



WASHDOWN EQUIPMENT & HYGIENE SOLUTIONS

CATALOGUE

2025 EDITION

OUR EXPERTISE

HELPING FOOD AND DRINK
MANUFACTURERS **OPTIMISE HYGIENE
EFFICIENCY AND SUSTAINABILITY**
THROUGH EXPERT-LED SOLUTIONS.

FOOD HYGIENE EFFICIENCY AND SUSTAINABILITY THROUGH INNOVATION

Foodclean transforms hygiene processes for the food and beverage industry worldwide. We enable forward thinking food manufacturers to clean in the most efficient way possible through a holistic approach to hygiene processes, chemicals, equipment, onsite support, operator protection and training.

We deliver a hygiene system that maximises production, minimises waste, ensures optimum hygiene standards and increased sustainability.

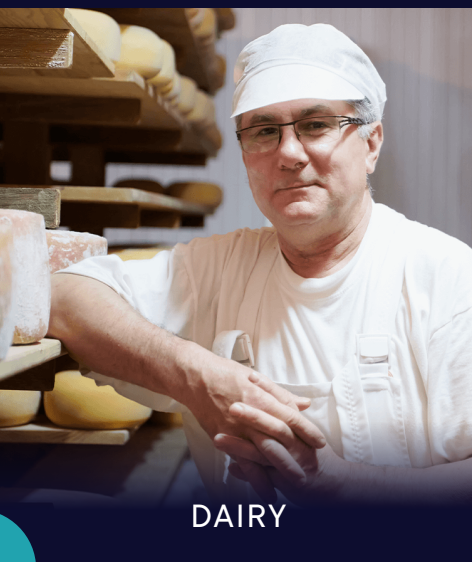
“ The quality of products, and prompt efficient service from Foodclean, are two reasons why we are a customer, where cost/ production efficiency is of the utmost importance in our business ”



THE **RIGHT** EQUIPMENT
IN THE **RIGHT** PLACE
AT THE **RIGHT** TIME



BEVERAGES



DAIRY



MEAT, POULTRY & FISH



PREPARED FOODS

HYGIENE PROCESSES

PROVIDING A COMPREHENSIVE APPROACH TO **HYGIENE SOLUTIONS**



WASHDOWN EQUIPMENT

Engineered for superior handling and cleaning performance.



WASHDOWN SYSTEMS

Advanced chemical dosing and application systems.



HYGIENE CHEMICALS

Bespoke solutions to reduce waste and enhance sustainability.



THE TOTAL COST OF CLEAN™

Foodclean's whole factory efficiency to reducing hygiene costs.

“ We have been dealing with Foodclean for a number of years now and personally very happy with the service. Response to inquiries and speedy delivery is quick and are happy to go above and beyond. ”

FOR MORE INFORMATION ON HOW WE
CAN TRANSFORM YOUR HYGIENE PROCESS

CONTACT THE TEAM

☎ +44(0) 1522 703 703 ✉ sales@foodclean.com





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GUARD | 170

WASH GUNS, HOSES & WASH DOWN ACCESSORIES



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HIGH PRESSURE

WASH GUNS, HOSES & ACCESSORIES

The high-pressure cleaning process, which relies on powerful sprays to effectively remove tough dirt, grime and stubborn stains, demands equipment that can withstand the extreme wear and tear that comes with its use.

To alleviate the strain caused by high-pressure systems on equipment, our high-pressure products are crafted with heavy-duty materials, superior build quality, and innovative features designed to not only withstand the rigours of heavy use but also enhance user comfort and mitigate the risk of repetitive strain injuries (RSI).

ENQUIRE ABOUT OUR SERVICE OPTIONS TO **MINIMISE WASTE** & **MAXIMISE BUDGETS**

STRONGHOLD® 2500

**SHALLOW
SPRAY ANGLE**

for less strain when
cleaning floors

**EASY PUSH FORWARD
RELEASE COUPLING**

even when
wearing gloves

**TOUGH FIXED
OUTLET**

for long life
and food safety

**SPARE PARTS
AVAILABLE**

**SUPER TOUGH
TRIGGER GUARD**

for longer life

**EASY-HOLD
TRIGGER**

Combat RSI &
improve comfort

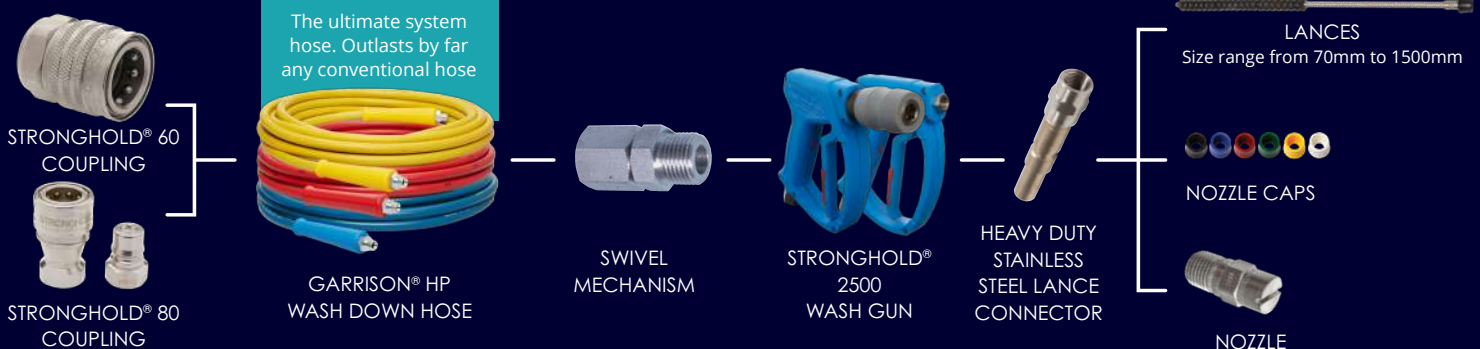
STRONGHOLD® 2500 WASH GUN -
QUICK RELEASE OUTLET SWIVEL INLET
0195

TECHNICAL DETAILS:

- Max Pressure: 350 bar
- Max Temperature: 160°C
- Inlet: 3/8" bsp Swivel
- Weight: 0.8kg

STRONGHOLD® 2500 WASH GUN
- FIXED OUTLET SWIVEL INLET
0193

THE RECOMMENDED HIGH PRESSURE SET UP



QUICK RELEASE OUTLET



0.8kg

WEIGHT

310 BAR

PRESSURE

150°C MAX

TEMPERATURE RATING

ST2700 QUICK
RELEASE WASH GUN
STAINLESS STEEL
0128



0.8kg

WEIGHT

310 BAR

PRESSURE

150°C MAX

TEMPERATURE RATING

ST 2600 WASH GUN
0126



0.8kg

WEIGHT

310 BAR

PRESSURE

150°C MAX

TEMPERATURE RATING

BASE RANGE QUICK
RELEASE WASH GUN

Swivel Inlet 0152

Fixed Inlet 0153

FIXED OUTLET



0.7kg

WEIGHT

350 BAR

PRESSURE

150°C MAX

TEMPERATURE RATING

STANDARD
WASH GUN
0101



0.7kg

WEIGHT

310 BAR

PRESSURE

150°C MAX

TEMPERATURE RATING

ST2600 WASH GUN
0125



0.65kg

WEIGHT

310 BAR

PRESSURE

150°C MAX

TEMPERATURE RATING

ST2700WASH GUN
0127



0.8kg

WEIGHT

275 BAR

PRESSURE

150°C MAX

TEMPERATURE RATING

ST2000 WASH GUN
0102



0.7kg

WEIGHT

310 BAR

PRESSURE

150°C MAX

TEMPERATURE RATING

SWIVEL WASH GUN
0107



ALLOWS THE
GUN TO FREELY
TURN ON
THE HOSE

SWIVEL MECHANISM
3/8" M-Fm Swivel 8050

COLOUR CODED MULTI PRESSURE LANCES



50% PRESSURE LANCES

150mm - Blue	0228
600mm - Blue	0229
1500mm - Blue	0230



70% PRESSURE LANCES

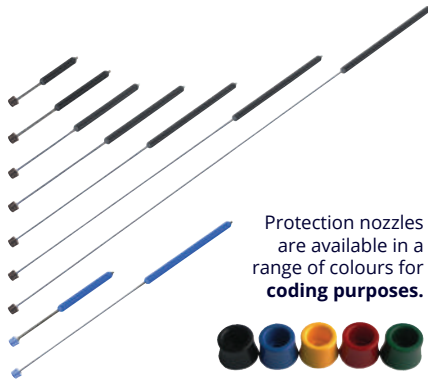
150mm - Yellow	0231
600mm - Yellow	0232
1000mm - Yellow	0233



FULL PRESSURE STAINLESS STEEL
QUICK RELEASE LANCES

70mm	0241
150mm	0234
600mm	0235
1000mm	0236

HIGH PRESSURE WASH GUNS AND LANCES



Protection nozzles are available in a range of colours for coding purposes.

STAINLESS STEEL FIXED LANCE

70mm	0221
150mm	0218
300mm	0217
500mm - Black Range	0215
600mm - Black Range	0213
800mm - Black Range	0212
900mm - Black Range	0210
1000mm - Black Range	0216
1500mm - Black Range	0203
250mm - Blue Range	0244
500mm - Blue Range	0243
1000mm - Blue Range	0225

*Nozzle not included, please specify requirements



DOUBLE LANCES

500mm	0220
1000mm	0206
Double Lance - Short	0237



PLEASE NOTE

The lance is not supplied with a nozzle, please specify nozzle size required.

STAINLESS STEEL FLEXI LANCE

600mm Blue	0290
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PLEASE NOTE

The lance is not supplied with a nozzle, please specify nozzle size required.

ADJUSTABLE ANGLE LANCE

800mm	0246
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REDUCE THE PROBABILITY OF JAMMED LANCES AND CRACKED CONNECTORS

HEAVY DUTY STAINLESS STEEL LANCE CONNECTOR

0627



STANDARD LANCE CONNECTOR

0618



MEDIUM PRESSURE MODEL AVAILABLE ON PAGE 16

FLOOR CLEANING TOOL

0224



USE IN CONJUNCTION WITH THE TECHNIJEKTOR® INJECTORS

STAINLESS STEEL FOAM LANCES

300mm	0701
300mm - With Connector	0700
600mm	0710
600mm - With Connector	0711

5.4m & 7.4m LENGTH VERSIONS ARE AVAILABLE
CONTACT THE TEAM FOR MORE INFORMATION

THE EASILY ADJUSTABLE TELESCOPIC LANCE HAS A LIGHTWEIGHT FIBREGLASS & ALUMINIUM CONSTRUCTION MAKING IT IDEAL FOR REACHING AWKWARD AREAS.



TELESCOPIC LANCE

0247



PRESSURE



TEMPERATURE RATING



WEIGHT

ALLOWS THE
RINSE PRESSURE
TO BE LOWERED
OR RAISED BY
TURNING THE
PLASTIC

1/4" FM
OUTLET



SEE NOZZLE FLOW
AND PRESSURE
CHART BELOW

1/4" M
INLET



1/4" FM
INLET & OUTLET

HIGH PRESSURE STAINLESS STEEL
NOZZLES
0301

VARIO PRESSURE NOZZLE
0357

PRESSURE REDUCING NOZZLE
0303

NOZZLE FLOW AND PRESSURE CHART

Angles available: 00°, 15°, 25°, 40° and 65°. Sizes available are indicated down the left column on the table below.
Nozzle number is then made up by pre-fixing nozzle size with desired angle. Flow rates shown are in litres per minute.

	Low Pressure				Medium Pressure						High Pressure					
Nozzle Size	Pressure (Bar)															
	4	5	6	7	10	20	25	30	35	40	50	60	70	100	150	200
02	.91	1.0	1.1	1.2	1.4	2.0	2.3	2.5	2.7	2.9	3.2	3.5	3.8	4.6	5.6	6.4
03	1.4	1.5	1.7	1.8	2.2	3.1	3.4	3.7	4.0	4.3	4.8	5.3	5.7	6.8	8.4	9.7
04	1.8	2.0	2.2	2.4	2.9	4.1	4.6	5.0	5.4	5.8	6.4	7.1	7.66	9.1	11.2	12.9
045	2.1	2.3	2.5	2.7	3.2	4.6	5.1	5.6	6.1	6.5	7.3	7.9	8.6	10.3	12.6	14.5
05	2.3	2.5	2.8	3.0	3.6	5.1	5.7	6.2	6.7	7.2	8.1	8.8	9.5	11.4	14.0	16.1
055	2.5	2.8	3.1	3.3	4.0	5.6	6.3	6.9	7.4	7.9	8.9	9.7	10.5	12.5	15.4	17.7
06	2.7	3.1	3.3	3.6	4.3	6.1	6.8	7.5	8.1	8.6	9.7	10.6	11.4	13.7	16.7	19.3
065	3	3.3	3.6	3.9	4.7	6.6	7.4	8.0	8.7	9.4	10.5	11.5	12.4	14.7	18.1	21
07	3.2	3.6	3.9	4.2	5.0	7.1	8.0	8.7	9.4	10.1	11.3	12.4	13.3	16.0	19.5	23
075	3.4	3.8	4.2	4.5	5.4	7.6	8.3	9.4	10.1	10.8	12.1	13.2	14.3	17.1	21	24
08	3.6	4.1	4.5	4.8	5.8	8.2	9.1	10.0	10.8	11.5	12.9	14.1	15.3	18.2	22	26
085	3.9	4.3	4.7	5.1	6.1	8.7	9.7	10.0	11.5	12.3	13.7	15.0	16.2	19.4	24	27
09	4.1	4.6	5.0	5.4	6.5	9.2	10.3	11.2	12.1	13.0	14.5	15.9	17.2	21	25	29
10	4.6	5.1	5.6	6.0	7.2	10.2	11.4	12.5	13.5	14.4	16.1	17.7	19.1	23	28	32
11	5.0	5.6	6.1	6.6	7.9	11.2	12.5	13.7	14.8	15.9	17.7	19.4	21	25	31	35
12	5.5	6.1	6.7	7.2	8.6	12.2	13.7	15.0	16.2	17.3	19.3	21	23	27	33	39
15	6.8	7.6	8.4	9.0	10.8	15.3	17.1	18.7	20	22	24	26	29	34	42	48
20	9.1	10.2	11.2	12.1	14.4	20	23	25	27	29	32	35	38	46	56	64
25	11.4	12.7	14	15.1	18	25	28	31	34	36	40	44	48	57	70	81
30	13.7	15.3	16.7	18.1	22	31	34	37	40	43	48	53	57	68	84	97
35	-	-	-	-	-	36	40	44	47	50	56	62	67	80	98	113
40	18.2	20	22	24	29	41	46	50	54	58	64	71	76	91	112	129
50	23	25	28	30	36	51	57	62	67	72	81	88	95	114	140	161
60	27	31	33	36	43	61	68	75	81	86	97	106	114	137	167	193

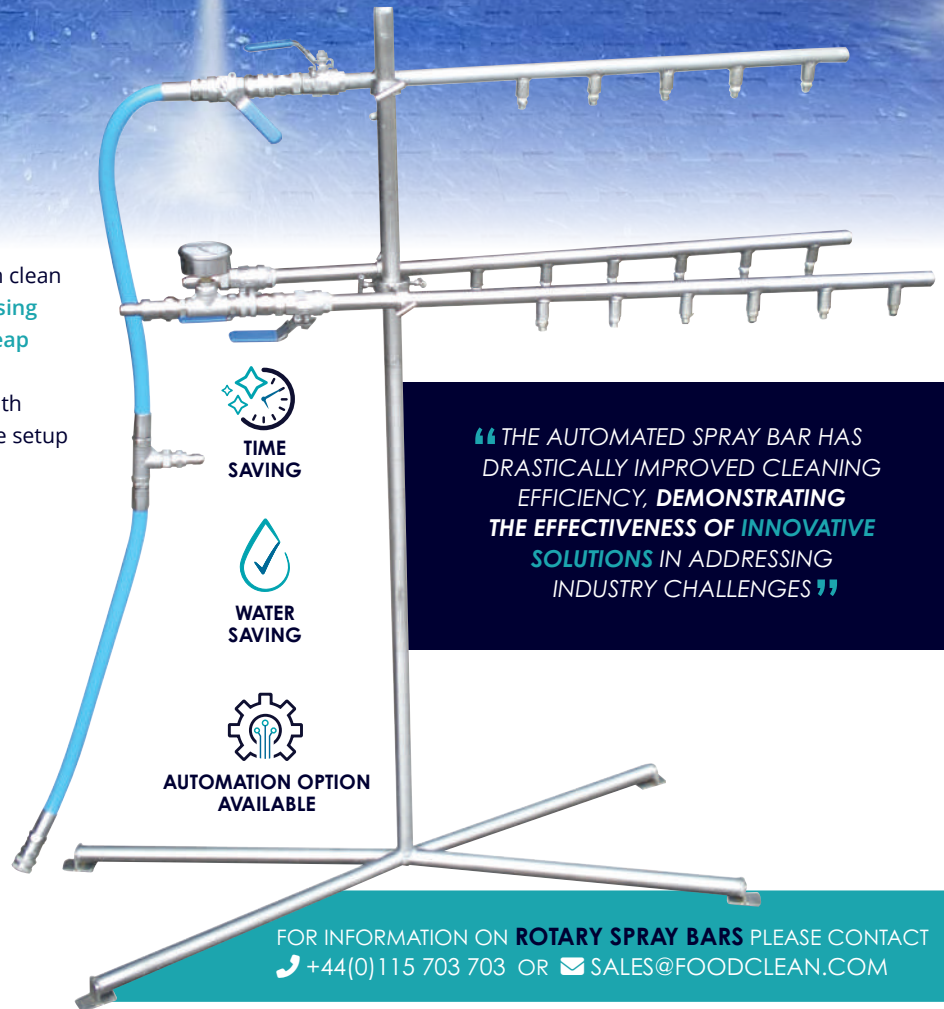
HIGH PRESSURE

Lances and Nozzles

Foodclean spray bars can achieve the optimum clean for your conveyor belt. **Belts can be cleaned using far less labour and water and you will soon reap the benefits!** These spray bars are made from stainless steel and are built in modular form with stands and brackets designed specially to make setup as quick and easy as possible.

HIGH PRESSURE SPRAY BAR SYSTEMS

Spray Bar Stand	1900
Spray Bar Clamp - Single	1901
Spray Bar Clamp - Double	1902
400mm Spray Bar 4 Nozzles	1903H
600mm Spray Bar 6 Nozzles	1904H
800mm Spray Bar 8 Nozzles	1905H
1000mm Spray Bar 10 Nozzles	1906H
Pressure Gauge	1910H
Spray Bar Splitter	1911H



FOR INFORMATION ON **ROTARY SPRAY BARS** PLEASE CONTACT
 ☎ +44(0)115 703 703 OR ✉ SALES@FOODCLEAN.COM

DRAIN CLEANING

ROTARY DRAIN CLEANING NOZZLES

Size 05 1/4" FM BSP	0345
Size 06 1/4" FM BSP	0346
Size 08 1/4" FM BSP	0347
Size 09 1/4" FM BSP	0348

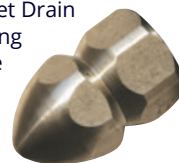
RETROJET DRAIN CLEANING NOZZLES

Size 05 3/8" FM BSP	0302
Size 06 3/8" FM BSP	0321
Size 07 3/8" FM BSP	0322
Size 08 3/8" FM BSP	0323
Size 10 3/8" FM BSP	0324
Size 15 3/8" FM BSP	0325

DRAIN CLEANING HOSE

20m 1/4" Drain Hose	0450
25m 1/4" Drain Hose	0451
30m 1/4" Drain Hose	0452
40m 1/4" Drain Hose	0453
100m 1/4" Drain Hose	0454

Retrojet Drain
Cleaning
Nozzle



Rotary Drain
Cleaning
Nozzle





STRONGHOLD® 60 COUPLING

3/8" Brass	0615
3/8" Stainless Steel	1620



STRONGHOLD® 60 PLUG

3/8" Mild Steel	0616
3/8" Stainless Steel	1621



The Stronghold® 60 range of couplings and plugs are made to the TEMA style quick release coupling, used as industry standard on all leading high pressure cleaning systems.

TECHNICAL DETAILS:

- Max System Pressure: 350 Bar
- Max System Temperature: 90°C Rated
 - Burst Pressure: 1200 Bar
- Rated temperature range: -30°C- 100°C
 - Material: 316 Stainless Steel, Mild Steel or Passivated Brass



QUICK RELEASE COUPLINGS
INCORPORATE A SHUT OFF VALVE
WHICH CLOSSES WHEN THE COUPLING
IS RELEASED FROM THE PLUG.

STRONGHOLD® 80 COUPLINGS

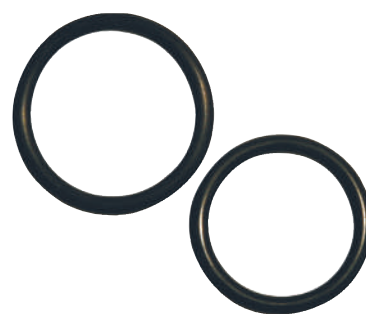
3/8" Stainless Steel Coupling	0619
1/4" Stainless Steel Coupling	0671
1/2" Stainless Steel Coupling	0673
3/4" Stainless Steel Coupling	0675
3/8" Stainless Steel Plug	0620
1/4" Stainless Steel Plug	0672
1/2" Stainless Steel Plug	0674
3/4" Stainless Steel Plug	0676

QUICK RELEASE COUPLING



BASE RANGE COUPLING

Base Range Coupling - Brass	6006
Base Range Coupling - Stainless Steel	6008
Base Range Plug - Brass	6007
Base Range Plug - Stainless Steel	6009



O RINGS

Large Tema O Rings (Pack of 10)	8000
Small Tema O Rings (Pack of 10)	8001
Large Viton Tema O Rings (Pack of 10)	8005
Small Viton Tema O Rings (Pack of 10)	8006
O Rings 22mm (Pack of 10)	8002



M22 SCREW COUPLINGS

3/8" M - 22mm	0601
1/4" M - 22mm	0602
3/8" FM - 22mm	0603
1/4" FM - 22mm	0604



M22 ADAPTORS

3/8" M - 22mm	0605
1/4" M - 22mm	0606
3/8" FM - 22mm	0608
1/4" FM - 22mm	0608
M22-M22 Adaptor	0609

HIGH PRESSURE

Spray Bar, Drain Cleaning and Couplings

THIS HOSE HAS BEEN DESIGNED SPECIFICALLY FOR FOOD FACTORY SYSTEMS. THE **TOUGH OUTER COVER** RESISTS ATTACK FROM CHEMICALS, ANIMAL FATS AND ABRASION AND SO THE COVER STAYS INTACT AND DOES NOT PEEL AWAY.

“THE GARRISON HIGH PRESSURE HOSE HAS LIVED UP TO EXPECTATIONS... BREAKAGE HAS REDUCED CONSIDERABLY, WHERE I WOULD CHANGE THE HOSE THREE TIMES A YEAR. WE HAVE NOT CHANGED THE GARRISON HOSE YET.”



STEEL
BRAIDED



LIGHTWEIGHT

GARRISON® HIGH PRESSURE WASH DOWN HOSE

	Blue	Red	Yellow
10m 3/8"	0391	0856	0495
15m 3/8"	0392	0857	0496
20m 3/8"	0393	0858	0497
25m 3/8"	0394	0859	0498
30m 3/8"	0395	0860	0499
40m 3/8"	0396	0861	0541

GARRISON®

Technical Details:

- 0.42 kg/ metre
- -29°C to +121°C temperature rating
- 310 bar (4:1 safety factor)



ULTRAWASH® 2 WIRE WASH DOWN HOSE

	Blue	Red
10m 3/8"	0414	0908
15m 3/8"	0415	0909
20m 3/8"	0416	0910
25m 3/8"	0417	0911
30m 3/8"	0418	0912
40m 3/8"	0419	0913



PRESSURE



TEMPERATURE
RATING



WEIGHT
PER METRE



ECOWASH 2 WIRE WASH DOWN HOSE

	Blue	Red
10m 3/8"	0420	0914
15m 3/8"	0421	0915
20m 3/8"	0422	0916
25m 3/8"	0423	0917
30m 3/8"	0424	0918
40m 3/8"	0425	0919



PRESSURE



TEMPERATURE
RATING



WEIGHT
PER METRE

MEDIUM PRESSURE

WASH GUNS, HOSES
& ACCESSORIES



Lowering the water pressure for cleaning to medium pressure has many benefits compared to low and high pressure.

FEATURES:

Improves operator safety reducing operator fatigue and strain injuries caused by the kick back in high pressure guns.

Improves cleaning efficiency not only does medium pressure save labour and water but, overall, is a faster clean due to the spray impact being retained over a much greater distance.

Reduce environmental impact as medium pressure reduces water usage, labour and energy, overall, a medium pressure system can be up to 80% more eco-friendly compared to low and high pressure systems.

ENQUIRE ABOUT OUR SERVICE OPTIONS TO **MINIMISE WASTE** & **MAXIMISE BUDGETS**

MEDIUM PRESSURE

Wash Guns



TECHNICAL DETAILS:

- 1/2" Female BSP inlet
- Max Temperature: 100°C
- Max Pressure: 60 bar
- Weight: 0.69kg

STRONGHOLD® 450 WASH GUN - QUICK RELEASE OUTLET

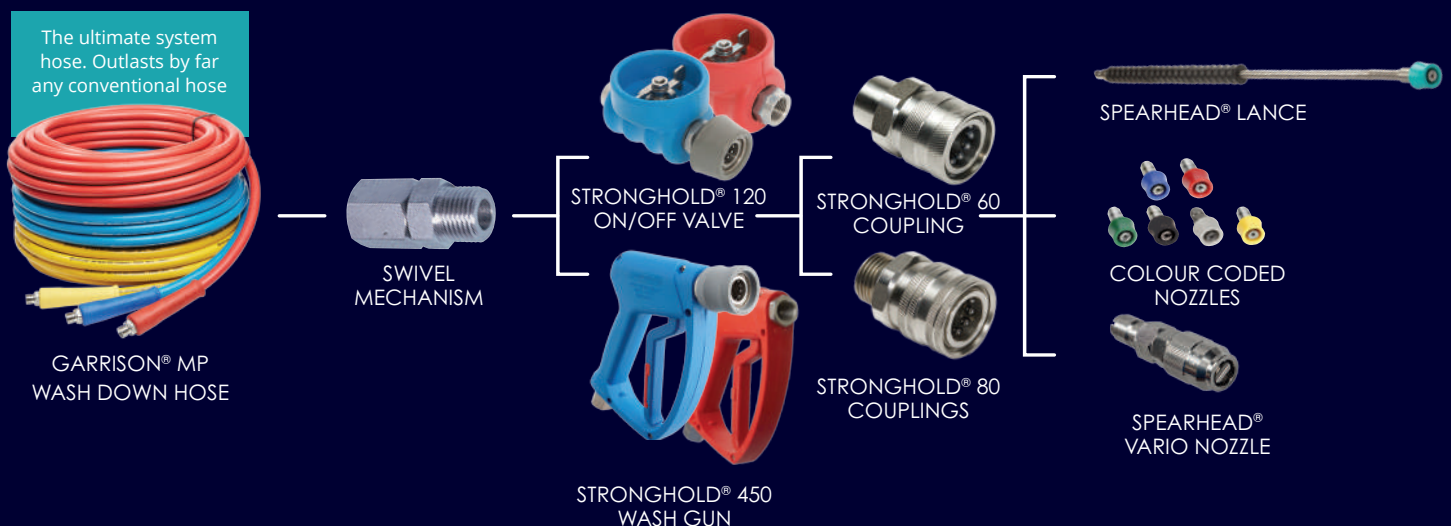
Blue	Red	Yellow	Green
0196	0197	0200	0201

STRONGHOLD® 450 WASH GUN - FIXED OUTLET

Blue	Red	Yellow	Green
0198	0199	0191	0192

SPARE PARTS AVAILABLE

THE RECOMMENDED MEDIUM PRESSURE SET UP



STRONGHOLD® 120

HEAVY DUTY ON/OFF VALVE FOR MEDIUM PRESSURE



PRESSURE



TEMPERATURE



**FDA APPROVED
OUTER CASING**



STRONGHOLD® 120 ON/OFF VALVE - QUICK RELEASE OUTLET

Blue 5113
Red 6113



WEIGHT

STRONGHOLD® 120 ON/OFF VALVE - FIXED OUTLET

Blue 5111
Red 6111



WEIGHT

WASH GUNS



WEIGHT

RL60 WASH GUN
0106

RUBBER ENCASED ON/OFF VALVE



WEIGHT



WITHOUT
COUPLING
0111



WEIGHT



WITH
COUPLING
0113

SWIVEL MECHANISM



ALLOWS GUN TO **TURN
FREELY** ON HOSE

1/2" M-Fm Swivel
0118

ON/OFF VALVE WITH PROTECTOR CAGE



WEIGHT



WITHOUT
COUPLING
0133



WEIGHT



WITH
COUPLING
0134



ADJUSTABLE ANGLE
LANCE
0246-1530

Supplied with a 15 degree,
size 30 nozzle as standard

MEDIUM PRESSURE

Wash Guns, Valves, Lances & Nozzles



Spearhead® nozzles and lances are fitted with high impact jets which use the water more accurately.



WATER
SAVING

Works perfectly with the
STRONGHOLD® 120 ON/OFF VALVE
OR STRONGHOLD® 450 WASH GUN



SPEARHEAD® NOZZLE

Size 15 - Water Saving	0248
Size 20 - Water Saving	0249
Size 25	0250
Size 30	0251
Size 40	0252

600MM SPEARHEAD® LANCE

Size 15 - Water Saving	0258
Size 20 - Water Saving	0259
Size 25	0260
Size 30	0261
Size 40	0262

250MM SPEARHEAD® LANCE

Size 15 - Water Saving	0253
Size 20 - Water Saving	0254
Size 25	0255
Size 30	0256
Size 40	0257



150MM COLOURED CODED LANCES

150mm Lance - Black	0378
150mm Lance - Yellow	0367
150mm Lance - Green	0368
150mm Lance - Blue	0369
150mm Lance - Red	0370



250MM ANGLED COLOURED CODED LANCES

250mm Lance - Black	0269
250mm Lance - Yellow	0336
250mm Lance - Green	0337
250mm Lance - Blue	0338
250mm Lance - Red	0339



FOR
FOAMING
NOZZLES SEE
PAGE 16

SHORT COLOURED CODED NOZZLES - RINSE & SANITISE

Short Nozzle - Black	0299
Short Nozzle - White	0270
Short Nozzle - Yellow	0310
Short Nozzle - Green	0311
Short Nozzle - Blue	0312
Short Nozzle - Red	0314



600MM ANGLED COLOURED CODED LANCES

600mm Nozzle - Black	0268
600mm Nozzle - Yellow	0317
600mm Nozzle - Green	0318
600mm Nozzle - Blue	0319
600mm Nozzle - Red	0315

1000MM ANGLED COLOURED CODED LANCES

1000mm Nozzle - Black	0375
1000mm Nozzle - Yellow	0371
1000mm Nozzle - Green	0372
1000mm Nozzle - Blue	0373
1000mm Nozzle - Red	0374



PERFECT FOR THOSE
HARD TO REACH AREAS

TAKE NOTE Please specify which spray type is required i.e. fan spray, straight jet, or wide angle spray for sanitising.



WATER
SAVING



THIS PRODUCT IS WATER SAVING
ADJUSTABLE ANGLE NOZZLE
DESIGNED TO **SAVE LABOUR,**
WATER AND HELP TO **REDUCE THE**
LOSS OF TRADITIONAL NOZZLES.

SPEARHEAD®
VARIO NOZZLE

0342



PRESSURE



WHITE FOAM
NOZZLE
0313



LONG THROW
FOAM NOZZLE
0379TC



STAINLESS STEEL
FOAM LANCE
300MM
0320



AVAILABLE IN:

- BLUE
- WHITE
- RED
- GREEN
- YELLOW

WATER FED TELESCOPE
BRUSHES

Blue	0358
White	0360
Red	0359
Green	0361
Yellow	0362



LOCKABLE
VERSION
ALSO
AVAILABLE

HYGIENIC STORAGE
FOR **UP TO 4**
NOZZLES OR LANCES



STAINLESS STEEL
NOZZLE RACK
0340

HIGH PRESSURE
MODEL AVAILABLE
ON PAGE 7



FLOOR
CLEANING TOOL
0242



WATER FED HAND
BRUSHES

Blue	0349
White	0352

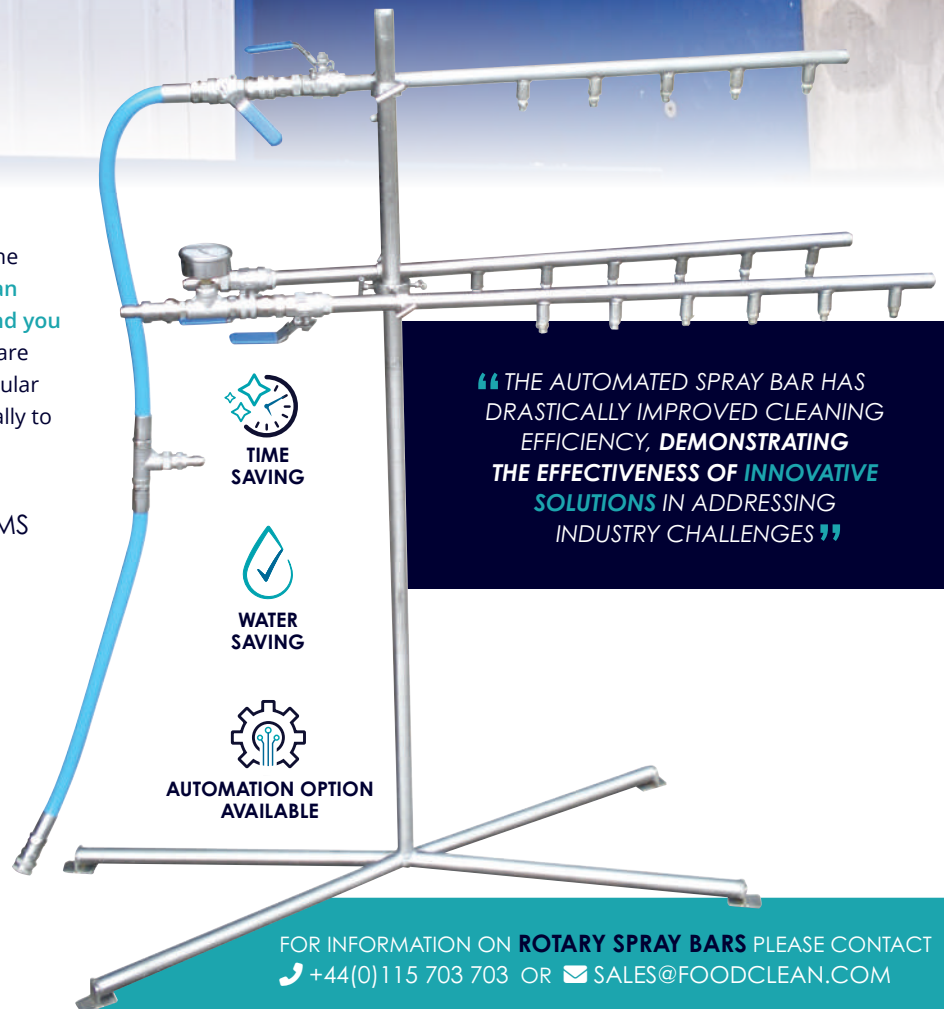
MEDIUM PRESSURE

Lances, Nozzles , Water Fed Brushes & Spray Bars

Using Foodclean spray bars, you can achieve the optimum clean for your conveyor belt. **Belts can be cleaned using far less labour and water and you will soon reap the benefits!** These spray bars are made from stainless steel and are built in modular form with stands and brackets designed specially to make setup as quick and easy as possible.

MEDIUM PRESSURE SPRAY BAR SYSTEMS

Spray Bar Stand	1900
Spray Bar Clamp - Single	1901
Spray Bar Clamp - Double	1902
Spray Bars - 400mm 4 Nozzles	1903M
Spray Bars - 600mm 6 Nozzles	1904M
Spray Bars - 800mm 8 Nozzles	1905M
Spray Bars - 1000mm 10 Nozzles	1906M
Pressure Gauge	1910M



FOR INFORMATION ON **ROTARY SPRAY BARS** PLEASE CONTACT
☎ +44(0)115 703 703 OR ✉ SALES@FOODCLEAN.COM

DRAIN CLEANING KIT

Drain Cleaning Kit - 25mm	0813
Drain Cleaning Kit - 30mm	0814
Drain Cleaning Kit - 35mm	0815





Technical Details:

- Max System Pressure: 80 bar
- Max System Temperature: 90°C
- Rated Pressure: 248 bar
- Rated Temperature Range: -40°C - 121°C
- Material: 304 Stainless Steel



STRONGHOLD® 20 COUPLING
3/8" FM 1624



STRONGHOLD® 20 COUPLING
1/2" FM 1625



STRONGHOLD® 20 COUPLING
1/2" M 1626

QUICK RELEASE COUPLINGS



STRONGHOLD® 20 COUPLING
WITH SCREW SHROUD

- 1/2" M 1572
- 1/2" FM 1573



STRONGHOLD® 20 PLUGS

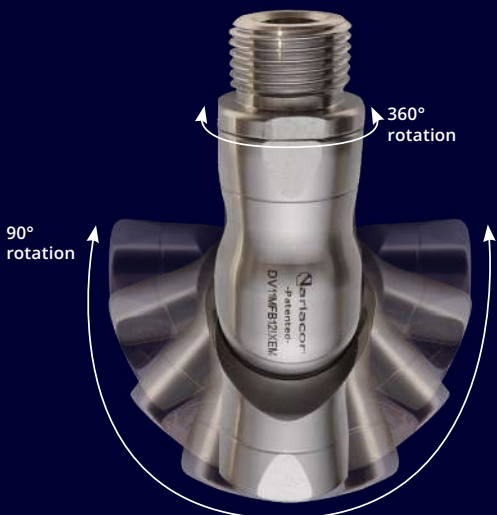
1/4" FM	1627
3/8" FM	1628
1/2" FM	1629
1/2" M	1576



O-RINGS

Large O Rings (Pack of 10)	8003
Small O Rings (Pack of 10)	8004

360° FREELY ROTATABLE FITTING



90°C
MAX

40 BAR
MAX

TEMPERATURE

PRESSURE

HIGHLIGHTS:

- **Economy** - No more premature wear and tear on the supply hose
- **Ease of Use** - Reduce effort due to hose rigidity and make it easier to wash in hard-to-reach places
- **Comfort** - No need to roll up the hose, which is now ideally positioned

360° FREELY ROTATABLE FITTING
8720



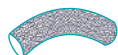
MEDIUM PRESSURE

Couplings & Wash Down Hoses



TECHNICAL DETAILS:

- 200 bar rated
- -40°C to +100°C temperature rating
- 0.30kg/ metre
- Internal hose diameter: 12.7mm (1/2")
- External hose diameter: 22.2mm
- Minimum bend radius: 70mm
- Complies to ISO 22196:2011 and AATCC 30:2017 (Test III - Agar Plate)



NYLON
BRAIDED



LIGHTWEIGHT

EVERY
GARRISON MP
HOSE COMES
WITH 1 YEAR
WARRANTY

GARRISON® MEDIUM PRESSURE WASH DOWN HOSE

	Blue	Red	Yellow
10m 1/2"	0961	0971	0981
15m 1/2"	0962	0972	0982
20m 1/2"	0963	0973	0983
25m 1/2"	0964	0974	0984
30m 1/2"	0965	0975	0985
40m 1/2"	0966	0976	0986



“THE GARRISON HOSE MIGHT SEEM EXPENSIVE, BUT THE DURABILITY MAKES UP FOR IT VERY WELL!

WE GOT ONE TWO YEARS AGO FOR THE LORRY WASH, WHERE IT GETS DRAGGED AROUND ON CONCRETE, AROUND CORNERS ETC. THE ORIGINAL HOSES LASTED AROUND 3 MONTHS, THE GARRISON HOSE IS STILL GOING STRONG AFTER 2 YEARS! ”

WE CUT HOSES TO SPECIFIED LENGTHS

GARRISON® 100 WASH DOWN HOSE

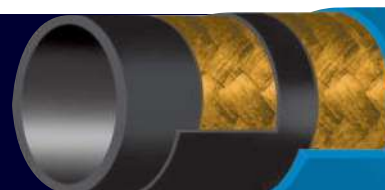
	Blue
10m 1/2"	0921
15m 1/2"	0922
20m 1/2"	0923
25m 1/2"	0924
30m 1/2"	0925
40m 1/2"	0926



TECHNICAL DETAILS:

- Pressure rating: 100 bar
- -30°C to +100°C temperature rating
- Textile braiding

This hose has been **specifically designed for food factory systems**. High tensile textile reinforced special high quality and flexible rubber hose, resists attack from chemicals, animal fats and abrasion & weathering.





TECHNICAL DETAILS:

- +5°C to +70°C temperature rating
- Complies to 2007/19/CE and 10/2011/EU
- Weight: 0.329kg/ metre
- Outside diameter: 22.0mm
- Minimum bend radius: 84mm



40 BAR
PRESSURE



5°C - 70°C
TEMPERATURE RATING



0.33kg
WEIGHT PER METRE



EU 10/2011

FOODCLEAN[®] 40 WASH DOWN HOSE

	Blue	Red	Yellow	Green
10m 1/2"	0500	0590	0509	0571
15m 1/2"	0501	0591	0512	0577
20m 1/2"	0502	0592	0513	0596
25m 1/2"	0503	0593	0514	0597
30m 1/2"	0504	0594	0515	0598
40m 1/2"	0505	0595	0544	0599

WASH DOWN HOSES





0.43kg
WEIGHT PER METRE

ULTRAWASH[®] 1 WIRE WASH DOWN HOSE

	Blue	Red
10m 1/2"	0530	0902
15m 1/2"	0531	0903
20m 1/2"	0532	0904
25m 1/2"	0533	0905
30m 1/2"	0534	0906
40m 1/2"	0542	0907



220 BAR
RATED PRESSURE



-40°C - +100°C
TEMPERATURE RATING



STEEL BRAIDED



ECONOWASH 1 WIRE WASH DOWN HOSE

	Blue
10m 1/2"	0475
15m 1/2"	0476
20m 1/2"	0477
25m 1/2"	0478
30m 1/2"	0479
40m 1/2"	0480



200 BAR
PRESSURE



+150°C MAX
TEMPERATURE RATING



STEEL BRAIDED



LOW PRESSURE

WASH GUNS, HOSES
& ACCESSORIES

Low pressure systems typically operate at pressures of 10 bar or less and run at the same pressure as the mains supply. To compensate for the limited pressure, it is often recommended that the water temperature be higher compared to medium and high-pressure systems.

Designed to tackle the challenges of high temperature from a low pressure system, our products boast innovative features that combat extreme heat, prioritise user comfort, and offer adjustable spray patterns for optimal cleaning performance.

ENQUIRE ABOUT OUR SERVICE OPTIONS TO **MINIMISE WASTE** & **MAXIMISE BUDGETS**


WATER
SAVING
BY 20%*

SPARE
PARTS
AVAILABLE

STRONGHOLD® 300



INSULATED
HANDLE
to keep
it cool

LIGHTWEIGHT
0.68kg

EASY TO
REPLACE NOZZLE
for seal replacements

FULL ADJUSTABLE
SPRAY PATTERNS
for effective cleaning

EASY HOLD
TRIGGER
Reduces user fatigue

TOUGH TRIGGER
GUARD
PREVENTS DAMAGE

HIGHLIGHTS:

- All wetted parts **constructed of stainless steel** longer lasting and improved hygiene
- **Insulated air gap in handle** – stays cool even when using hot water
- Precise **fully adjustable spray** patterns for effective cleaning

2 FLOW RATES
AVAILABLE

Standard Flow - water saving compared to regular water guns
High Flow - when a larger flow of water is required


0.7kg
WEIGHT


93°C
MAX
TEMPERATURE
RATING


50 BAR
PRESSURE

STRONGHOLD® 300 LOW/
MEDIUM PRESSURE WASH GUN -
STANDARD FLOW

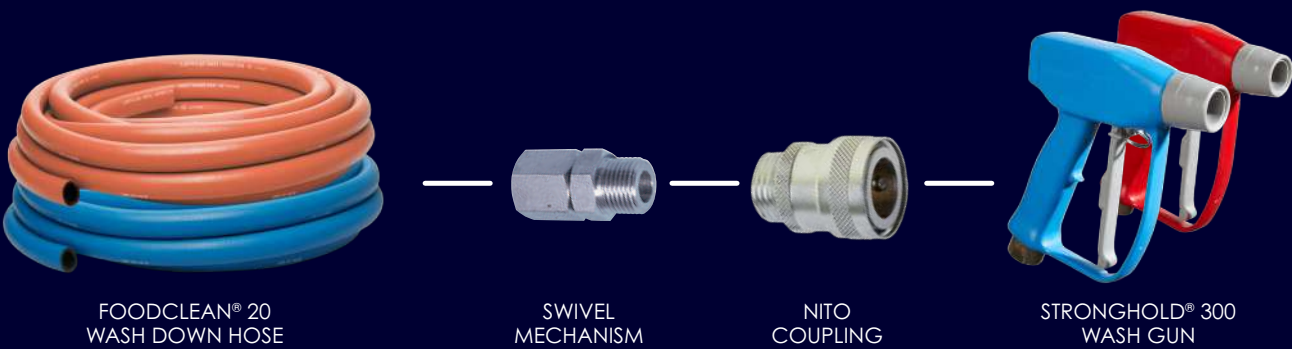
Blue 0185
Red 0187

STRONGHOLD® 300 LOW/
MEDIUM PRESSURE
WASH GUN - HIGH FLOW

Blue 0186
Red 0188

*water saving for standard flow wash gun only

THE RECOMMENDED LOW PRESSURE SET UP



LOW PRESSURE

Wash Guns



0.76kg
WEIGHT

10
BAR
PRESSURE

93°C
MAX
TEMPERATURE
RATING

STRAHMAN WASH GUN

1/2" Swivel Hose Tail 0163
3/4" Swivel Hose Tail 0164



COMBATS RSI



0.8kg
WEIGHT

12
BAR
PRESSURE

50°C
MAX
TEMPERATURE
RATING

DINGA TYPE LIGHT WEIGHT
WASH GUN

0131



1.1kg
WEIGHT

24
BAR
PRESSURE

90°C
MAX
TEMPERATURE
RATING

RB65 WASH GUN

Blue 0143
Red 0173



1/2" FEMALE
INLET



0.76kg
WEIGHT

10
BAR
PRESSURE

93°C
MAX
TEMPERATURE
RATING

STRAHMAN MINI
PRO WASH GUN

0129



1kg
WEIGHT

24
BAR
PRESSURE

95°C
MAX
TEMPERATURE
RATING

DINGA TYPE WASH GUN

Blue 0149 Red 0171 Yellow 0136



0.45kg
WEIGHT

12
BAR
PRESSURE

80°C
MAX
TEMPERATURE
RATING

RB35 WASH GUN

Brass 0175
Stainless Steel 0175SS



0.2kg
WEIGHT

7
BAR
PRESSURE

50°C
MAX
TEMPERATURE
RATING

HUSKY WASH GUN

Green 0110
Red 0141



50°C
MAX
TEMPERATURE
RATING

1kg
WEIGHT

24
BAR
PRESSURE

DINGA TYPE WASH GUN
WITH TRIGGER GUARD

0116



100°C
MAX
TEMPERATURE
RATING

1.2kg
WEIGHT

14
BAR
PRESSURE

HOT WATER HEAVY
DUTY WASH GUN

High Flow Brass 0120
Standard Flow Brass 0121
Standard Flow Stainless Steel 0123



0.6kg
WEIGHT

25
BAR
PRESSURE

95°C
MAX
TEMPERATURE
RATING

MINI BRASS
WASH GUN

0170



95°C
MAX
TEMPERATURE
RATING

0.8kg
WEIGHT

24
BAR
PRESSURE

DINGA TYPE WASH GUN
STAINLESS STEEL

0150



80°C
MAX
TEMPERATURE
RATING





0.5kg
WEIGHT

16
BAR
PRESSURE

HEAVY DUTY TWIST
GRIP NOZZLE

Blue 0178
Red 0124

NITO COUPLINGS AND PLUGS

	Product Code	Size	Thread/Hose Tail
 Nito Coupling with Thread	0612	Coupling 1/2"	3/4" FM BSP Thread
	0613	Coupling 1/2"	1/2" FM BSP Thread
	0670	Coupling 1/2"	1/2" M BSP Thread
	0654	Coupling 3/4"	3/4" FM BSP Thread
 Nito Coupling with Hosetail	0655	Coupling 1/2"	1/2" Hosetail
	0656	Coupling 1/2"	3/4" Hosetail
	0657	Coupling 1/2"	3/4" Hosetail
 Nito Plug with Thread	0663	Plug 1/2"	1/2" FM BSP Thread
	0664	Plug 1/2"	3/4" FM BSP Thread
	0667	Plug 1/2"	1/2" M BSP Thread
	0668	Plug 1/2"	3/4" M BSP Thread
 Nito Plug with Hosetail	0659	Plug 1/2"	1/2" Hosetail
	0660	Plug 1/2"	3/4" Hosetail
	0614	Plug 1/2"	Stepped Hosetail
	0661	Plug 3/4"	1/2" Hosetail
	0662	Plug 3/4"	3/4" Hosetail



BOTH ARE AVAILABLE **BARE** OR **CRIMPED** WITH STAINLESS STEEL PIPE



FOODCLEAN® 20
WASH DOWN HOSE

	Blue	Red
1/2"	0550	0552
3/4"	0551	0553



Technical Details:

- Max Pressure: 20 bar, 300 psi
- Temperature Rating: -29°C to +88°C
- Minimum Bend Radius: 95mm
- Fabric braided construction
- Weight 1/2" 0.39kg/metre, 3/4" 0.63kg/metre

FOODCLEAN
STEAM HOSE

	Blue
1/2"	0510
3/4"	0511



Technical Details:

- Max Pressure: 20 bar
- Temperature Rating: -20°C to +90°C (water)
- Temperature Rating: +164°C (steam)
- NBR rubber material for both tube and cover

VALVES



400 BAR BALL VALVES
- STAINLESS STEEL

3/8" Stainless Steel HP Lever Valve	0639
1/2" Stainless Steel HP Lever Valve	0640

3/8" HP Pointer Handle	1656
1/2" HP Pointer Handle	1657



70 BAR BALL VALVES
- STAINLESS STEEL

1/4" Stainless Steel LP Ball Valve	1682
3/8" Stainless Steel LP Ball Valve	1683
1/2" Stainless Steel LP Ball Valve	1684
3/4" Stainless Steel LP Ball Valve	1685
1" Stainless Steel LP Ball Valve	1686

HIGH PRESSURE FITTINGS & ADAPTERS



ALTO TYPE BALL VALVE

Alto Type Lever Valve	1658
-----------------------	------

CONNECTORS

M - M HYDRAULIC CONNECTOR



MILD STEEL
ADAPTER

3/8" x 1/4"	0621
3/8" x 3/8"	0622
3/8" x 1/2"	0623
1/4" x 1/4"	0624
1/2" x 1/4"	0625
1/2" x 1/2"	0626

STAINLESS STEEL
ADAPTER

3/8" x 1/4"	0644
3/8" x 3/8"	0641
3/8" x 1/2"	0642
1/4" x 1/4"	0646
1/2" x 1/4"	0645
1/2" x 1/2"	0643

FM - FM HYDRAULIC
CONNECTOR



STAINLESS STEEL
ADAPTER

3/8" x 3/8"	0650
3/8" x 1/2"	0651
1/2" x 1/2"	0652

FM SOCKET



MILD STEEL

1/4"	1614
3/8"	1615
1/2"	1616
3/4"	1617

STAINLESS STEEL

1/4"	0695
3/8"	0696
1/2"	0697
3/4"	0698

COMPRESSION FITTINGS



STUD COUPLING

15mm Stud x 3/8" BSP	0635
15mm Stud x 1/2" BSP Thread	0631
22mm Stud 1/2" M BSP	1666



STRAIGHT CONNECTOR

15mm	0632
22mm	1664



EQUAL TEE

15mm	0634
22mm	1663



COMPRESSION
ELBOW

15mm	0633
22mm	1665

STAINLESS STEEL TUBING

15mm x 1.5mm 3m length	1661
22mm x 1.5mm 3m length	1662

CLAMPS



STANDARD CLAMP

Mild Steel - 15mm Tube	1667
Mild Steel - 22mm Tube	1668

CLAMP FOR BOLTING MOUNTING

Mild Steel - 15mm Tube	1669
Mild Steel - 22mm Tube	1670

STANDARD CLAMP STAINLESS STEEL

15mm Tube	1671
22mm Tube	1672

BOLT MOUNTING STAINLESS STEEL

15mm Tube	1673
22mm Tube	1674

MEDIUM PRESSURE FITTINGS & ADAPTERS

Fittings & Adapters



M-M STAINLESS STEEL ADAPTER

3/8" x 3/8"	9001
3/8" x 1/2"	9004
1/4" x 3/8"	9003
1/4" x 1/4"	9000
1/2" x 1/2"	9006

Q2 WATER LIMITERS

Union 1/2"	1872
Union 3/4"	1860

Q2 LIMITER NOZZLE

Q2 Limiter Nozzle (07)	1861
Q2 Limiter Nozzle (10)	1862
Q2 Limiter Nozzle (12)	1863
Q2 Limiter Nozzle (15)	1864
Q2 Limiter Nozzle (20)	1865
Q2 Limiter Nozzle (25)	1866
Q2 Limiter Nozzle (30)	1867
Q2 Limiter Nozzle (40)	1868
Q2 Limiter Nozzle (50)	1869

BONDED STEEL

MILD STEEL		STAINLESS STEEL	
1/4"	1646	1/4"	1650
3/8"	1647	3/8"	1651
1/2"	1648	1/2"	1652
3/4"	1649	3/4"	1653



FITTINGS & ADAPTERS

Valves, Connectors, Fittings & Clamps

LOW PRESSURE FITTINGS & ADAPTERS



STAINLESS STEEL O CLIP

10.8mm - 12.8mm	0578
12.0mm - 14mm	0579
13.0mm - 15.0mm	0580
14.6mm - 16.8mm	0581
15.3mm - 17.5mm	0582
17.9mm - 20.7mm	0583
19.9mm - 22.5mm	0584
22mm - 25mm	0585
23mm - 27mm	0586
27mm - 31mm	0587
31mm - 34mm	0588



STAINLESS STEEL JUBILEE CLIP

9.5mm - 12mm	0516
11mm - 16mm	0517
13mm - 20mm	0518
16mm - 22mm	0519
18mm - 25mm	0520
22mm - 30mm	0521
25mm - 35mm	0522
32mm - 45mm	0523



THREAD SEALANT

Thread Sealant 50ml	1697
50g Liquid PTFE Thread Sealant	8009



JUBILEE CLIP FLEXI DRIVER

0524



PINCERS FOR O CLIPS

0589

HOSETAIL ADAPTERS & FITTINGS



BSP HOSETAIL ADAPTER

STAINLESS STEEL

3/8" BSP x 1/4"	1618	1/2" BSP x 1/2"	1608
3/8" BSP x 1/2"	1606	1/2" BSP x 3/4"	1610
1/4" BSP x 1/4"	1612	3/4" BSP x 1/2"	1611
1/2" BSP x 1/4"	1619	3/4" BSP x 3/4"	1609



BSP HOSETAIL ADAPTER

BRASS

3/8" BSP x 1/4"	1634	1/2" BSP x 1/2"	1602
3/8" BSP x 1/2"	0699	1/2" BSP x 3/4"	1604
1/4" BSP x 1/4"	1633	3/4" BSP x 1/2"	1605
1/2" BSP x 1/4"	1635	3/4" BSP x 3/4"	1603



SWIVEL HOSETAIL FITTING

1/2" x 1/2"	1644
1/2" x 3/4"	1645

foodclean

CHEMICAL APPLICATION





CONTENTS

CHEMICAL APPLICATION

TechniFoamer 110	04
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TechniSan	11
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Chemical Drum Handling	13

foodclean

ARE THE PROUD
SOLE MANUFACTURER
OF THE TECHNI RANGE
OF MOBILE CHEMICAL
APPLICATION MACHINES.
THE RANGE HELPS ACHIEVE
**GREATER RESULTS IN A
FRACTION OF THE TIME**



	Blue	Red	Translucent Tank with Blue hose	Translucent Tank with Red hose
Santoprene Pump - 10m Foam Hose	9600	9601	9608	9612
Santoprene Pump - 20m Foam Hose	9604	9605	9610	9614
Viton - 10m Foam Hose	9602	9603	9609	9613
Viton - 20m Foam Hose	9606	9607	9611	9615

BESPOKE OPTIONS AVAILABLE

Speak to our support team for the best solution to suit your requirements



Technical Details:

- Weight: 24kg (empty)
- Compressed air supply: 4-6 bar
- Tank capacity: 110 litre
- Material: stainless steel/PE

Features:

- Tough non-pressurized tank
- Available in red and blue for colour coding
- Available with translucent tank - Liquid levels are highly visible
- Up to 20m of highly flexible foam hose
High capacity - 110 litre
- Available for use with chlorinated cleaning chemicals



Do you need a controlled spray or is the area high up? The Long Throw Foam Nozzle is an addition to the TechniFoamer 110 that can help.



Long Throw Foam Nozzle
0379

TECHNIFOAMER | 40

COMPACT AND MANOEUVRABLE
FOR SMALLER PRODUCTION AREAS



Technical Details:

- Weight: 21kg (empty)
- Compressed air supply: 4-6 bar
- Tank capacity: 40 litre
- Material: stainless steel/PE



DILUTE THE CHEMICALS
WITHIN THE TANK



EASILY ADJUST THE
FOAM QUALITY



COMPACT AND MANOEUVRABLE
FOR HARD TO REACH PLACES

Features:

- Tough non-pressurized tank
- Portable and lightweight,
with carry handles
- Available in red and blue for colour coding
- Up to 10m of highly flexible foam hose
- Tough, stable design
- Available for use with chlorinated
cleaning chemicals



AVAILABLE FOR USE WITH
CHLORINATED CLEANING CHEMICALS

	Blue	Red	Translucent Tank with Blue hose	Translucent Tank with Red hose
Standard Pump - 10m Foam Hose	9230	9232	-	-
Chlorine Proof Pump - 20m Foam Hose	9231	9233	9234	9235

foodclean

FOAMING ACCESSORIES & SPARES



Replacement Pump For TechniFoamer®

TechniFoamer® Air Diaphragm Pump - Santoprene	9129
TechniFoamer® Air Diaphragm Pump - Viton	9147



REPLACEMENT LID FOR ALL PRODUCTS WITHIN THE TECHNIFOAMER RANGE.

TechniFoamer® Lid
9184



TechniFoamer® Hose

	Blue	Red
TechniFoamer® 10m Foam Hose	9192	9194
TechniFoamer® 20m Foam Hose	9193	9195



TechniFoamer® Foam Hose Assembly

	Blue	Red
TechniFoamer® 10m Hose Assembly Complete	9257	9258
TechniFoamer® 20m Hose Assembly Complete	9259	9260



TechniFoamer® Ball Valve & Lance Assembly

	Blue	Red
TechniFoamer® Ball Valve & Lance Assembly	9275	9275R

TECHNISTREAM

Connects to factory air supply and produces foam.
Unit must be filled with pre-diluted foam product

Technical Details:

- Tank capacity: 50L or 20L
- Max working pressure: 6 bar
- Air supply: approx 10 m³/h (150 L/min)
- Approx solution flow rate @ 4 bar pressure: 3L/min
- Standard hose length: 10m
- Weight: 27kg

TechniStream® Compressed Air Pressure Foaming Machine

	Blue Hose	Red Hose	Yellow Hose	Green Hose
20L	0714	0714R	0714Y	0714G
50L	0715	0715R	0715Y	0715G



Accessories for TechniStream® Foamer

1	TechniStream® Lid Assembly	0738
2	TechniStream® Lid Seal	0739
3	TechniStream® Ball Valve	0737
4	TechniStream® Pressure Release Valve	0740
5	TechniStream® Gauge	0746
6	TechniStream® Foam Nozzle	0747
7	TechniStream® Air Coupling	0671



TECHNISTREAM PARTS & ACCESSORIES



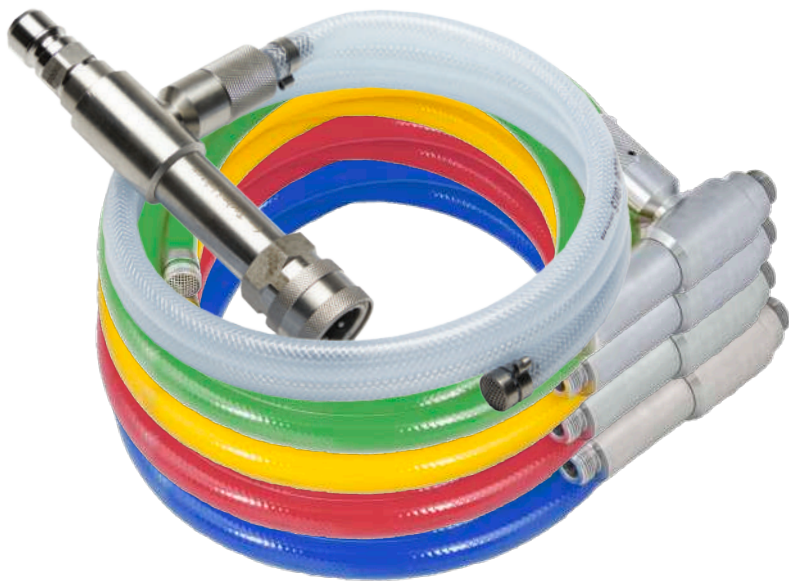
TechniStream® Foam Lance

	Blue	Red
500mm	0745	0752
900mm	0744	0753



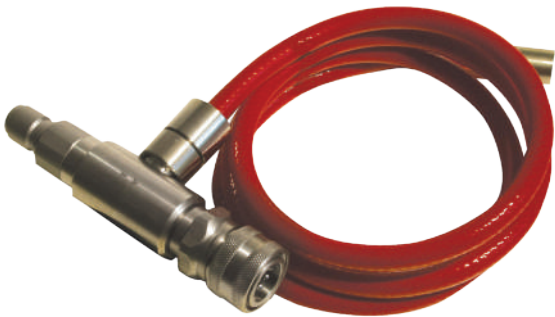
TechniStream® Foam Hose Assembly

0743



Technijektor® High Pressure Stainless Steel Foam/Chemical Injectors

	Blue	Red	Yellow	Green	Clear
Stainless Steel 3/8"m BSP Threads	0708B	0708R	0708Y	0708G	0708C
Stainless Steel Foam Injectors with Stainless Steel Couplings	0709B	0709R	0709Y	0709G	0709C
Injector Only	0708	0709	-	-	-



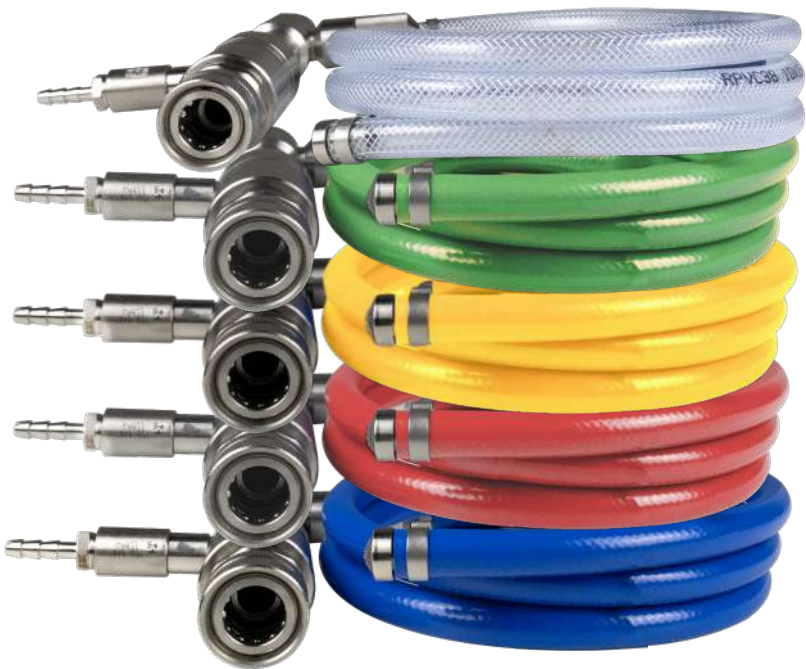
Dilute Chemical Dispensing Sanitiser Injector

Dilute Chemical Dispensing Sanitiser Injector 0769



Technijektor® Large Flow Venturi

Filling from 3-20 bar 0835



Stainless Steel External Injectors

	Blue	Red	Yellow	Green	Clear
Medium Pressure External Injector	0768B	0768R	0768Y	0768G	0768



Air Assisted Foamer

Air Assisted Foamer 0718



Foam Hose & Nozzle

	Blue	Red
15m 3/4" Foam Hose & Nozzle	0719	0719R

CHEMICAL APPLICATION

Foaming Injectors, Filters & Satellite Station

Suction Hose Filters



Suction Hose Filters

1/4" Stainless Steel Filter	0706
1/4" Brass Filter	0707

Orifice Plates & Seals



Orifice Plates

Set (1-6%)	0712
0.5% (No.16)	071205
1% (No.24)	07121-1
1.5% (No.30)	071215
2% (No.32)	07122-2
2.5% (No.35)	071225
3% (No.41)	07123-3
4% (No.47)	07124-4
5% (No.54)	07125-5
6% (No.57)	0712-57
6.5% (No.61)	07126
7% (No.65)	07127-65
10% (No.65)	0712-75



Orifice Plate Seal

Orifice Plate Seal	0713
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Orifice Plate Holder

Orifice Plate Holder	0799
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FOAM AND RINSE SATELLITE STATION

LOW & MEDIUM PRESSURE



FOR MORE
INFORMATION
ON **SATPOINT
SATELLITES**
SEE OUR SYSTEMS
BROCHURE

	Inlet Pressure (bar)	
Low Pressure Satellite Station Foam & Rinse Single Chemical	3-10	1953
Low Pressure Satellite Station Foam & Rinse Dual Chemical	3-10	1954

	Inlet Pressure (bar)	
Medium Pressure Satellite Station* Foam & Rinse Single Chemical	10-50	1950
Medium Pressure Satellite Station* Foam & Rinse Dual Chemical	10-50	1951

HIGH PRESSURE



	Inlet Pressure (bar)	
High Pressure Satellite Station* Foam & Rinse Single Chemical	50-150	1742
High Pressure Satellite Station* Foam & Rinse Dual Chemical	50-150	1743

*For details on our Cleaning & Disinfection Systems, please refer to the Systems brochure, visit our website or contact us for details.

TECHNIFOGGER | 40



Technical Details:

- Weight: 12kg (empty)
- Compressed air supply: 4-6 bar
- Tank capacity: 40 Litre
- Material: stainless steel/PE
- Air flow input required 200-250 l/min

Features:

- Tough non-pressurised tank
- Portable and lightweight, with carry handles
- Available in red and blue for colour coding
- Tough, stable design



	Blue	Red	White
TechniFogger® 40	9294	9295	9296



Drum Top Fogger Device

Drum Top Fogger 0730

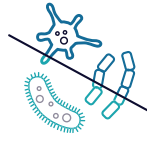


Drum Top Fogger Repair Kit

Drum Top Fogger Repair Kit 1871

TECHNISAN

The TechniSan is designed for practical, reliable application of sanitiser chemicals within food factories. Sanitise your chosen area by connecting to compressed air and opening the ball valve handle.



	Blue	Red	White
TechniSan® 40 - 10m Hose	9240A	9243	9240
TechniSan® 110 - 10m Hose	9622	9624	9620
TechniSan® 110 - 20m Hose	9623	9625	9621

Technical Details:

- Weight: 14kg 40L 24kg 110L (empty)
- Compressed air supply: 4-6 bar
- Tank capacity: 40 or 110 Litre
- Material: stainless steel/PE

Pump Up Sprayers

The sprayer is made of highly resistant materials to withstand acidic or alkaline chemicals. Viton seals and polypropylene body. To be used for degreasing, disinfection, stripping and cleaning - suitable for use in the food industry,



8L IK Pump Up Sprayer

8L IK Pump Up Sprayer 1890

Compression sprayer with an integrated design that facilitates the filling and pressurisation functions of the tank. It includes a pressure regulator that ensures homogeneous spraying of all types of treatments.



8L Pump Up Sprayer

8L Pump Up Sprayer 0787



Foodclean Sanitising Trolley

Low	0763
Medium	0764
High	0836

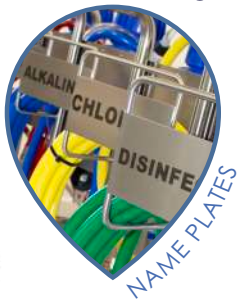
Includes 10m hose, on/off valve spray lance and wash brush



Dosatron Trolleys

Trolley & Dosatron Pump 0763D

FULLY ADJUSTABLE
OPTIONS



DOSATRON PROPORTIONING PUMPS

This Dosatron Trolley is bespoke made to include the Dosatron Pump you specify.

Hoses, outlets and other consumables can be included in your Dosatron Trolley. Speak to the team today.

Foodclean Part No.	0748	0748 - PVDF	0749	0746	1879	1880
Dosatron Part No.	D25RE-2	D25RE-2PVDF	D3RE-5	D3RE-2	D3RE-2	D07RE-5
Chlorine Proof	X	✓	✓	X	X	X
Dosage Range	0.2%-2%	0.2%-2%	7%-5%	0.2%-2%	0.2%-2%	0.8%-5.5%
Max Flow Rate	47.5L/min	47.5L/min	50 L/min	50 L/min	50 L/min	77 L/min
Pressure Range	0.3-6 Bar	0.3-6 Bar	0.5-6 Bar	0.5-6 Bar	0.5-6 Bar	0.3-6 Bar
Max Temp.	40°C	40°C	40°C	40°C	40°C	40°C
Connections	3/4" BSP Male	3/4" BSP Male	3/4" BSP Male	3/4" BSP Male	3/4" BSP Male	3/4" BSP Male



CHEMICAL APPLICATION

Trolleys & Dilute Chemical Handling



Chemical Drum
Handling Trolleys

Single Chemical Drum Trolley	0732
Double Chemical Drum Trolley	0733



Chemical Decant Batching Trolleys

20L Concentrate Chemical Decant Batching Trolley with Single Drum Lockable Storage (HDPE)	Standard	0837-HDPE
20L Concentrate Chemical Decant Batching Trolley with Single Drum Lockable Storage - High Flow Version (HDPE)	High Flow	0837-HF-HDPE
205L Mobile Chemical Decant Batching System Trolley (HDPE)	High Flow	0920

DON'T FORGET THE LOCK



Nickel Plated Padlock with
Stainless Steel Shackle

30mm	0831
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Lockable Chemical Drum
Wall Racks

Wall Racks - Single	0750
Wall Racks - Double	0751
Wall Racks - Triple	0822

foodclean

WASHDOWN SYSTEMS



CONTENTS

Rinse Systems	4-7
Central Chemical System	8-9
Dcentral Chemical System	10
Mobiles	11



Foodclean Washdown Systems are designed to deliver more efficient and sustainable hygiene processes bespoke to your factory requirements.

Contact the team for more information

📞 +44(0)1522 703 703

✉️ sales@foodclean.com

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:



**WATER
SAVINGS**



**ENERGY
SAVINGS**



**CHEMICAL
SAVINGS**



**LABOUR
SAVINGS**

RINSE

POWERBOOST
PUMP SETS



DECENTRAL CHEMICAL

CHEMPOINT
SYSTEMS



CENTRAL CHEMICAL

CHEMFLOW
SYSTEM



MOBILE 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 Arrangement		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 Outlet Flow (L/Min.)		60	120	120	210	240	270	420	600	780	80	160	200	200	300	300
	Water Inlet 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
	Length (cm)		30	42	82	42	82	46	82	160.5	70	60	82	93	150	90	208
	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
Electrical	Power Supply (VAC)		415	415	415	415	415	415	415	415	415	415	415	415	415	415	415
	Power Consumption (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.

CENTRAL CHEMICAL SYSTEM

The chemflow system offers huge benefits to you if you are looking for a leaner process with less wastage and the ability to produce more.

Eliminate manual handling of chemicals
major reduction in injury claims.

Huge reduction in wasted labour
reducing costs and adding to the bottom line.

Single titration points
admin time cut right down and much more audit friendly.

Absolute accuracy to +/- 0.05%
eliminate chemical wastage and protect your food safety.

Facilitates bulk purchase of chemicals
further addition to the bottom line and removes the use of chemical drums.

Instant cleaning
no set up or set down, virtually eliminating wasted labour.



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

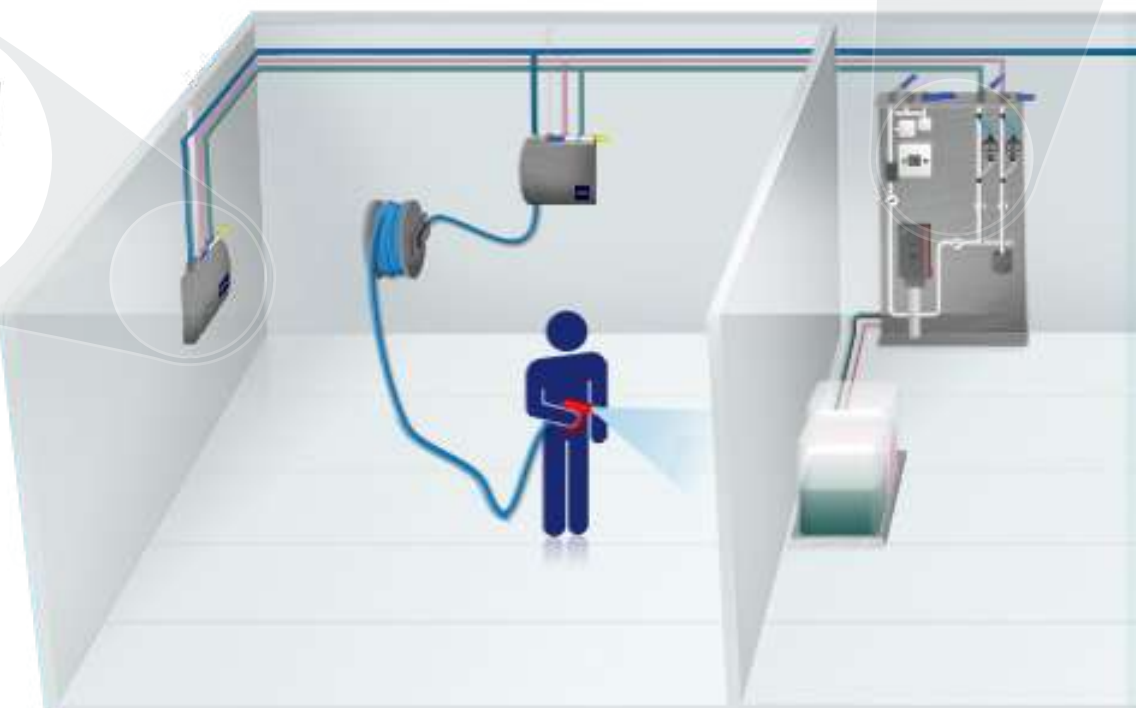
CHEMFLOW CENTRE

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.



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



	Product Code	1721	1722	1723	1724	1772	1773	1774	1775	1776	1777	1792
Capacity	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
	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"
Connections	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
Dimensions/ Weight	Power Supply (VAC)	3 x 380 -420 V -50 Hz	3 x 380 -420 V -50 Hz	3 x 380 -420 V -50 Hz	3 x 380 -420 V -50 Hz	3 x 380 -420 V -50 Hz	3 x 380 -420 V -50 Hz	3 x 380 -420 V -50 Hz	3 x 380 -420 V -50 Hz	3 x 380 -420 V -50 Hz	3 x 380 -420 V -50 Hz	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
Electrical												

CENTRAL CHEMICAL
SYSTEM



SATFLOW

SatFlow satellites receive the pre diluted chemicals from the ChemFlow Centre, and pressurised water from the PowerBoost, and provide it to the operator who can select the required function using colour coded valves on the unit.

Available in various configurations to suit your exact application.

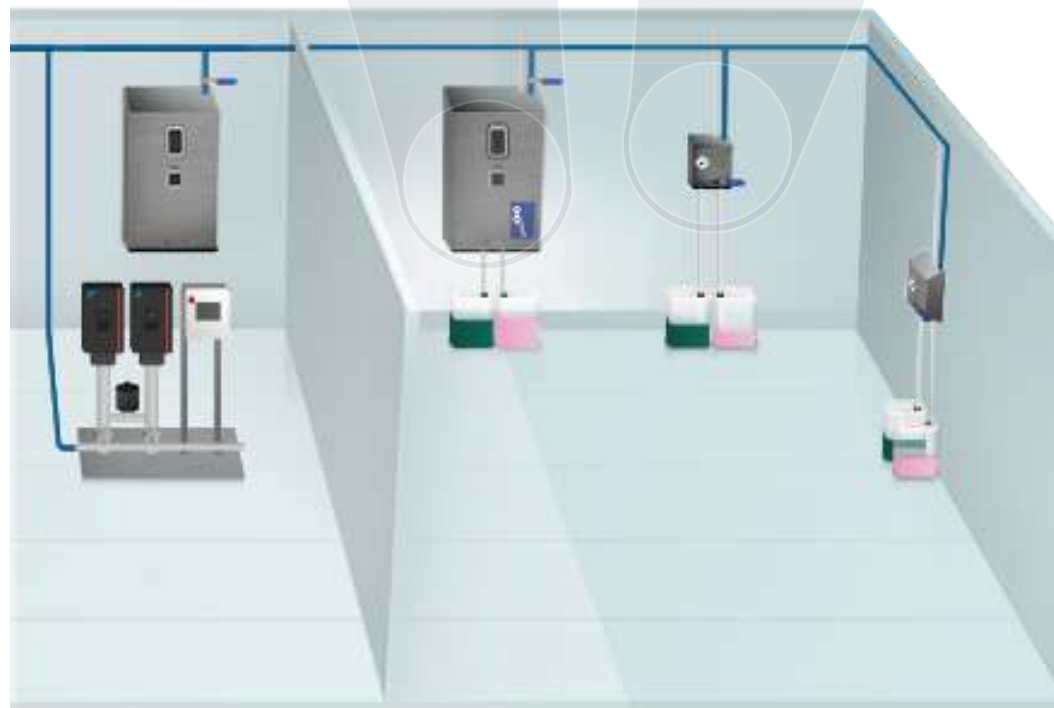
Model	Foam	Disinfect	Rinse	Extra Foam Pick Up
1710	✓	-	✓	-
1711	✓	✓	✓	-
1712	x2	✓	✓	-
1714	✓	✓	✓	✓

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.

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.



DECENTRAL CHEMICAL SYSTEM

POWERSAT

These units are a Powerboost pump and satellite combined in to one unit. A PowerSat can run more than one SatPoint satellite depending on the model selected and is designed to mount on the wall inside the factory production area.



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
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
Liquid Inlet (bsp/flange)	¾"	¾"	1"	1 ½"	1 ½"	1 ½"	1 ½"
Liquid Outlet (bsp/flange)	QRC*	QRC*	QRC*	QRC*	QRC*	QRC*	QRC*
Power Supply (VAC)	240	240	415	415	415	415	415
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



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.

Capacity

Dimensions/Weight

Connections

Compressed Air

Product Code	1701	1953	1954	1950	1951	0790DB
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
Width (mm)	123	200	200	200	200	280
Height (mm)	185	265	265	265	265	280
Depth/Length (mm)	-	115	115	115	115	130
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"
Liquid Outlet (bsp/flange)	QRC*	QRC*	QRC*	QRC*	QRC*	QRC*
Air Pressure Required (bar)	3	6	6	6	6	6
Air Flow Required (L/Min.)	180	150	150	150	150	150

*QRC - Quick Release Coupling



MOBILES

	Product Code	2733	1734	1794	2733
Capacity	Approx Pressure (bar)	10	20	40	38
	Min. Inlet Pressure (bar)	2	2	3	2
	Max. Inlet Pressure (bar)	8	8	8	8
	Max. Water Inlet Temp. (°C)	50	70	70	70
	No. of users (30l/Min.)	1	1	1	1
	No. of Pumps	1	1	1	1
	Min. water supply (L/Min.)	50	70	90	55
	Approx outlet flow (L/Min.)	40	50	80	45
Connections	Water Inlet Connection (BSP)	3/4" QR	3/4" QR	3/4" QR	3/4" QR
Dimensions/ Weight	Width (cm)	50	60	65	60
	Length (cm)	105	145	145	145
	Height (cm)	95	100	100	100
	Weight (kg)	81	115	140	140
Electrical	Power Supply (VAC)	240	400	400	400
	Power Consumption (kw)	2.2	3.6	6.7	4.6

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.

foodclean

nita[®]

HOSE HANDLING



CONTENTS

NITA® HOSE HANDLING

Retractable Hose Reel with Speed Control	04
Manual Wind Hose Reel	05
Retractable Hose Reel	05
Spare Parts	06
Nita Hose Reel Trolley	07
Hose Hangers	07
Q2 Trolley & Options	08
Nita® Track System	09

■ ■ Nita track provides you with a cleaning system that you can use any time but at the same time eliminates manual handling of hoses. It made sure the areas were much cleaner. ■ ■

NITA® SPEED CONTROL REELS - RETRACTABLE

The unique Nita Speed Control system acts as a safety brake in the event of accidental hose release by the operator. The hose reel will retract slowly reducing the risk of harm to operators and damage to equipment.

NITA® SC HOSEREEL COMPLETE WITH SPEED CONTROL

For Hose length 15m 1/2" or 3/8"	2214
For Hose length 25m 1/2" or 3/8"	2215
For Hose length 30m 1/2" or 3/8"	2216
For Hose length 60m 1/2" or 3/8"	2238
For Hose length 20m 3/4"	2240
For Hose length 40m 3/4"	2242

TECHNICAL DETAILS:

- Inlet & Outlet connection 1/2"
- Seals - Viton
- Swivel joint - AISI304
- Max pressure 150 bar



ALSO
AVAILABLE
WITHOUT
SPEED
CONTROL



TECHNO
POLYMER COVER

High resistance
cover to withstand
impacts



STAINLESS
STEEL

Suitable for
corrosive
working
environments



SLOWED
REWINDING

For safer
working
conditions



WATER
RESISTANT

Waterproof
with IP65
protection
degree

NITA® REEL - MANUAL WIND



REMOVE TRIP
HAZARDS



EASY TO
CLEAN

FEATURES:

- Stainless steel construction
- Cleanable inside
- Open, hygienic design
- Reduces trip hazards
- Increases hose life
- No springs or ratchets to wear out

OPTIONAL ROLLER GUIDE



2103	2104	2105	2106
<ul style="list-style-type: none"> • 3/8" 40m or 1/2" 30m • Inlet 1/2" FM BSP • Outlet 1/2" FM BSP 	<ul style="list-style-type: none"> • 3/4" 20m • Inlet 3/4" FM BSP • Outlet 3/4" FM BSP 	<ul style="list-style-type: none"> • 3/8" 80m or 1/2" 60m • Inlet 1/2" FM BSP • Outlet 1/2" FM BSP 	<ul style="list-style-type: none"> • 3/4" 40m • Inlet 3/4" FM BSP • Outlet 3/4" FM BSP

NITA® REEL - RETRACTABLE



REMOVE TRIP
HAZARDS



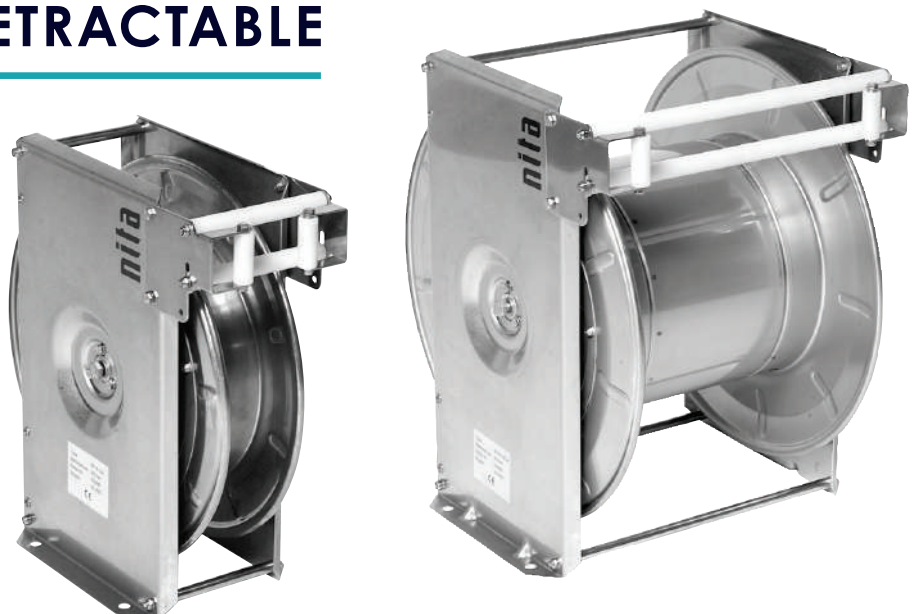
EASY TO
CLEAN



NO MANUAL
WIND

FEATURES:

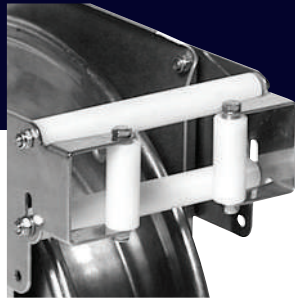
- Stainless steel construction
- Cleanable inside
- Reduces trip hazards
- Increases hose life
- No manual winding - hose just retracts



2111	2112	2127	2128
<ul style="list-style-type: none"> • 3/8" 15m or 1/2" 12m • Inlet 3/8" FM BSP • Outlet 3/8" FM BSP 	<ul style="list-style-type: none"> • 3/8" 20m • Inlet 3/8" FM BSP • Outlet 3/8" FM BSP 	<ul style="list-style-type: none"> • 1/2" 15m • Inlet 1/2" FM BSP • Outlet 1/2" FM BSP 	<ul style="list-style-type: none"> • 3/4" 8m • Inlet 3/4" FM BSP • Outlet 3/4" FM BSP
2113	2114	2129	2130
<ul style="list-style-type: none"> • 1/2" 30m • Inlet 1/2" FM BSP • Outlet 1/2" FM BSP 	<ul style="list-style-type: none"> • 1/2" 40m or 3/4" 30m • Inlet 3/4" FM BSP • Outlet 3/4" FM BSP 	<ul style="list-style-type: none"> • 1/2" 25m • Inlet 1/2" FM BSP • Outlet 1/2" FM BSP 	<ul style="list-style-type: none"> • 3/4" 20m • Inlet 3/4" FM BSP • Outlet 3/4" FM BSP



SWIVEL BRACKET



ROLLER GUIDE



INLET SWIVEL



HOSE STOPPER

Please use this chart below to cross reference the spare part to your hose reel

Hose Reel Model No																							
Spare Parts	Product Code	2103	2104	2105	2106	2111	2112	2113	2114	2127	2128	2129	2130	2132	2133	2214 /2217	2215 /2218	2216 /2219	2238 /2239	2240 /2241	2242 /2243	2244	2245
Swivel Brackets	2115	✓	✓					✓				✓	✓										
	2117					✓	✓			✓	✓												
	2118								✓														
	2225									✓						✓					✓	✓	
	2226																✓						
	2227																	✓		✓			
	2228																		✓		✓		
Inlet swivel	2134 (aluminium)	✓		✓				✓		✓		✓		✓									
	2135 (aluminium)					✓	✓																
	2136 (stainless steel)	✓		✓				✓		✓		✓		✓									
	2137 (stainless steel)		✓		✓			✓	✓		✓		✓		✓								
	2230 (stainless steel)															✓	✓	✓					
Hose Stopper	2140					✓	✓	✓	✓	✓	✓	✓	✓			✓	✓	✓	✓	✓	✓	✓	

NITA® HOSE REEL TROLLEY

The Nita® hose reel trolley is an excellent solution to the problem of carrying hoses in situations where the hose is stored away from production areas. Stainless steel construction, built to withstand the rigours of the food and pharmaceutical industries

FEATURES:

- Stainless steel construction
- Decrease back injuries
- Cleanable inside
- Reduces trip hazards
- Increases hose life
- User friendly
- Non marking rubber tires



STAINLESS
STEEL



EASY TO
CLEAN

SMALL

2132

2133

<ul style="list-style-type: none"> • 3/8" 40m or 1/2" 30m • Inlet 1/2" FM BSP • Outlet 1/2" FM BSP 	<ul style="list-style-type: none"> • 3/4" 20m • Inlet 3/4" FM BSP • Outlet 3/4" FM BSP
---	---

LARGE

2138

2139

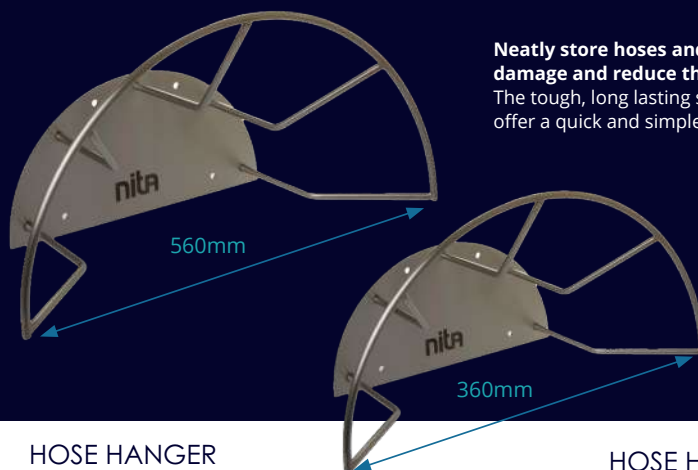
<ul style="list-style-type: none"> • 3/8" 80m or 1/2" 60m • Inlet 1/2" FM BSP • Outlet 1/2" FM BSP 	<ul style="list-style-type: none"> • 3/4" 40m • Inlet 3/4" FM BSP • Outlet 3/4" FM BSP
---	---



Please note! The Nita Hose Reel trolley does not include hose and accessories shown in the image, these can be added to suit your needs, please get in touch with a member of the team to enquire.

HOSE HANGERS

Neatly store hoses and accessories to minimise damage and reduce the risk of contamination. The tough, long lasting stainless steel structures offer a quick and simple hose storage point.



HOSE HANGER

360mm	2101
560mm	2102

HOSE HANGER WITH ACCESSORY HOOKS

Hose Hanger with Accessory Hooks 2100



NITA® Q2 TROLLEY MULTI-PURPOSE, TAILORED TO SPECIFICATION

THE OPTIMAL SOLUTION CREATING
MAXIMUM EFFICIENCY AND
FUNCTIONALITY.



SATELLITE &
ACCESSORIES
AVAILABLE
SEPERATELY

- AVAILABLE OPTIONS:
- Reel or wrap bracket
 - With hose or without
 - With or without satellite
 - Tool carrier
 - Engraved name plate

TOOL CARRIER FEATURE:
Opening in bottom of tray for ease of
draining and cleaning

Nita® Q2 Trolley

Reel option	2186
Wrap option	2188

OPTIONS



Hose Reel
Accomodates the Nita®
manual wind hose reel
for any pressure system.
For models please refer to
page 5.



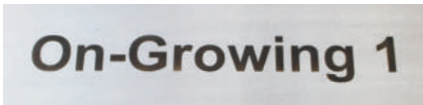
Hose Storage Bracket
A cost effective option for
hose storage. Capacity of
hose depends upon the
tightness of the wrap.



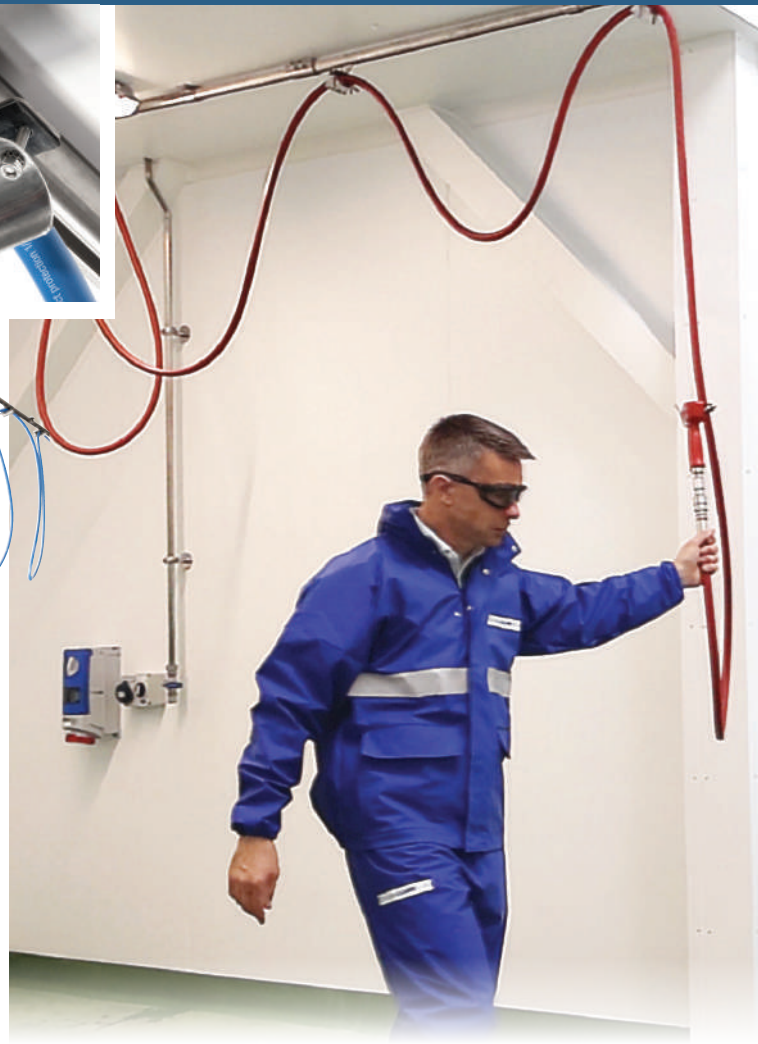
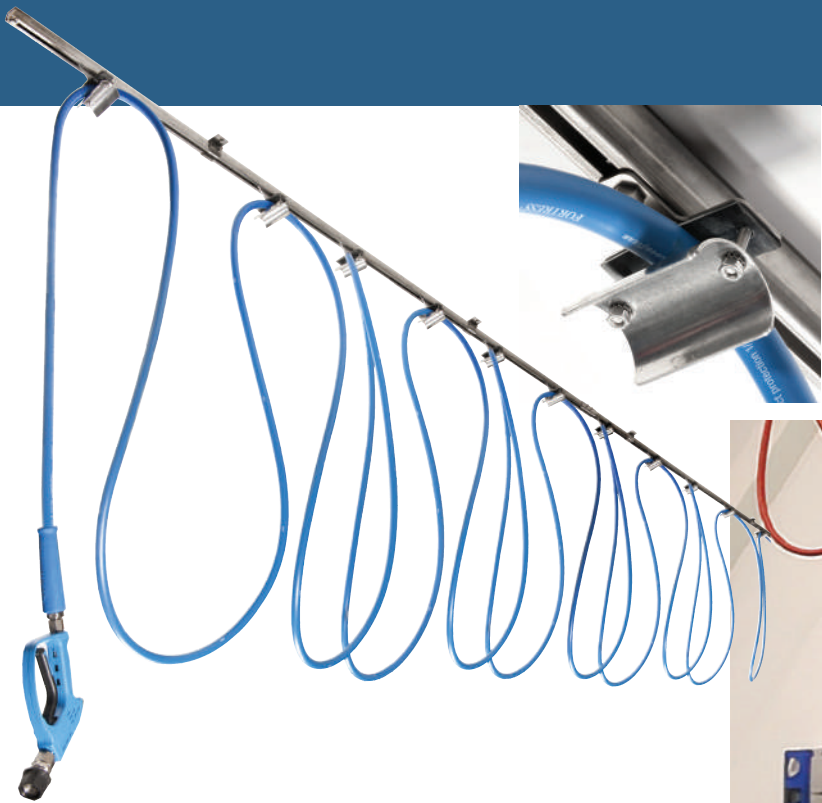
Satellite Station Option
Can be supplied without or
with any FoodClean staellite
station models.



Tool Carrier (optional)



Engraved Nameplate (optional)



Nita® Track Ceiling Support Bracket 8082



Nita® Track U Rail Connector 8081

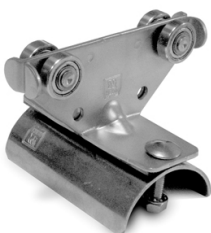


Nita® Track U Rail 6m Length Stainless Steel 8080



Nita® Track Hose End Clamp 8084

Nita® Track Curved U Rail 8086



Nita® Track Hose Trolley 8083



Nita® Track Hose Bumper 8085

nita®

TRACK SYSTEM

Stainless steel hose track system gives total hose coverage along production lines without the hose ever touching the floor. Can be supplied in any length to suit any application.

FEATURES:

- No cross contamination from floor to line
- Instantaneous use giving greater efficiency
- Greatly increases hose life
- Completely removes trip hazards
- Eliminates back injury from lifting hoses

A photograph of industrial machinery, possibly a conveyor system or food processing equipment, heavily covered in thick white foam. The foam is dripping down the sides of the metal structures. In the background, there are ornate, dark-colored metal railings or decorative elements. The overall scene suggests a deep cleaning process in a food-related industrial setting.

foodclean

CHEMICALS



CONTENTS

CHEMICALS

Caustic	04
Chlorinated Caustic	06
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Disinfectants	09
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Hand Hygiene	11

FORMULATED CLEANING SOLUTIONS

Foodclean are always open to discuss your specific cleaning product requirements and are available to design new product formulations to solve your particular cleaning needs.



CAUSTIC

Caustic / Alkaline products are used to remove difficult soils such as fats, greases and oils and are the workhorse in food factory cleaning. In particular, heavy caustic products are used to remove burnt on or polymerised oils and fats which can build up on fryers and cooking vessels. Lighter caustic products are effective in removing oily soil found on equipment, conveyor belts, choppers, floors and tables etc used in chicken cutting, sausage or pie production (as examples).

Caustic products generally convert oils and fats into soap via a chemical saponification reaction which enables the oil/fat to be solubilised/emulsified and easily rinsed away.



**ALL Chemicals
are available
in IBC's & Drums**



DO NOT USE
ON SOFT
METALS

FLOCLIP™ C - CIP

FLOCLIP™ C is a powerful and fast acting liquid caustic designed for recirculation and CIP applications in the Food, Dairy and Beverage industries.

Suitable for use on tanks, lines, cooking vessels, milk processing equipment and fermentation vessels and other CIP applications.



DO NOT USE
ON SOFT
METALS

CAUS25 - CIP

CAUS25 is a powerful and fast acting liquid caustic designed for recirculation and CIP applications in the Food, Dairy and Beverage industries.

The blend of caustic and sequestering agents in CAUS25 ensures quick penetration and rapid removal of heavy soils and is most suitable for hard water.



DO NOT USE
ON SOFT
METALS

HI-ALK™ - OPC

HI-ALK™ is a very strong caustic foam cleaner suitable for use in the Food, Dairy and Beverage industries. It is designed for use on heavily burnt-on soiling such as fats, protein, cooking oils, polymerised oils and smoke residue.

HI-ALK™ gives exceptional stable foam, long contact times on vertical surfaces and complicated shaped machinery, allowing the powerful detergents to act on heavy grease, fat, protein and other difficult soils.



DO NOT USE
ON SOFT
METALS

HI-ALK™ - FILM (RTU) - OPC

The technology uses 'thickening on dilution' chemistry which produces foams that transform, when applied to equipment, walls, floors and other surfaces to give a 'sticky' water soluble film which adheres exceptionally well to vertical and horizontal surfaces giving an unbeatable long contact time.

Designed for use on heavy burnt-on soiling such as fats, protein, cooking oils, polymerised oils and smoke residue which require prolonged periods of contact to give a good cleaning effect.



DO NOT USE
ON SOFT
METALS

FRIER - 1025D - CIP

FRIER 1025D is a heavy duty, powerful and fast acting liquid caustic designed for recirculation, CIP applications and tank/vessel cleaning.

The blend of caustic and sequestering agents in FRIER 1025D ensures quick penetration and rapid removal of heavy soils and is suitable for use in hard water.

Suitable for use on heavily soiled fryers, polymerised oil and charred soil.



DO NOT USE
ON SOFT
METALS

D-GREASE™ PLUS - OPC

D-GREASE™ PLUS is an alkaline blend of detergents, anti-scale agents and grease cutting agents, developed for use in Food, Dairy and Beverage industries. These ingredients stabilise, suspend and emulsify oils and fats.

Applications include: oily deposits on conveyor belts for lean meats, snacks, oily sauces and the cleaning of greasy external panels, fittings and floor surfaces.



D-GREASE™ - OPC

D-GREASE™ is an alkaline blend of detergents, anti-scale agents and grease cutting agents, developed for use in Food, Dairy and Beverage industries. These ingredients stabilise, suspend and emulsify oils and fats.

Applications include: oily deposits on conveyor belts for lean meats, snacks, oily sauces and the cleaning of greasy external panels, fittings and floor surfaces.



CHEMCLEAN™ FILM - OPC

CHEMCLEAN™ FILM is a liquid alkaline blend of detergent, scale agents and grease cutting agents formulated for: oils, fats, grease, protein from meat, fish, dairy and beverage processing.

CHLORINATED CAUSTIC

Chlorinated Caustic products are used in facilities which manufacture food which, as well as being high in fats such as in abattoirs and meat cutting, also need to deal with protein deposits such as blood and meat residues.

Chlorine and caustic work synergistically together to chemically oxidise organic molecules (proteins, colours etc), breaking them up into small molecules which are easily removed from the surface and rinsed away as emulsions.

Chlorinated caustic products are helpful in preventing staining, for example, white plastic components of processing plants.



**ALL Chemicals
are available
in IBC's & Drums**

FOAMCHLOR™ PLUS - OPC

FOAMCHLOR™ PLUS is a heavy duty chlorinated caustic detergent for exceptional foam cleaning.

It is a blend of alkalis, surfactants, and anti-scaling agents in combination with sodium hypochlorite.

Excellent cleaning results against: Heavy deposits of oils, fats, grease, blood and protein from meat, dairy and beverage processing.

Heavy starch, carbohydrate, sugar residues from vegetable, fruit, confectionery and bread/cake manufacture.



CAUSCHLOR™ FILM - OPC

CAUSCHLOR™ FILM is a liquid alkaline blend of detergent, scale agents and grease cutting agents coupled with sodium hypochlorite to give exceptional cleaning against: heavy deposits of oils, fats, grease, blood and protein from meat, fish, dairy and beverage processing.

Excellent cleaning results against: heavy starch, carbohydrate, sugar residues from vegetable, fruit, confectionery and bread/cake manufacture.



CAUSCHLOR™ FILM SM - OPC

CAUSCHLOR™ FILM SM is safe for use on soft metals such as aluminium. It is a liquid alkaline blend of detergent, scale agents and grease cutting agents coupled with sodium hypochlorite to give exceptional cleaning against: heavy deposits of oils, fats, grease, blood and protein from meat, fish, dairy and beverage processing.

Excellent cleaning results against: heavy starch, carbohydrate, sugar residues from vegetable, fruit, confectionery and bread/cake manufacture.



CHLORFILM™ PLUS - OPC

CHLORFILM™ PLUS contains a high level of sodium hypochlorite blended with a high level of detergents that provide excellent wetting and emulsification of fatty soils.

Excellent cleaning results against: Heavy deposits of oils, fats, grease, blood and protein from meat, fish, dairy and beverage processing.

Heavy starch, carbohydrate, sugar residues from vegetable, fruit, confectionery and bread/cake manufacture.



HYPO - OPC

Sodium Hypochlorite 14/15% is sold as an aqueous solution of Sodium Hypochlorite.

Its principal use is as a source of chlorine for use in the Food, Dairy and Beverage industries.

At despatch the product contains 14/15% available chlorine.



FOAMCHLOR™ - OPC

FOAMCHLOR™ is a chlorinated caustic detergent for foam cleaning.

It is a blend of alkalis, surfactants, and anti-scaling agents in combination with sodium hypochlorite.

Excellent cleaning results against: oils, fats, grease, blood and protein from meat, dairy and beverage processing starch, carbohydrate, sugar residues from vegetable, fruit, confectionery and bread/cake manufacture.



FLOCIP™ CHLOR - CIP

FLOCIP™ CHLOR is a concentrated and fast acting liquid chlorinated caustic designed for recirculation and CIP applications in the food, dairy and brewing/beverage industries.

The blend of cleaning ingredients and sequestering agents in FLOCIP™ CHLOR ensures quick penetration and rapid removal of heavy soils and is suitable for use in hard water areas.

ACIDS

Acid products are generally used to remove build up of scales and mineral deposits which can dull metal surfaces and may also provide harbourage for bacteria which can adhere to the rough surface of scale.

In general acid products will not remove organic soils, but occasionally, matrix soils are present – i.e. where scale, due to its rough surface, has allowed organic soil to build up and form a plaque composed of inorganic and organic deposits.

In this case acids will dissolve the inorganic component and allow for the break up and removal of such matrix soils.

It is important not to use acid products at the same time as chlorinated products as this can result in the release of chlorine gas – a dangerously toxic gas. Always check that if acids are being used that there is no chlorinated product residues present in, for example, shared drains.



**ALL Chemicals
are available
in IBC's & Drums**



ACIDFILM™ - OPC

ACIFILM™ is a specially formulated thick gel type product which is a heavy duty acid product designed for the Food, Dairy and Beverage industries.

ACIFILM™ provides unbeatable contact times due to its ability to form a viscous film on the application surface.

Applications include: removal of heavy deposits of hard water scale, beer and milk stone, rust, oxalate's and protein deposits.



FOAMACID™ - OPC

FOAMACID™ is self foaming and combines acidic detergents with foam boosting surfactants.

FOAMACID™ provides good detergency and the thick clinging foam ensures effective cleaning on areas that have become heavily soiled.

Applications include: removal of hard water scale, beer and milk stone, rust, oxalate's and protein deposits.



FLOCIP™ A - CIP

FLOCIP™ A is a concentrated acidic cleaner designed for CIP and heavy duty recirculation cleaning.

FLOCIP™ A features rapid penetration, low foaming and is free rinsing.

The blend of acids in FLOCIP™ A combine to give complete removal of deposits such as milk stone, caustic scale and hard water scale.

DISINFECTANTS

Disinfectants kill germs but in general do not clean surfaces. There are several types of disinfectant: amphoteric – which are generally highly effective and of low toxicity; Quats (or QAC) which contain quaternary chemical agents – these normally require measurement of MRLs (Minimum Residual Levels) in the processed foods to ensure the levels of Quat fall within regulated levels.

Other disinfectants include PAA (Per Acetic Acid) which is a very effective oxidising agent which leaves only water and acetic acid residues and hydrogen peroxide (H₂O₂) which is also a very effective disinfectant which leaves only water (H₂O) as a residue after use.

All Chemicals are available in IBC's & Drums



AMPHOSAN™ - OPC

AMPHOSAN™ is a blend of amphoteric biocide, builders and surfactants which provides a broad spectrum biocide with good detergency.

AMPHOSAN™ passes:

EN1650 fungicidal/yeastical suspension test at 20°C/1.0%v/v against: *Candida Albicans*.

EN1276 Bacterial suspension test at 10°C/1.5%v/v against:

- *Escherichia Coli*
- *Staphylococcus Aureus*
- *Enterococcus Hirae*
- *Pseudomonas Aeruginosa*



DETSAN™ - OPC

DETSAN™ is formulated for use as a detergent sanitiser in the Food and Beverage processing and allied industries. The combination of cationic biocides and surfactants provides broad spectrum microcidal activity and good detergency.

DETSAN™ gives excellent antimicrobial activity against a range of microorganisms.

Testing by an accredited testing laboratory has shown that DETSAN™ passes the European Suspension Test EN1276 against *Pseudomonas aeruginosa*, *Escherichia coli*, *Staphylococcus aureus* and *Enterococcus hirae* at a concentration of 1.0% at 10°C.



DETSAN™ QF - OPC

DETSAN™ QF is formulated for use as a detergent sanitiser in the Food and Beverage processing and allied industries. The combination of amphoteric biocides and surfactants provides broad biocidal activity and good detergency.

DETSAN™ QF passes:

EN1650 fungicidal/yeastical suspension test at 20°C/1.0%v/v against: *Candida Albicans*.

EN1276 Bacterial suspension test at 10°C/1.5%v/v against:

- *Escherichia Coli*
- *Staphylococcus Aureus*
- *Enterococcus Hirae*
- *Pseudomonas Aeruginosa*

GENERAL

General – neutral products are essentially surfactant based (think of a product similar to washing up liquid). These are neutral (i.e. have no caustic, alkali or acid) they clean by emulsification and produce lots of foam.

They are generally used in soak applications (cleaning out of place) and/or with bucket and cloth/pad etc. They are good for light cleaning duties on floors, walls and equipment having light soil (for example a sandwich line).



NEUTRACLEAN™ - OPC

NEUTRACLEAN™ is a liquid detergent designed for general purpose light duty cleaning.

NEUTRACLEAN™ is a concentrated blend of anionic and non-ionic surfactants, developed for use in the Food, Dairy and Beverage industries.

Applications include lightly soiled: trays (e.g. plastic, steel, aluminium), external panels, walls, floors, work/table tops, utensils, soft metals, wash rooms and other general light cleaning requirements.

HAND HYGIENE & WIPE

Hand Hygiene & Wipes. Hand hygiene products include soaps and gels and are designed to clean and sanitise hands before entering the factory floor.

Wipes are generally used to clean and disinfect surfaces which are lightly soiled and where large amounts of water can't be used. This can include electrical displays on weighing scales or control panels or any equipment where it is not possible to conduct a wet clean.



ALCOHOL & QUAT FREE UNIVERSAL WIPE

2-in-1 use cleaning and disinfectant. Alcohol free wipes efficiently acting against microbes including bacterial spores and bacteria developing resistance. Single use wipes to prevent cross contamination.



ANTIBACTERIAL HAND SOAP

Suitable for regular use, Antibacterial Hand Soap contains moisturising ingredients to leave hands soft and clean. Kills 99.99% of bacteria. Enriched with moisturisers.



70% ALCOHOL SANITISER GEL

Premium quality 70% alcohol hand sanitiser gel. Instantly sanitises hands with no need to rinse. Hands are left feeling clean and soft. Kills 99.99% germs & viruses. Contains moisturisers.

Non-sticky formulation, FDA registered:
NDC 81251-761



ALCOHOL FREE HAND SANITISING RUB

Alcohol free hand sanitising rub kills bacteria and viruses.

Passes EN1276, EN1500 & EN14476

foodclean

Bastion

ENTRY SYSTEMS & ACCESSORIES





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Bastion

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**MANY OF THE BASTION PRODUCTS
CAN BE CUSTOMISED TO YOUR
SPECIFIC NEEDS.**

CONTACT THE FOODCLEAN
TEAM FOR YOUR TAILORED
BASTION ENTRY SYSTEM

 **+44(0)1522 703 703**

 **sales@foodclean.com**

SINKS & HANDWASHING ACCESSORIES



WASH BASIN WITH CUPBOARD/BASE

6215

Design as with Wash Basin 6210, except with base designed as double door cupboard for storage of objects such as cleaning agents, cleaning utensils and boiler.



Outstanding Flexibility

Options include water supply from a sensor or knee valve, mounted soap and/or disinfectant dispensers and wall or floor mounting.



Assembly-Ready

The wash basin & cupboard is supplied with water discharge, faucet aerator, sensor or knee valve and temperature mixing valve included.



Useful Storage

With the lockable cupboard, to keep items such as cleaning agents, cleaning utensils and hot water tanks in a safe and secure place.



Technical Data

Dimensions mm (W x D x H) - 500 x 465 x 1345
Electrical Connection Sensor - 230 V/N/PE
Warm Water Connection - 1/2"
Cold Water Connection - 1/2"
Water Outlet - 1/2"

WASH BASIN 6200 & 6205

The Wash Basin 6200 and 6205 serve for washing hands in food processing industries.

The water can be turned on either via a sensor or a knee valve, both are located in the front panel.

The wash basin is supplied assembly-ready with water discharge, includes faucet aerator, sensor or knee valve, and temperature mixing valve.

OPTIONS

Integrated continuous flow heater

Battery-operated sensor armature



Technical Data

Warm Water Connection - 1/2"

Cold Water Connection - 1/2"

Water Outlet - 1/2"

Dimensions vary between the two variations please contact the team for more information +44(0)1522 703 703 or sales@foodclean.com

WASH BASIN 6210

Wash basin 6210 serves, due to the robust build, for cleaning hands in the food industry.

The smooth rear panel offers safe splash-water protection, which can also be used to attach soap or disinfectant dispensers.

The water can be turned on either via a sensor or knee valve. The knee valve is located in the slanted front panel. The sensor, depending on the model, is located either on the front or rear panel.

The wash basin is supplied assembly-ready with water discharge, includes faucet aerator, sensor or knee valve, and temperature mixing valve.



Options

Anti-legionella control

Integrated continuous flow heater

Mounted soap and/or disinfectant dispenser

Floor or wall mounted

HANDWASH CHANNEL



TWO=6220

THREE=6221

FOUR=6222

FIVE=6223

SIX=6224

The Handwash channel is available with **2-6 washing bays**.

The smooth integrated rear panel acts as splash-water protection and offers space to attach soap disinfectant dispensers. The water can be turned on either via a sensor or knee valve. The knee valve is located in the slanted front panel. The sensor, depending on the design, is located either in the front or rear panel.

The drainage connection can be positioned left, right or in the centre.

TECHNICAL DATA

Dimensions mm (D x H)* - 450 x 663

Warm Water Connection - 3/4"

Cold Water Connection - 3/4"

Drainage Outlet - 1 1/2"

*Width varies between the number of bays from 1050mm - 3050mm



VARIATIONS

FREE STANDING

6225

STAINLESS STEEL TAP

6226

**THE BASTION HAND WASH CHANNEL
CAN BE TAILORED TO YOUR SPECIFIC NEEDS.**

CONTACT THE FOODCLEAN TEAM TO FIND
THE BEST SOLUTION FOR YOUR REQUIRMENTS

📞 +44(0)1522 703 703

✉ sales@foodclean.com

SOAP/DISINFECTANT DISPENSERS

The soap/disinfectant dispenser is constructed from a stainless-steel casing in either open or lockable designs.

The rounded construction prevents objects such as cigarettes being placed on top of it.

A 1000 ml plastic refill bottle is included.

OPEN
6230



LOCKABLE
6231



LOCKABLE
VERSION
AVAILABLE
6246

PAPER ROLL
TOWEL
DISPENSER
6245



The paper roll towel dispenser 6245 has a splash-proof protected stainless steel body and is designed for commercial standard paper rolls.

The slanted top surface prevents objects being placed on top of the unit.

LOCKABLE
VERSION
AVAILABLE
6248

FOLDED
PAPER TOWEL
DISPENSER
6247



The folded paper towel dispenser has a splash-proof protected stainless steel body and is designed for commercial standard folded paper towels, fan-folded.

The capacity of the dispenser is 500 folded paper towels.

The slanted top surface prevents objects being placed on top of the unit.

REFILL
FROM THE
TOP

HAIRNET
DISPENSER
6249



The 6249 hairnet stainless steel dispenser ensures clean storage and easy withdrawal of hairnets. The slanted lid prevents objects being placed on top of the unit.

35L
6250



WASTEPAPER
BASKETS

60L
6251



Open-work basket made of stainless steel AISI 304



HIGHSPEED HAND DRYER 6240

The automatic high-speed hand dryer 6240 is especially suited for very fast hygienic drying of both hands and is delivered with a splash-proof protected stainless steel body for wall mounting.

During the drying process water that is blown away is diverted downwards through grating and disposed of via the drain to prevent contamination by splashing water.



**PREVENTS
CROSS-CONTAMINATION**



**EASY
CLEAN**



**STAINLESS
STEEL**

Technical Data

Dimensions mm (W x D x H) - 400 x 215 x 600
Electrical Connection - 230 V/N/PE
Heating - 2 x 450 - 900 W
Air Speed - 75-100 m/sec

HIGH SPEED TWIN MOTOR

SOLE CLEANING MACHINE

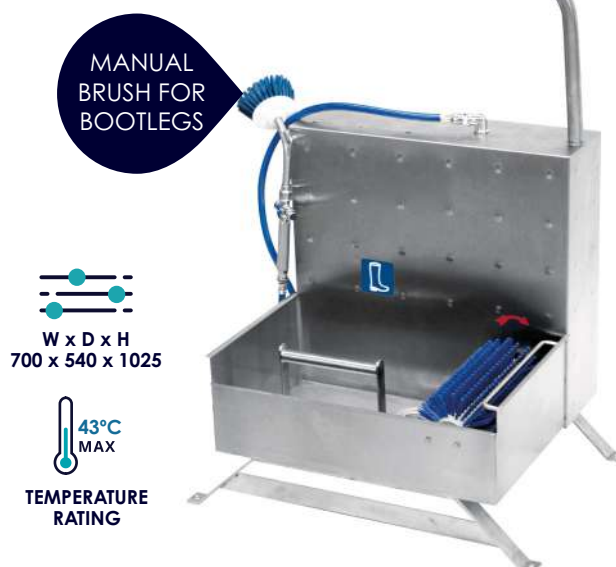
6260

The sole cleaning machine 6260 is designed for smaller businesses in the food processing industry and comes wired ready for connection to any 230 V socket.

A horizontally mounted rotating brush that is covered by a stainless-steel bracket ensures easy cleaning of the soles of shoes and boots.

The brush is activated by a button on the handle which simultaneously adds the cleaning agent and water mixture.

The cleaning agent concentration is adjustable using the different-sized nozzles, included in the delivery.



BOOT CLEANING MACHINE WITH MANUAL BRUSH

6261

The 6261 is similar to the 6260 above except that this is additionally equipped with a hand brush for the cleaning of the bootlegs, carried out using water.

SOLE & SIDE SOLE CLEANING MACHINE

6262

The cleaning machine for soles and sole sides 6262 is designed for companies in the food processing and canteen industries and is designed for effective cleaning of soles and sole sides.

The brush is activated by a stainless-steel button on the handle, which simultaneously releases the cleaning agent and water mixture. The concentration of the cleaning agent can be controlled by the nozzle that comes in adjustable sizes (included in delivery).



BOOT CLEANING MACHINE FOR SOLES & LEGS

6263

The boot cleaning machine 6263 serves to clean both the boot soles and bootlegs. The one horizontally mounted brush and the two standing brushes are activated by a stainless-steel button on the handle, which simultaneously releases the cleaning agent and water mixture.

The concentration of the cleaning agent can be controlled by the nozzle that comes in adjustable sizes (included in delivery).

The brushes are easy to wash and can be removed without the use of tools.



WALK THROUGH BOOT CLEANING MACHINE INCLUDING LEGS

6264

The walk-through boot cleaning machine enables a quick and thorough cleaning of the boot legs and soles of a great number of people in a short amount of time. The side handrails ensure a safe hold when passing through the machine. The cleaning agent concentration can be adjusted by the nozzle that comes in different sizes (included in delivery). The brushes are easy to wash and can be removed without the use of tools.



304
STAINLESS
STEEL

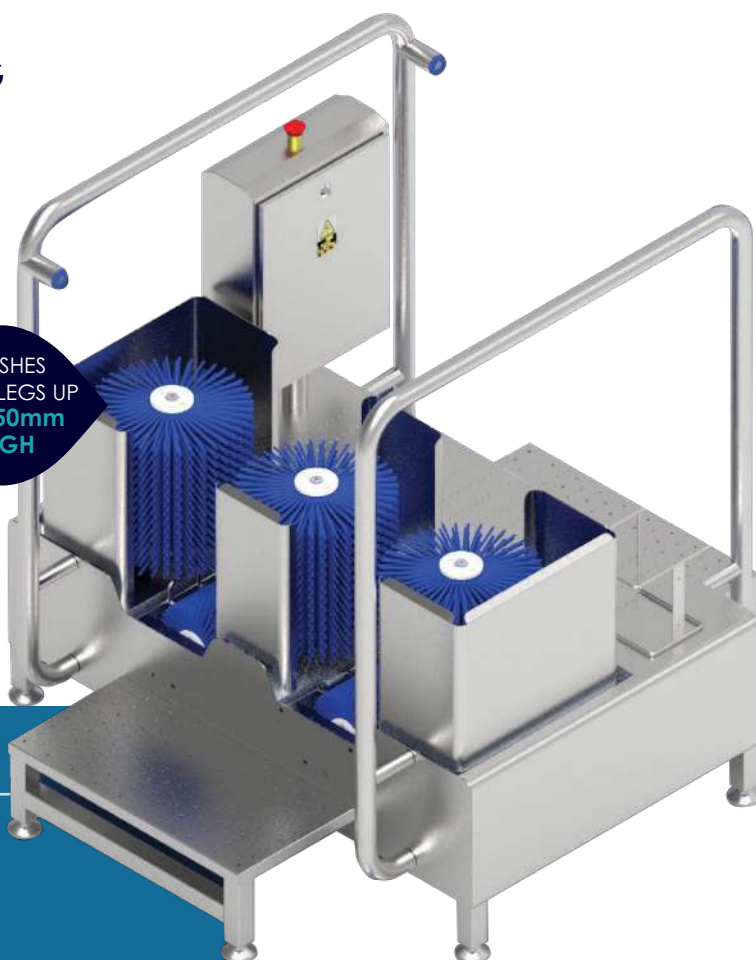


ADJUSTABLE
DILUTION



5 ROTATING
BRUSHES

WASHES
BOOT LEGS UP
TO **350mm**
HIGH



Technical Data

Dimensions mm (W x D x H) - 1244 x 750/1360 x 1294
Electrical Connection - 400 V/N/PE, 50/60 Hz
Water Connection - 3/4" max 43°C
Drainage Outlet - DN 50

BOOT AND APRON WASHING STATION

6265

The boot and apron washing station is designed for manual cleaning of boots and rubber aprons. The contaminated rubber apron is spread out and fastened to the provided hanger and then cleaned by hand with the mounted brush. The boots are placed in the provided basin and cleaned with a spray nozzle.

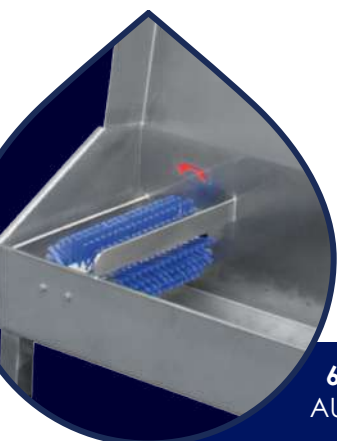
INCLUDES
BRUSH &
SPRAY GUN



Technical Data

Dimensions mm (W x D x H) - 1200 x 590 x 1900
Water Connection - 2 x 3/4"
Drainage Outlet - DN 50

6266 COMES WITH AN ADDITIONAL
AUTOMATIC SOLE CLEANING MACHINE



WALK THROUGH SOLE & BOOT CLEANING MACHINE



6270

The walk-through sole cleaning machine 6270 is designed for optimal cleaning of shoe soles.

Two horizontally mounted rotating brushes covered by a foldout floor grating made of stainless steel ensure the fast cleaning of the soles.

The rotation of the brushes is activated by sensors located at the entry and exit sides, which also activate the release of the chemical and water solution. The brushes can be adjusted to run between 1 and 10 seconds.

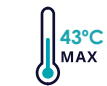
**THE BRUSHES CAN
BE REMOVED
TO MAKE
CLEANING
EASIER**



ADJUSTABLE
RUN TIME
1-10
SECONDS

Technical Data

Electrical Connection - 400 V/N/PE, 50/60 Hz
Power Consumption - 0.6 kW
Water Connection - 3/4" max. 43°C
Drainage Outlet - DN 50



TEMPERATURE
RATING



ADJUSTABLE
DILUTION



STAINLESS
STEEL

Available Additions

- 2-hand automatic disinfectant and turnstile
- Handwash sink with soap and paper towel dispenser, 2-hand automatic disinfectant, and turnstile
- Handwash sink with soap dispenser and high-speed hand dryer, 2-hand automatic disinfectant and turnstile (brush lengths 700mm or 1100mm)



ENTRY CONTROL DEVICE

6280

The entry control device 6280 guarantees a safe disinfection of hands through the tamper-proof two hand disinfection in connection with an automated turnstile.

The unit has a side-mounted canister holder and a multi-functional LED light, that indicates whether the unit is locked or unlocked.

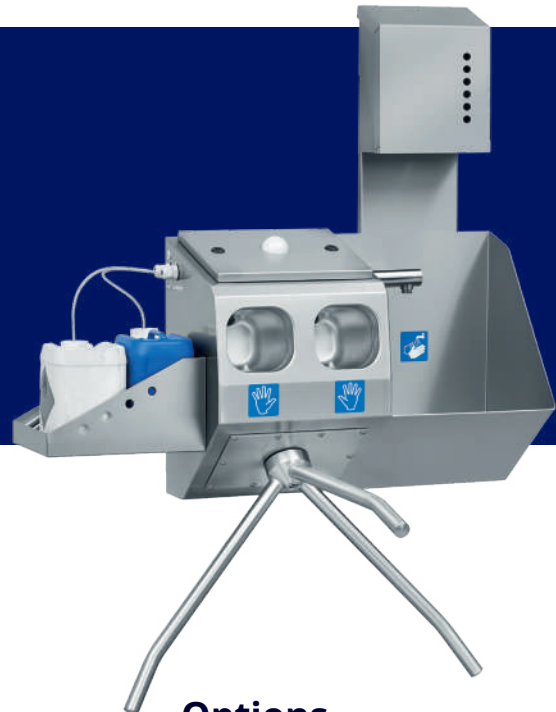
It can be either designated to be one-way only or at the press of a button go both ways.



Technical Data

Dimensions mm (W x D x H) - 400/653 x 375/925 x 575
Electrical Connection - 230 V/N/PE, 50/60 Hz
Power Consumption - 0,2 kW

TAILOR TO YOUR NEEDS



Available variants

- Handwash sink with soap dispenser and towel dispenser
- Handwash sink with soap dispenser and high-speed hand dryer



STAINLESS
STEEL



REDUCE
CROSS-CONTAMINATION



TIME
SAVING

Options

- Wall or pedestal mount
- Left or right mount
- Soap dispenser
- Drum holder (non lockable or lockable)
- Hand dryer
- Paper towel dispenser

BOOT STORAGE

BOOT RACK 6300

The boot rack 6300 is available in wall or floor-mounted versions.
The boots dry through the ambient air.



CAN HOLD:

10 PAIRS | **15 PAIRS** | **20 PAIRS** | **30 PAIRS**

CUSTOM DESIGN AVAILABLE ON REQUEST



BOOT DRYING RACK 6310

The boot dryer 6310 is available for wall or floor mounting and features a warm air blower which can be controlled with either a thermostat and daily timer or a switch.

To dry the boots, the drying program runs for a time that can be adjusted (90-120 minutes).

The air sucked in by the blower is warmed up and blown into the boots.



CAN HOLD:

10 PAIRS | **15 PAIRS** | **20 PAIRS** | **30 PAIRS**

Options

- Wall or floor mounted
- Valve heads
- Ozone disinfection





PROTECTIVE & CHEMICAL RESISTANT CLOTHING

**REFLECTIVE STRIPS,
BE SAFE BE SEEN**

**LIGHTWEIGHT IDEAL
FOR LONG SHIFTS**

**COMFORT IS
PARALLEL TO SAFETY
& PROTECTION**



ANTI-FOG HYBRID SAFETY GOOGLES

CERTIFIED FOR CHEMICAL RESISTANCE

EN 14605



EN 343



**QUICK DRYING,
ALWAYS READY
FOR THE NEXT SHIFT**

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WASHGUARD

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Perfect combination of durability against **chemicals, abrasion and tearing**, whilst being **lightweight, flexible**, stretchable and comfortable.



BIB & BRACE

AVAILABLE IN:

- Blue
- White
- Red
- Yellow

FEATURES:

- Elasticated ankles for extra water tight fit
- Adjustable quick release shoulder straps
- Reflective strips – BE SAFE, BE SEEN
- Seams high frequency welded – Extremely waterproof construction

TECHNICAL DETAILS:

- Sizes Available: S - 3XL
- Material: 40% Polyurethane, 60% Nylon
- Complies with: EN 14605 Type PB [4], EN 343, CE 0493,

COMPLIES WITH:
EN 14605
Type PB [4],
EN 343 &
CE 0493

BIB & BRACE

	Blue	White	Red	Yellow
Bib & Brace - Small	7112	7130	7142	7250
Bib & Brace - Medium	7113	7131	7143	7251
Bib & Brace - Large	7114	7132	7144	7252
Bib & Brace - X Large	7115	7133	7145	7253
Bib & Brace - XX Large	7116	7134	7146	7254
Bib & Brace - XXX Large	7117	7135	7147	7255

BIB & BRACE WITH KNEE PADS AND
OPTIONAL CHEST POCKET

	Blue	White	Red	Blue Chest Pocket	White Chest Pocket
Bib & Brace with Knee pocket - Small	7190A	7270A	7154A	7221A	7280A
Bib & Brace with Knee pocket - Medium	7191A	7271A	7155A	7222A	7281A
Bib & Brace with Knee pocket - Large	7192A	7272A	7156A	7223A	7282A
Bib & Brace with Knee pocket - X Large	7193A	7273A	7157A	7224A	7283A
Bib & Brace with Knee pocket - XX Large	7194A	7274A	7158A	7225A	7284A
Bib & Brace with Knee pocket - XXX Large	7195A	7275A	7159A	7226A	7285A

COVERALL

FEATURES:

- Double layer cuffs with hidden elasticated sleeves
- Integral hood includes adjustable cord
- Covered zipper
- Elasticated ankles
- Reflective strips – BE SAFE, BE SEEN
- Seams high frequency welded – extremely waterproof construction

TECHNICAL DETAILS:

- Sizes Available from stock: S – 3XL
- Material: 40% Polyurethane, 60% Nylon
- Complies with:
EN14605 Type PB [4], EN343

COVERALL

	Blue
Coverall - Small	7290
Coverall - Medium	7291
Coverall - Large	7292
Coverall - X Large	7293
Coverall - XX Large	7294
Coverall - XXX Large	7295



“WASHGUARD HAS
BECOME A **STAPLE OF
OPERATION**, AND WE
NOW USE A VARIETY OF
THE EQUIPMENT”

COVERALL WITH NEOPRENE
CUFFS AND STORM FLAP

	Blue
Coverall - Small	7338
Coverall - Medium	7339
Coverall - Large	7340
Coverall - X Large	7341
Coverall - XX Large	7342
Coverall - XXX Large	7343

AVAILABLE IN:

- Blue
- White
- Red
- Yellow



JACKET WITH POCKETS

FEATURES:

- Elasticated cuffs and drawstring hood
- Hood can be folded and zipped away
- Pockets to hold nozzles
- Covered zipper
- Reflective strips – BE SAFE, BE SEEN
- Seams high frequency welded – extremely waterproof construction

TECHNICAL DETAILS:

- Sizes Available from stock: S – 3XL
- Material: 40% Polyurethane, 60% Nylon
- Complies with: EN14605 Type PB [4], EN343

JACKET WITH POCKETS

	Blue	White	Red	Yellow
Jacket - Small	7118	7136	7148	7260
Jacket - Medium	7119	7137	7149	7261
Jacket - Large	7120	7138	7150	7262
Jacket - X Large	7121	7139	7151	7263
Jacket - XX Large	7122	7140	7152	7264
Jacket - XXX Large	7123	7141	7153	7265



CLASSIC JACKET

FEATURES:

- Elasticated cuffs
- Integral hood
- Covered zipper
- Seams high frequency welded – extremely waterproof construction

TECHNICAL DETAILS:

- Sizes Available from stock: S – 3XL
- Material: 40% Polyurethane, 60% Nylon
- Complies with: EN14605 Type PB [4], EN343

CLASSIC JACKET WITHOUT POCKETS

	Blue
Jacket - Small	7232
Jacket - Medium	7233
Jacket - Large	7234
Jacket - X Large	7235
Jacket - XX Large	7236
Jacket - XXX Large	7237

SMOCK

FEATURES:

- Elasticated cuffs
- Hood includes adjustable cord
- Reflective strips – BE SAFE, BE SEEN
- Seams high frequency – extremely waterproof construction

TECHNICAL DETAILS:

- Sizes Available from stock: S – 3XL
- Material: 40% Polyurethane, 60% Nylon
- Complies with: EN14605 Type PB [4], EN343

SMOCK

	Blue	White
Smock - Small	7166	7172
Smock - Medium	7167	7173
Smock - Large	7168	7174
Smock - X Large	7169	7175
Smock - XX Large	7170	7176
Smock - XXX Large	7171	7177



AVAILABLE IN:

- Blue
- White



Available in:

- Blue

TROUSERS

FEATURES:

- Elasticated waist and ankles
- Reflective strips – BE SAFE, BE SEEN
- Seams high frequency welded – extremely waterproof construction

TECHNICAL DETAILS:

- Sizes Available from stock: S – 3XL
- Material: 40% Polyurethane, 60% Nylon
- Complies with: EN14605 Type PB [4], EN343

TROUSERS

	Blue
Trousers - Small	7200
Trousers - Medium	7201
Trousers - Large	7202
Trousers - X Large	7203
Trousers - XX Large	7204
Trousers - XXX Large	7205

CLASSIC TROUSER WITH PRESS STUD ANKLE

	Blue
Trousers - X Small	7546
Trousers - Small	7547
Trousers - Medium	7548
Trousers - Large	7549
Trousers - X Large	7550
Trousers - XX Large	7551





AVAILABLE IN:

- Blue
- White
- Red
- Green



APRON

TECHNICAL DETAILS:

- One size only (87.5 x 114.50cm width x length)
- Material: 40% Polyurethane, 60% Nylon
- Complies with EN 343
- FDA Approved

	Blue	White	Red	Green
Apron	7126	7127	7189	7214

FEATURES:

- Adjustable ties
- Extra generous width for better coverage
- Seams high frequency welded for extra strength



ANTI-FOG HYBRID SAFETY GOGGLES

FEATURES:

- Dielectric NEOPRENE STRAP WRAP AROUND FRAME
- Includes temple arms with an attached elastic strap and a neoprene goggle strap
- Padded nose piece
- Temples adjust to three different lengths
- Lens wraps around for side protection
- Passes D3: Droplet & Splash Test – provides protection from droplets and splashes when worn with Neoprene strap

MEASUREMENTS:

- Temple Length: 112 mm – 127 mm
- Frame Width: 134 mm
- Lens Height: 45 mm
- Goggle Strap Length: 520 mm

GLASSES

Safety glasses	7570
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ANTI-FOG HYBRID OVER GLASSES GOGGLES



FEATURES:

- Wrap around frame for excellent side protection
- Rubber gasket for comfortable all day wear
- Passes EN166 3+4 liquid droplets & large dust when worn with strap
- Dielectric padded nosepiece
- Anti-fog coating
- 99% UVA/B/C protection

MEASUREMENTS:

- Temple Length: 112 mm – 127 mm
- Frame Width: 134 mm
- Lens Height: 45 mm
- Goggle Strap Length: 520 mm

OVER GLASSES GOGGLES

Safety glasses	7571
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CHEMICAL RESISTANT GLOVES

FEATURES:

- Tough material with welded seams for extra strength and durability.
- Anatomically shaped for flexibility and long-lasting comfort
- Antibacterial treatment prevents odour and improves hygiene

TECHNICAL DETAILS:

- Complies with: CE 0120, EN388: 2003, EN374-2:2003, EN374-5:2016
- Materials: Cotton lining and PVC Gauntlet
- Sleeve is classified as waterproof material
- Total length (inc Gauntlet): 700mm

GLOVES - PVC

	Blue
Small - Size 8 (1 pair)	7217
Medium - Size 9 (1 pair)	7218
Large - Size 10 (1 pair)	7219
X Large - Size 11 (1 pair)	7220

GLOVES - NITRILE



FEATURES:

- 100% nitrile, both flexible, chemical resistant and watertight
- An eyelet and elasticated cuff keeps the glove in place
- Rough handle for excellent grip, and the cotton liner wicks away sweat

TECHNICAL DETAILS:

- Complies with: CE 0598, EN ISO 374-5:2016/Type B, EN ISO 374-5:2016
- Spraying and chemical treatment
- Laboratory, pharmacy and analysis

PLEASE NOTE: The nitrile gloves are of a smaller fit, so please size up.

GLOVES - NITRILE

	Blue
Small - Size 8 (1 pair)	7217N
Medium - Size 9 (1 pair)	7218N
Large - Size 10 (1 pair)	7219N
X Large - Size 11 (1 pair)	7220N



ACCESSORIES



BIB & BRACE BLACK STRAPS

Bib & Brace Black Straps	7128
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REPAIR KIT

	Blue	White
Repair Kit	7210	7211



NEOPRENE SLEEVES

	Black
Neoprene Sleeves 24cm	8451



KNEE PAD PAIR - NEOPRENE

Knee Pad Pair Neoprene	7199
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KNEE PAD PAIR - FOAM

Knee Pad Pair Foam	7199F
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BLUE NOZZLE BAG WITH COVER

Nozzle Bag with Cover	7129
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WASHGUARD | 470

Heavier PVC fabric, soft touch and flexible.
For operators who require extra physical
or thermal protection



JACKET

- FEATURES:
- Fixed elastic hood
 - Elasticated cuffs
 - Reflective strips
 - Zip fastening with storm flap
 - Seams high frequency welded for waterproof construction
 - Tough 470g PVC construction

JACKET	Teal
Jacket - Small	7400T
Jacket - Medium	7401T
Jacket - Large	7402T
Jacket - X Large	7403T
Jacket - XX Large	7404T
Jacket - XXX Large	7405T

BIB & BRACE

- FEATURES:
- Elasticated ankles
 - Reflective strips
 - Knee pad pocket
 - Inside chest pocket
 - Seams high frequency welded for waterproof construction
 - Tough 470g PVC construction

BIB & BRACE	Teal
Bib & Brace - Small	7408AT
Bib & Brace - Medium	7409AT
Bib & Brace - Large	7410AT
Bib & Brace - X Large	7411AT
Bib & Brace - XX Large	7412AT
Bib & Brace - XXX Large	7413AT



REPAIR KIT	Teal
Repair Kit	7210T

SMOCK

Features:

- Fixed drawstring hood
- Concealed elasticated cuffs
- Reflective strips
- Seams high frequency welded for waterproof construction
- Tough 470g PVC construction

SMOCK

Orange

Smock - Small	9639
Smock - Medium	9640
Smock - Large	9641
Smock - X Large	9642
Smock - XX Large	9643
Smock - XXX Large	9644



BIB & BRACE

FEATURES:

- Press stud ankles
- Reflective strips
- Seams high frequency welded for waterproof construction
- Tough 470g PVC construction



BIB & BRACE

Orange

Bib & Brace - Small	9633
Bib & Brace - Medium	9634
Bib & Brace - Large	9635
Bib & Brace - X Large	9636
Bib & Brace - XX Large	9637
Bib & Brace - XXX Large	9638



BE SAFE BE SEEN



ULTRA-COMFORT
WITH SAFETY PROTECTION



LIGHTWEIGHT YET STURDY

AVAILABLE IN:

- White
- Green
- Yellow
- Blue



SLIP RESISTANT SOLES

“After doing a 12hr shift my feet don’t hurt/haven’t swelled and are just like the start of my shift.”

WELLINGTONS

FEATURES:

- Cushioned heel for comfort and support
- Impact and compression resistant steel toecaps
- Slip resistant
- Insulated for cold environments
- Anti-static
- Outsole resistant to fuel oil

TECHNICAL DETAILS:

- Sizes available 3.5–14 / 36-49
- Complies with: EN 20345:2011 S4 CI
- Slip rating: SRC

WELLINGTONS	White	Green	Yellow	Blue
Size 3.5/Size 36	7500	7515	7581	7552
Size 4/Size 37	7501	7516	7582	7553
Size 5/Size 38	7502	7517	7583	7554
Size 6/Size 39	7503	7518	7584	7555
Size 6.5/Size 40	7504	7519	7585	7556
Size 7/Size 41	7505	7520	7586	7557
Size 8/Size 42	7506	7521	7587	7558
Size 9/Size 43	7507	7522	7588	7559
Size 10/Size 44	7508	7523	7589	7560
Size 10.5/Size 45	7509	7524	7590	7561
Size 11/Size 46	7510	7525	7591	7562
Size 12/Size 47	7511	7526	7592	7563
Size 13/Size 48	7512	7535	7593	7564
Size 14/Size 49	7513	7536	7594	7565

WASHGUARD COVER-IT

The WashGuard Cover-It is designed specifically for hygiene teams offering reusable ready-made covers that fit different types of machinery and equipment.



SQUARE

ROUND



TRAILING SOCKET



BESPOKE

Hygiene teams spend a significant amount of time at the start of each cleaning shift covering up sensitive equipment, keeping it dry using plastic bags, tape, shrink wrap, gloves etc, which can cause multiple problems including water ingress, production start times and use of large amount of plastic material.

The WashGuard Cover-It is designed specifically for hygiene teams offering reusable ready-made covers that fit different types of machinery and equipment.



INCREASE
PRODUCTIVITY



WATERPROOF



CHEMICAL
RESISTANT



DURABLE



COMPLIES WITH
E14605, EN343,
CE0493 &
TYPE PB [4]

FEATURES:

- Time saving
- Reusable; reducing the use of plastics
- More effective; less likely to leak than usual wrapping methods
- Reduced delays for production start
- Reduced time spent for engineering departments
- Reduced cost of replacement parts
- Different colours (subject to min. order)
- Name / Number printing available



foodclean

DRYING CABINETS

**SUPERIOR WASHGUARD
GARMENT CARE, FOR
EVERYDAY PROTECTION &
INCREASED OPERATOR COMFORT**

**Get the same benefits and
quality results with less
energy consumption.**

Save money, help the planet



Outstanding Flexibility

Designed not only for delicate garments, but also for protective work wear, outdoor clothing and bulky items. Drying cabinets meet all your needs.



Save Time - Increase Comfort

Fast and gentle drying, quicker and better than hang or flat drying. Increased operator welfare providing long lasting comfort and a better experience overall.



Save Space, Money and Energy

Dry a good size load whilst saving energy and money thanks to programs that stop automatically when the load is dry. Also discover the Heat Pump version for unbeatable savings.



Incredibly User-Friendly

- Easy to use control panel with automatic programs
- Ergonomic positioning of control panel and door handle



ELECTRIC VENTED MODELS

Ergonomic design, with user friendly positioning of door handle, control panel and suitable for disabled users.

Time saving when used instead of flat or hang drying. The door can be opened a short moment without stopping the drying process.



 **SHOE RACK**



 **GLOVE HANGER**



7800

Drying Cabinet 240V 4kg
Vented Type



7802

Drying Cabinet 240V 8kg
Vented Type



7803

Drying Cabinet 415V 8kg
Vented Type



7806

Drying Cabinet 415V 10kg
Vented Type

ELECTRIC HEAT PUMP MODELS

Drying Cabinets have no mechanical action and are used to efficiently dry bulky items such as workwear/overalls/gloves and boots. By using a Drying Cabinet with a Heat Pump, not only can you avoid exhaust connection but you can reach **energy savings of up to 50%** compared with a vented version.



 **HANGER**



7801

Drying Cabinet 240V 4kg
Heat Pump Type



7804

Drying Cabinet 415V 8kg
Heat Pump Type



7805

Drying Cabinet 240V 10kg
Heat Pump Type



7807

Drying Cabinet 415V 10kg
Heat Pump Type

DRIVING EFFICIENCY, DELIVERING HYGIENE

Innovative hygiene solutions that optimise efficiency, sustainability, and compliance for food manufacturers worldwide.

OUR BRANDS



STRONGHOLD®

Our range of premium guns, valves and couplings which have been developed for durability, comfort, safety and maximum system effectiveness.

GARRISON®

The ultimate washdown hoses. Outlast by far any conventional hoses due to their build qualities and superior resistance to abrasion, chemical and animal fats.



TECHNIRANGE

As the exclusive manufacturer of the Techni range, we proudly provide mobile chemical application machines with customizable features to meet specific needs.

nita®

Our range of functional stainless steel hose reels and other products designed for the safe and hygienic storage of your washdown hoses.



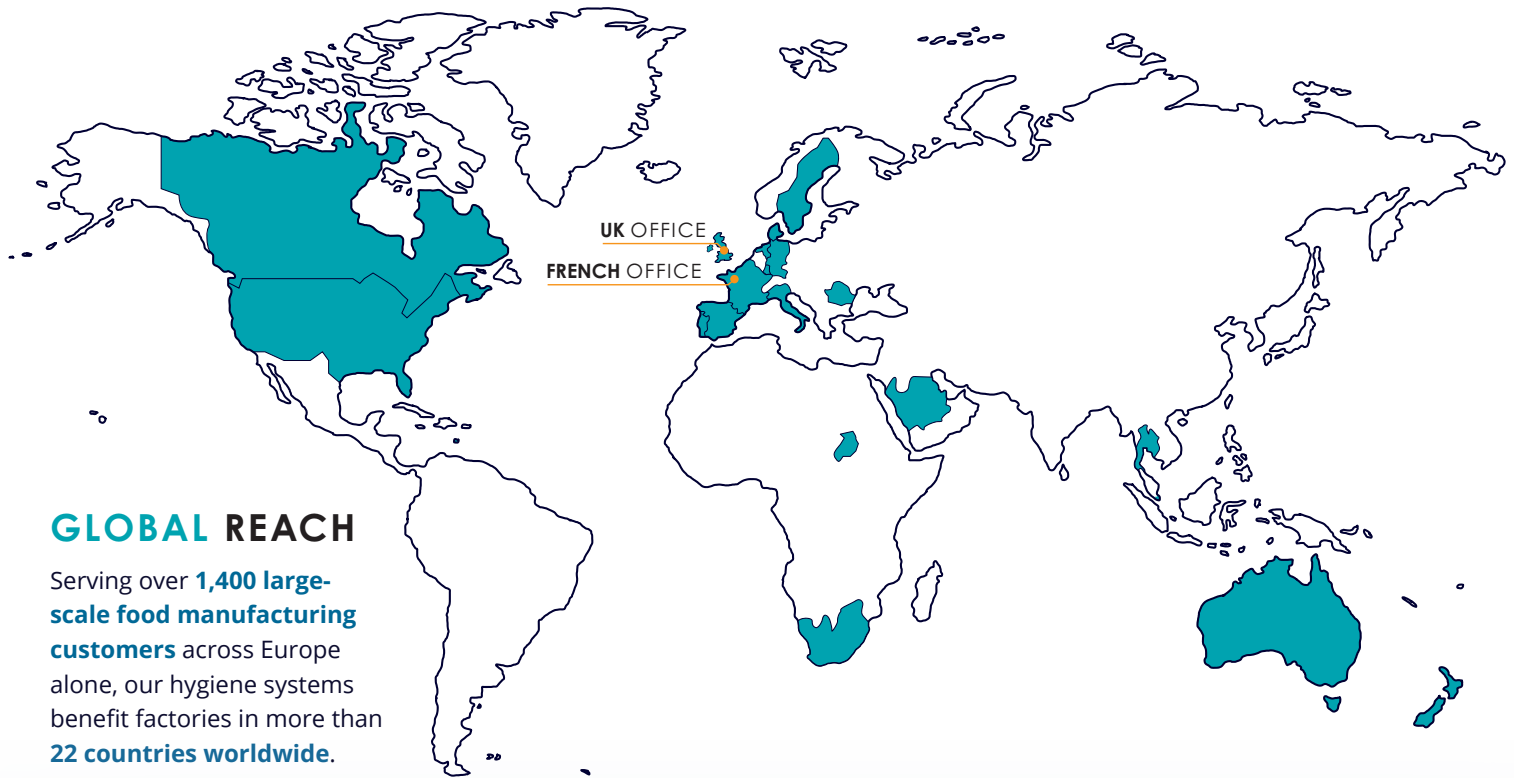
WASHGUARD

Chemical resistant protective clothing and accessories designed specifically for hygiene teams with exceptional user comfort and durability.

Bastion

An innovative range of entry systems designed for busy food factories, allowing operators to access the production floor without the risk of cross-contamination.





GLOBAL REACH

Serving over **1,400 large-scale food manufacturing customers** across Europe alone, our hygiene systems benefit factories in more than **22 countries worldwide**.

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We help food manufacturers **maximise production** while **minimising waste**.

Our mission here at Foodclean is to advance **exceptional hygiene solutions** backed by outstanding customer support, focusing consistently on efficiency, sustainability, and innovation.

FOR MORE INFORMATION ON
HOW WE CAN HELP YOUR FACTORY

CONTACT THE TEAM

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