

LOW WATER PRESSURE MOBILE - LWP-M II



Lagafor® Low Water Pressure Mobile, LWP-M II, is a complete mobile cleaning equipment for flushing with pressurised water and application of chemical foam and disinfectant. The LWP-M II is built on a stainless steel frame with two rear pivot wheels for smooth and efficient movement. The unit consists of a frequency controlled low pressure pump, a compressor for pressurised air, injector and suction hoses for chemicals. Two 25 litres chemical containers can be placed on the trolley which also provides holders for hose and nozzles. LWP-M II has a hygienically designed cabinet made in stainless steel that can easily be opened for service and maintenance. This unit can be delivered without a compressor. It is then connected to external compressed air, and this is recommended for daily use.

The LWP-M II is especially appropriate for cleaning applications in food processing, e.g. in slaughterhouses, meat processing, dairies, breweries, fish industries, prepared food industries, industrial kitchens and other places where a high level of hygiene is required.

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

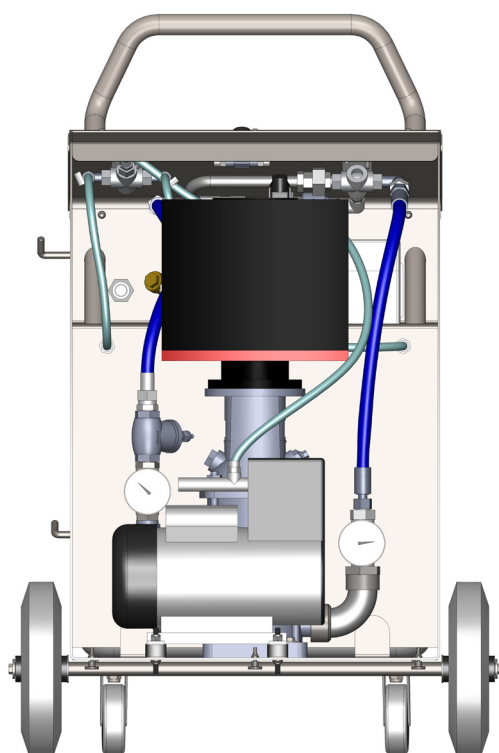
Features	Benefits	Facts
Pressure booster pump	Better cleaning energy on surfaces	From 3-6 bar up to 25 bar / 40 bar
Mobile unit	Suitable for cleaning in smaller production facilities	Lower investment than a central system
Compact "all-in-one"-unit	Flexible	Possible to use different chemicals

Technical information Lagafors® Low Water Pressure Mobile LWP-M II		
Model	LWP-M II 2030	LWP-M II 4025
Outgoing water pressure	19 bar + inlet pressure (max 25 bar)	40 bar
Water consumption	0-30 lit/min	0-25 lit/min
Capacity	1 user	
Surrounding temperature	5-25 °C	
Relative air humidity, max	95%	
Water Connections		
Water incoming	Quick coupling	
Water supply, flow	> 50 lit/min	
Water supply, pressure	3-6 bar	
Water temperature, max	60 °C	
Water outgoing	1/2'' hose, 20 meters	
Air (external alt.)		
Connection	Quick coupling	
Pressure	6-8 bar	
Flow, min	100 lit / min	
Electricity		
Voltage	3 x 400 V+N+PE / 50/60 Hz (other specifications on request)	
Current	11 A	16 A
Power	3 kW	5,5 kW
Dimensions		
Measurements	710 x 970 x 1070 mm	710 x 970 x 1230 mm
Weight	120 kg	150 kg

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

- 50 or 60 Hz specified on order.

Accessories that are included



Lagafors® LWP-M 2030



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



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

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



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

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

For customers with a CCS system, this device can be used as a backup system or the use of any alternative chemical. Can be connected to all satellite stations.

The satellite unit features clearly marked suction hoses for chemical and disinfectant solutions. The operator can easily shift between different media. Concentrated chemicals are extracted from containers placed on the trolley. The trolley can also be equipped with a stainless steel hose reel.

The MSU concept includes:

- Connection point for water and pressurized air.
- Stainless steel trolley with connection hoses for water and pressurized air.
- Optional CDE II or VMS-II DC satellite.
- Optional hose kit and nozzles.
- Hose reel can be mounted on the trolley as an option.

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