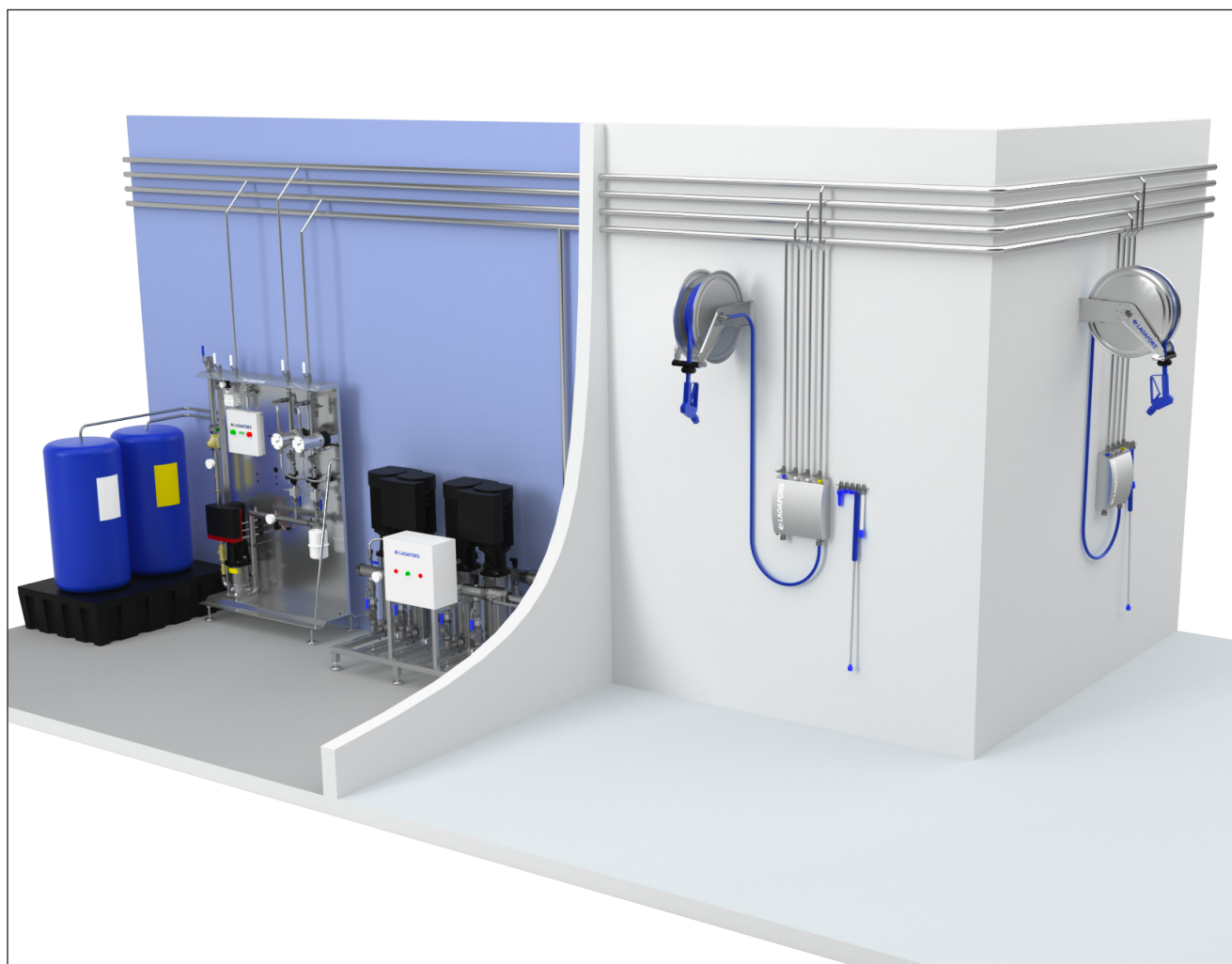


# CENTRAL CLEANING SYSTEM - CCS



Lagafors® Central Cleaning System, CCS, enables the food industry to obtain ultimate hygiene at reduced cost and environmental impact, in a good working setting. The CCS is made up of four main components that together meet high demands for capacity, performance and quality.

By combining the components in the CCS, which comprises our VCC II (Variable Chemical Centre) chemical centre and various types of water pump centres, customers can reduce their costs by up to 35% compared to most existing cleaning systems and cleaning methods. These savings, and a decreased environmental impact, are achieved thanks to reduced use of warm water and chemicals and less wastewater generated.

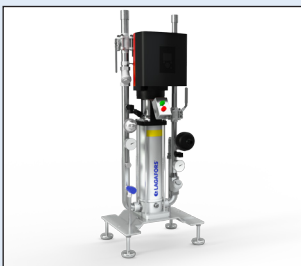
The central components provide the correct pressure, flow and chemical concentration, where needed, for up to 30 simultaneous users.

The water pump centre LWP and the VCC II chemical centre are normally placed in a centrally located area. Pipes and hoses then run throughout the factory feeding all the satellite stations. Each satellite station consists of a hose reel with hose for water, chemicals and disinfectant. The central dosing and storage of chemicals enables safe handling with no concentrated chemicals in the production areas. Service, maintenance and settings for the LWP and VCC II are made in a central place.

CCS is also the only system that is fully compatible with the LTS (LogTrace System), which gives the customer full logging, documentation and control over the cleaning process. Read more on pages 20-21.

Features	Benefits	Facts
Water pump centre	Flexible pressure and flow	Desired pressure and flow for up to 30 simultaneous users
Variable Chemical Centre, VCC II	High dosage accuracy of chemicals/disinfectant	Optimized cost and environmental impact
Variable Media Satellite, VMS II	User friendly and hygienically designed	Efficiency and hygiene in production area
LTS compatible	Logging, history and documentation	Control over the cleaning process

## THE FOUR MAIN COMPONENTS



### 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 (10-40 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.  
(LTS compatible)

Pages 4-9



### Variable Chemical Centre (VCC II)

Lagafors'® unique, centralized chemical dosing system VCC II, Variable Chemical Center, is a vital part in the cleaning system. In our development efforts, we have focused on increased capacity and flexibility, improved materials and components, as well as enhanced personal safety. Other features are much more efficient maintenance and technical service. This unit is comprised of a pressure pump, 1-4 chemical dosing modules and a controller.  
(LTS compatible)

Page 10-13



### Variable Media Satellite (VMS II)

Our Variable Media Satellite (VMS II) is a hygienically designed satellite station that you can connect to any water pump and VCC II unit. Up to three different media (normally chemicals, disinfectant and water) can be distributed through the VMS II. The VMS II is user-friendly, easy to maintain and appreciated within demanding industry for its robustness. The VMS II T makes it possible to connect a further chemical solution. The VMS II Combi in combination with centralized dosing gives you the unique possibility of dosing an optional chemical solution with an injector.

Pages 14-19

### Accessories (ACO)

Pages 46-51



# LOW WATER PRESSURE PUMP - LWP 10



Lagafors® LWP 10 (Low Water Pressure, Stationary Booster), is designed for cleaning with pressurized water and it is to be connected to a number of Lagafors® Variable Media Satellites (VMS II). The LWP is especially appropriate for cleaning applications in food processing, e.g. in dairies, breweries, fish industries, prepared food industries, industrial kitchens and other places where a high level of hygiene is required.

- LTS compatible, giving the customer full control over their cleaning process.\*
- Working pressure 10 bar.
- Floor-standing unit.
- Unit is intended for central placement (non-production areas).
- Both water supply from tank and pressurized (1-6 bar) is possible. Specified when ordering.

\* Frequency control models only.

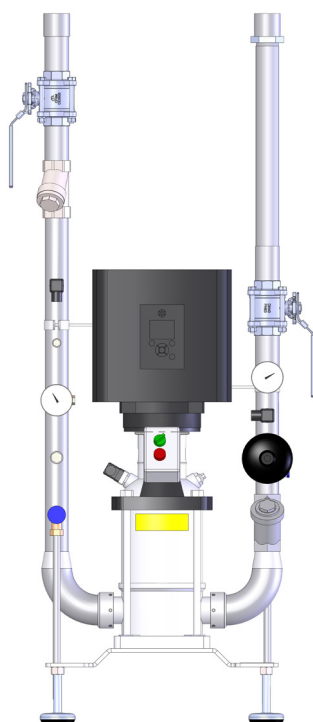
Features	Benefits	Facts
Increases the pressure on outgoing media	Better cleaning energy on surfaces	From 0-6 bar up to 10 bar
Flexibility in flow and pressure	Multiple options	0-200 lit/min
Constant pressure on outgoing media	Ergonomical and safe for the user	Insignificant pressure variations
Vertical multistage centrifugal pump	Reliable and robust pump model	Low maintenance costs
Frequency-controlled pump	Optimal energy consumption	Low operating costs

Technical information Lagafors® Low Water Pressure Pump LWP 10		
Model	LWP 10100 SB	LWP 10200 **
Outgoing water pressure	8 bar + incoming pressure	10-12 bar
Water consumption	0-100 lit/min	0-200 lit/min
Flow capacity, max	150 lit/min	250 lit/min
Capacity (20lit/user)	5 users	10 users
Surrounding temperature	5-30 °C	
Connections (internal thread)		
Water incoming	ISO-G 1 1/4"	ISO-G 1 1/2"
Water supply, flow	170 lit/min	270 lit/min
Water supply, pressure	0-6 bar	
Water temperature, max	70 °C	
Water outgoing	ISO-G 1 1/4"	ISO-G 1 1/2"
Electricity		
Voltage	3 x 400 V+PE / 50 Hz (other specifications on request)	3 x 400 V+PE / 50/60 Hz (other specifications on request)
Current	4,5 A	9,0 A
Power	2,2 kW	4,0 kW
Dimensions		
Measurements WxDxH	500 x 500 x 1400 mm	
Weight, approx.	100 kg	125 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 exceeded max flow is standard on all units.
- When feeding from the water tank is the possibility for connecting the float switch (dry run protection).
- All the frequency-regulated pumps are equipped with temperature alarms.

\*\* Frequency-regulated pumps.



Lagafors® LWP 10200 SB



# LOW WATER PRESSURE PUMP - LWP 20



Lagafors® LWP 20 (Low Water Pressure, Stationary Booster), is designed for cleaning with pressurized water and it is to be connected to a number of Lagafors® Variable Media Satellites (VMS II). The LWP is especially appropriate for cleaning applications in food processing, e.g. in dairies, breweries, fish industries, prepared food industries, industrial kitchens and other places where a high level of hygiene is required.

- LTS compatible, giving the customer full control over their cleaning process.\*
- Working pressure 20-25 bar.
- Floor-standing unit.
- Unit is intended for central placement (non-production areas).
- Both water supply from tank and pressurized (1-6 bar) is possible. Specified when ordering.

\* Frequency control models only.

Features	Benefits	Facts
Increases the pressure on outgoing media	Better cleaning energy on surfaces	From 0-6 bar up to 25 bar
Flexibility in pressure and flow	Multiple options	20-25 bar and up to 900 lit/min
Constant pressure on outgoing media	Ergonomical and safe for the user	Insignificant pressure variations
Vertical multistage centrifugal pump	Reliable and robust pump model	Low maintenance costs
Frequency-controlled pump	Optimal energy consumption	Low operating costs

**Technical information Lagafors® Low Water Pressure Pump LWP 20**

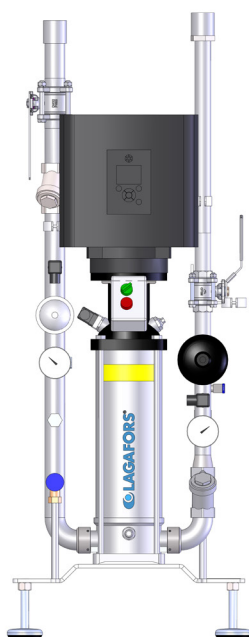
Model	LWP 2090 SB	LWP 20150** SB	LWP 20300** SB	LWP 20300** Multi	LWP 20600** Multi	LWP 20900** Multi	
Outgoing water pressure	Approx. 19 bar + inlet pressure (max 25 bar)						
Water consumption	0-90 lit/min	0-150 lit/min	0-300 lit/min	0-300 lit/min	0-600 lit/min	0-900 lit/min	
Flow capacity, max	120 lit/min	165 lit/min	350 lit/min	350 lit/min	700 lit/min	1050 lit/min	
Capacity (30lit/user)	3-4 users	5 users	10 users	10 users	20 users	30 users	
Surrounding temperature	5-30 °C						
Connections (internal thread)							
Water icoming	ISO-G 1 1/4"		ISO-G 2"	ISO-G 3"			
Water supply, flow	150 lit/min	180* lit/min	400 lit/min	400* lit/min	800* lit/min	1200 lit/min	
Water supply, pressure	0-6 bar						
Water temperature, max	70 °C						
Water outgoing	ISO-G 1"	ISO-G 1 1/4"	ISO-G 2"	ISO-G 3"			
Electricity							
Voltage	3 x 400 V+N+PE / 50 Hz	3 x 400 V+PE / 50/60 Hz (other specifications on request)					
Current	9,0 A	11,5 A	20,5 A	22,5* A	43* A	62,5 A	
Power	4,0 kW	6 kW	11 kW	11* kW	22* kW	33 kW	
Dimensions							
Measurements WxDxH	500 x 500 x 1400 mm			1100 x 790 x 1160 mm			
Weight, approx.	125 kg	125 kg	200 kg	275 kg	375 kg	475 kg	

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

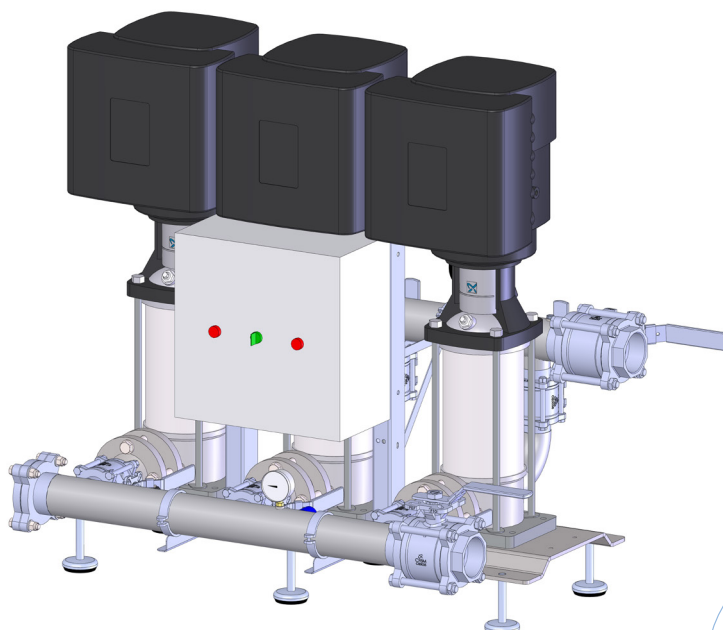
- Alarm feature for low supply water pressure and exceeded max flow is standard on all units.
- When feeding from the water tank is the possibility for connecting the float switch (dry run protection).
- All the frequency-regulated pumps are equipped with temperature alarms.

\* A fully built-out unit has the following capacity: 1200 lit/min – 45 A – 33 kW.

\*\* Frequency-regulated pumps.



Lagafors® LWP 20150 SB



Lagafors® LWP 20900 Multi

# LOW WATER PRESSURE PUMP - LWP 40



Lagafor® LWP 40 (Low Water Pressure, Stationary Booster), is designed for cleaning with pressurized water and it is to be connected to a number of Lagafor® Variable Media Satellites (VMS II). Lagafor® 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.

- LTS compatible, giving the customer full control over their cleaning process.
- Working pressure 35-40 bar.
- Floor-standing unit.
- Unit is intended for central placement (non-production areas).

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 840 lit/min
Constant pressure on outgoing media	Ergonomical and safe for the user	Insignificant pressure variations
Vertical multistage centrifugal pump	Reliable and robust pump model	Low maintenance costs
Frequency-controlled pump	Optimal energy consumption	Low operating costs

Technical information Lagafors® Low Water Pressure Pump LWP 40								
Model	LWP 4070 SB	LWP 40120 SB	LWP 40120 Multi	LWP 40240 Multi	LWP 40360 Multi	LWP 40480 Multi	LWP 40600 Multi XL	LWP 40720 Multi XL
Outgoing water pressure	35-40 bar							
Water consumption	0-70 lit/min	0-120 lit/min	0-120 lit/min	0-240 lit/min	0-360 lit/min	0-480 lit/min	0-600 lit/min	0-720 lit/min
Flow capacity, max	90 lit/min	140 lit/min	140 lit/min	280 lit/min	420 lit/min	560 lit/min	700 lit/min	840 lit/min
Capacity (23 lit/user)	3 users	5 users	5 users	10 users	15 users	20 users	25 users	30 users
Surrounding temperature	5-30 °C							
Connections (internal thread)								
Water incoming	ISO-G 1 1/4"	ISO-G 1 1/2"	ISO-G 2 1/2"				ISO-G 3"	
Water supply, flow	120 lit/min	180 lit/min	180 lit/min	320 lit/min	480 lit/min	640 lit/min	960 lit/min	
Water supply, pressure	3-6 bar							
Water temperature, max	70 °C							
Water outgoing	ISO-G 1"	ISO-G 1 1/4"	ISO-G 2 1/2"				ISO-G 3"	
Electricity								
Voltage	3 x 400 V+PE / 50/60 Hz (other specifications on request)							
Current	11,5 A	21 A	23* A	44* A	65* A	86* A	130 A	
Power	6 kW	11 kW	11 kW	22 kW	33 kW	44 kW	66 kW	
Dimensions								
Measurements WxDxH	500 x 500 x 1400 mm	1170 x 760 x 1230 mm					1830 x 760 x 1200 mm	
Weight, approx.	90 kg	110 kg	195 kg	290 kg	385 kg	480 kg	600 kg	700 kg

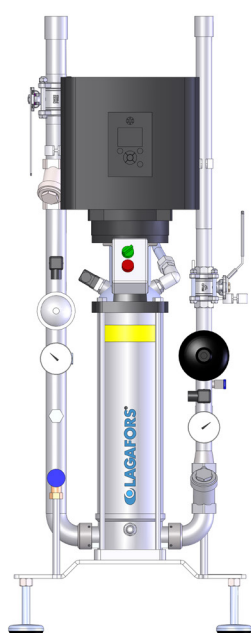
The data is subject to variation and the producer reserves the right to change design specifications without notice.

- All pumps are frequency-controlled.

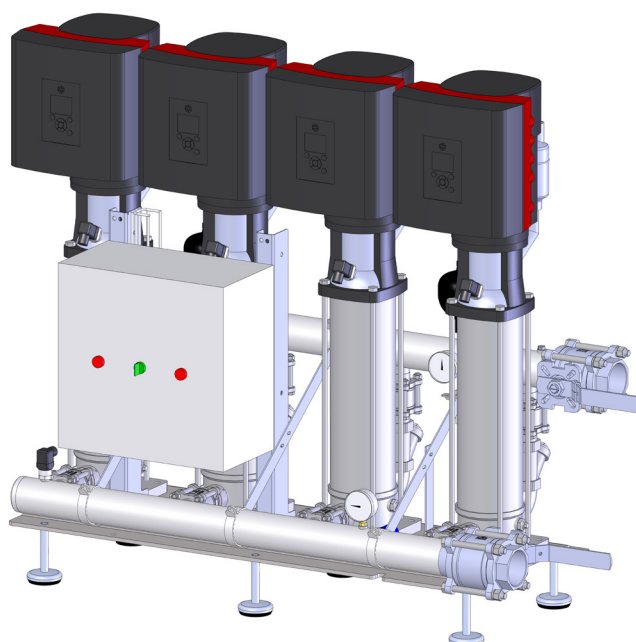
- Alarm feature for low supply water pressure, exceeded max flow and temperature is standard on all units. As well as automatic venting.

- 40600 must always be connected according to 40720 specifications.

\* A fully built-out unit has the following capacity: 640 lit/min – 86 A – 44 kW.



Lagafors® LWP 4070 SB / 40120 SB



Lagafors® LWP 40480 Multi

# VARIABLE CHEMICAL CENTRE - VCC II / 70



Lagafors'® unique, centralized chemical dosing system VCC II, Variable Chemical Center, developed for the food industry. In our development efforts, we have focused on increased capacity and flexibility, improved materials and components, as well as enhanced personal safety. Other features are much more efficient maintenance and technical service. This unit is comprised of a pressure pump, 1-4 chemical dosing modules and a controller. A dosing precision of  $\pm 0.1\%$  of the chemical solutions provides optimal chemical concentration with maximal results. The unit can dose up to 4 simultaneous chemical solutions. Through the years, the VCC II has been shown to be especially suitable for environments with high demands on hygiene and resource consumption, such as slaughterhouses, dairies, breweries, the fish and meat processing industries and large-scale kitchens.

- Main Components: pressure pump, 1-4 chemical dosing modules and PLC Siemens S7-1200.
- LTS compatible, giving the customer full control over their cleaning process.
- High dosing precision ( $\pm 0.1\%$ ), which guarantees low chemical consumption.
- Capacity of 1-12 simultaneous users (6-70 lit/min (1.5 - 18 US gallons/min)).
- Flexible, can handle various combinations of up to four chemical solutions.
- Level indicator with alarm is standard.
- Dosage 1-6% standard. Low dose 0.005-0.5% on request.

Features	Benefits	Facts
High dosage accuracy ( $\pm 0.1\%$ )	Reduced environmental impact	Lower chemical cost
Constant chemical concentration	No concentration fluctuation	Reduced chemical consumption
Central storage of chemicals	No concentrated chemicals in production area, less handling of chemicals	Reduced risk of accidents with chemicals, no waste problems in chem tanks
Central dosage	Purchase of chemicals in containers	Reduced cost per liter of detergent, saving time when changing
Separate water systems	Possibility to set desired temperature of diluted chemical solution	Optimal chemical efficiency, improved working environment, reduced amount of aerosol

Technical information Lagafors® Variable Chemical Centre VCC II							
Model	70 S	70 D/SS	70 D/D	70 T/SSS	70 T/DS	70 Q/SSSS	70 Q/DSS
Dosing pumps	1	2	2	3	3	4	4
Outgoing water pressure	8 bar						
Water consumption	0-35 lit/min	0-70 lit/min					
Capacity (6 lit/user)	1-6 users	1-12* users					
Surrounding temperature	5-30 °C						
Connections incoming media (Internal thread)							
Water incoming	ISO-G 1 1/4"						
Water supply, flow	90 lit/min						
Water supply, pressure	3-6 bar						
Water temperature, max	30 °C						
Air (6-8 bar)	ISO-G 3/8"						
Connections outgoing media (Internal thread)							
Chemical solution to satellite	1 x ISO-G 1/2"	2 x ISO-G 1/2"	1 x ISO-G 1"	3 x ISO-G 1/2"	1 x ISO-G 1" 1 x ISO-G 1/2"	4 x ISO-G 1/2"	1 x ISO-G 1" 2 x ISO-G 1/2"
Air to satellite	ISO-G 3/8"						
Electricity							
Voltage	3 x 400 V+PE / 50/60 Hz (other specifications on request)						
Current	3,3 A						
Power	1,5 kW						
Dimensions							
Measurements WxDxH (excl. cabinet)	1150 x 450 x 1910 mm						
Weight, approx.	135 kg	145 kg	145 kg	155 kg	155 kg	165 kg	165 kg

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

- Protective cover not included and available separately.

\* Maximum capacity due to the achieved maximum flow of water.



Lagafors® VCC II / 70 Q/DSS



# VARIABLE CHEMICAL CENTRE - VCC II / 140



Lagafors'® unique, centralized chemical dosing system VCC II, Variable Chemical Center, developed for the food industry. In our development efforts, we have focused on increased capacity and flexibility, improved materials and components, as well as enhanced personal safety. Other features are much more efficient maintenance and technical service. This unit is comprised of a pressure pump, 1-4 chemical dosing modules and a controller. A dosing precision of  $\pm 0,1\%$  of the chemical solutions provides optimal chemical concentration with maximal results. The unit can dose up to 4 simultaneous chemical solutions. Through the years, the VCC II has been shown to be especially suitable for environments with high demands on hygiene and resource consumption, such as slaughterhouses, dairies, breweries, the fish and meat processing industries and large-scale kitchens.

- Main Components: pressure pump, 1-4 chemical dosing modules and PLC Siemens S7-1200.
- LTS compatible, giving the customer full control over their cleaning process.
- High dosing precision ( $\pm 0.1\%$ ), which guarantees low chemical consumption.
- Capacity of 1-24 simultaneous users (6-140 lit/min (1.5 - 18 US gallons/min)).
- Flexible, can handle various combinations of up to four chemical solutions.
- Level indicator with alarm is standard.
- Dosage 1-6% standard. Low dose 0.005-0.5% on request.

Features	Benefits	Facts
High dosage accuracy ( $\pm 0,1\%$ )	Less environmental impact	Lower chemical cost
Constant chemical concentration	No concentration fluctuation	Reduced chemical consumption
Central storage of chemicals	No concentrated chemicals in production area, less handling of chemicals	Reduced risk of accidents with chemicals, no waste problems in chem tanks
Central dosage	Purchase of chemicals in containers	Reduced cost per liter of detergent, saving time when changing
Separate water systems	Possibility to set desired temperature of diluted chemical solution	Optimal chemical efficiency, improved working environment, reduced amount of aerosol

Technical information Lagafors® Variable Chemical Centre VCC II								
Model	140 T/SSS	140 T/DS	140 T	140 Q/SSSS	140 Q/DSS	140 Q/DD	140 Q/TS	140 Q/Q
Dosing pumps	3			4				
Outgoing water pressure	8 bar							
Water consumption	0-105 lit/min			0-140 lit/min				
Capacity (6 lit/user)	1-18 users			1-24 users				
Surrounding temp.	5-30 °C							
Connections incoming media (Internal thread)								
Water incoming	ISO-G 1 1/4"							
Water supply, flow	170 lit/min							
Water supply, pressure	3-6 bar							
Water temperature, max	30 °C							
Air (6-8 bar)	ISO-G 3/8"							
Connections outgoing media (Internal thread)								
Chemical solution to satellite	3 x ISO-G 1/2"	1 x ISO-G 1" 1 x ISO-G 1/2"	1 x ISO-G 1"	4 x ISO-G 1/2"	1 x ISO-G 1" 2 x ISO-G 1/2"	2 x ISO-G 1"	1 x ISO-G 1" 1 x ISO-G 1/2"	1 x ISO-G 1 1/4"
Air to satellite	ISO-G 3/8"							
Electricity								
Voltage	3 x 400 V+PE / 50/60 Hz (other specifications on request)							
Current	4,6 A							
Power	2,2 kW							
Dimensions								
Measurem. WxDxH (excl. cabinet)	1150 x 450 x 1910 mm							
Weight, approx.	160 kg			170 kg				

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

- Protective cover included and available separately.



Lagafors® VCC II / 140 Q

# SATELLITE STATION - VMS II



The Lagafors® Variable Media Satellite, VMS II, is a further development and improvement on our previous VMS unit. We've trimmed the unit's measurements and improved its service-friendliness. The unit is hygienically designed and can be connected to any Lagafors® water pump centre and Lagafors® VCC II chemical centre for chemical solution dosing. The VMS II is made entirely of stainless steel. It is easy to manage, with an integrated colour-coded system of ball valves and nozzles. All of the media settings are centrally controlled, which saves the operators the effort of adjusting the settings. You can distribute up to three different media with the VMS II. Normally, these are a chemical solution, a disinfectant and water. The satellite station is user-friendly, as well as easy to maintain and clean both inside and out, thanks to its open-bottom design.

10 year "Lagafors Limited Warranty". <http://www.lagafors.se/lagafors-limited-warranty-terms-10-years/?lang=en>

The VMS II unit is comprised of:

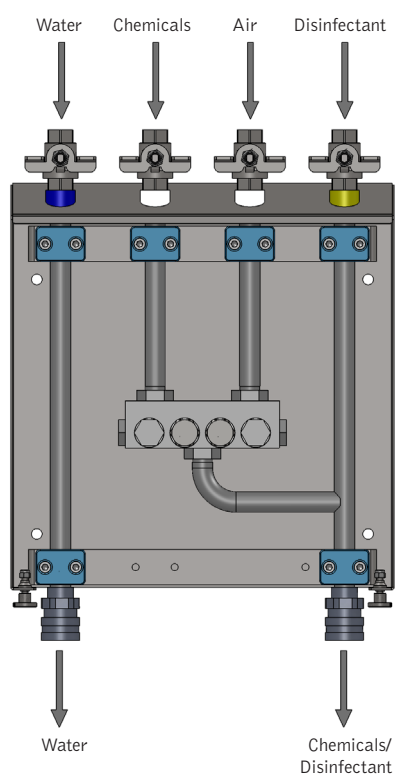
- Colour-coded ball valves for each media.
- Stainless steel hood with a slanted top for improved hygiene.
- A unique mixer unit for chemical and disinfectant solutions.
- Quick couplings for changing media.

Features	Benefits	Facts
Easy to fix and connect	Time effective	Lower installation costs
Well thought-out design	Easy to clean	Good from a hygienic perspective
"All-in-one"-principle	Only one hose to operate	Saves time during cleaning
Distributes chemical solutions, no concentrates	No handling of concentrate by the user	Reduced risk in the working environment

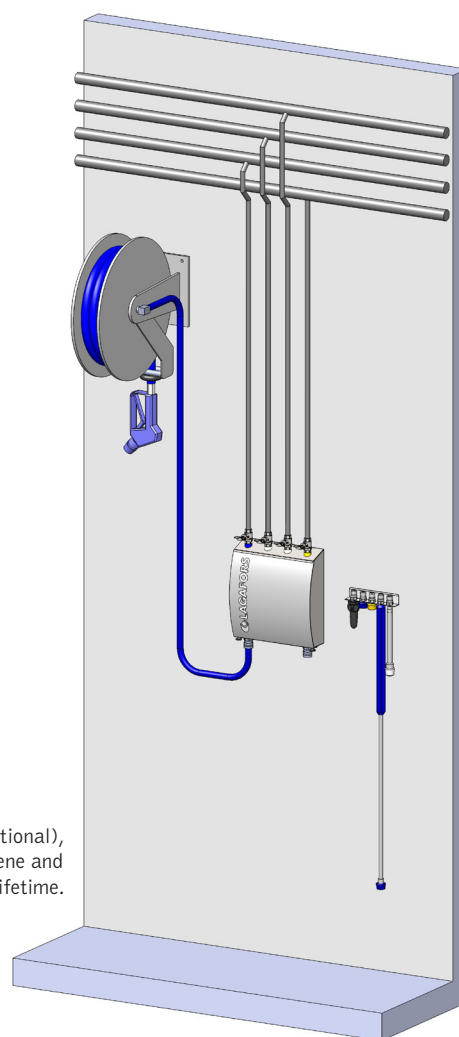
**Technical information Lagafors® Media Satellite VMS II**

Incoming media		< 50 bar	< 150 bar
Water	Connection	ISO-G 3/8" internal thread	
	Pressure	0-50 bar	50-150 bar
	Flow, max	35 lit/min	25 lit/min
Chemical / Disinfectant (in-use solution)	Connection	ISO-G 3/8" internal thread	
	Pressure	6-8 bar	
	Flow, min	10 lit / min	
Air (always connected from VCC II)	Connection	ISO-G 3/8" internal thread	
	Pressure	4 bar	
	Flow, min	100 lit / min	
Outgoing media			
Water		Quick couplings	
Chemical / Disinfectant		Quick couplings	
Dimensions			
Measurements WxDxH		320 x 110 x 340 mm	

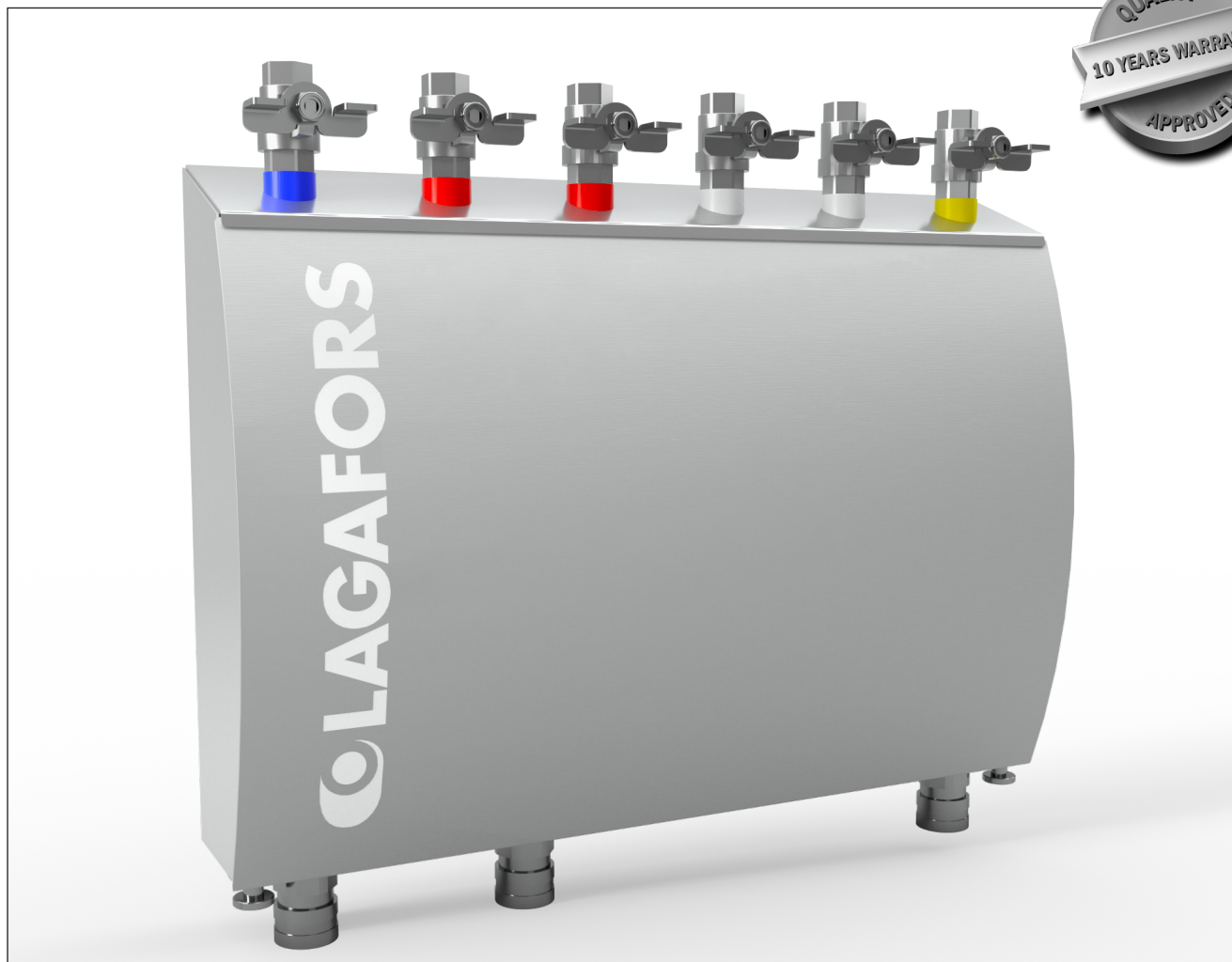
The data is subject to variation and the producer reserves the right to change design specifications without notice.



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



# SATELLITE STATION - VMS II-T



The Lagafors® Variable Media Satellite, VMS II-T, is a further development and improvement on our previous VMS-T unit. We've trimmed the unit's measurements and improved its service-friendliness. The unit is hygienically designed and can be connected to any Lagafors® water pump centre and Lagafors® VCC II chemical centre for chemical solution dosing. The VMS II-T is primarily intended to meet the needs of the meat-processing industry. The greatest advantage of the VMS II-T is the fact that it is an all-in-one unit that enables the use of up to four different media, normally an alkaline solution, a chemical solution, a disinfectant solution, plus water. For example, the satellite station can handle both an alkaline solution and an acidic solution in parallel outlets, without the need for cleaning when switching between these chemical solutions. From the aspects of convenience and operator safety, this is a truly revolutionary solution.

The VMS II-T is made entirely of stainless steel. It is easy to manage, with an integrated colour-coded system of ball valves and nozzles. All of the media settings are centrally controlled, which saves the operators the effort of adjusting the settings. The satellite station is user-friendly, as well as easy to maintain and clean both inside and out, thanks to its open-bottom design.

10 year warranty under "Lagafors Limited Warranty".

The VMS II-T unit is comprised of:

- Colour-coded ball valves for each media.
- Stainless steel hood with a slanted top for improved hygiene.
- A unique mixer unit for chemical and disinfectant solutions.
- Quick couplings for changing media.

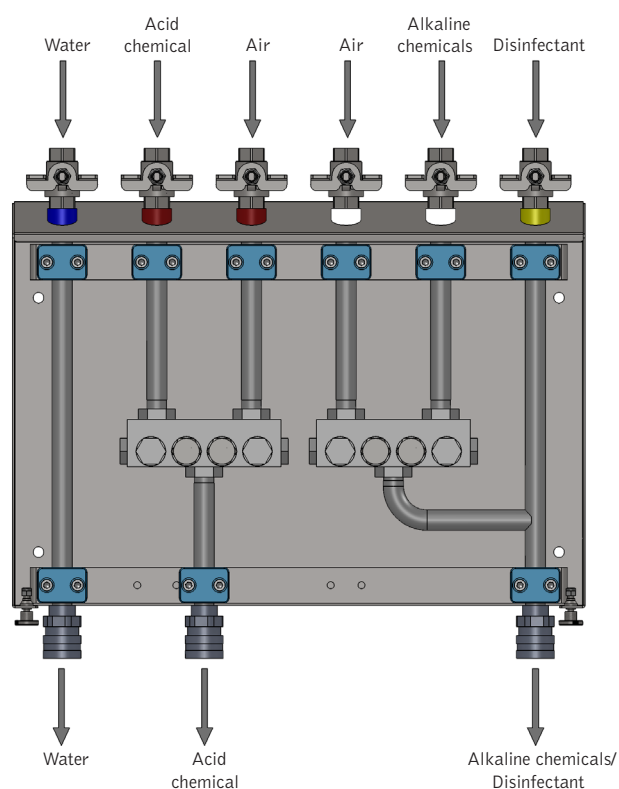
Features	Benefits	Facts
Easy to fix and connect	Time effective	Lower installation costs
Well thought out design	Easy to clean	Good from a hygienic perspective
"All-in-one"-principle	Only one hose to operate	Saves time during cleaning
Distributes chemical solutions, no concentrates	No handling of concentrate by the user	Reduced risk in the working environment



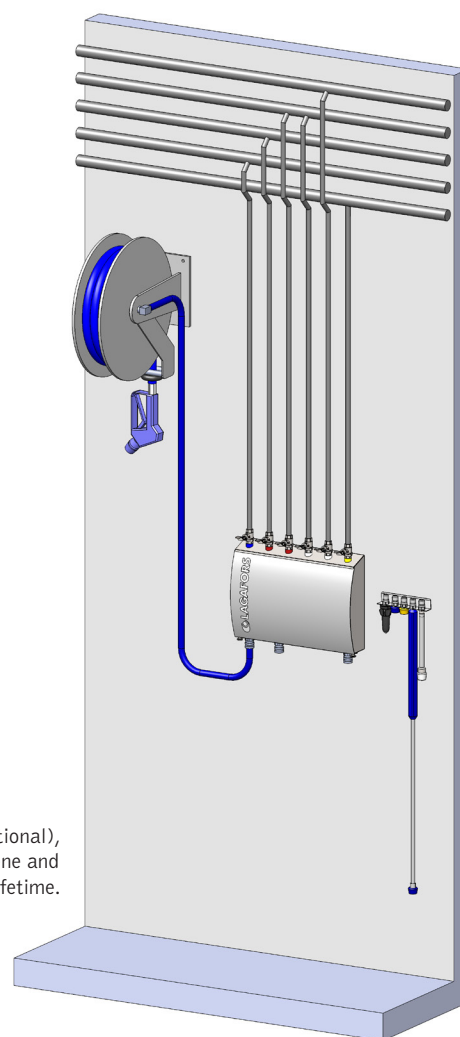
**Technical information Lagafors® Media Satellite VMS II-T**

Incoming media		< 50 bar	< 150 bar
Water	Connection	ISO-G 3/8" Internal thread	
	Pressure	0-50 bar	50-150 bar
	Flow, max	35 lit/min	25 lit/min
2 x Chemical / Disinfectant (Alkaline / Acidic) (in-use solution)	Connection	ISO-G 3/8" Internal thread	
	Pressure	6-8 bar	
	Flow, min	10 lit / min	
Air (always connected from VCC II)	Connection	ISO-G 3/8" Internal thread	
	Pressure	4 bar	
	Flow, min	100 lit / min	
Outgoing media			
Water		Quick couplings	
Chemical Alkaline / Disinfectant		Quick couplings	
Chemical Acidic		Quick couplings	
Dimensions			
Measurements WxDxH		490 x 110 x 340 mm	

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

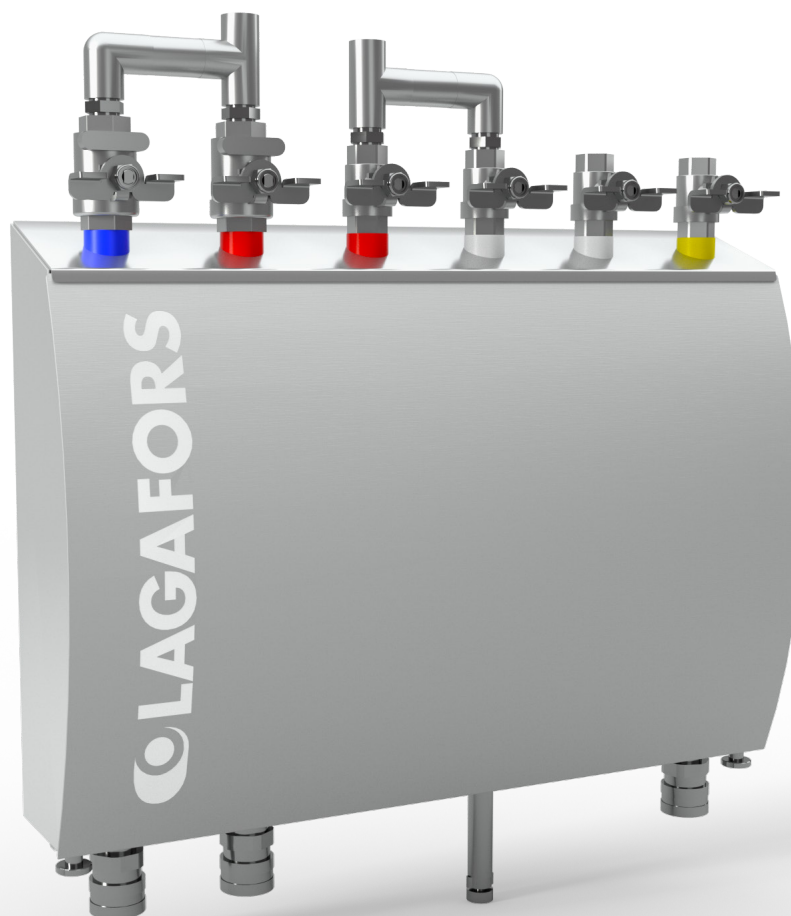


Hose reel (optional),  
provides better hygiene and  
extends the hose's lifetime.





# SATELLITE STATION - VMS II-COMBI



The Lagafors® Variable Media Satellite, VMS II-Combi, is developed with flexibility and retained security in focus. We've trimmed the unit's measurements and improved its service-friendliness. The unit is hygienically designed and can be connected to any Lagafors® water pump centre and Lagafors® VCC chemical centre for chemical solution dosing. This unit is wall-mounted in the production area and is suitable for water pressures between 10 and 160 bar (145–2,320 psi). Thanks to an integrated injector, our VMS II-Combi variant can handle both centrally dosed chemical and disinfectant solutions as well as an optional alternative chemical solution. This unit is essentially an alternative for customers who want centralized dosing, but also work in an environment where the use of an optional chemical solution (e.g. acid chemical) is needed from time to time. This provides a large degree of freedom concerning applications, while at the same time maintaining operator safety and centralized dosing. The VMS II-Combi is made entirely of stainless steel. It is easy to manage, with an integrated colour-coded system of ball valves and nozzles. The satellite station is user-friendly, as well as easy to maintain and clean both inside and out, thanks to its open-bottom design.

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

The VMS II-Combi unit is comprised of:

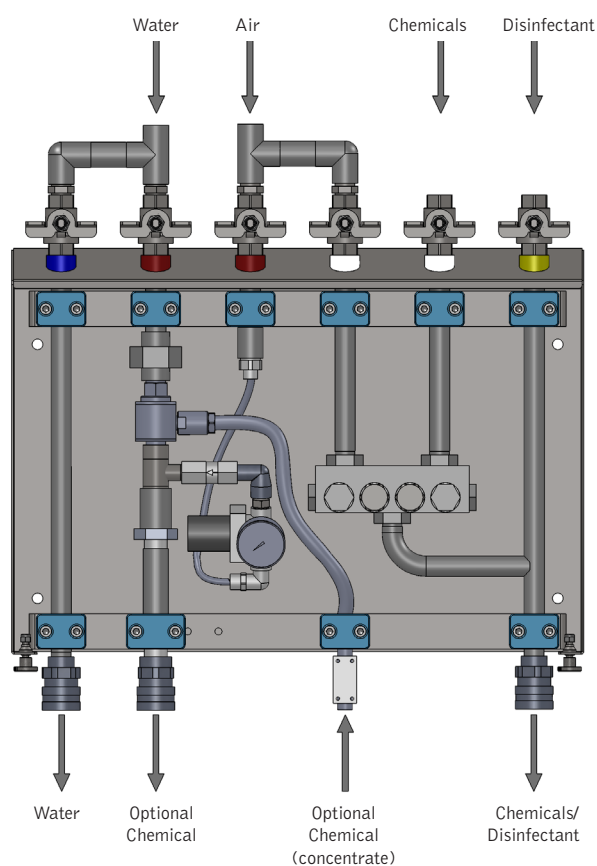
- Colour-coded ball valves for each media.
- Stainless steel hood with a slanted top for improved hygiene.
- A unique concept that is comprised of a mixer unit for dosing chemical and disinfectant solutions, as well as an integrated injector for an optional chemical solution.
- Quick couplings for changing media.

Features	Benefits	Facts
Easy to fix and connect	Time effective	Lower installation costs
Well thought out design	Easy to clean	Good from a hygienic perspective
"All-in-one"-principle	Only one hose to operate	Saves time during cleaning
Injector for optional chemical solution	Flexible	Meets all requirements

**Technical information Lagafors® Media Satellite VMS II-Combi**

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
Chemical / Disinfectant (in-use solution)	Connection	ISO-G 3/8" Internal thread		
	Pressure	6-8 bar		
	Flow, min	10 lit / min		
Air (always connected from VCC II)	Connection	ISO-G 3/8" Internal thread		
	Pressure	4 bar		
	Flow, min	100 lit / min		
Outgoing media				
Water		Quick couplings		
Chemical Alkaline / Disinfectant		Quick couplings		
Chemical Acidic		Quick couplings		
Dimensions				
Measurements WxDxH		490 x 110 x 340 mm		

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



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

