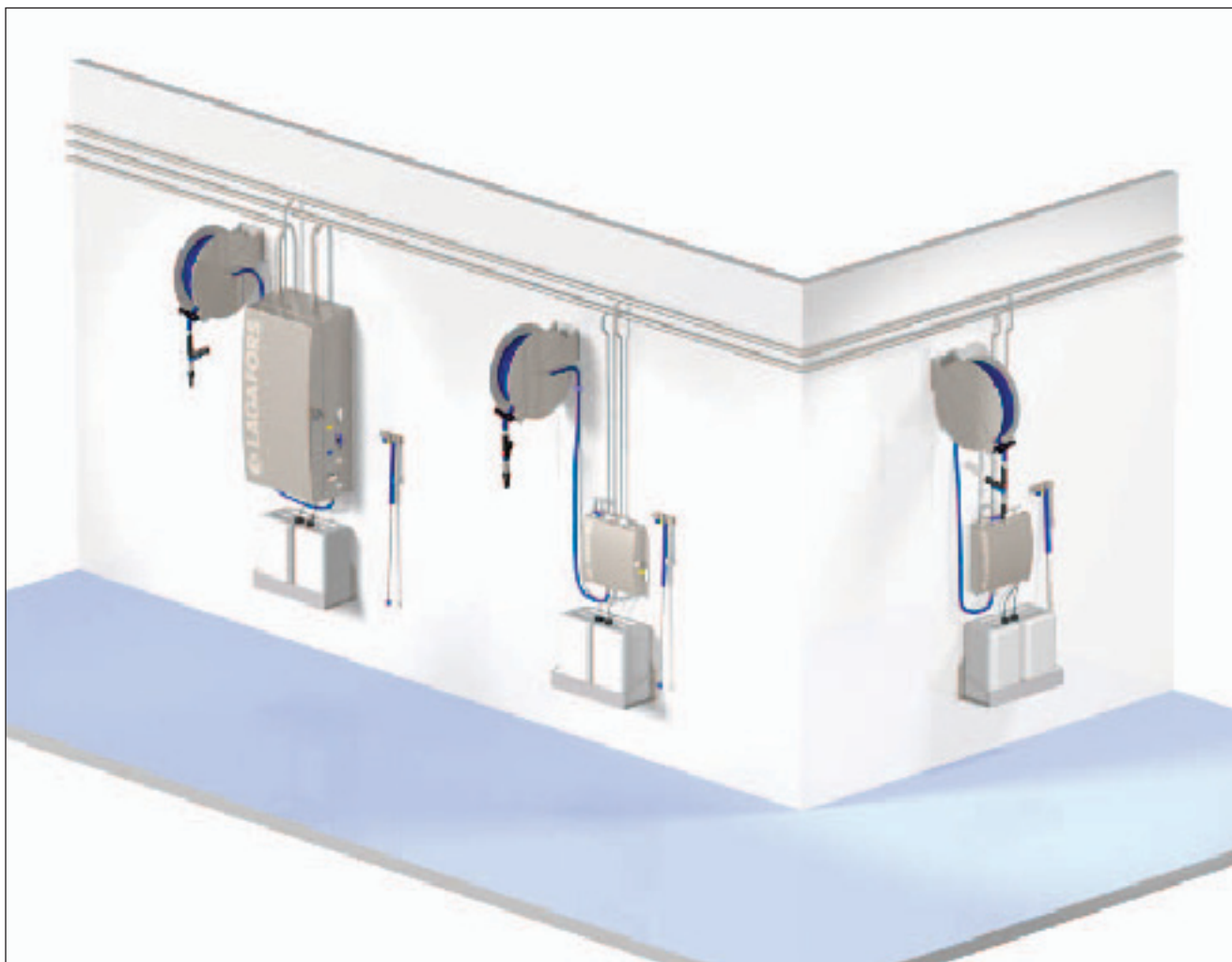
The data is subject to variation and the producer reserves the right to change design specifications without notice.

Other requirements:

- The unit (antenna) must be positioned in an area with GSM network coverage. 15 meter (50 ft) antenna wire included.
- Conductive measurability is a requirement for all chemical solutions that are measured.



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.

The customer can choose between placing the pump unit with integrated satellite (CB) in the production area or a pump unit (SB/ Multi) outside the production area. If possible, we recommend the latter solution. Pipes are then drawn from it to the satellite units. 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 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 II-DC satellite station	Hygienic design	User-friendly
Injector dosaging	Flexible	Easy to switch chemical

THE FOUR MAIN COMPONENTS



Water pump units (LWP 10/20/40 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 (10-40 bar) as well as flow capacities for various numbers (1-5) of simultaneous users.

Pages 32-37



Water pump unit (LWP 10/20/40 SB/Multi)

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.

Pages 4-13



Variable Media Satellite (VMS II-DC)

Lagafors® Variable Media Satellite, VMS II-DC (decentralized), is a hygienically designed satellite station made in stainless steel for water rinsing, foam application and disinfection. The VMS II-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 II-DC unit. For capacity increase, the VMS II-DC / T offers distribution of up to three different chemicals (e.g. alkaline chemicals, acid chemicals and disinfectant).

Pages 38-39

Accessories (ACO)

Sidorna 56-63



LOW PRESSURE CENTRE - LWP 10 CB



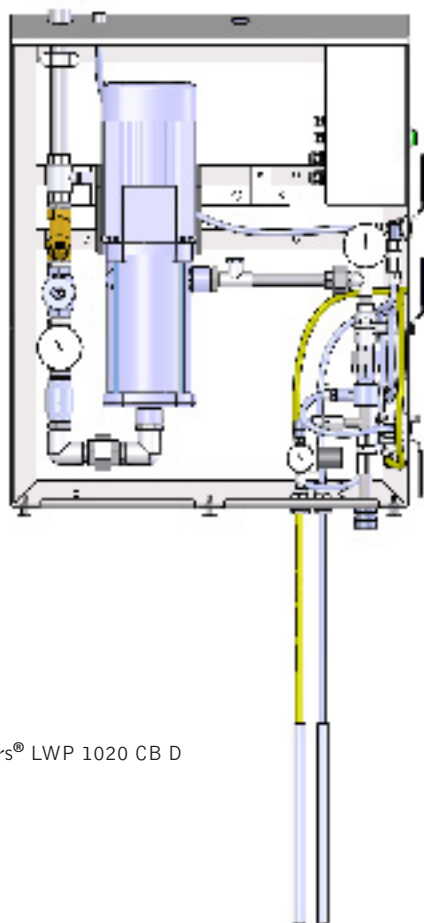
The Lagafor's® LWP 10 CB low-pressure centre (Low Water Pressure, Combi Booster) is designed for cleaning with pressurized water as well as chemical and disinfectant solutions. This unit has a hygienic design, is intended for placement in a production area. The Lagafor's® LWP is especially suitable for cleaning applications in hotel, restaurant, large-scale kitchens and smaller food processing industry, for example dairies, breweries, fishing industry, prepared food and other places where a high level of hygiene is required.

- Working pressure 10 bar.
- Delivered with a hygienically designed cabinet.
- Unit is wall-mounted.
- Connection of 1-2 satellite stations is possible.

Features	Benefits	Facts
Increases the pressure on outgoing media	Better cleaning energy on surfaces	10 bar
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 10 CB	
Model	LWP 1020 CB
Outgoing water pressure	7 bar + inlet pressure
Water consumption	0-20 lit/min
Flow capacity, max	30 lit/min
Capacity (20lit/user)	1 user
Surrounding temperature	5-25 °C
Relative air humidity	95%
Connections (internal thread)	
Water incoming	ISO-G 3/4"
Water supply, flow	30 lit/min
Water supply, pressure	3-6 bar
Water temperature, max	60 °C
Air, incoming	ISO-G 1/4"
Air, pressure	6-8 bar
Air, flow	100 lit/min
Electricity	
Voltage	1 x 200-240 V+N+PE / 50/60 Hz (other specifications on request)
Current	4,4 A
Power	0,67 kW
Dimensions	
Measurements WxDxH	640 x 250 x 750 mm
Weight, approx.	40 kg

The data is subject to variation and the producer reserves the right to change design specifications without notice.
 - The unit is available as S/D, ie one or two different chemicals.



Lagafors® LWP 1020 CB D

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.
- Available in the following versions: S, D or T, i.e. 1-3 different solutions/dosings.

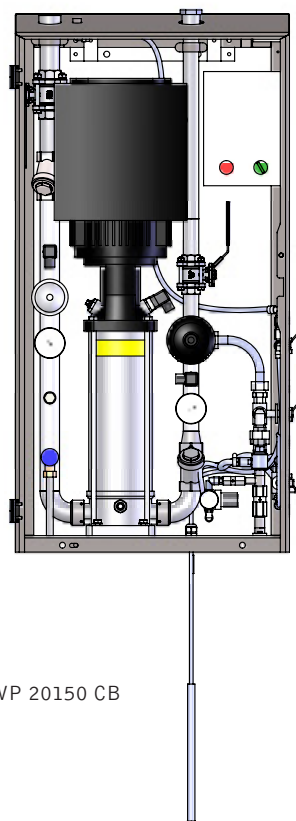
Features	Benefits	Facts
Increases the pressure on outgoing media	Better cleaning energy on surfaces	From 3-6 bar up to 25 bar
Flexibility in pressure and flow	Multiple options	20-25 bar and up to 150 lit/min
Supplies water as well as chemical and disinfectant solution	All-in-One concept	Flexible
Hygienic 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	19 bar + inlet pressure (max 25 bar)		
Water consumption	0-30 lit/min	0-90 lit/min	0-150 lit/min
Flow capacity, max	50 lit/min	100 lit/min	165 lit/min
Capacity (30lit/user)	1-2 users	3 users	5 users
Surrounding temperature	5-25 °C		
Relative air humidity	95%		
Connections (internal thread)			
Water incoming	ISO-G 1 1/4"		
Water supply, flow	70 lit/min	150 lit/min	210 lit/min
Water supply, pressure	3-6 bar		
Water temperature, max	60 °C		
Water outgoing	ISO-G 1"		
Air, incoming	ISO-G 1/4"		
Air, pressure	6-8 bar		
Air, flow	150 lit/min		
Electricity			
Voltage	3 x 400 V+N+PE / 50 Hz (other specifications on request)		
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		
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 and excess capacity is standard.

*Frequency-controlled pumps and equipped with temperature alarms.



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 II). 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.

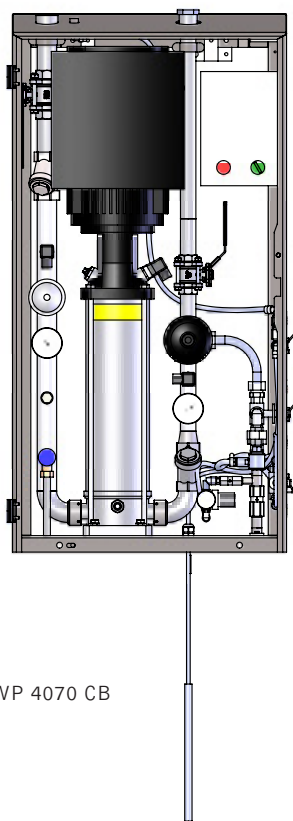
- Working pressure 35-40 bar.
- Delivered with or without cabinet.
- Available for wall or floor installation.
- Available in the following versions: S, D or T, i.e. 1-3 different solutions/dosings.

Features	Benefits	Facts
Increases the pressure on outgoing media	Better cleaning energy on surfaces	From 3-6 bar up to 40 bar
Flexibility in pressure and flow	Multiple options	35-40 bar and up to 90 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
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	
Water consumption	0-25 lit/min	0-70 lit/min
Flow capacity, max	50 lit/min	90 lit/min
Capacity (23 lit/user)	1-2 users	3-4 users
Surrounding temperature	5-25 °C	
Relative air humidity	95%	
Connections (internal thread)		
Water incoming	ISO-G 1 1/4"	
Water supply, flow	70 lit/min	120 lit/min
Water supply, pressure	3-6 bar	
Water temperature, max	60 °C	
Water outgoing	ISO-G 1"	
Air, incoming	ISO-G 1/4"	
Air, pressure	6-8 bar	
Air, flow	150 lit/min	
Electricity		
Voltage	3 x 400 V+N+PE / 50 Hz (other specifications on request)	
Current	9,4 A	14,6 A
Power	4,6 kW	7,5 kW
Dimensions		
Measurements WxDxH	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.

- Alarm feature for low supply water pressure and excess capacity is standard.
- Frequency-controlled pumps and equipped with temperature alarms.



Lagafors® LWP 4070 CB

SATELLITE STATION - VMS II-DC / S / D / T



The Lagafor® Variable Media Satellite, VMS II-DC, is a further development and improvement on our previous VMS-DC unit. We've trimmed the unit's measurements and improved its service-friendliness. This unit is a hygienically designed, stainless steel satellite station for water-rinsing, chemical solution application and disinfection. The VMS II-DC unit is wall-mounted in the production area/kitchen and is suitable for water pressures from 10–160 bar (145–2,320 psi). The satellite station features clearly marked suction hoses for chemical and disinfectant solutions. 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. Pressurized air is connected to the VMS II-DC unit. For increased capacity, we also offer the VMS II-DCT, which can handle up to three different chemical solutions (e.g. alkaline, acidic and disinfectant).

The VMS II-DC unit is comprised of:

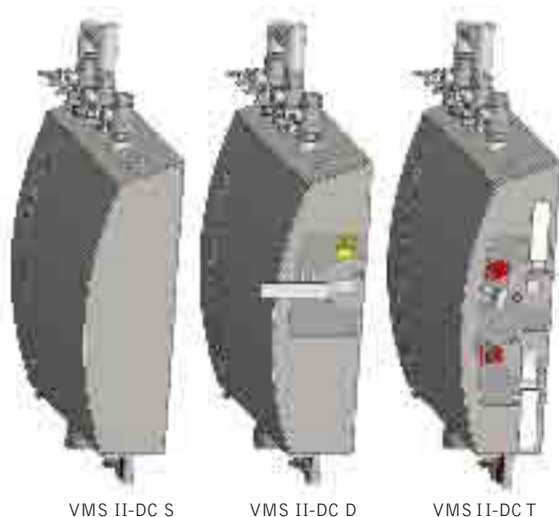
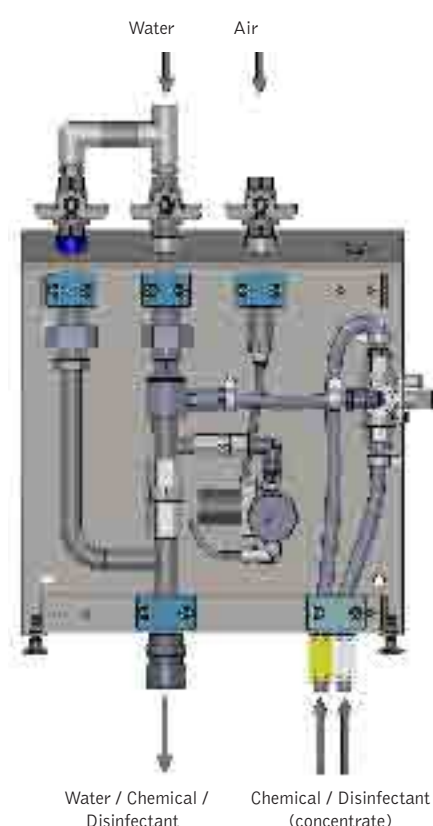
- Ball valves for water, chemical solution and air.
- Suction hoses for chemical and disinfectant solutions.
- Stainless steel, acid-resistant injectors for chemical/disinfectant solutions.
- Openable, stainless steel hood for easy maintenance.

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 II-DC / S / D / T				
Incoming media		10 - 25 bar	35 - 45 bar	60 - 160 bar
Water	Connection	ISO-G 3/8" Internal thread		
	Pressure	10-25 bar	35-45 bar	60-160 bar
	Flow, max	35 lit/min	30 lit/min	25 lit/min
Air (We recommend a centralized supply fitted with a non-return valve)	Connection	ISO-G 3/8" Internal thread		
	Pressure	6-8 bar		
	Flow, min	100 lit / min		
Outgoing media				
Water / Chemical / Disinfectant		Quick couplings		
Dimensions				
Measurements WxDxH		320 x 110 x 340 mm		

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

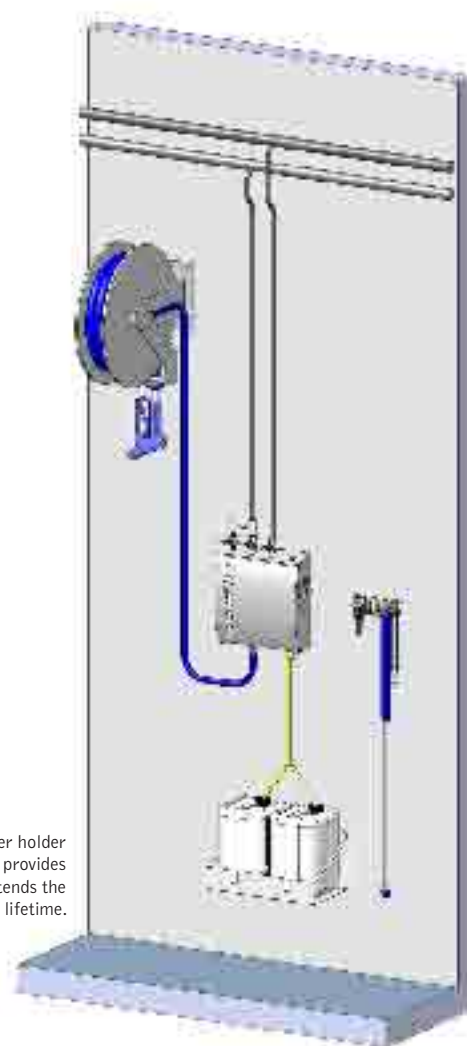
The unit is available in three alternatives: S = One chemical solution, D = Two chemical solutions (recommended as a standard), T = Three chemical solutions.



VMS II-DC S

VMS II-DC D

VMS II-DC T



Hose reel and container holder (optional). Hose reel provides better hygiene and extends the hose's lifetime.

LOW PRESSURE INJECTOR - CDE II S / D / T



The Lagafors® Low Pressure Injector, or CDE II (Chemical dosing equipment), is a functional, low-cost unit for flushing with water and application of foam/chemical solutions. The CDE II 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 II 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. Up to three different dosages are possible.

Complete CDE II unit consists of:

- Stainless steel chemical solution injector.
- Ballvalve for choice of water or chemical solution.
- Hose rack.
- 20 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 II			
Model	CDE II-S	CDE II-D	CDE II-T
Connections incoming water (internal thread)			
Water pressure		3-8 bar	
Dimension		ISO-G 1/2"	
Connections incoming air (internal thread)			
Air pressure		6-8 bar	
Flow, min		50 lit/min	
Dimension		ISO-G 1/4"	
Dosage			
Chemicals* 1	ca 4-6%		
Disinfectant*		ca 1-2%	
Chemicals* 2			ca 4-6%
Dimensions			
Measurements WxDxH	320 x 40 x 340 mm		

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

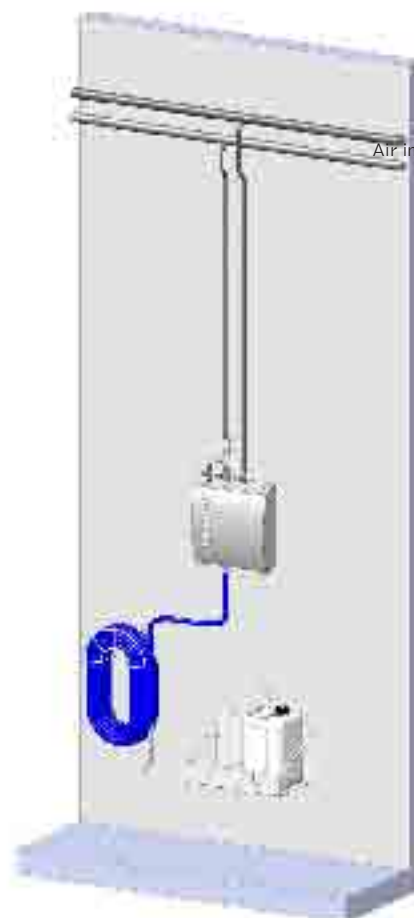
* Factory-set values may need to be adjusted to local conditions, for example water pressure, chemical solution viscosity, etc.

- 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).

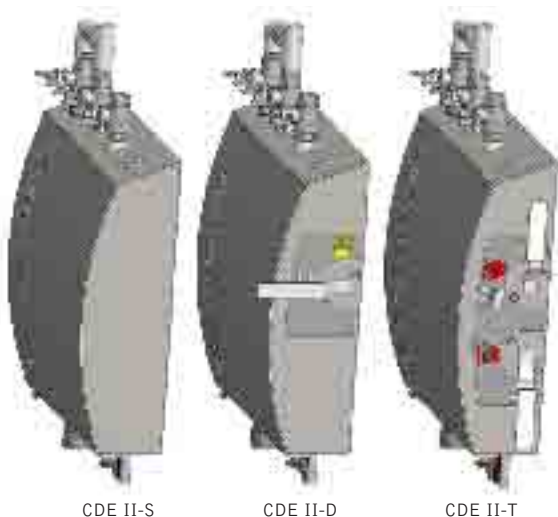


Accessories that are included

Hose rack (art.nr. 14002)



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.



CDE II-S

CDE II-D

CDE II-T

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. This unit can be delivered without a compressor. If so, an external pressurized air connection is required.

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.

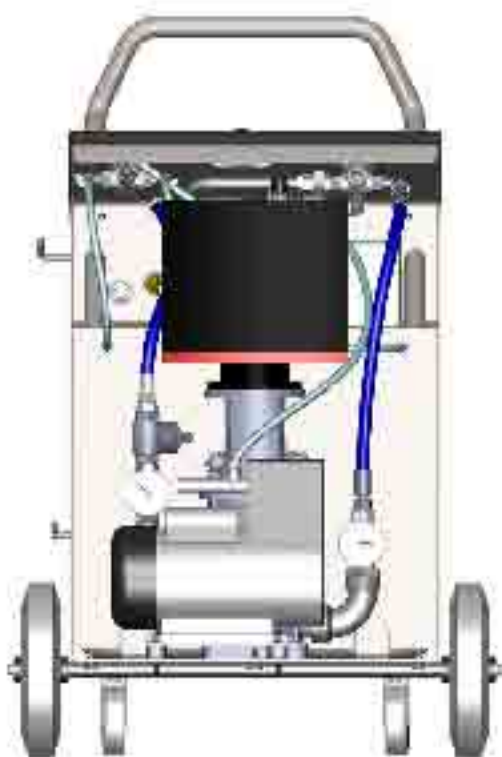
- Working pressure 20-25 bar alternatively 40 bar.
- Mobile unit with a smooth trolley for easy transportation.
- Easy to install; simply connect water and electricity.
- 20 metres hose, spray gun and nozzles for rinse, foam and disinfection are included.

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

Technical information Lagafors® Low Water Pressure Mobile LWP-M II		
Model	LWP-M 2030	LWP-M 4025
Outgoing water pressure	19 bar + inlet pressure (max 25 bar)	40 bar
Water consumption	0-30 lit/min	0-25 lit/min
Capacity	1 user	
Surrounding temperature	5-25 °C	
Relative air humidity	95%	
Water Connections		
Water incoming	Quick coupling	
Water supply, flow	> 50 lit/min	
Water supply, pressure	3-6 bar	
Water temperature, max	60 °C	
Water outgoing	1/2" hose, 20 meters	
Electricity		
Voltage	3 x 400 V+N+PE / 50 Hz (other specifications on request)	
Current	4,5 A	9,3 A
Power	2,2 kW	4,6 kW
Dimensions		
Measurements	710 x 970 x 1070 mm	710 x 970 x 1230 mm
Weight	120 kg	150 kg

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

Accessories that are included



Lagafors® LWP-M 2030



Spray gun ST2725,
hose 1/2", 20 metres.



Nozzles for rinsing (blue), foam
application (white), disinfection
(yellow) and rinse lance (blue).

MOBILE SATELLITE UNIT - MSU – CDE/VMS II-DC



With the Lagafors® Mobile Satellite Unit, MSU, the customer can place a satellite unit (VMS II DC) on a stainless steel trolley that can then be connected to various outlet centres. This unit provides water rinsing and application of chemical and disinfectant solutions in areas which otherwise might not justify a fixed satellite unit or, alternatively, allow a choice between different chemical options. Suitable for all types of food-processing industries.

The outlet centre is mounted on a wall and supplied with pressurized water (10–160 bar/145–232 psi) and pressurized air. The unit is connected using quick-couplings.

The satellite unit features clearly marked suction hoses for chemical and disinfectant solutions. The operator can easily shift between different media. Concentrated chemicals are extracted from containers placed on the trolley.

The trolley can also be equipped with a stainless steel hose reel.

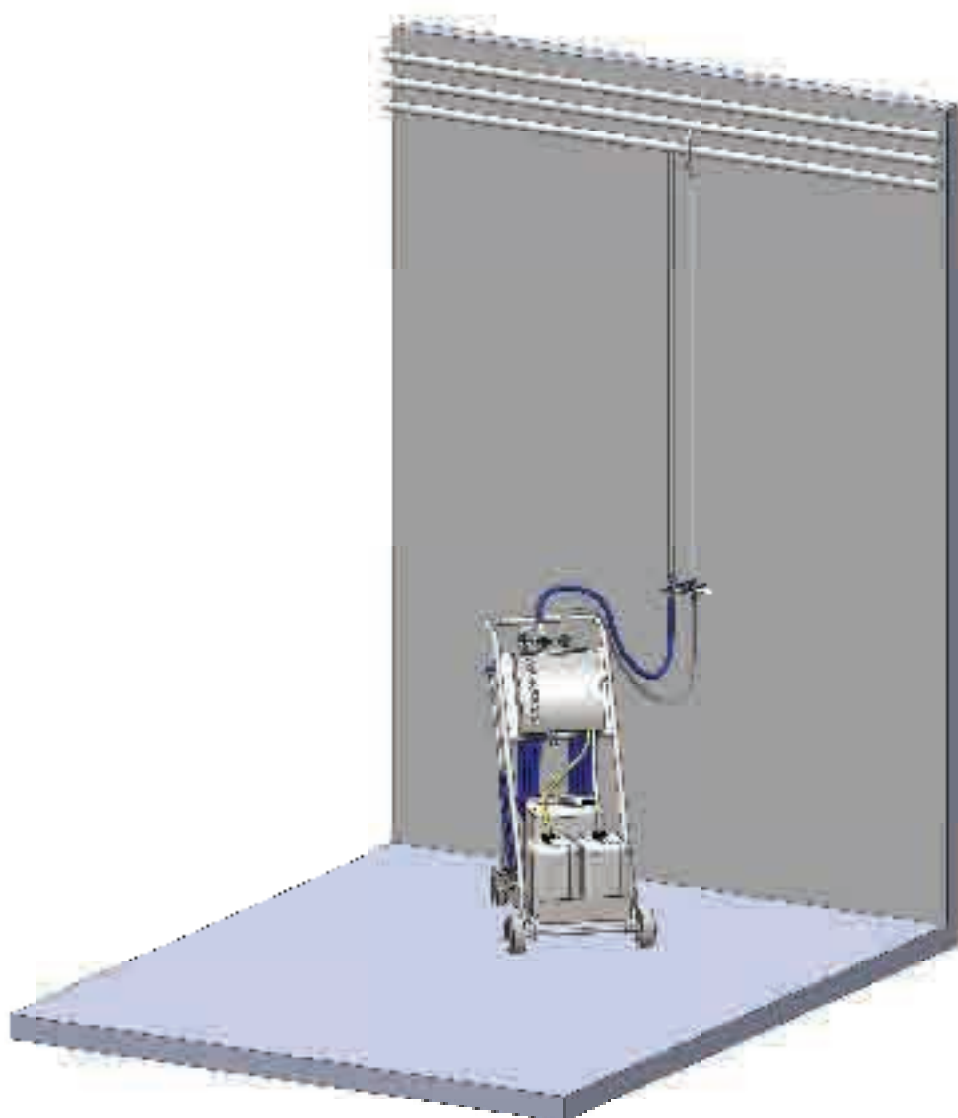
The MSU concept includes:

- Connection point for water and pressurized air.
- Stainless steel trolley with connection hoses for water and pressurized air.
- Optional CDE or VMS-II DC satellite.
- Optional hose kit and nozzles.

Features	Benefits	Facts
Stainless steel construction	Hygienic and robust material	Suitable for food processing facilities and restaurants
Mobile	Covers large areas	Low investment cost
Easy to install and connect	Time effective	Lower installation costs
All-in-One	Everything on one trolley	Complete hygiene unit

Technical information Lagafors® Mobile Satellite Unit - MSU – CDE/VMS II-DC			
Incoming media		CDE 3-8 bar	VMS II DC 10-160 bar
Water	Connection	2 m connecting hose with quick coupling	
	Pressure	3-8 bar	10-160 bar
Air (We recommend a centralized supply fitted with a non-return valve)	Connection	ISO-G 3/8" Internal thread	
	Pressure	6-8 bar	
	Flow, min	100 lit / min	
Outgoing media			
Water / Chemical / Disinfectant		Quick couplings	
Dimensions			
Measurements WxDxH		600 x 910 x 1140 mm	

The data is subject to variation and the producer reserves the right to change design specifications without notice.
For further technical details, see the datasheets for VMS II DC and CDE.



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 (Internal thread)	
Air, incoming	ISO 3/8"
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.



Accessories that are included



Hose 1/2" 20 metres,
Nozzles for foam application
(white) and disinfection (yellow).

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 II 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® stationary flush ramps, SFR (on page 48).

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.
- Stainless steel valve cabinet (Combi) with solenoid valves to regulate water, chemical and disinfectant solutions.

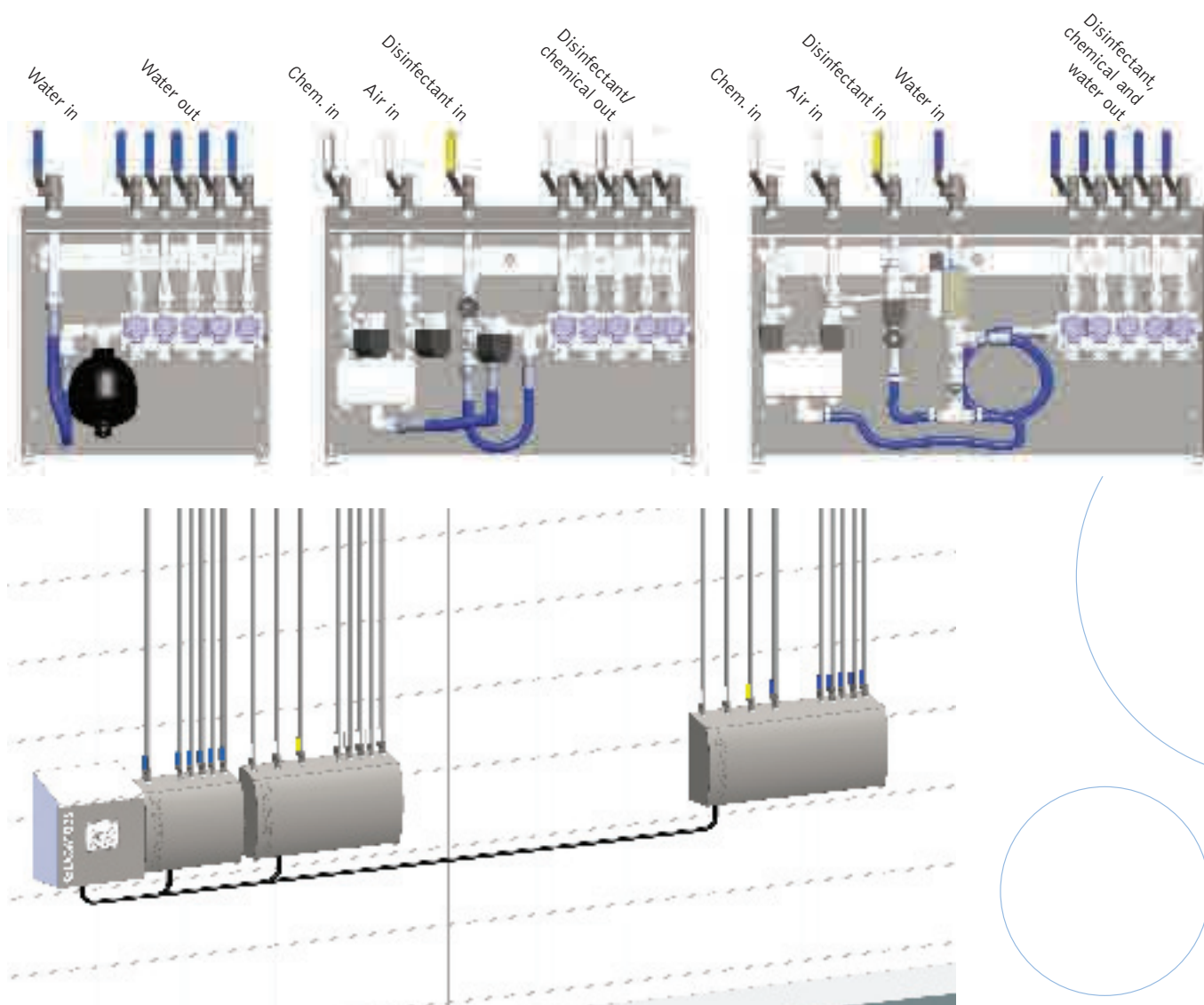
Features	Benefits	Facts
Easy to mount and connect	Time-efficient	Low installation cost
Intelligent, hygienic design	Easy to clean	Excellent hygienic aspects
"All-in-One" principle	Rinses, foam cleans, disinfects	Excellent and consistent cleaning results
Time optimization per belt	Saving of time	Lower 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 Water	ACS Chemical/Disinfectant	ACS Combi
Supply connections (internal thread)				
Electric rating	230 V			
Water, pressure		20-100 bar		20-100 bar
Water, flow		10-50 lit/min		10-50 lit/min
Water, dimensions		ISO-G 1/2"		ISO-G 1/2"
Chemical solution, pressure			6-8 bar	6-8 bar
Chemical solution, flow			6-15 lit/min	6-15 lit/min
Chemical solution, dimensions			ISO 3/8"	ISO 3/8"
Disinfectant solution, pressure			6-8 bar	6-8 bar
Disinfectant solution, flow			6-15 lit/min	6-15 lit/min
Disinfectant solution, dimensions			ISO 3/8"	ISO 3/8"
Air, pressure			5-8 bar	5-8 bar
Air, flow			50-200 lit/min	20-100 lit/min
Air, dimensions			ISO 3/8"	ISO 3/8"
Exit connections (internal thread)				
Dimensions		5 x ISO 3/8"		

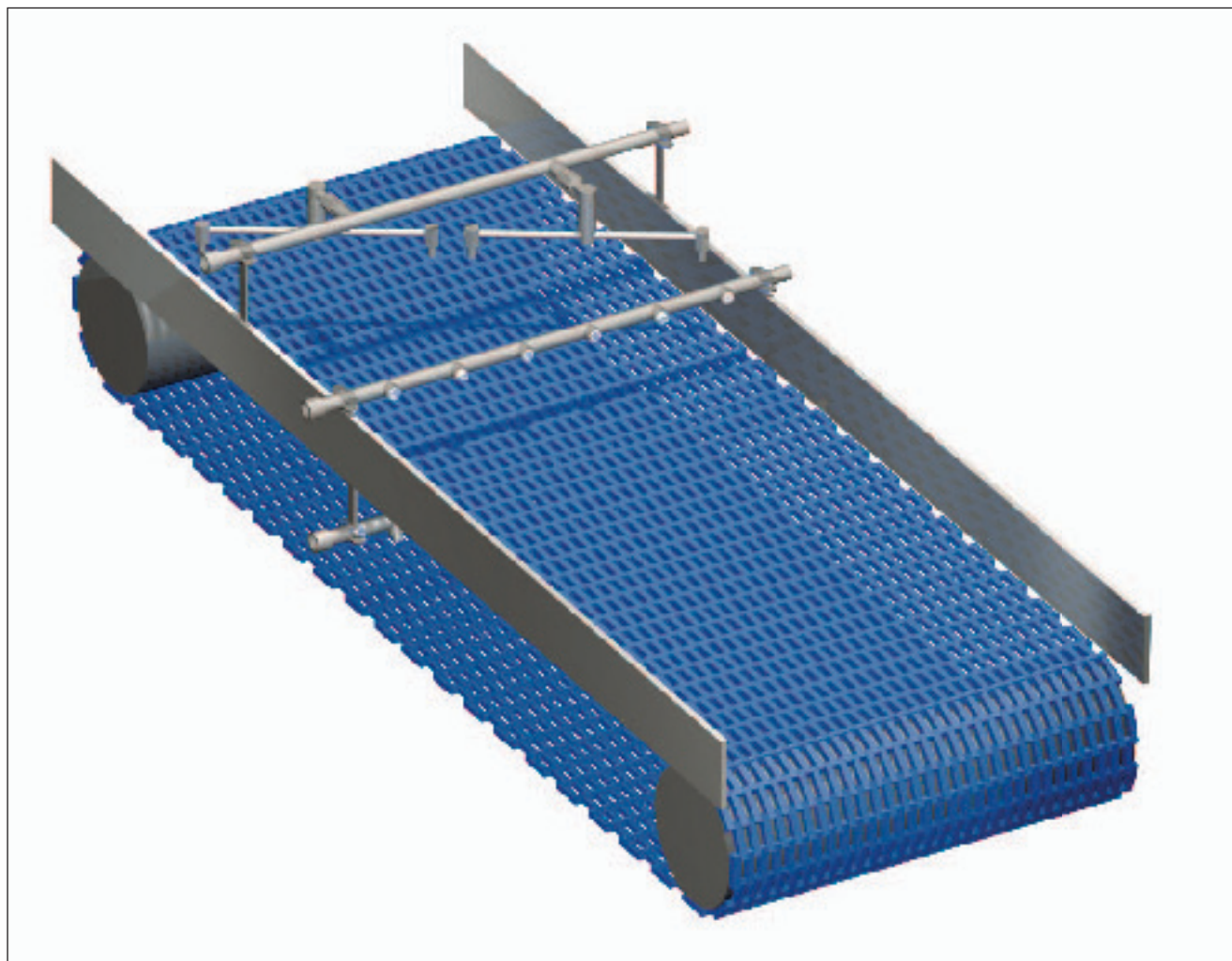
The data is subject to variation and the producer reserves the right to change design specifications without notice.

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 (internal thread)			
Supply media	1/2"		
Dimensions			
Pipes	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.

Legend:

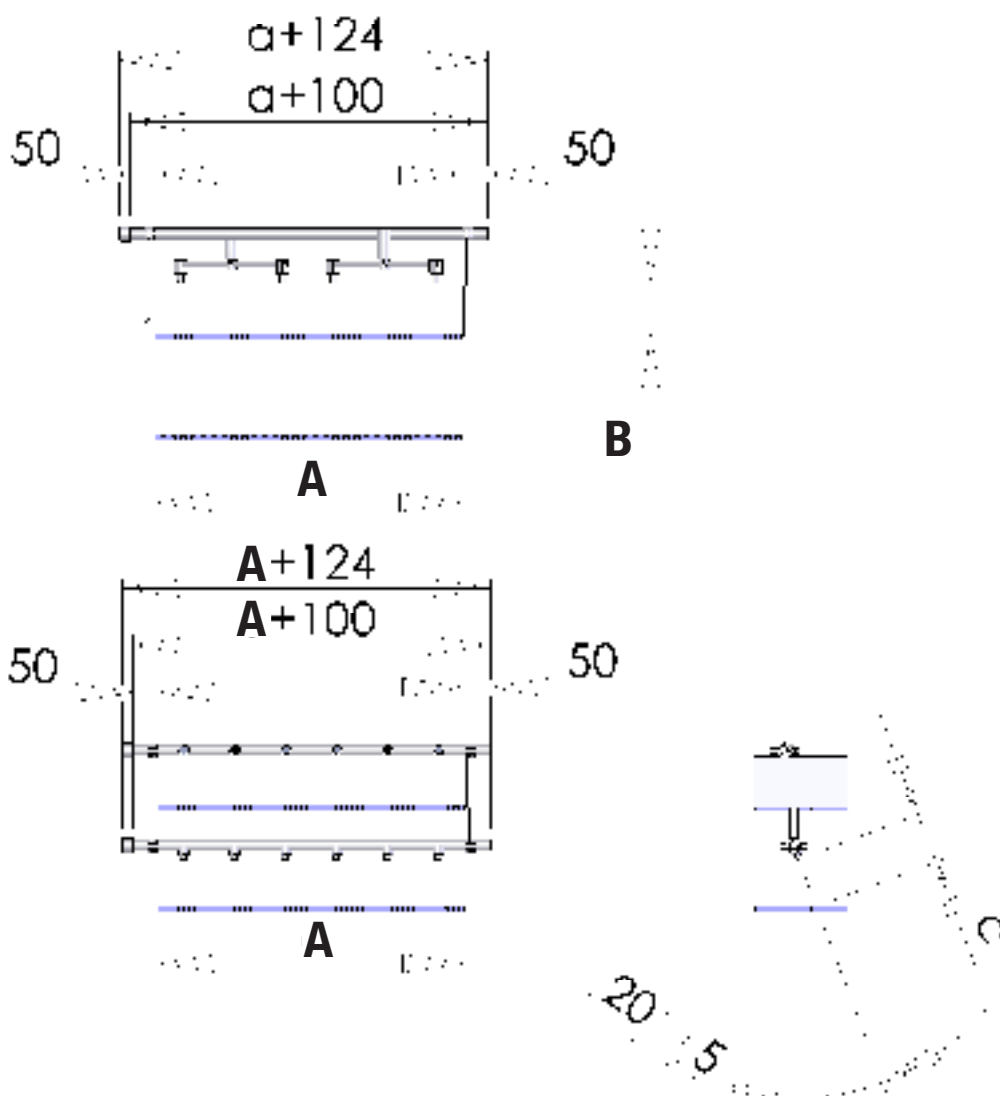
A = Belt width

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 automatic cleaning of production equipment in the food-processing industry, such as conveyor belts, refrigerators, freezers, cooking cabinets, smoking cabinets, automatic roasters, etc. The unit features Lagafors' unique hygienic design that makes it 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. This makes OPC (Open Plant Cleaning) within the unit's immediate vicinity (max 30 meters, 100 feet) possible. The unit is available in the different pressure/flow versions and is equipped with solenoid valves, which enable management from the customer's PLC and operator panel. Separate PLC management of the unit can be provided on request.

- Up to 40 bar working pressure.
- Up to 200 lit/min flow.
- Automatic and flexible system
- Ability to integrate with VMS II-DC
- Delivered with a hygienically designed cabinet.
- Unit is wall-mounted.

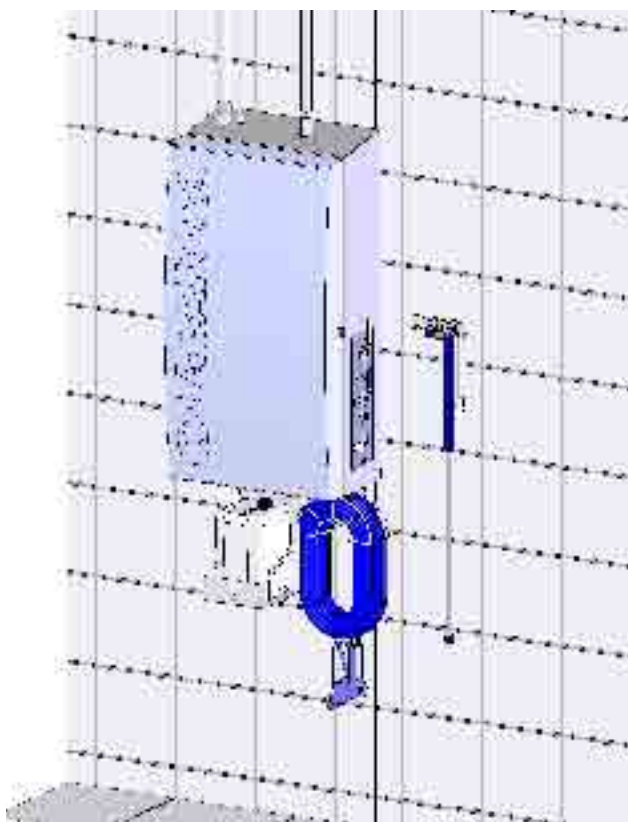
Features	Benefits	Facts
Increases the pressure on outgoing media	Better cleaning energy on surfaces	From 3 bar up to 40 bar
Flexibility in pressure and flow	Multiple options	40 bar and up to 200 lit/min
Supplies water as well as chemical and disinfectant solution	All-in-One concept	Flexible
Hygienic design	Enables placement in production area	Easy to clean
Electric cabinet with connection blocks	Management from customer's PLC	Low investment
Automatic and application flexibility	Quality and resource optimization	Saves time, water, chemicals and enables quality assurance

Technical information Lagafors® Low Water Pressure Pump LWP CBA				
Model	LWP CBA 10100	LWP CBA 10200	LWP CBA 20150	LWP CBA 4070
Outgoing water pressure	10-12 bar	10-12 bar	20-25 bar	35-40 bar
Water consumption	100 lit/min	200 lit/min	150 lit/min	70 lit/min
Flow capacity, max	130 lit/min	250 lit/min	165 lit/min	90 lit/min
Surrounding temperature	5-25 °C			
Relative air humidity	95%			
Connections (internal thread)				
Water incoming	ISO-G 1 1/4"	ISO-G 1 1/2"	ISO-G 1 1/4"	
Water supply, flow	150 lit/min	250 lit/min	180 lit/min	120 lit/min
Water supply, pressure	3-6 bar			
Water temperature, max	60 °C			
Water outgoing	ISO-G 1"	ISO-G 1 1/4"	ISO-G 1"	
Air, incoming	ISO-G 1/4"			
Air, pressure	6-8 bar			
Air, flow	400 lit/min			
Electricity				
Voltage	3 x 400 V+N+PE / 50 Hz (other specifications on request)			
Current	6 A	8,8 A	14,6 A	
Power	2,2 kW	4 kW	7,5 kW	
Control of the unit	According to the wiring diagram			
Dimensions				
Measurements WxDxH	640 x 380 x 1290 mm	830 x 410 x 1400 mm	640 x 380 x 1290 mm	
Weight, approx.	140 kg	200 kg	175 kg	

The data is subject to variation and the producer reserves the right to change design specifications without notice.
 - Units can be provided with or without a built-in satellite station.



Lagafors® LWP CBA 20150
incl. satellite.



The unit has optional equipment.

FLOOR FOAMING UNIT - FFU



The Lagafors® Floor Foaming Unit, FFU, is a hygienically designed satellite station that you can connect to a Lagafors® VCC Chemical Centre or a regular water main. The unit was developed for the application of chemical foam on a floor section (e.g. a passage or a sluice) between different hygiene zones, thereby reducing the spread of bacteria. The FFU is made entirely of stainless steel. You simply set the timer, and then press a push-button to start the unit.

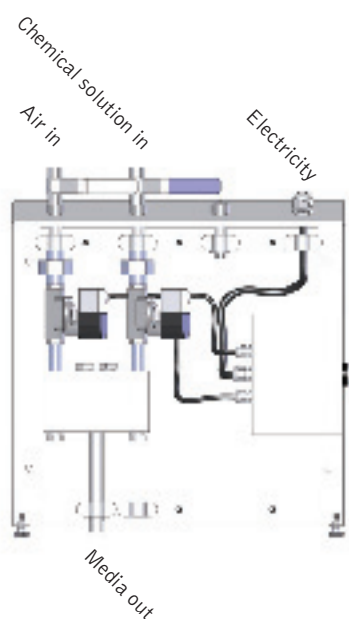
The FFU is comprised of the following:

- Colour-coded ball valves for each media.
- Stainless steel hood with a slanted top for increased hygiene.
- Time relay for optimum setting.
- Foam ramp and 5 meters connection hose included.

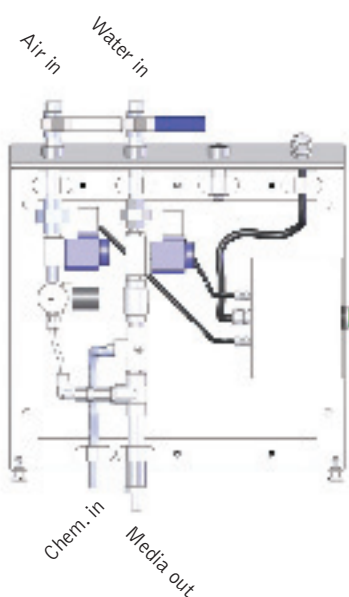
Features	Benefits	Facts
Easy to mount and connect	Time-efficient	Lower installation costs
Ingenious design	Easy to clean	Excellent hygienic aspects
"All-in-One" principle	Adjustable application time	Optimum hygiene at minimum costs

Technical information Lagafors® Floor Foaming Unit FFU		
Connections (internal thread)	FFU-C	FFU-DC
Vatten 3-8 bar		ISO-G 3/8"
Luft 6-8 bar		ISO-G 3/8"
Alkaline chemicals 6-8 bar (from VCC/CCU)	ISO-G 3/8"	
Luft 4 bar (from VCC/CCU)	ISO-G 3/8"	
Electricity		
Voltage	1 x 230 V+N+PE	1 x 230 V+N+PE
Dimensions		
Measurements WxDxH	440 x 112 x 435 mm	440 x 112 x 435 mm

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



FFU-C



FFU-DC



HOSE-KIT

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 II.

The hose-kit includes a 1/2" flexible low pressure hose for pressures below 50 bar and a 1/2" one-steel reinforced hose for pressures up to 150 bar.

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
< 150 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



Spray gun and 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 low pressure hose for pressures below 50 bar and a 1/2" one-steel reinforced hose for pressures up to 150 bar.

Art. No.	Description
< 50 bar	
34140	Spray gun and hose-kit, 15 m
34141	Spray gun and hose, 20 m
34142	Spray gun and hose, 25 m
34143	Spray gun and hose, 30 m
< 80 bar	
34265	Spray gun and hose-kit, 15 m
34266	Spray gun and hose, 20 m
34267	Spray gun and hose, 25 m
34268	Spray gun and hose, 30 m



Low pressure ball valve and hose-kit

Complete hose-kit containing low pressure ball valve, 15-30 metre 1/2" hose, stainless steel quick couplings and hose nipples for connection to Lagafors satellite station VMS II.

Art. No.	Description
< 25 bar	
34150	Low pressure ball valve and hose-kit, 15 m
34151	Low pressure ball valve and hose-kit, 20 m
34152	Low pressure ball valve and hose-kit, 25 m
34153	Low pressure ball valve and hose-kit, 30 m



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. 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 II, 15/20 m
17875	Hose Reel for VMS II, 25/30 m
34242	Angle bracket, small
34243	Angle bracket, large



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".

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

Art. No.	Description
20002	Hose Reel Hygien, 25 m



Manual hose reel

Light-weight and easy-to-use, manual stainless steel hose reel for both high and low pressure.

Technical specification	
Max. working pressure	200 bar
Connection	1/2" int. thread
Material	Stainless steel
Measurements WxHxD	558 x 510 x 423 mm 558 x 510 x 483 mm

Art. No.	Description
34263_1	Hose reel manual, 20 m
34264_1	Hose reel manual, 35 m



HOSE RACK / CANISTER HOLDER / QUICK COUPLINGS / HOSE NIPPLES

Hose rack

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

Features - Benefits - Facts

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

Art. No.	Description	Hose length
14002	Small, stainless steel hose rack	30 m, 1/2" hose
		25 m, 3/4" hose



Canister holder

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

Features - Benefits - Facts

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

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



Quick Coupling RF standard

Robust and dependable quick-coupling that is resistant to most chemical solutions as well as high pressure. Available with vulcanization for easier handling and shock absorption.

Technical specification	
Working pressure	150 bar
Material	Stainless steel 316 Ti

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	150 bar
Material	Stainless steel 316 Ti

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



NOZZLES & LANCES / NOZZLE RACK / NOZZLE BAG

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 II
17883	Yellow Disinfection nozzle, VMS II 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.

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 GUNS

Spray Gun Triggless® II

Lagafor's® 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. It also features a "dead man's" grip where the water flow is shut off if the gun is accidentally dropped.

Technical specification	
Working pressure	150 bar
Flow	45 lit/min
Temperature	70 °C
Weight	700 g
Material	Stainless steel, plastic
Connection	in 1/2" int. thread out 3/8" int. thread

Art. No.	Description
36734	Triggless® II flexible



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 SS



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

Art. No.	Description
34240	Spray gun HP2725 SS



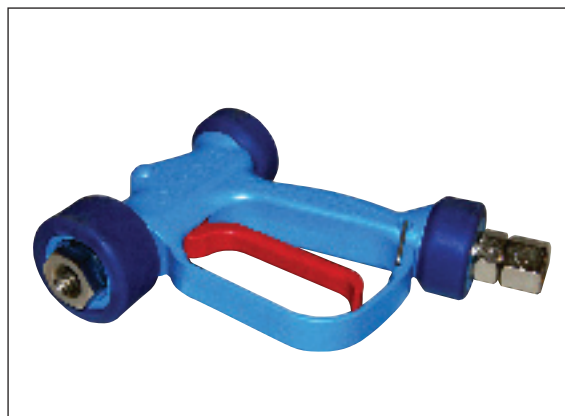
SPRAY GUNS

Spray Gun LP 25 bar

Low pressure gun with a good grip for connecting plug or jet pipes directly. Swivel is standard.

Technical specification	
Working pressure	25 bar
Flow	100 lit/min
Temperature	93 °C
Weight	1150 g
Material	Brass, rubber, plastic
Connection	1/2" int. thread

Art. No.	Description
5043	Spray gun LP 25 bar



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 duties. Swivel is standard.

Technical specification	
Working pressure	25 bar
Flow	60 lit/min
Temperature	80°C
Weight	1050 g
Material	Brass, rubber, plastic
Connection	1/2" int. thread (swivel)

Art. No.	Description
5045	Spray gun LP 25 bar



Low pressure ball valve

Easy to 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. Not suitable for pressures above 25 bar.

Technical specification	
Working pressure	50 bar
Flow	90 lit/min
Temperature	70°C
Weight	560 g
Material	Stainless steel
Connection	1/2" int. thread

Art. No.	Description
35240	Low pressure ball valve



SPRAY PIPE / FLOOR CLEANING EQUIPMENT

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



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

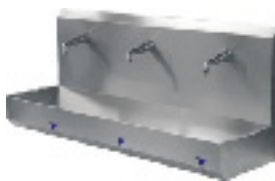


HYGIENIC EQUIPMENT - HGE

Lagafors® provides a complete range of products in:

- Sinks
- Shoe and boot washers
- Hygiene ports
- Washing stations
- Etc...

Contact Lagafors for more information.

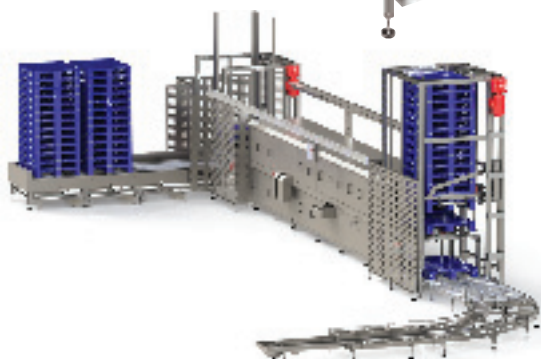


DISHWASHERS - DSW

Lagafors® provides a complete range of dishwashers to wash:

- Plastic crates
- Plastic Pallets
- Tub trolleys
- Smoke trolleys
- Big Box
- Barrels
- Etc ...

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.



