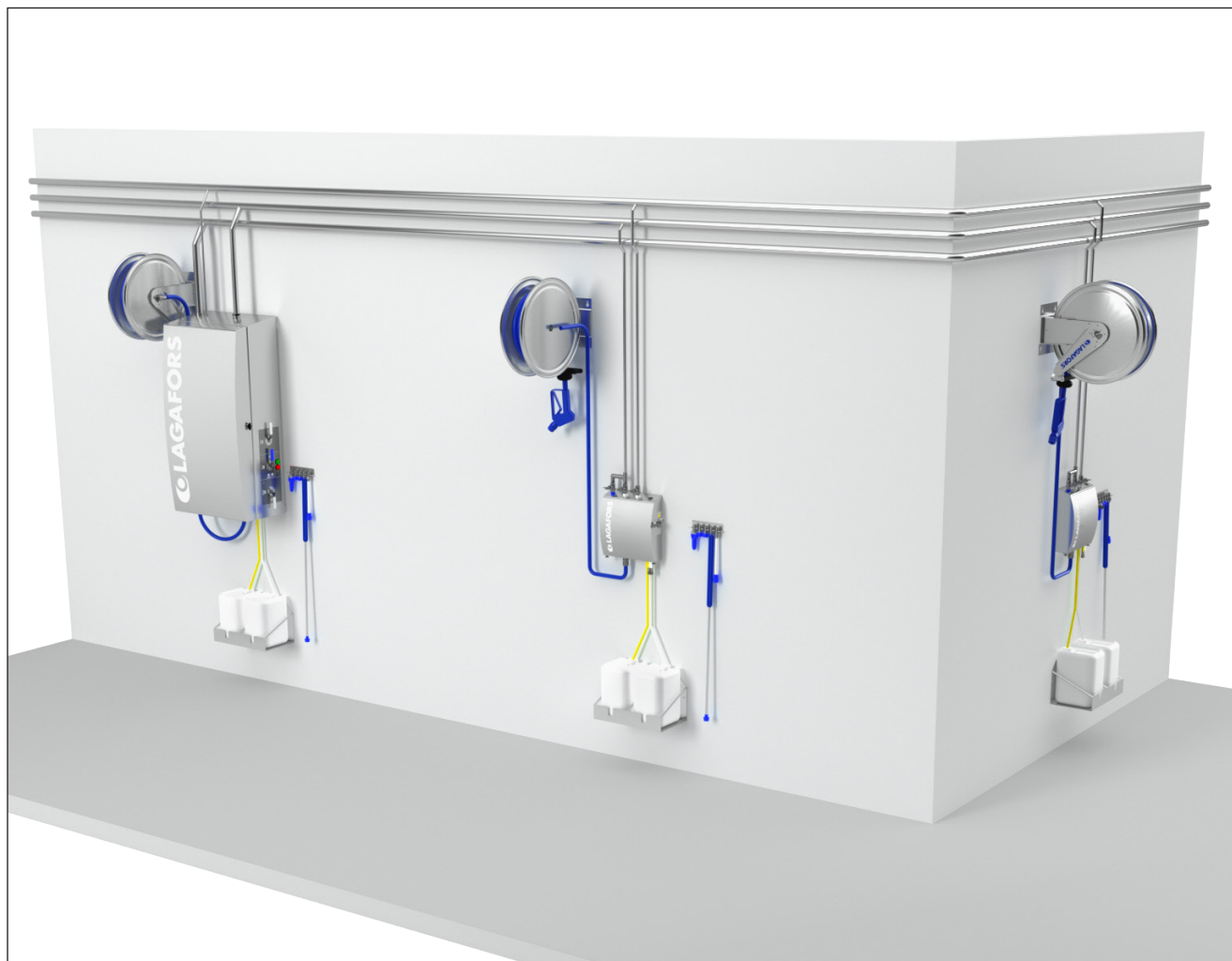


DECENTRALIZED CLEANING SYSTEM - DCS



The new Lagafors® Decentralized Cleaning System, DCS, helps companies in the food industry achieve first-class hygiene while at the same time delivering flexibility in the cleaning process. The DCS cleaning system is comprised of four main components that together comply with the highest capacity, performance and quality standards. The main components supply the right pressure, flow and solution concentration to the places where they are needed.

The customer can choose between placing the pump unit with integrated satellite (CB) in the production area or a pump unit (SB/ Multi) outside the production area. If possible, we recommend the latter solution. Pipes are then drawn from it to the satellite units. Pipes are drawn from it to the satellite stations. Each satellite station is comprised of a hose reel with hoses for water, chemical solution and disinfectant solution.

The Lagafors DCS is suitable for installations of all sizes, but when using larger systems (>5 satellites), you should also consider installing a Lagafors CCS, Central Cleaning System.

Features	Benefits	Facts
Water pump unit	Flexible pressure and flow	Desired pressure and flow for up to five simultaneous users
VMS II-DC satellite station	Hygienic design	User-friendly
Injector dosaging	Flexible	Easy to switch chemical

THE FOUR MAIN COMPONENTS



Water pump units (LWP 10/20/40 CB)

The water pump centre is an essential component of the cleaning system. Lagafors offers a wide variety of pumps and customers can choose between different pressures (10-40 bar) as well as flow capacities for various numbers (1-5) of simultaneous users.

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Water pump unit (LWP 10/20/40 SB/Multi)

The water pump centre is an essential component of the cleaning system. Lagafors offers a wide variety of pumps and customers can choose between different pressures (10-80 bar) as well as flow capacities for various numbers (1-30) of simultaneous users. Furthermore, many of our units are already prepared for expanding flow capacity.

Pages 4-9



Variable Media Satellite (VMS II-DC)

Lagafors® Variable Media Satellite, VMS II-DC (decentralized), is a hygienically designed satellite station made in stainless steel for water rinsing, foam application and disinfection. The VMS II-DC is wall mounted in production areas/kitchens and suitable for water pressures between 10-160 bar. The satellite station has suction hoses with distinctive markings for chemicals and disinfectant. With an easy grip the operator changes between the different medias. Portable containers with chemical concentrate are placed near the satellite station. Compressed air is connected to the VMS II-DC unit. For capacity increase, the VMS II-DC / T offers distribution of up to three different chemicals (e.g. alkaline chemicals, acid chemicals and disinfectant).

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Accessories (ACO)

Sidorna 46-51



LOW PRESSURE CENTRE - LWP 10 CB



The Lagafors® LWP 10 CB low-pressure centre (Low Water Pressure, Combi Booster) is designed for cleaning with pressurized water as well as chemical and disinfectant solutions. This unit has a hygienic design, is intended for placement in a production area. The Lagafors® LWP is especially suitable for cleaning applications in hotel, restaurant, large-scale kitchens and smaller food processing industry, for example dairies, breweries, fishing industry, prepared food and other places where a high level of hygiene is required.

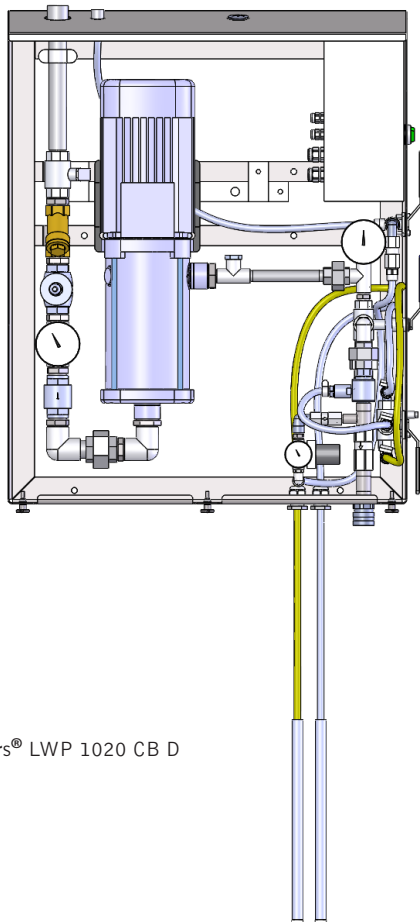
- Working pressure 10 bar.
- Delivered with a hygienically designed cabinet.
- Unit is wall-mounted.
- Available in the following versions: S or D, i.e. 1-2 different solutions/dosings.
- Connection of external satellite stations is possible.

Features	Benefits	Facts
Increases the pressure on outgoing media	Better cleaning energy on surfaces	10 bar
Supplies water as well as chemical and disinfectant solution	All-in-One concept	Flexible
Hygienic design	Enables placement in production area	Easy to clean

Technical information Lagafors® Low Pressure Centre LWP 10 CB

Model	LWP 1020 CB
Outgoing water pressure	7 bar + inlet pressure
Water consumption	0-20 lit/min
Flow capacity, max	30 lit/min
Capacity (20lit/user)	1 user
Surrounding temperature	5-25 °C
Connections (internal thread)	
Water incoming	ISO-G 3/4"
Water supply, flow	30 lit/min
Water supply, pressure	3-6 bar
Water temperature, max	60 °C
Air, incoming	ISO-G 1/4"
Air, pressure	6-8 bar
Air, flow	100 lit/min
Electricity	
Voltage	1 x 200-240 V+N+PE / 50 Hz (other specifications on request)
Current	4,4 A
Power	0,67 kW
Dimensions	
Measurements WxDxH	640 x 250 x 750 mm
Weight, approx.	40 kg

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



Lagafors® LWP 1020 CB D

LOW PRESSURE CENTRE - LWP 20 CB



The Lagafors® LWP 20 CB low-pressure centre (Low Water Pressure, Combi Booster) is designed for cleaning with pressurized water as well as chemical and disinfectant solutions. This unit has a hygienic design, is intended for placement in a production area and can be connected to a number of Lagafors® satellite stations. The Lagafors® LWP is especially suitable for cleaning applications in the food processing industry, for example dairies, breweries, fishing industry, prepared food, large-scale kitchens and other places where a high level of hygiene is required.

- Working pressure 20-25 bar.
- Delivered with a hygienically designed cabinet.
- Unit is wall-mounted.
- Available in the following versions: S, D or T, i.e. 1-3 different solutions/dosings.
- Connection of external satellite stations is possible.

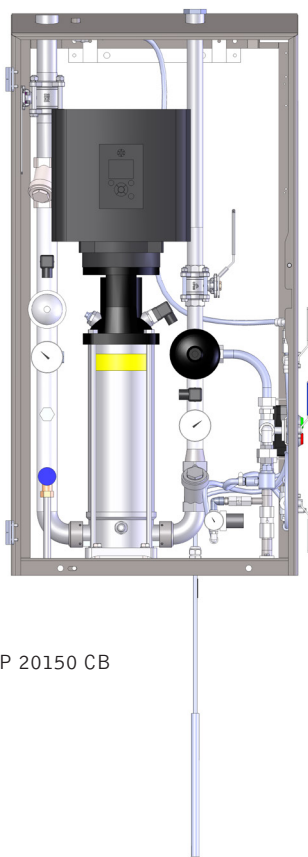
Features	Benefits	Facts
Increases the pressure on outgoing media	Better cleaning energy on surfaces	From 3-6 bar up to 25 bar
Flexibility in pressure and flow	Multiple options	20-25 bar and up to 150 lit/min
Supplies water as well as chemical and disinfectant solution	All-in-One concept	Flexible
Hygienic design	Enables placement in production area	Easy to clean

Technical information Lagafors® Low Pressure Centre LWP 20 CB			
Model	LWP 2030 CB	LWP 2090 CB*	LWP 20150 CB*
Outgoing water pressure	19 bar + inlet pressure (max 25 bar)		
Water consumption	0-30 lit/min	0-90 lit/min	0-150 lit/min
Flow capacity, max	50 lit/min	100 lit/min	165 lit/min
Capacity (30lit/user)	1-2 users	3 users	5 users
Surrounding temperature	5-25 °C		
Relative air humidity, max	95%		
Connections (internal thread)			
Water incoming	ISO-G 1 1/4"		
Water supply, flow	70 lit/min	150 lit/min	210 lit/min
Water supply, pressure	3-6 bar		
Water temperature, max	60 °C		
Water outgoing	ISO-G 1"		
Air, incoming	ISO-G 1/4"		
Air, pressure	6-8 bar		
Air, flow	100 lit/min		
Electricity			
Voltage (other specifications on request)	3 x 400 V+N+PE / 50 Hz	3 x 400 V+PE / 50/60 Hz	
Current	6 A	9 A	11,5 A
Power	2,2 kW	4 kW	6 kW
Dimensions			
Measurements WxDxH	640 x 380 x 1290 mm		
Weight, approx.	125 kg	145 kg	175 kg

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

- Alarm feature for low supply water pressure and excess capacity is standard.

*Frequency-controlled pumps and equipped with temperature alarms.



Lagafors® LWP 20150 CB

LOW PRESSURE CENTRE - LWP 40 CB



The Lagafors® LWP 40 CB low-pressure centre (Low Water Pressure, Combi Booster), is designed for cleaning with pressurized water and it is to be connected to a number of Lagafors® Variable Media Satellites (VMS II). Lagafors® LWP is especially suitable for cleaning applications in the food processing industry, for example slaughterhouses, meat processing, dairies, breweries, fishing industry, prepared food, large-scale kitchens and other places where a high level of hygiene is required.

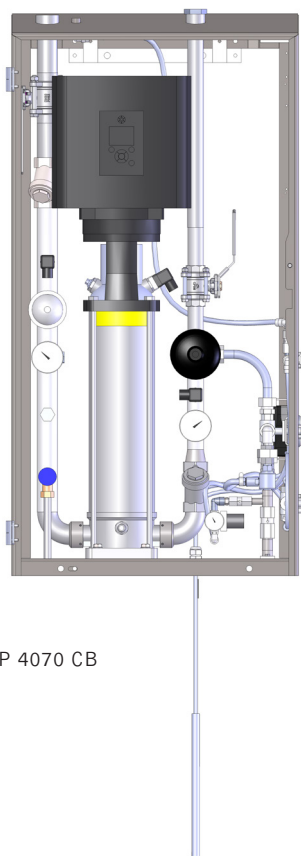
- Working pressure 35-40 bar.
- Delivered with or without cabinet.
- Available for wall or floor installation.
- Available in the following versions: S, D or T, i.e. 1-3 different solutions/dosings.
- Connection of external satellite stations is possible.

Features	Benefits	Facts
Increases the pressure on outgoing media	Better cleaning energy on surfaces	From 3-6 bar up to 40 bar
Flexibility in pressure and flow	Multiple options	35-40 bar and up to 70 lit/min
Supplies water as well as chemical and disinfectant solution	All-in-One concept	Flexible
Hygienic design	Enables placement in production area	Easy to clean
Frequency-controlled pump	Optimal energy consumption	Low operating costs

Technical information Lagafors® Low Pressure Centre LWP 40 CB	
Model	LWP 4070 CB
Outgoing water pressure	35-40 bar
Water consumption	0-70 lit/min
Flow capacity, max	90 lit/min
Capacity (23 lit/user)	3-4 users
Surrounding temperature	5-25 °C
Relative air humidity, max	95%
Connections (internal thread)	
Water incoming	ISO-G 1 1/4"
Water supply, flow	120 lit/min
Water supply, pressure	3-6 bar
Water temperature, max	60 °C
Water outgoing	ISO-G 1"
Air, incoming	ISO-G 1/4"
Air, pressure	6-8 bar
Air, flow	100 lit/min
Electricity	
Voltage	3 x 400 V+PE / 50/60 Hz (other specifications on request)
Current	11,5 A
Power	6 kW
Dimensions	
Measurements WxDxH	640 x 380 x 1290 mm
Weight, approx.	110 kg

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

- Alarm feature for low supply water pressure and excess capacity is standard.
- Frequency-controlled pumps and equipped with temperature alarms.



Lagafors® LWP 4070 CB

SATELLITE STATION - VMS II-DC / S / D / T



The Lagafors® Variable Media Satellite, VMS II-DC, is developed with flexibility and retained security in focus. We've trimmed the unit's measurements and improved its service-friendliness. This unit is a hygienically designed, stainless steel satellite station for water-rinsing, chemical solution application and disinfection. The VMS II-DC unit is wall-mounted in the production area/kitchen and is suitable for water pressures from 10–160 bar (145–2,320 psi). The satellite station features clearly marked suction hoses for chemical and disinfectant solutions. The operator can easily shift between different media with one easy maneuver. Concentrated chemicals are extracted from containers placed in the satellite station's immediate vicinity. Pressurized air is connected to the VMS II-DC unit. For increased capacity, we also offer the VMS II-DCT, which can handle up to three different chemical solutions (e.g. alkaline, acidic and disinfectant).

5 year "Lagafors Limited Warranty". <http://www.lagafors.se/lagafors-limited-warranty-terms-5-years/?lang=en>

The VMS II-DC unit is comprised of:

- Ball valves for water, chemical solution and air.
- Suction hoses for chemical and disinfectant solutions.
- Stainless steel, acid-resistant injectors for chemical/disinfectant solutions.
- Openable, stainless steel hood for easy maintenance.

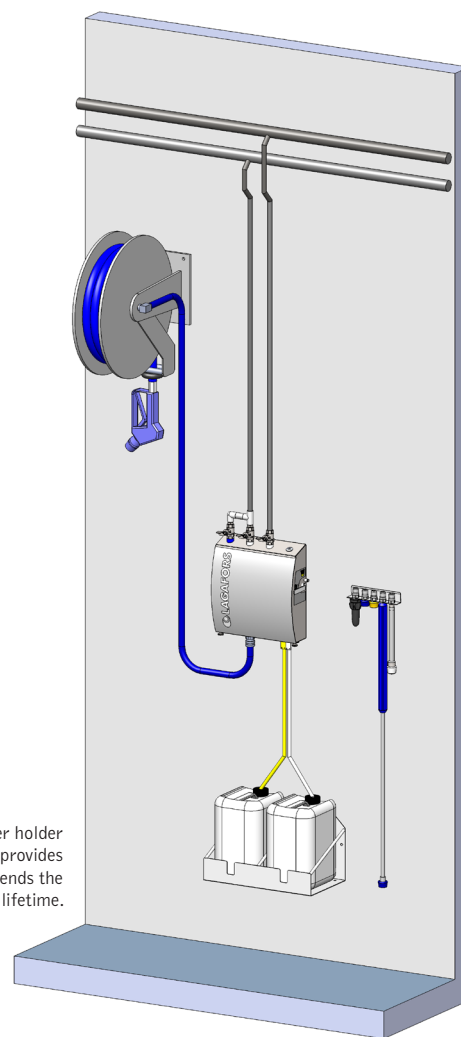
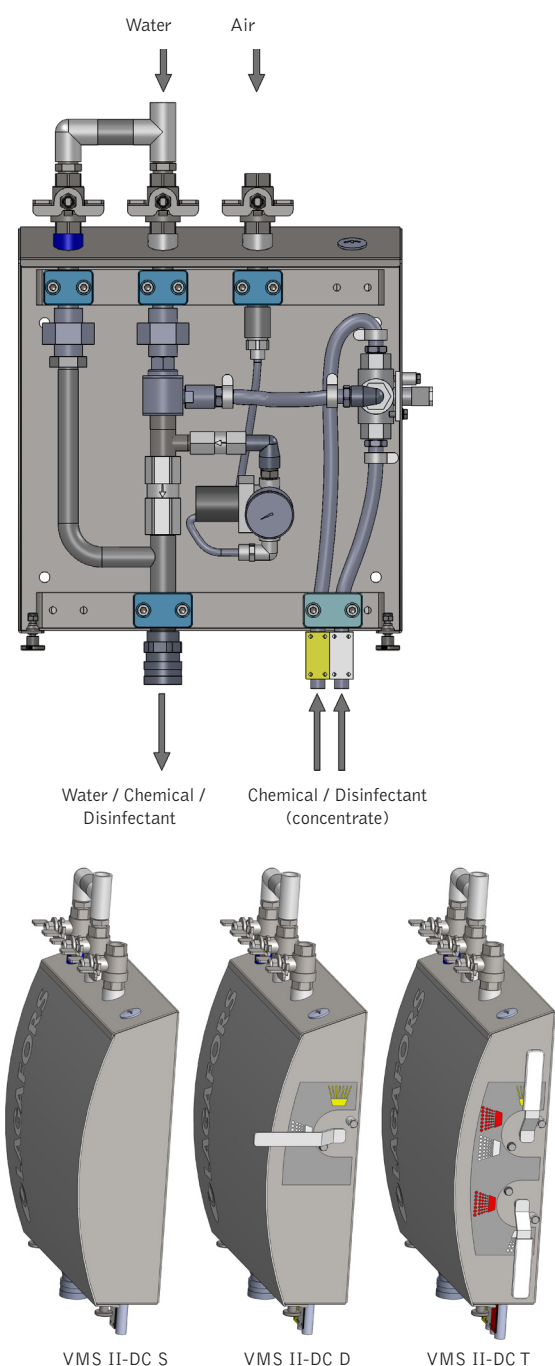
Features	Benefits	Facts
Stainless steel construction	Hygienic and robust material	Suitable for food processing facilities and restaurants
Suction hoses	Easy to change between different chemicals	Time saving
Easy to install and connect	Time effective	Lower installation costs
Few parts	Time and cost efficient service	Reduced maintenance costs

Technical information Lagafors® Variable Media Satellite VMS II-DC / S / D / T

Incoming media		10 - 25 bar	35 - 45 bar	60 - 160 bar
Water	Connection	ISO-G 3/8" Internal thread		
	Pressure	10-25 bar	35-45 bar	60-160 bar
	Flow, max	35 lit/min	30 lit/min	25 lit/min
Air (We recommend a centralized supply fitted with a non-return valve)	Connection	ISO-G 3/8" Internal thread		
	Pressure	6-8 bar		
	Flow, min	100 lit / min		
Outgoing media				
Water / Chemical / Disinfectant		Quick couplings		
Dimensions				
Measurements WxDxH		320 x 110 x 340 mm		

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

The unit is available in three alternatives: S = One chemical solution, D = Two chemical solutions (recommended as a standard), T = Three chemical solutions.



Hose reel and container holder (optional). Hose reel provides better hygiene and extends the hose's lifetime.

LOW PRESSURE INJECTOR - CDE II S / D / T



The Lagafors® Low Pressure Injector, or CDE II (Chemical dosing equipment), is a functional, low-cost unit for flushing with water and application of foam/chemical solutions. The CDE II unit is wall-mounted in the production area/kitchen and is suitable for water pressures from 4-8 bar. The operator can easily shift between different media with one easy maneuver. Concentrated chemicals are extracted from containers placed in the satellite station's immediate vicinity. The CDE II unit is equipped with a pressurized air connection. This unit was designed for areas where good hygiene is required, but the use of pressurized water isn't. Up to three different dosages are possible.

Complete CDE II unit consists of:

- Stainless steel chemical solution injector.
- Ballvalve for choice of water or chemical solution.
- Hose rack.
- 20 m hose and foam lance.

Features	Benefits	Facts
Simple functionality	Low cost	Financial savings
All-in-One	Chemical solution and water in one unit	Time-saving
Easy to mount and connect	Time-efficient	Low installation cost
Small number of parts	Time and cost-efficient service	Lower maintenance costs