foodclean

FACTORY CLEANING SYSTEMS



ENABLING THE MOST **EFFICIENT & EFFECTIVE CLEANING** PROCESSES POSSIBLE

WASHDOWN AND CHEMICAL SYSTEMS

FOODCLEAN OFFERS AN INDUSTRY LEADING APPROACH TO HYGIENE FOR THE FOOD INDUSTRY THROUGH INNOVATIVE, TAILOR-MADE SYSTEMS THAT PROVIDE YOU WITH:















CENTRAL CHEMICAL

CHEMFLOW SYSTEM





POWERBOOST

The Powerboost are pumps mounted on skids for installation in a plant room area. These units take hot or cold water and boost the pressure, delivering it via pipework to satellites mounted in the production area.



POWERBOX

The PowerBox is a booster pump mounted in a stainless steel cabinet designed for mounting on the wall of a production area. This is then connected via pipework to satellites.



POWERBOOST

	Product	Code	0806	0807	0811	0808	0809	0812	0810	0824	0823	1786	1780	1787	1788	1789	1790
		Description	PowerBoost 30M	PowerBoost 55M	PowerBoost 60DM	PowerBoost 75M	PowerBoost 110DM	PowerBoost 110M	PowerBoost 150DM	PowerBoost 220TM	PowerBoost 300QM	PowerBoost 60H	PowerBoost 120DH	PowerBoost 150DH	PowerBoost 190TH	PowerBoost 220DH	PowerBoost 250QH
Capacity	Pump Arra	ngement	Single	Single	Parallel	Single	Parallel	Single	Parallel	Parallel	Parallel	Single	Parallel	Series	Parallel	Series	Parallel
	Approx Pressure (bar)		20	20	20	22	20	22	20	20	20	38	38	38	38	38	38
	Min. Water Supply Pressure (bar)		2.5	2.5	2	2	2	2	2	2	2	2.5	2.5	2	2.5	2	2.5
	Max. Water Inlet Temp. (°C)		70	70	70	70	70	70	70	70	70	70	70	70	70	70	70
	No. of users (30l/Min.)		2	4	4	7	8	9	14	20	26	4	8	10	10	15	15
	Max. Inlet Pressure (bar)		7	5	6	5	6	5	6	7	7	5	8	8	8	8	8
	No. of Pumps		1	1	2	1	2	1	2	3	4	1	2	2	3	2	4
	Min. Water	Supply (L/Min.)	85	140	140	240	280	300	470	670	900	95	190	240	270	350	380
Connections	Approx Ou	tlet Flow (L/Min.)	60	120	120	210	240	270	420	600	780	80	160	200	200	300	300
	Water Inle	Connection (BSP) FM	1	1 1/2"	2"	1 1/2"	2"	2"	2"	2.5"	3"	1.5"	2"	1.5"	2.5"	2"	2.5"
Dimensions/ Weight	Width (cm)		46	49	68	49	68	57	68	70	225	48.5	68	48	70	58	70
weight	Length (cm)	30	42	82	42	82	46	82	160.5	70	60	82	93	150	90	208
Electrical	Height (cm)	94	126	106	124	106	123	105	150	150	126	110	125	150	125	150
	Weight (kg)	100	105	125	135	160	140	199	285	460	110	180	225	265	235	470
	Power Sup	ply (VAC)	415	415	415	415	415	415	415	415	415	415	415	415	415	415	415
	Power Con	sumption (kw)	3	5.5	6	7.5	11	11	15	22.5	30	6	12	15	19	22	25
	Amps		16	25	20	32	25	35	35	55	70	25	25	64	36	64	-

POWERBOX

Model	No. of users	Pressure (bar)	No. of pumps	KW Rating	Output flow (L/Min.)	Connections (inch)
0770	5	20	1	5.5	125	1.5
0771	10	20	1	7.5	210	1.5
1981	3	40	1	6	80	1.5

Options for larger capacities are available in all pressures. Please contact the Foodclean Team for further information.



The Foodclean System has been exactly what you would want it to be –

t just keeps going and delivering rinse and foam, with dead accuracy. To have a system that actually works is super – to be able to give the guys the right tools to do a great job!

CHEMFLOW CENTRE

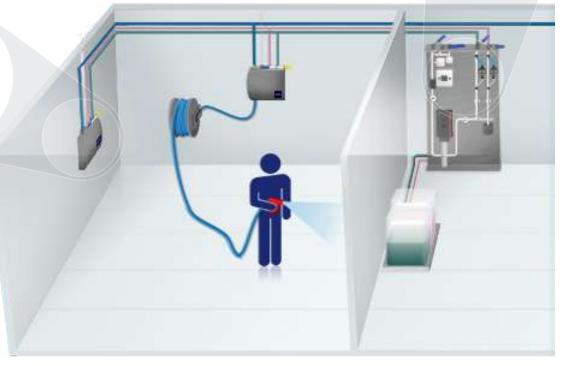
A highly efficient and compact chemical dilution and distribution skid for the dilution and dosage of up to 4 chemicals to a maximum of 24 users depending on the model.





SATFLOW SATELLITE

The user point where the diluted chemicals and waterpower are delivered to the operator for ultimate cleaning power.



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FACTORY CLEANING SYSTEMS

Central Chemical - ChemFlow Systems

CHEMFLOW CENTRE

These units take chemicals from bulk tanks or IBC containers, accurately dilute them at source and pump the dilute solution via pipework systems to **SatFlow** satellites mounted in the production area.

FEATURES

- Water lubricated booster for minimal maintenance problems & costs
- Absolutely consistent pressure for perfect chemical accuracy
- Only mixes chemicals on demand to the exact quantity demanded – all waste avoided
- No concentrate or dilute chemical storage tanks to protect from chemical degradation
- Uses minimal floor space



5

Capacity

	Product Code	1721	1722	1723	1724	1772	1773	1774	1775	1776	1777	1792
	Approx Pressure (bar)	8	8	8	8	8	8	8	8	8	8	8
	Min. Water Supply Pressure (bar)	3	3	3	3	3	3	3	3	3	3	3
	Max. Water Inlet Temp. (°C)	30	30	30	30	30	30	30	30	30	30	30
	Max. No. of users	6	12	12	12	12	18	18	18	24	24	24
	Max. Inlet Pressure (bar)	6	6	6	6	6	6	6	6	6	6	6
	No. of Water Pumps	1	1	1	1	1	1	1	1	1	1	1
	No. of Chemical Pumps	1	2	2	3	3	3	3	3	4	4	4
	Min. Water Supply (L/Min.)	90	90	90	90	90	170	170	170	170	170	170
	Approx Outlet Flow (L/Min.)	70	70	70	70	70	140	140	140	140	140	140
	Minimum Inlet Pressure (bar)	4	4	4	4	4	4	4	4	4	4	4
	Air Inlet/Outlet	3/8	3/8	3/8	3/8	3/8	3/8	3/8	3/8	3/8	3/8	3/8
	Water Outlet	1/2	1/2	1/2	1/2	1/2	1/2	1/2	1/2	1/2	1/2	1/2
s	Water Inlet Connection (BSP) FM	1 1/4"	1 1/4"	1 1/4"	1 1/4"	1 1/4"	1 1/4"	1 1/4"	1 1/4"	1 1/4"	1 1/4"	1 1/4"
,	Width (cm)	45	45	45	45	45	45	45	45	45	45	45
	Length (cm)	115	115	115	115	115	115	115	115	115	115	115
	Height (cm)	191	191	191	191	191	191	191	191	191	191	191
	Weight (kg)	135	145	145	155	155	160	160	160	170	170	170
	Power Supply (VAC)	3 x 380 -420 V -/50 Hz										
	Power Consumption (kw)	1.5	1.5	1.5	1.5	1.5	2.2	2.2	2.2	2.2	2.2	2.2
	Amps	3.3	3.3	3.3	3.3	3.3	4.6	4.6	4.6	4.6	4.6	4.6

Connections Dimensions/ Weight

Electrical

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■ With the Chemflow system and help from Dr Dave and the team at Foodclean, we have seen a cost reduction in chemical, water and a more efficient clean. It's been great working with Foodclean over the last 12 months – We've achieved so much and really looking forward to working on future projects and continuing the work with Foodclean.

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DECENTRAL CHEMICAL SYSTEM

A simple yet effective way to add chemicals to your rinse system for efficient and sustainable cleaning.

ChemPoint systems are a simple solution for adding chemical to your rinse system, offering chemical and labour savings.



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DECENTRAL CHEMICAL SYSTEM



Capacity

Dimensions/ Weight

Connections

Electrical

Compressed

Air

	Product Code	1729	1730	0778	0772	1726	0773	1727
	Approx Pressure (bar)	10	10	20	20	20	20	20
	Min. Water Supply Pressure (bar)	2.5	2.5	2.5	2.5	2.5	2.5	2.5
	Max. Inlet Pressure (bar)	8	8	8	8	8	8	8
	Min. Water Supply (L/Min.)	50	50	85	140	140	230	230
	Max. Water Inlet Temp. (°C)	50	50	70	70	70	70	70
	No. of users (30l/Min.)	1	1	2	5	5	7	7
i/	No. of Pumps	1	1	1	1	1	1	1
	No. of Chemicals	1	2	2	1	2	1	2
	Width (mm)	420	420	600	600	600	600	600
	Height (mm)	770	770	960	1265	1265	1240	1240
	Depth/Length (mm)	350	350	360	430	430	430	430
	Weight (kg)	75	75	105	135	135	145	145
S	Liquid Inlet (bsp/flange)	3/4"	3/4"	1"	1 ½"	1 ½"	1 ½"	1 ½"
	Liquid Outlet (bsp/flange)	QRC*						
	Power Supply (VAC)	240	240	415	415	415	415	415
d	Power Consumption (kw)	2.2	2.2	3	5.5	5.5	7.5	7.5
	Full Load Current (A)	7.5	7.5	5.9	15	15	20	20
	Pre Fuse (A)	13	13	16	25	25	35	35
	Air Pressure Required (bar)	6	6	6	6	6	6	6
	Air Flow Required (L/Min.)	150	150	150	150	150	150	150





depending on the model selected and is designed to mount on the wall inside the

factory production area.

	Product Code		1953	1954	1950	1951	0790DE
Capacity	Min. Water Supply Pressure (bar)	1.5	3	3	10	10	10
	Max. Inlet Pressure (bar)	5	10	10	50	50	50
	Max. Water Inlet Temp. (°C)	50	55	55	70	70	70
	No. of users (30l/Min.)	1	1	1	1	1	1
	No. of chemicals	1	2	1	1	2	2
Dimensions/ Weight	Width (mm)	123	200	200	200	200	280
	Height (mm)	185	265	265	265	265	280
	Depth/Length (mm)	-	115	115	115	115	130
Connections	Weight (kg)	6	6.8	7.1	6.8	7.1	4.3
	Liquid Inlet (bsp/flange)	1/2"	1/2"	1/2"	1/2"	1/2"	1/2"
Compressed Air	Liquid Outlet (bsp/flange)	QRC*	QRC*	QRC*	QRC*	QRC*	QRC*
	Air Pressure Required (bar)		6	6	6	6	6
	Air Flow Required (L/Min.)	180	150	150	150	150	150



Features

Water control feature

water savings easily achieved.

Single or double chemical to suit your particular requirements.

Minimal installation costs for fast and easy upgrade.

Mobile versions available on the Nita® Q2 trolley.

SATPOINT

SatPoint satellites connect to pressurised water provided from the PowerBoost, PowerBox, PowerSat or existing factory water supplies. Foam and disinfectant chemicals are introduced from drums beneath and applied through a single hose.



2 2 3 2 Min. Inlet Pressure (bar) Max. Inlet Pressure (bar) 8 8 8 8 70 70 50 70 Max. Water Inlet Temp. (°C) No. of users (30I/Min.) 1 1 1 1 No. of Pumps 1 1 Min. water supply (L/Min.) 50 70 90 55 40 50 45 Approx outlet flow (L/Min.) 80 Connections Water Inlet Connection (BSP) Dimensions/ Width (cm) 50 65 105 145 145 145 Length (cm) 95 100 100 100 Height (cm) Weight (kg) 81 115 140 140 Power Supply (VAC) 240 400 400 400

MOBILE SYSTEMS

These units are a rinse pump and satellite combined to a mobile machine.

The Foodclean Mobile Unit is where ChemPoint technology is combined with Foodclean Rinse option and made totally mobile, giving you all the benefits of a Foodclean System without the install costs.

Options are available to suit different pressure systems and the number of chemicals used.

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Weight

Electrical

E: sales@foodclean.com

Power Consumption (kw)

W: www.foodclean.com

4.6

6.7

3.6



foodclean TECHNICAL SUPPORT



HYGIENE SURVEY

The Foodclean system design team will conduct initial site surveys of current cleaning processes and collaborate with hygiene, technical, and engineering teams to establish high-level designs for system installation.



CHEMICAL SELECTION

Foodclean Chemistry technical team to plan the required chemical selection to best suit specific site requirements.



SYSTEM PLANNING

Detailed plans drawn up for the system overlaid on to customer factory plans.



FEC VISIT

Customer to visit the **Foodclean Experience Centre** for trials and demonstrations
to validate the optimal water pressure,
temperature, chemicals, and application
for their specific requirements.



THE **RIGHT** CLEANING RESOURCES, IN THE **RIGHT** PLACE, AT THE **RIGHT** TIME

DELIVERED IN THE MOST EFFICIENT AND EFFECTIVE WAY POSSIBLE





PROJECT MANAGEMENT

System implemented on-site by the Foodclean Project Management team.



TRAINING

On-site training and long term support package put in place.



HAND OVER

System commissioned and handed over.



LONG TERM ON-SITE SUPPORT PLAN

Ongoing proactive maintenance plan implemented and carried out by Foodclean Engineering.



foodclean SUSTAINABLE FOOD HYGIENE



