

San-Flo



Central Foaming & Sanitising Station



- ◆ Installed in a bunded area inside or outside the factory.
- ◆ Has a Grundfoss pressure pump and holding tank (s/s or poly), thus allowing for constant pressure whilst cleaning / sanitising and is also classed as back flow prevention.
- ◆ Chemical dosing pumps are placed in-line to deliver accurate dosage.

Stainless steel hose hangers and stainless steel backing plates can be used for ease of cleaning and to contain all fittings.

Skid mounted.

Up to 25 foaming / sanitising points can be placed around the factory.





- ◆ **Air is added to the outgoing mix of chemical and water.**
- ◆ **The more air used, the dryer the foam will be.**
- ◆ **It will stick to walls and machinery to allow for longer contact time for a better cleaning result.**

For food processing and dairy plants that require footbaths, stainless steel droppers with a ball valve, can be placed at each bath for safe and accurate sanitising dosage—200ppm or greater.



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