

DESCRIPTION



ProWash is a chemical spraying system that continuously and automatically mixes the correct quantity of chemicals to clean and/or sanitize large areas in commercial kitchens, supermarket preparation areas and food industry plants.

ProWash's simple and robust design is fully compliant with HACCP regulations and helps reduce water and chemical waste, preserving the environment and reducing operational costs. Using materials known for their durability and chemical compatibility, ProWash features high-performance suction for optimal operation in all working conditions with an operating temperature of up to 50°C.

ProWash is available in one or two products with optional BA (backflow protection system) and stainless-steel or plastic hose reel:

- ProWash "1 product" for clean/rinse operations
- ProWash "2 products" for clean/rinse/sanitize operations

TECHNICAL CHARACTERISTICS

- Max temperature: 50°C
- Pressure: 2 - 6 bar
- Flow rate: 8 l/min
- Metering tips for dilution ratio: 211:1 - 11:1 (from 0.5% up to 10.9%)
- Dimensions: 380mm (H), 260mm (W), 90mm (D)
- Weight: 3.3 kg (body only)
- Hose holder incorporated
- Hose length: 10 - 25 meters
- Different possibilities available for back-flow prevention
- Chemical tank holder: 5 - 20 liters

DIMENSION

