

LAGAFORS®

SAFER FOOD => BETTER BUSINESS

MADE IN SWEDEN 

LAGAFORS® PRODUCT CATALOGUE - 2024



We are continuously developing our product range, which means that the information about and specifications for the products described in this catalog can change without prior notice, and we reserve the right to carry out design modifications without prior notice. In 2024, this catalog will be published in four versions: Swedish, English, German and for the US market. We do not take responsibility for any clerical errors herein. © Lagafors AB, Laholm 2024.

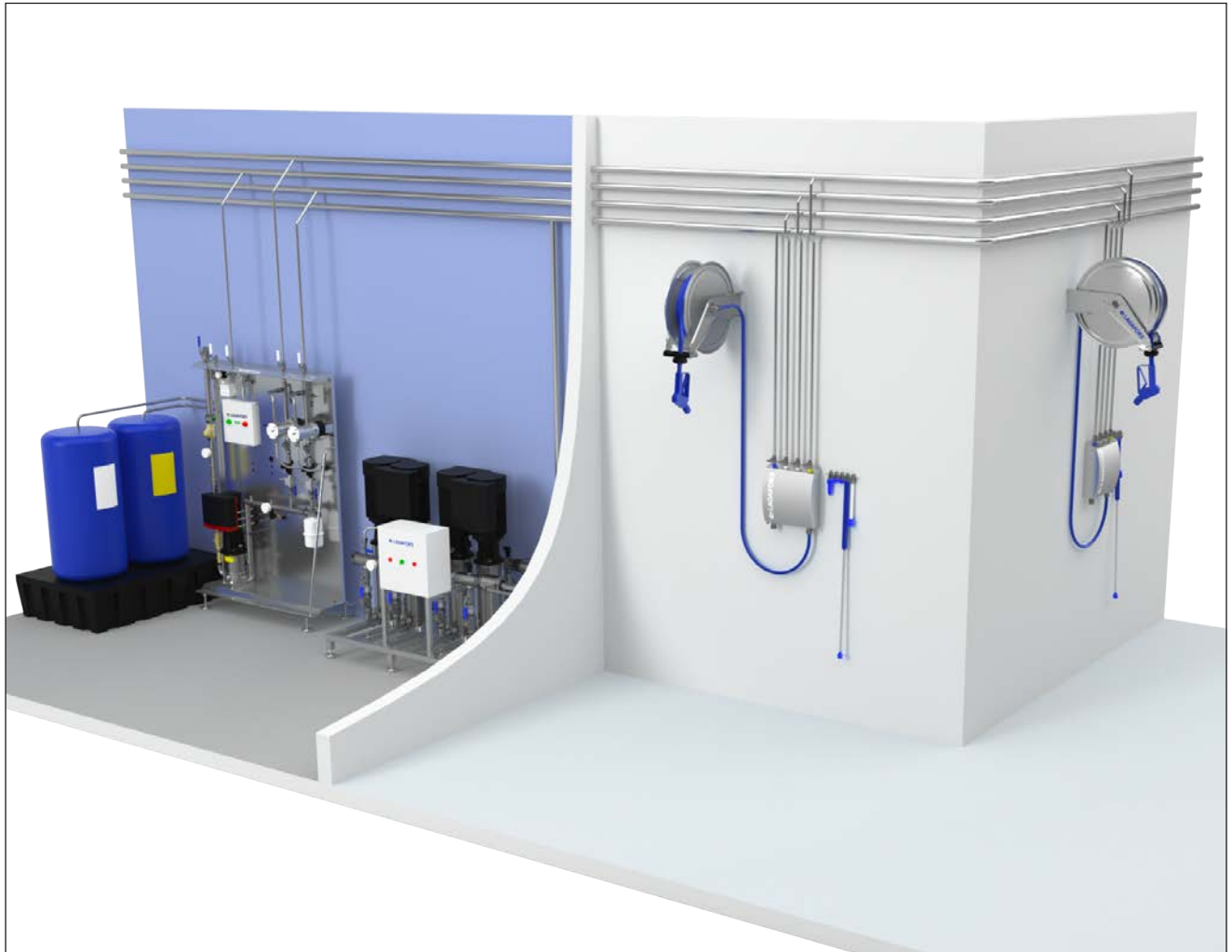
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CENTRAL CLEANING SYSTEM - CCS



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)

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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)

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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)

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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.

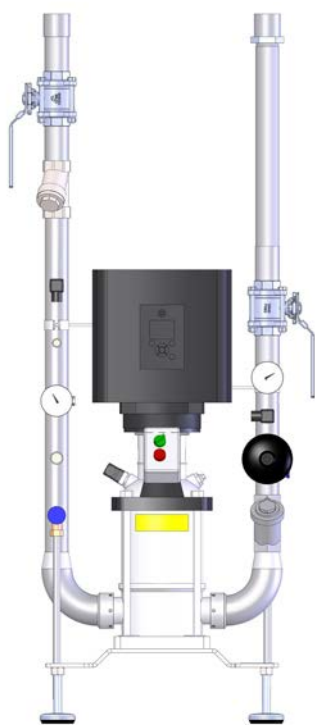
Features	Benefits	Facts
Increases the pressure on outgoing media	Better cleaning energy on surfaces	From 0-6 bar up to 10 bar
Flexibility in flow and pressure	Multiple options	0-200 lit/min
Constant pressure on outgoing media	Ergonomical and safe for the user	Insignificant pressure variations
Vertical 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.

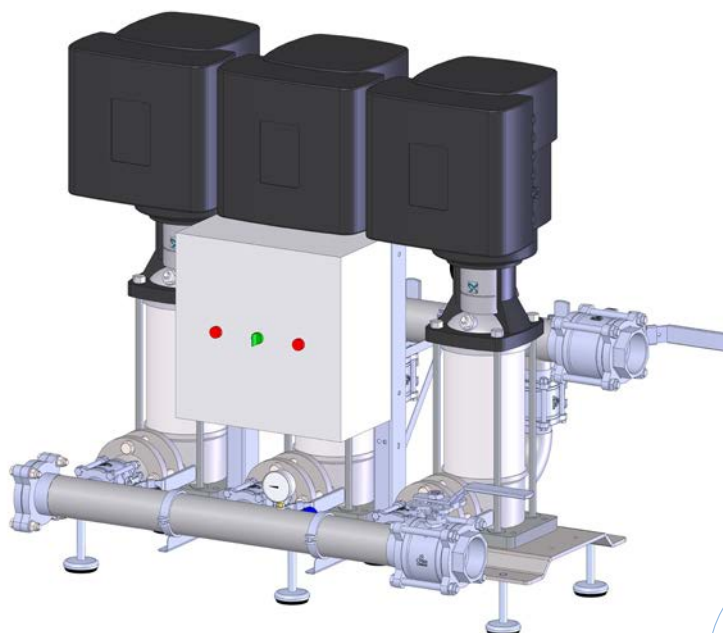
- Alarm feature for low supply water pressure and exceeded max flow is standard on all units.
- When feeding from the water tank is the possibility for connecting the float switch (dry run protection).
- All the frequency-regulated pumps are equipped with temperature alarms.

* 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



Lagafors® LWP 40 (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). 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.

- 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 1/4"	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 40720 Multi XL

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 +/- 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 (+/- 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 (+/- 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 at 1000 lit/min)	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 +/- 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 (+/- 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 (+/- 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 at 1000 lit/min)	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								
Measur. 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

CENTRAL COMBI UNIT - CCU



The Lagafors® CCU is a centralized cleaning system for washing with water, foam application and disinfection. The unit shall be connected to a number of VMS satellites. Chemical and disinfectant solutions can be mixed in concentrations between 1% and 6%. The Lagafors® CCU is especially suitable for cleaning applications in smaller food processing industries with requirements for central dosing of chemicals, 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.

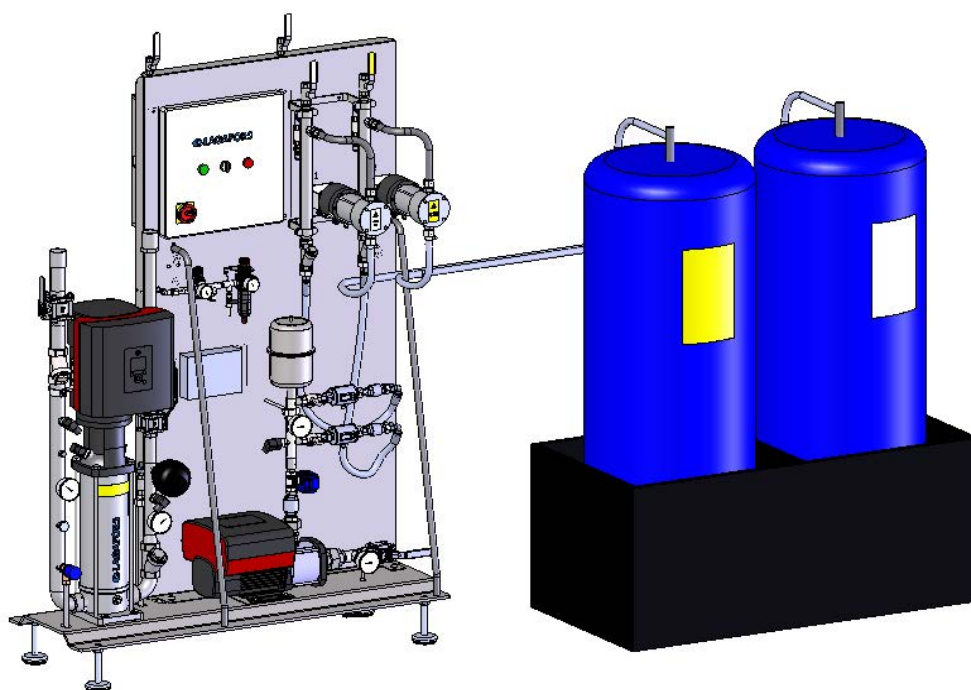
- Turnkey unit.
- Automatic start/stop feature for water as well as chemical and disinfectant solutions.
- Alarm for high temp. low chemical level and low water inlet pressure.
- Three different pressure alternatives, 10, 20 or 40 bar.
- Dosage 1-6% standard. Low dose 0.005-0.5% on request.
- All pump models have frequency control for optimal function.

Features	Benefits	Facts
Increases the pressure on outgoing water	Better cleaning energy on surfaces	Good hygienic result
Flexible in flow	Easy to work with	Reduced water consumption
High dosing accuracy	Optimized chemical consumption	Low chemical costs
Dependable in service	High accessibility	Low maintenance costs
All-in-One system	Centralized water, chemicals, disinfectant	Low investment

Technical information Lagafors® Central Combi Unit CCU						
Model	10100	2090	20150	4070	40120	
Exit pressure, water	10 bar	20-25 bar	20-25 bar	35-40 bar	35-40 bar	
Water consumption	0-100 lit/min	0-90 lit/min	0-150 lit/min	0-70 lit/min	0-120 lit/min	
Capacity, rinsing (30 lit/user)	-	1-3 users	1-5 users	-	-	
Capacity, rinsing (23 lit/user)	1-4 users	-	-	1-3 users	1-5 users	
Exit pressure, chemical solution	8 bar					
Capacity, chemical solution	1-5 users / dosing unit					
Surrounding temperature	5-30 °C					
Supply connections (Internal thread)						
Supply water, rinsing**	ISO-G 1 1/4"					
Supply water flow	150 lit/min	150 lit/min	180 lit/min	120 lit/min	180 lit/min	
Supply water pressure	3-6 bar					
Water temperature, max	70 °C					
Supply water, dosing**	ISO-G 3/4"					
Supply water flow	70 lit/min					
Supply water pressure	3-5 bar					
Water temperature, max	30 °C					
Air pressure (6-8 bar / 87-116 psi)	ISO-G 3/8"					
Exit connections (Internal thread)						
Water to satellite	ISO-G 1"	ISO-G 1"	ISO-G 1 1/4"	ISO-G 1"	ISO-G 1 1/4"	
Chemical solution to satellite	ISO-G 1/2"					
Air to satellite	ISO-G 3/8"					
Electric supply						
Voltage	3 x 380-480 V+PE / 50/60 Hz					
Current	10 A	14 A	16 A	16 A	26 A	
Power	3,7 kW	5,5 kW	7,5 kW	7,5 kW	12,5 kW	
Dimensions						
Dimensions WxDxH	1260 x 540 x 1910 mm					
Weight, approx.	200 kg	225 kg	250 kg	250 kg	275 kg	

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

** Not the same water supply. Should be separated.



Lagafors® CCU 20150

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>

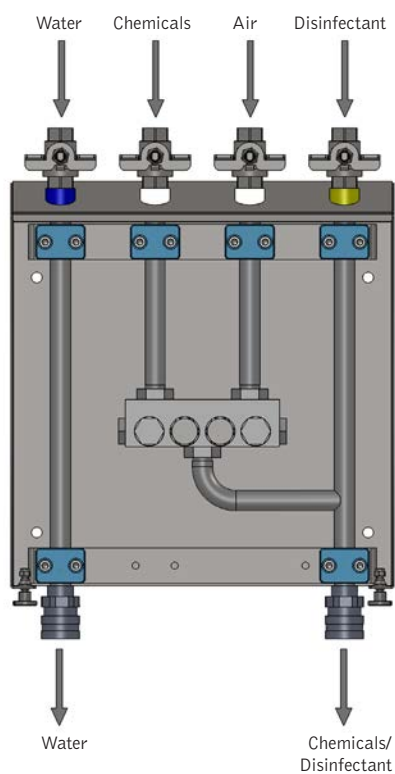
The VMS II unit is comprised of:

- 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.

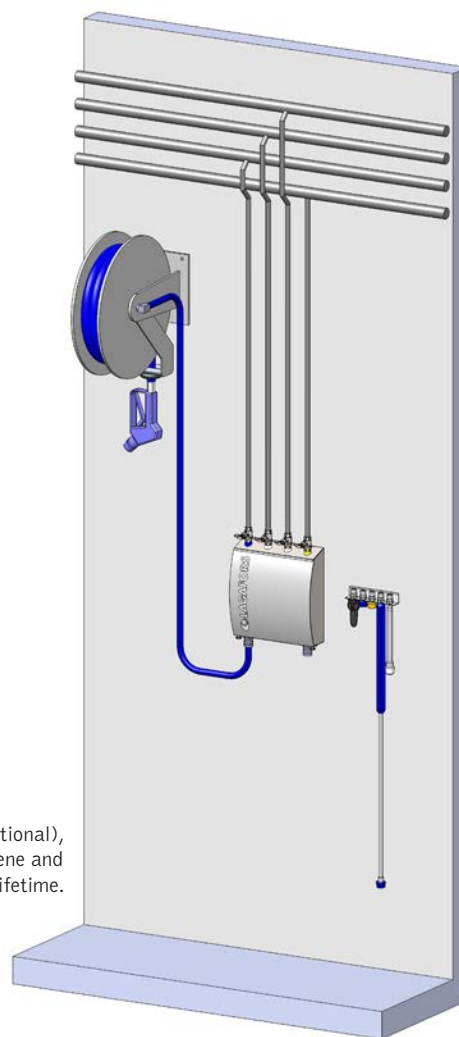
Features	Benefits	Facts
Easy to fix and connect	Time effective	Lower installation costs
Well thought-out design	Easy to clean	Good from a hygienic perspective
"All-in-one"-principle	Only one hose to operate	Saves time during cleaning
Distributes chemical solutions, no concentrates	No handling of concentrate 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 (mandatory air supply from VCC/CCU unit)	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".

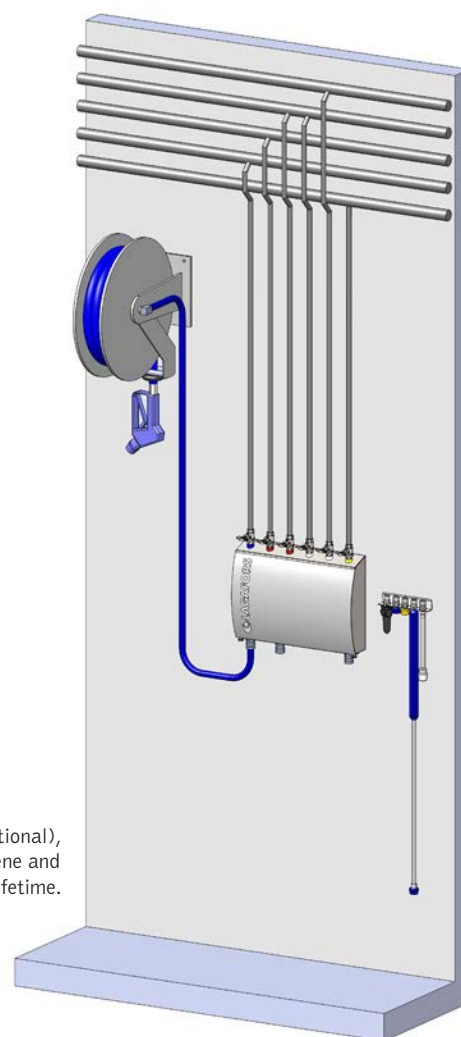
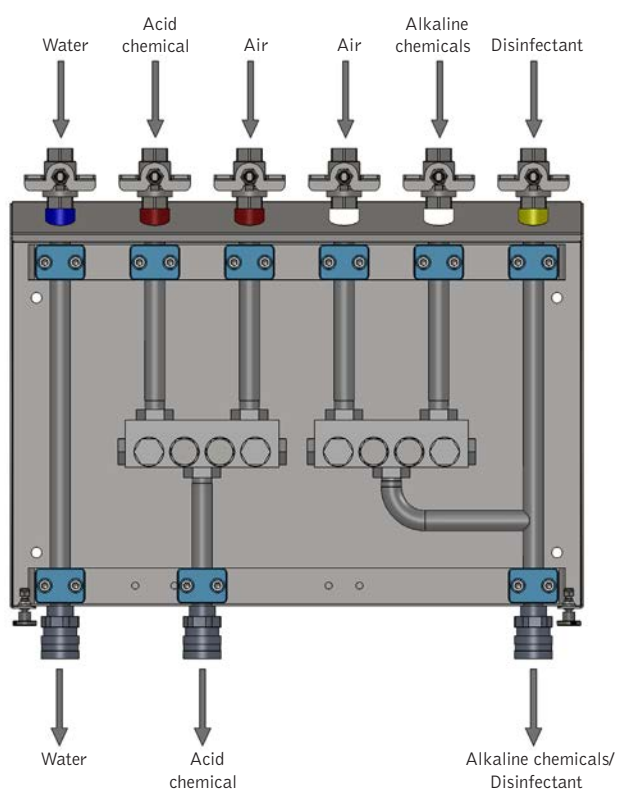
The VMS II-T unit is comprised of:

- 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 (mandatory air supply from VCC/CCU unit)	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>

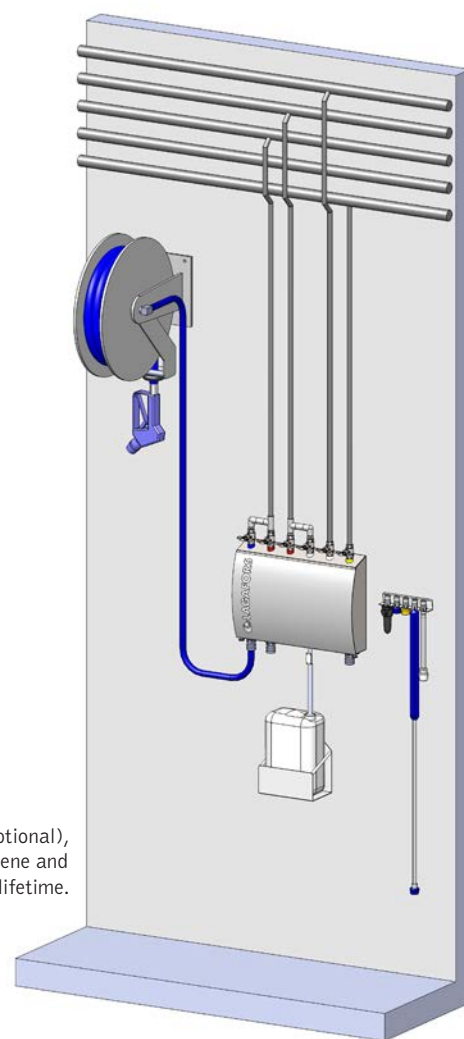
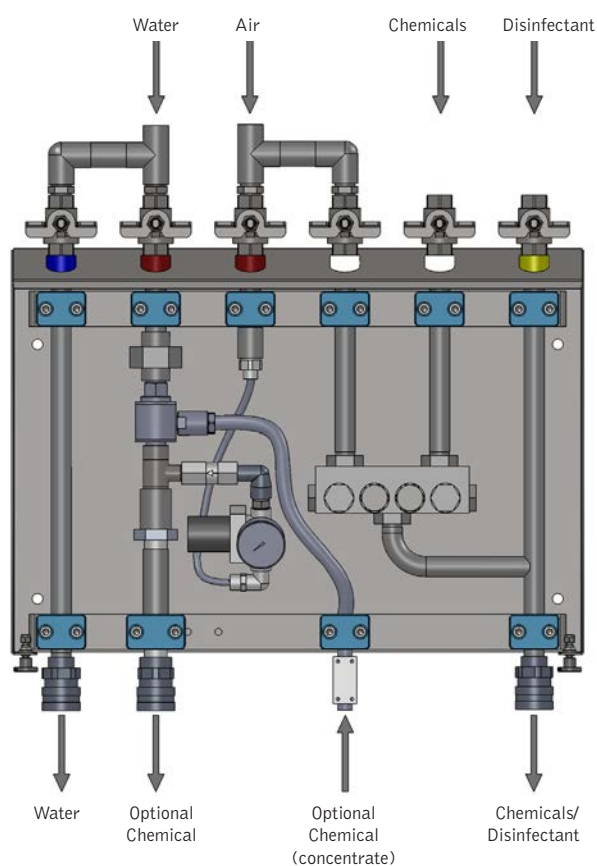
The VMS II-Combi unit is comprised of:

- 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

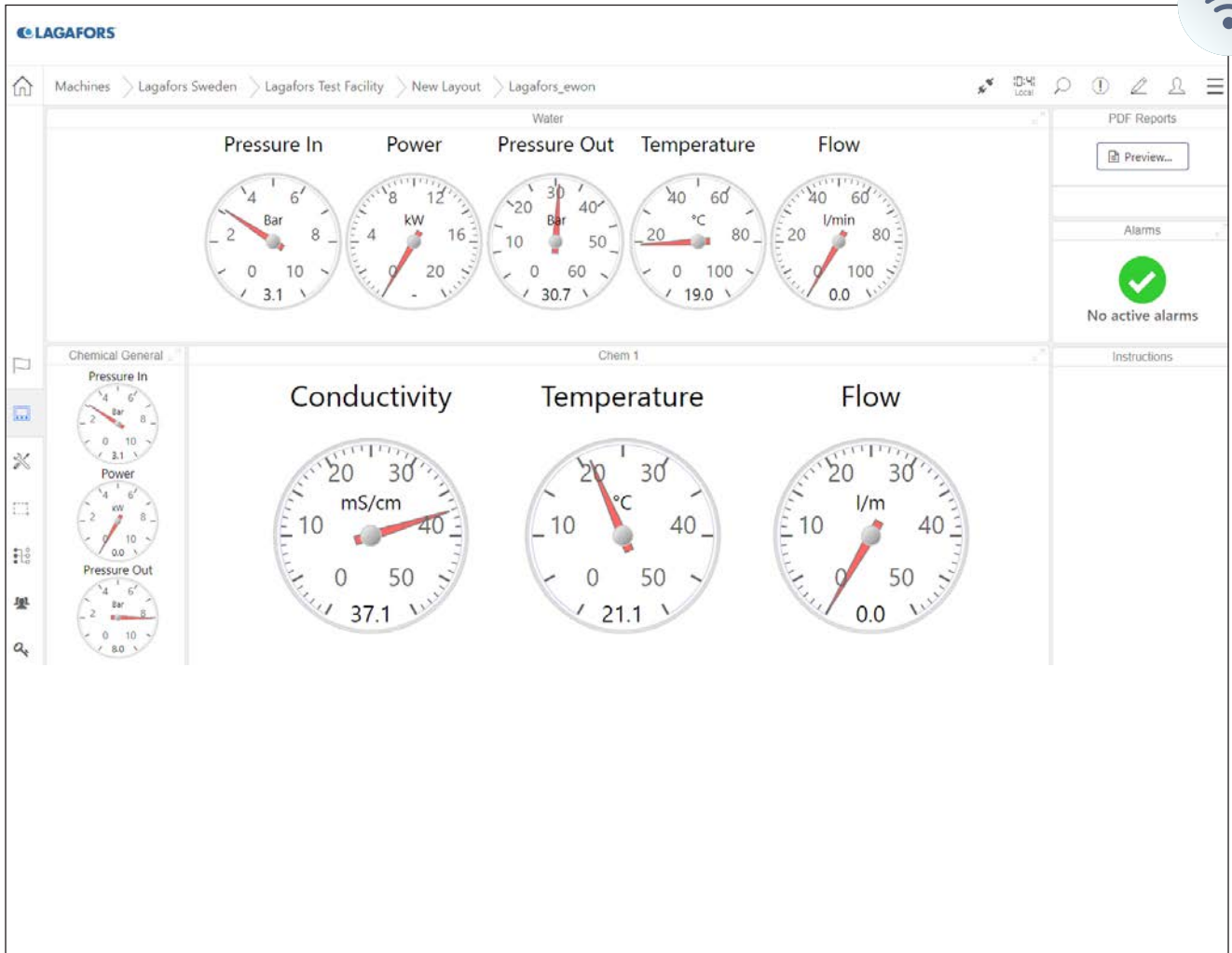
Technical information Lagafors® Media Satellite VMS II-Combi				
Incoming media		10 - 25 bar	35 - 45 bar	60 - 160 bar
Water	Connection	ISO-G 3/8" Internal thread		
	Pressure	10-25 bar	35-45 bar	60-160 bar
	Flow, max	35 lit/min	30 lit/min	25 lit/min
Chemical / Disinfectant (in-use solution)	Connection	ISO-G 3/8" Internal thread		
	Pressure	6-8 bar		
	Flow, min	10 lit / min		
Air (mandatory air supply from VCC/CCU unit)	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.

LOGTRACE SYSTEM - LTS



Lagafors® new logging system, LogTrace System, is designed to give customers control over cleaning processes, ensure traceability, provide measurability for critical parameters including alarm functions and documentation. The product consists partly of hardware that is incorporated into Lagafors central units for water and chemical dosing, and partly by software in the form of secure login via the internet. The customer can see the status and history of one or more plants. Automatic alarm limits can be set to critical parameters, eg. chemical concentration and when these are undermined, an alarm is sent by SMS to the responsible person. This makes the system active and measures can be taken to ensure adequate hygienic results. The measurability of time has proven to be appreciated as process control tools. The system requires permanent internet connection, see technical specification.

System features:

- Logging
- Traceability
- Measurability
- Documentation
- Alarms for various parameters
- Consumption reports
- Cost reports

Features	Benefits	Facts
Logging of all parameters for all media	Collection, optimization and comparative indexing	Actual values compared to pre-set values, connected to alarm features and process parameters
Traceability	All collected data are saved for future reference	For internal or external process monitoring
Alarm feature	Ability to Immediately correct settings for cleaning process, either on-site or via mobile phone	Ability to start or postpone production, depending on action
Measurability	Objective assessment of qualitative objectives	Benchmarking and Management by objectives
Data collection/presentation	Tool for process management	Optimizes critical parameters and enables Management by objectives

Technical information Lagafors® Log Trace System LTS	
Model	LTS
Media, amount	1-5 different (1 water + 1-4 chemicals)
	Other configuration on request
Connections (internal thread)	
Chemical (outgoing)	ISO-G 1"
Internet connection	
Position	In connection with Lagafors Central unit (max 10 m)
Connection	RJ45
	Requirements for internet connection:
	– High quality 10/100Mbps ethernet cable with RJ45 connector. Minimum CAT 5 cable standard.
	– No more than 100m length of cable between connection points.
	– Continuous stable internet connection of 4-8Mbps up and downstream or higher.
	– Outgoing network ports that equipment uses for secure connections are:
	TCP/HTTPS: 443
	UDP: 1194
	The equipment identifies this automatically.
	– Regarding security for connection and firewall questions, please see eWon detailed security info at https://ewon.biz/security
	– It is up to the end customer to set appropriate secure credentials for the eWon unit and/or adjust the firewall/security settings at site of deployment.

Data management:

The data is retrieved with a secure connection via eWon Talk2M services that enables secure and stable connection. The Talk2M platform has been tested by Admeritia GmbH, as a successful result of this, a STAR (Audit Report on Security Request) has been assigned to Talk2M. The Talk2M server is also ISO27001 certified. Internet security for the entire chain, see the following links:

<https://ewon.biz/about-us/security>

<https://developer.ewon.biz/content/m2web-api>

<https://docs.microsoft.com/en-us/azure/iot-fundamentals/iot-security-architecture>

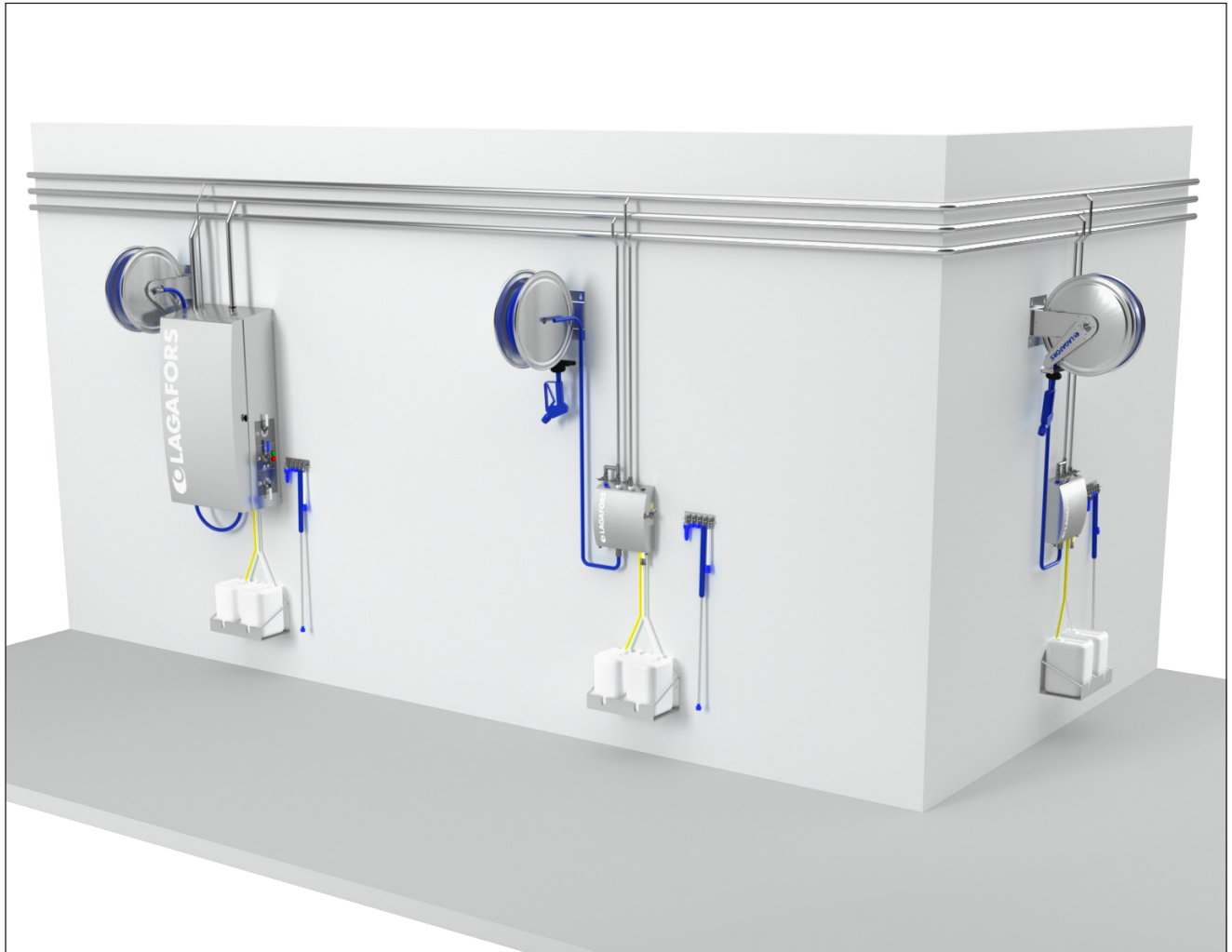
The information is subject to change without notice, and the manufacturer reserves the right to make design modifications without notice.

Other requirements:

- Conductive measurability is a requirement for all chemicals.



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.

Pages 24-29



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).

Pages 30-31

Accessories (ACO)

Sidorna 46-51



LOW PRESSURE CENTRE - LWP 10 CB



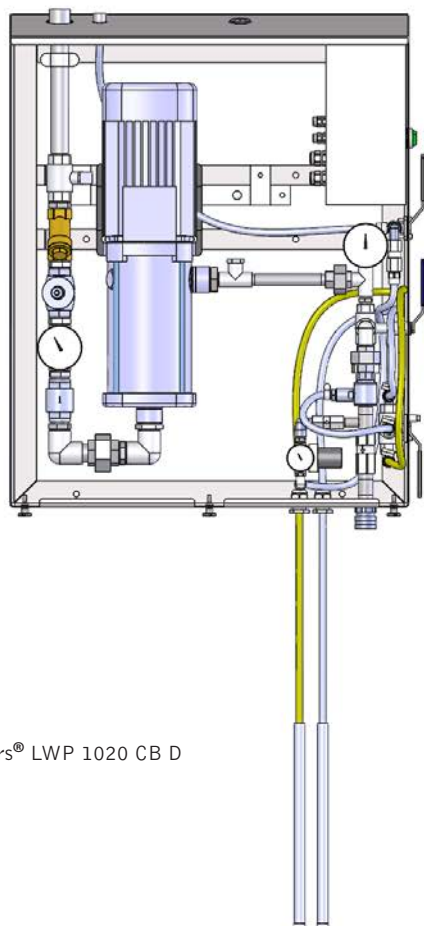
The Lagafors® LWP 10 CB low-pressure centre (Low Water Pressure, Combi Booster) is designed for cleaning with pressurized water as well as chemical and disinfectant solutions. This unit has a hygienic design, is intended for placement in a production area. The Lagafors® LWP is especially suitable for 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.

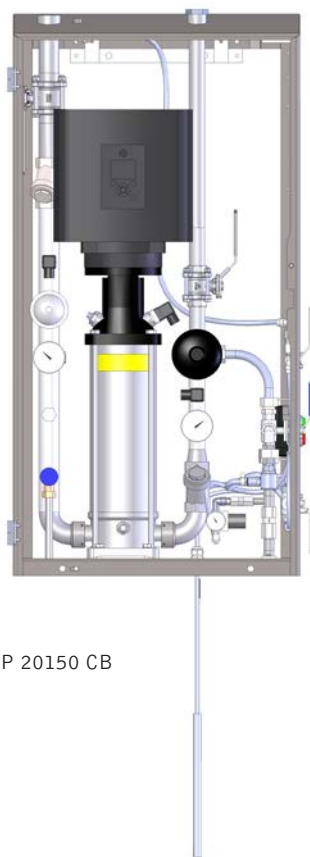
Features	Benefits	Facts
Increases the pressure on outgoing media	Better cleaning energy on surfaces	From 3-6 bar up to 25 bar
Flexibility in pressure and flow	Multiple options	20-25 bar and up to 150 lit/min
Supplies water as well as chemical and disinfectant solution	All-in-One concept	Flexible
Hygienic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

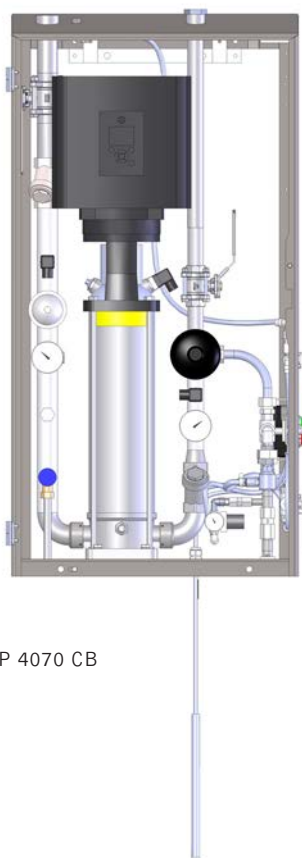
- Working pressure 35-40 bar.
- Delivered with or without cabinet.
- Available for wall or floor installation.
- Available in the following versions: S, D or T, i.e. 1-3 different solutions/dosings.
- Connection of external satellite stations is possible.

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.

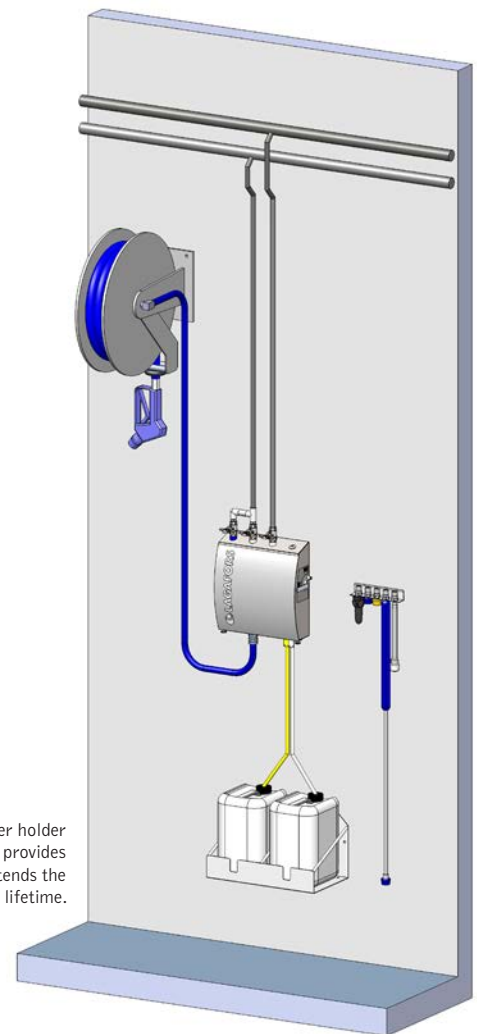
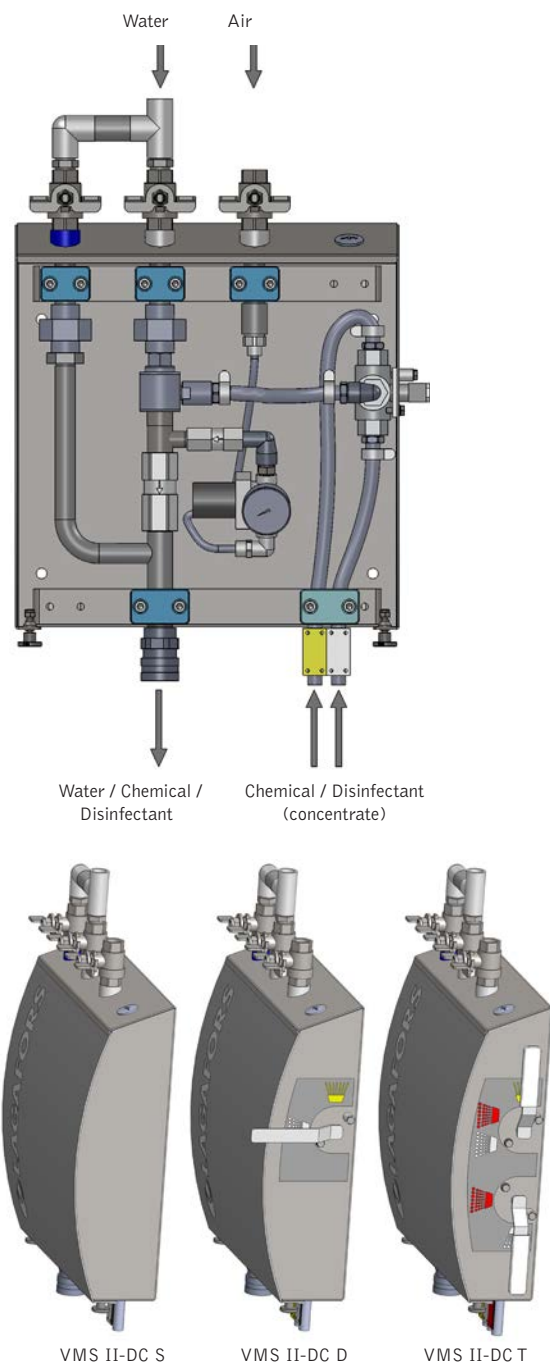
Features	Benefits	Facts
Stainless steel construction	Hygienic and robust material	Suitable for food processing facilities and restaurants
Suction hoses	Easy to change between different chemicals	Time saving
Easy to install and connect	Time effective	Lower installation costs
Few parts	Time and cost efficient 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 <small>(We recommend a centralized supply fitted with a non-return valve)</small>	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.

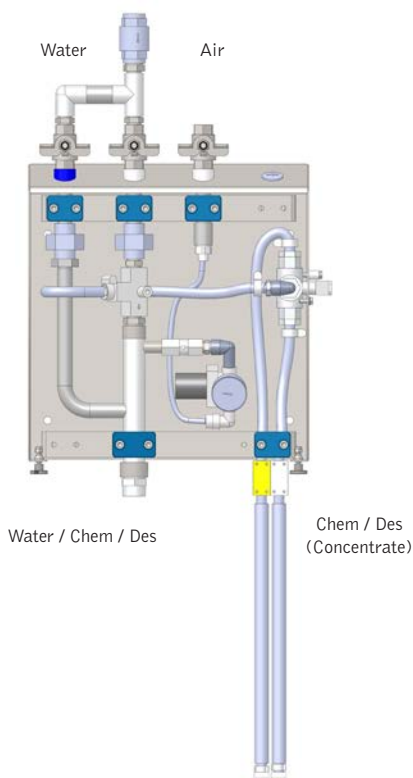
Features	Benefits	Facts
Simple functionality	Low cost	Financial savings
All-in-One	Chemical solution and water in one unit	Time-saving
Easy to mount and connect	Time-efficient	Low installation cost
Small number of parts	Time and cost-efficient service	Lower maintenance costs

Technical information Lagafors® Low Pressure Injector CDE II			
Model	CDE II-S	CDE II-D	CDE II-T
Connections incoming water (internal thread)			
Water pressure		4-8 bar	
Dimension		ISO-G 1/2"	
Connections incoming air (internal thread)			
Air pressure (We recommend a centralized supply fitted with a non-return valve)		6-8 bar	
Flow, min		50 lit/min	
Dimension		ISO-G 1/4"	
Dosage			
Chemicals* 1	ca 4-6%		
Disinfectant*		ca 1-2%	
Chemicals* 2			ca 4-6%
Dimensions			
Measurements WxDxH	320 x 40 x 340 mm		

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

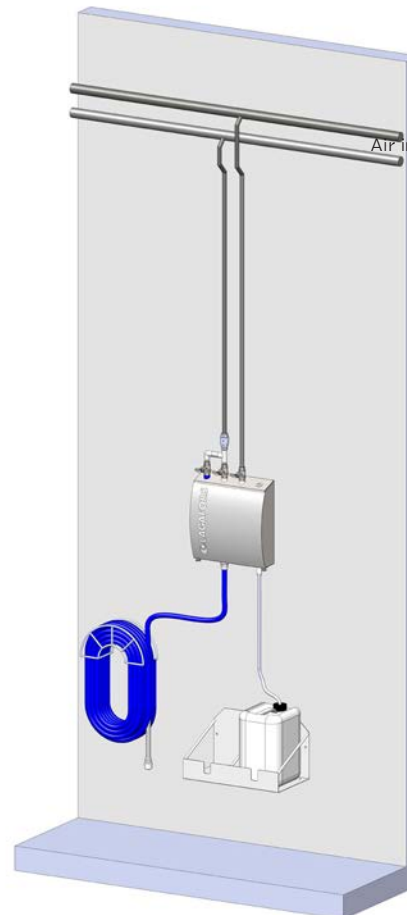
* Factory-set values may need to be adjusted to local conditions, for example water pressure, chemical solution viscosity, etc.

- Foam quality is affected by supply water pressure and dosing. Use a flush hose with a minimum diameter of 3/4" and max length of 20 metres (65 ft).

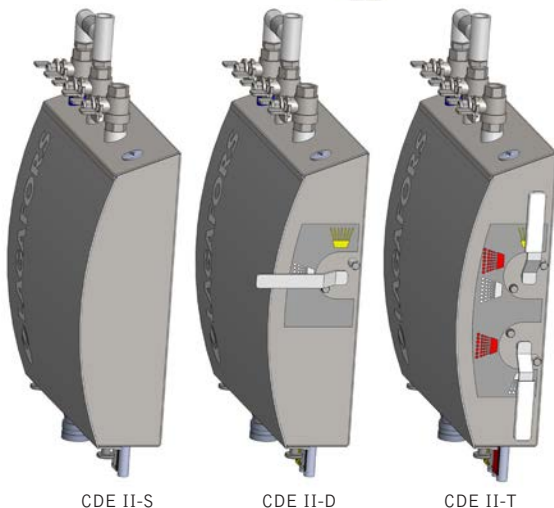


Accessories that are included

Hose rack (art.nr. 14002)



Sample installation. Container holder is optional. We recommend using a springloaded hose reel, as it extends the life span of the hose and provides better hygiene.



LOW WATER PRESSURE MOBILE - LWP-M II



Lagafors® 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.

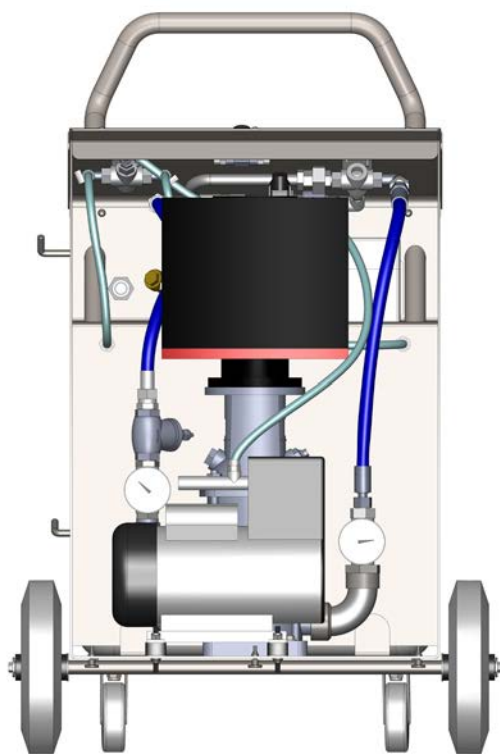
Features	Benefits	Facts
Pressure booster pump	Better cleaning energy on surfaces	From 3-6 bar up to 25 bar / 40 bar
Mobile unit	Suitable for cleaning in smaller production facilities	Lower investment than a central system
Compact "all-in-one"-unit	Flexible	Possible to use different chemicals

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).



Option
Mobile with
manual hose-reel.

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.

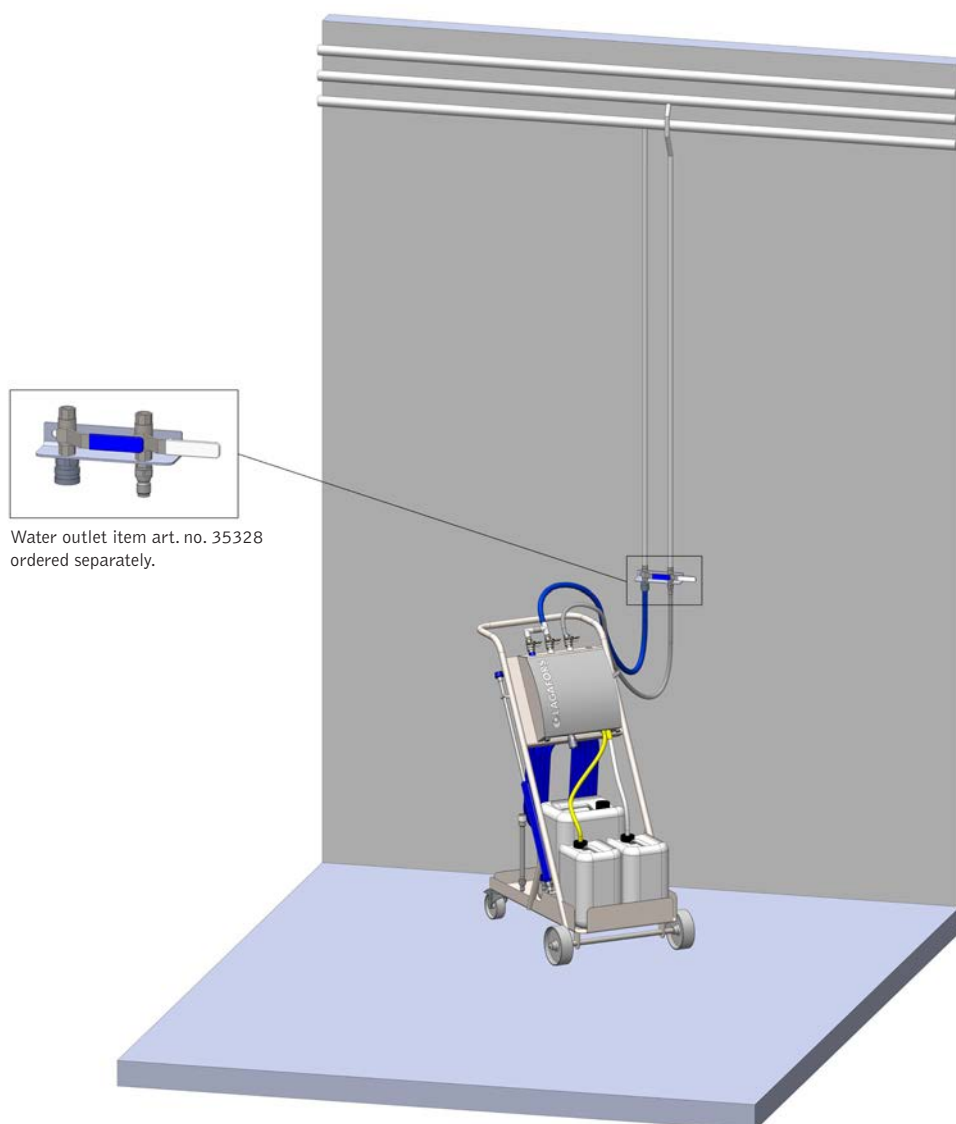
The MSU concept includes:

- Connection point for water and pressurized air.
- Stainless steel trolley with rubber wheels and 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.

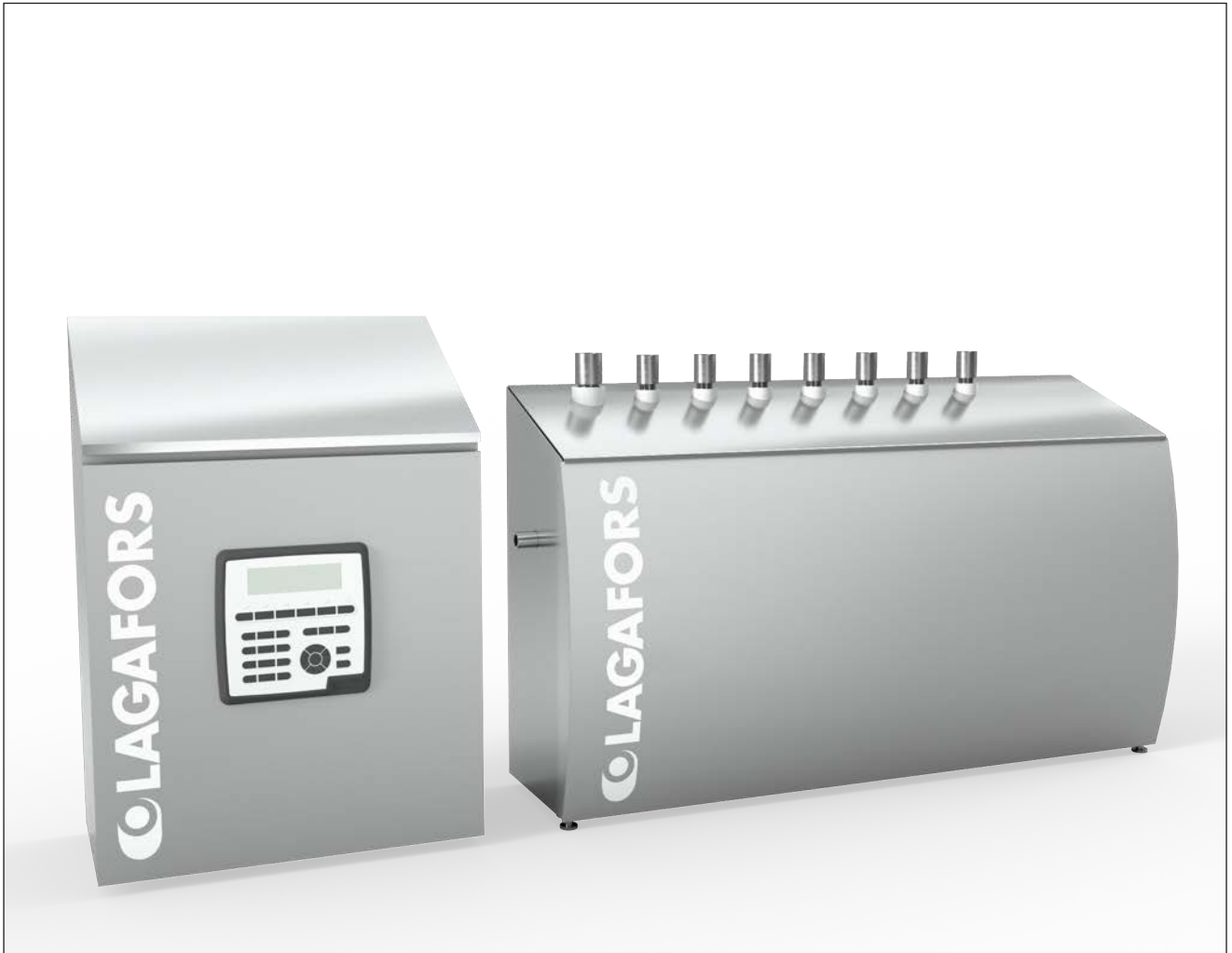
Features	Benefits	Facts
Stainless steel construction	Hygienic and robust material	Suitable for food processing facilities and restaurants
Mobile	Covers large areas	Low investment cost
Easy to install and connect	Time effective	Lower installation costs
All-in-One	Everything on one trolley	Complete hygiene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

Technical information Lagafors® Mobile Satellite Unit - MSU – CDE II/VMS II-DC			
Incoming media		CDE II 4-8 bar	VMS II DC 10-160 bar
Water	Connection	2 m connecting hose with quick coupling	
	Pressure	4-8 bar	10-160 bar
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		600 x 910 x 1140 mm	

The data is subject to variation and the producer reserves the right to change design specifications without notice.
For further technical details, see the datasheets for VMS II DC and CDE II.



AUTOMATIC CLEANING SYSTEM - ACS II



The Lagafors® Automatic Cleaning System, ACS II, consists of a controller unit and valve units for water, chemical and disinfectant solutions. The system is designed for automatic cleaning of all types of conveyor belts, elevator belts etc. The design is based on Lagafors's well-known VMS II satellite station series, and from a hygienic point of view the unit has been adapted to the food-processing industry. The ACS II system is ready to be connected to any Lagafors pressurized water unit as well as the VCC II dosaging central for chemical and disinfectant solutions. The unit is user-friendly, as well as easy to use and maintain. The system gives the customer consistent cleaning results, which means better hygiene and time-savings, as well as reduced water, chemical and disinfectant consumption. The ACS II system can also be connected to and control your Lagafors® stationary flush ramps, SSB (on page 44). External control of the valve stations is also possible.

The ACS II unit is comprised of the following:

- Stainless steel controller cabinet with Siemens PLC and touch display. As well as AS-i bus communication.
- Stainless steel valve cabinet with pneumatically controlled valves to regulate the water flow.
- Stainless steel valve cabinet (Combi) with pneumatically controlled valves to regulate water, chemical and disinfectant solutions.

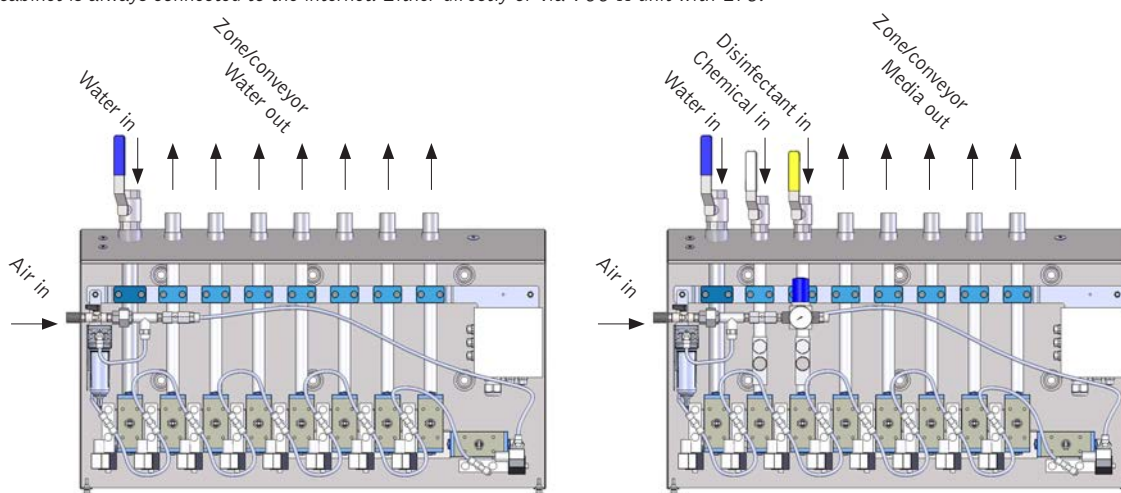
Features	Benefits	Facts
Easy to mount and connect	Time-efficient	Low installation cost
Intelligent, hygienic design	Easy to clean	Excellent hygienic aspects
"All-in-One" principle	Rinses, foam cleans, disinfects	Excellent and consistent cleaning results
Time optimization per belt	Saving of time	Lower material consumption
"Start and go" principle	Minimal need of handling	Large work savings

Technical information Lagafors® Automatic Cleaning System ACS II				
Model	ACS II Controller Cabinet	ACS II Water	ACS II Combi	
Supply connections (internal thread)				
Electric rating	230 V+N+PE 50/60 Hz			
Water, pressure		10-50 bar	10-50 bar	
Water, flow		10-150 lit/min	10-150 lit/min	
Water, dimensions		ISO-G 3/4"	ISO-G 3/4"	
Chemical solution, pressure			6-8 bar	
Chemical solution, flow			6-15 lit/min	
Chemical solution, dimensions			ISO 1/2"	
Disinfectant solution, pressure			6-8 bar	
Disinfectant solution, flow			6-15 lit/min	
Disinfectant solution, dimensions			ISO 1/2"	
Air, pressure			6-8 bar	
Air, flow			50-200 lit/min	
Air, dimensions			ISO 1/4"	
Outgoing media	7 x ISO 1/2" internal thread		5 x ISO 1/2" internal thread	
Dimensions				
Measurements WxDxH	820 x 185 x 455 mm			

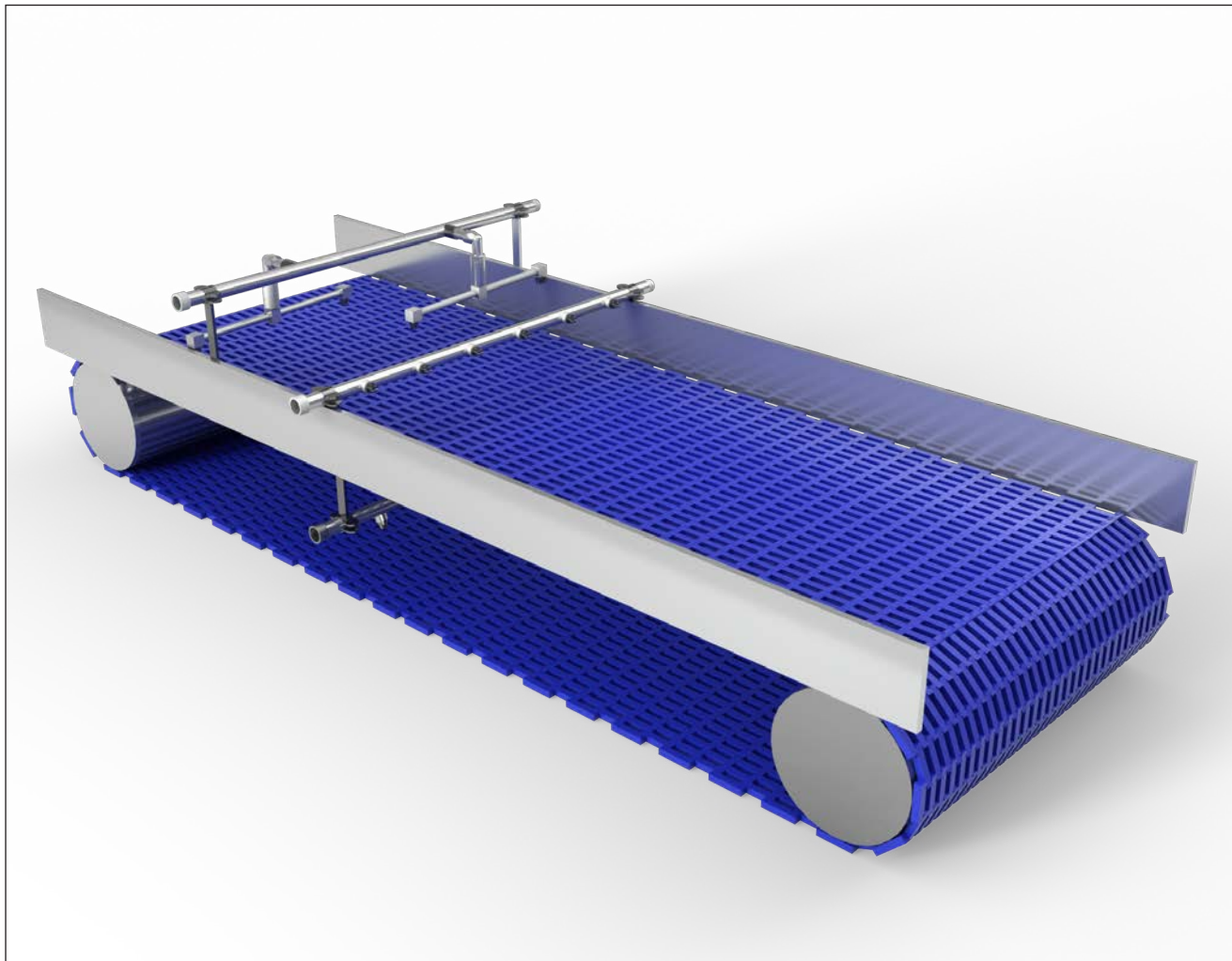
The data is subject to variation and the producer reserves the right to change design specifications without notice.

Recommendations:

- We recommend a maximum length of 30 metres between the valve station's chemical/disinfectant connections and the object to be cleaned.
- A rotating ramp will further increase the cleaning effect and water savings. Please see the separate product sheet.
- Control cabinets and valve stations use asi bus communication. Valve stations are also available with multi-conductor connection for external control. Specified when ordering. Wiring is offered on request.
- The control cabinet is always connected to the internet. Either directly or via VCC II unit with LTS.



STATIONARY SPRAY BAR - SSB



Lagafors® stationary spray bar, SSB, were developed for effective cleaning of conveyor belts and other conveyor systems in the food processing industry. Can be supplied with media from a satellite station using a regular hose or, which we recommend, using a pipe from a Lagafors® Automatic Cleaning System, ACS II. Please see separate product sheet. The product series is divided into two main groups: Fixed and rotating bars.

Rotating bars for flushing increase the cleaning effectiveness and reduce water consumption. Fixed bars can be used anywhere, but are especially suitable for tight spots (e.g. the inside of a conveyor belt). Fixed bars can also be used to apply chemical and disinfectant foam solutions.

- Fixed positions for water as well as chemical and disinfectant solutions.
- Rotating bars for increased cleaning effectiveness and reduced water consumption.
- Available in all sizes between 200 mm and 800 mm (larger sizes can also be supplied).

Features	Benefits	Facts
Conveyor flushing (stationary, rotating)	100% coverage	Maximize hygienic results
Conveyor flushing (stationary, rotating)	Reduced work effort	Lower costs
Fixed spray bar	Space-efficient	Suitable for tight spots
Rotating spray bar	Increased cleaning effectiveness	Lower water consumption

Technical information Lagafors® Stationary Spray Bar SSB			
Model	Fixed spray bar, water	Rotating spray bar, water	Fixed foam bar
Connections (internal thread)			
Supply media	1/2"		
Dimensions			
Pipes	26,9 mm		
Angle of dispersal			
Nozzles/distance	65° / C = 80-95 mm (recommended)	15° / B = 50-100 mm	40° **
Nozzles/distance	80° / C = 65-80 mm		

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

Legend:

A = Belt width

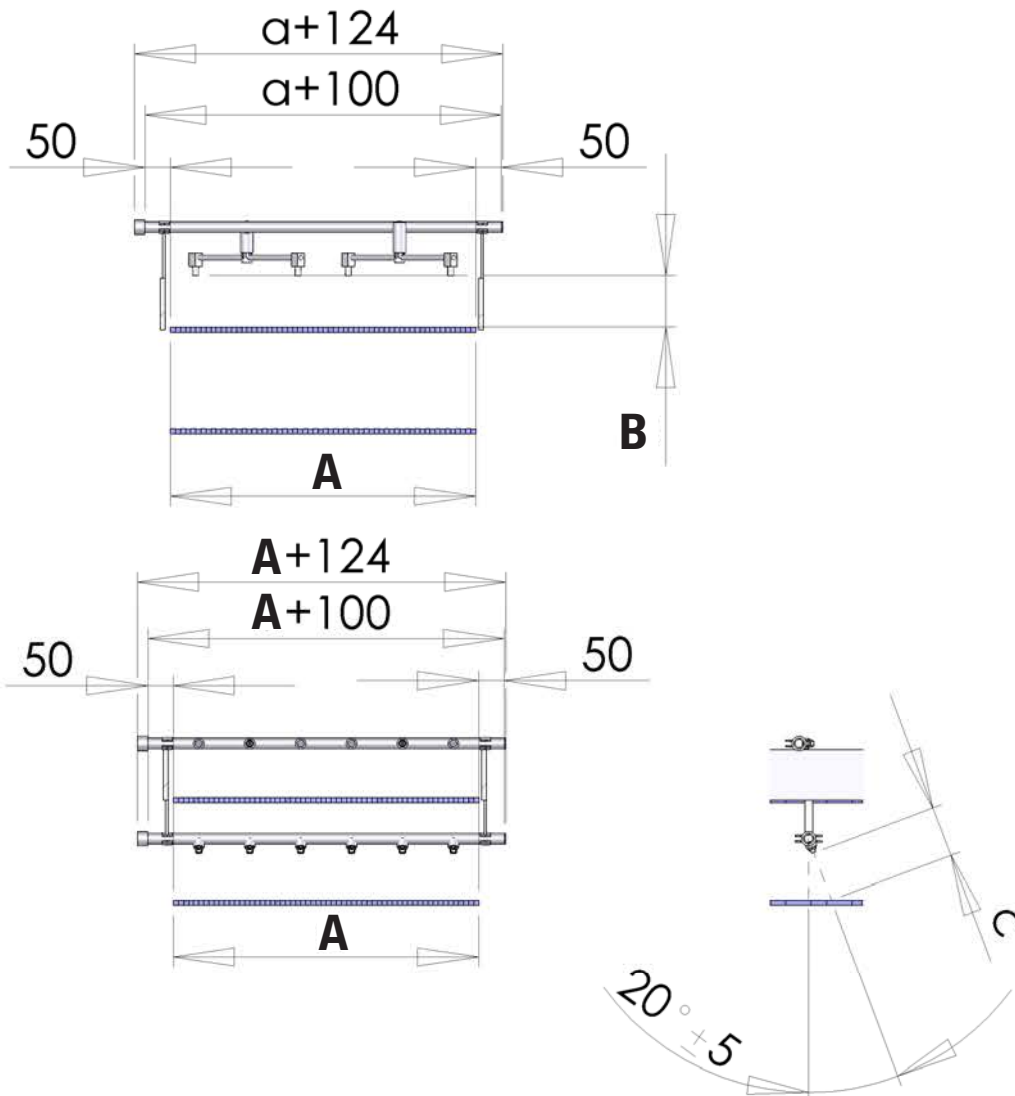
B = Recommended flush distance for rotating spray bar

C = Recommended flush distance for fixed spray bar

* Pipe holders and nozzles not included. Must be ordered separately.

** For the optimization of the foam ramp contact Lagafors or Lagafors dealers.

Double-ramp installation kit (top and bottom) ordered separately, art. no. 35329.



LOW WATER PRESSURE PUMP - LWP CBA



The Lagafors® low-pressure centre LWP CBA (Low Water Pressure, Combi Booster Automatic), is designed for automatic cleaning of production equipment in the food-processing industry, such as conveyor belts, refrigerators, freezers, cooking cabinets, smoking cabinets, automatic roasters, etc. The unit features Lagafors' unique hygienic design that makes it suitable for placement in production areas and can be complemented with a built-in satellite station equipped with outlets for water and chemical and disinfectant solutions. This makes OPC (Open Plant Cleaning) within the unit's immediate vicinity (max 30 meters, 100 feet) possible. The unit is available in four different pressure/flow versions and is equipped with air-operated valves, which enable management from the customer's PLC and operator panel. Separate PLC management of the unit can be provided on request.

- Up to 40 bar working pressure.
- Up to 200 lit/min flow.
- Automatic and flexible system
- Ability to integrate with VMS II-DC
- Delivered with a hygienically designed cabinet.
- Unit is wall-mounted.
- The ACS II distribution satellite can be used for selecting different zones or washing objects.

Features	Benefits	Facts
Increases the pressure on outgoing media	Better cleaning energy on surfaces	From 3 bar up to 40 bar
Flexibility in pressure and flow	Multiple options	40 bar and up to 200 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
Electric cabinet with connection blocks	Management from customer's PLC	Low investment
Automatic and application flexibility	Quality and resource optimization	Saves time, water, chemicals and enables quality assurance

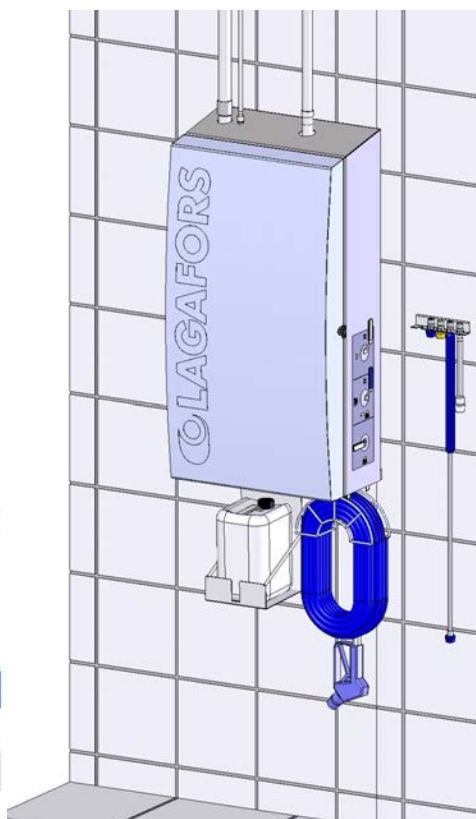
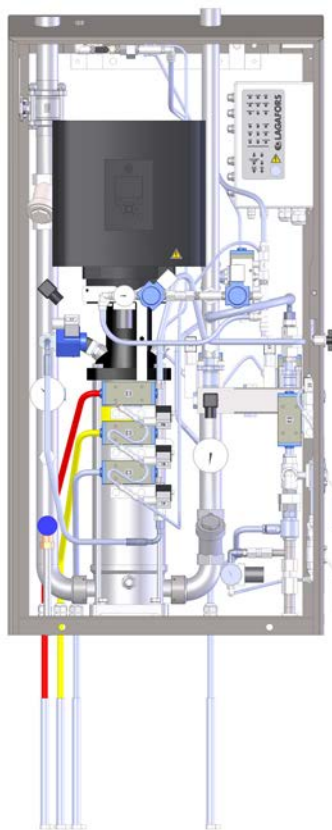
Technical information Lagafors® Low Water Pressure Pump LWP CBA				
Model	LWP CBA 10100	LWP CBA 10200	LWP CBA 20150	LWP CBA 4070
Outgoing water pressure	10-12 bar	10-12 bar	20-25 bar	35-40 bar
Water consumption	100 lit/min	200 lit/min	150 lit/min	70 lit/min
Flow capacity, max	130 lit/min	240 lit/min	165 lit/min	90 lit/min
Surrounding temperature	5-25 °C			
Relative air humidity, max	95%			
Connections (internal thread)				
Water incoming	ISO-G 1 1/4"	ISO-G 1 1/2"	ISO-G 1 1/4"	
Water supply, flow	150 lit/min	300 lit/min	180 lit/min	120 lit/min
Water supply, pressure	3-6 bar			
Water temperature, max	60 °C			
Water outgoing	ISO-G 1"	ISO-G 1 1/4"	ISO-G 1"	
Air, incoming	ISO-G 1/4"			
Air, pressure	6-8 bar			
Air, flow	400 lit/min			
Electricity				
Voltage (other specifications on request)	3 x 400 V+PE / 50 Hz	3 x 400 V+PE / 50/60 Hz		
Current	6 A	10 A	15 A	
Power	2,2 kW	4 kW	7,5 kW	
Control of the unit	According to the wiring diagram			
Dimensions				
Measurements WxDxH	640 x 380 x 1290 mm	830 x 410 x 1400 mm	640 x 380 x 1290 mm	
Weight, approx.	140 kg	200 kg	175 kg	

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

- Units can be provided with or without a built-in satellite station.

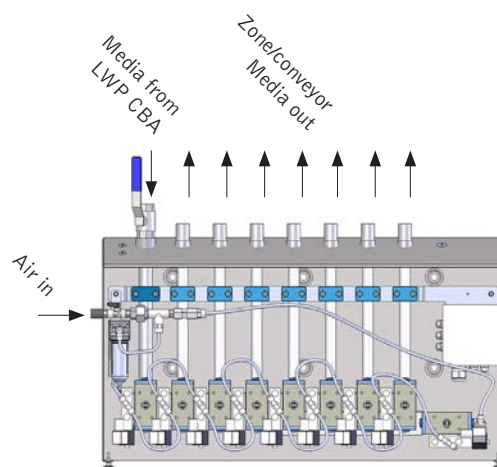
- The CBA unit is available with up to 3 chemicals.

Lagafors® LWP CBA 20150
incl. satellite.



The unit has optional equipment.
Option for measuring values such as:

- Chemical flow
- Water flow / temperature
- Water pressure



Lagafors® ACS II, automatic distribution satellite.

FLOOR FOAMING UNIT - FFU II



The Lagafors® Floor Foaming Unit, FFU II, is a hygienically designed satellite station that you can connect to a Lagafors® central unit VCC II or a regular water main. When connecting the water supply (de-central unit), the injector is used for supplying chemical from a cannister in connection with the unit. The unit was developed for the application of chemical foam on a floor section (e.g. a passage or a sluice) between different hygiene zones, thereby reducing the spread of bacteria. The FFU II is made entirely of stainless steel. You simply set the timer, and then press a push-button to start the unit.

The FFU II is comprised of the following:

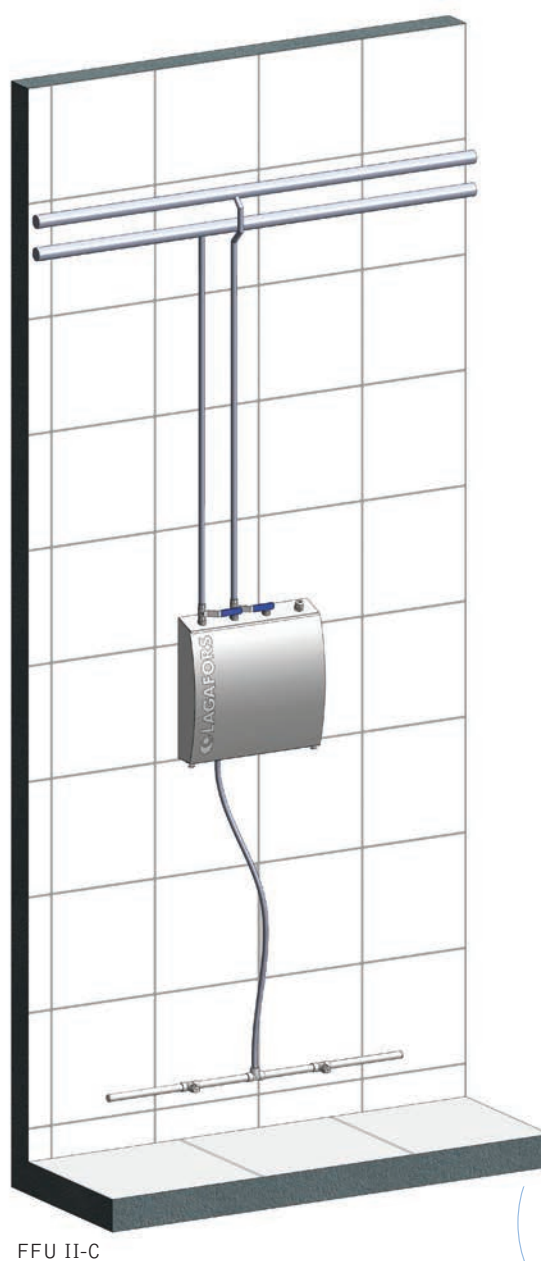
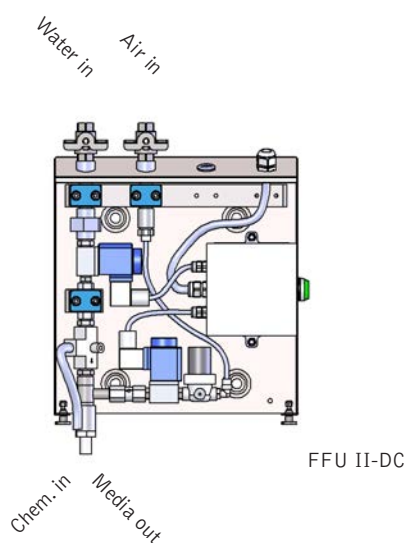
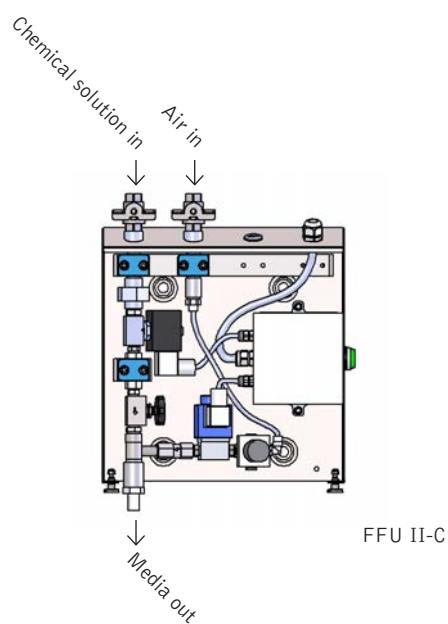
- Stainless steel hood with a slanted top for increased hygiene.
- Time relay for optimum setting.
- Foam ramp and 5 meters connection hose included.

Features	Benefits	Facts
Easy to mount and connect	Time-efficient	Lower installation costs
Ingenious design	Easy to clean	Excellent hygienic aspects
"All-in-One" principle	Adjustable application time	Optimum hygiene at minimum costs

Technical information Lagafors® Floor Foaming Unit FFU II

Connections (internal thread)	FFU II-C	FFU II-DC
Vatten 4-8 bar		ISO-G 3/8"
Luft 6-8 bar		ISO-G 3/8"
Alkaline chemicals 6-8 bar (from VCC II)	ISO-G 3/8"	
Luft 4 bar (from VCC II)	ISO-G 3/8"	
Electricity		
Voltage	1 x 230 V+N+PE	
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-KIT

Spray gun and hose-kit

Complete hose-kit containing spray gun, 15-30 metre 1/2" hose, stainless steel quick couplings and hose nipples for connection to Lagafors satellite station VMS II.

The hose-kit includes a 1/2" flexible low pressure hose for pressures below 50 bar and a 1/2" one-steel reinforced hose for pressures up to 80 bar.

Description
< 50 bar
Spray gun and hose-kit, 15 m
Spray gun and hose, 20 m
Spray gun and hose, 25 m
Spray gun and hose, 30 m
< 80 bar
Spray gun and hose-kit, 15 m
Spray gun and hose, 20 m
Spray gun and hose, 25 m
Spray gun and hose, 30 m



Low pressure ball valve and hose-kit

Complete hose-kit containing low pressure ball valve, 15-30 metre 1/2" hose, stainless steel quick couplings and hose nipples for connection to Lagafors satellite station VMS II.

Description
< 25 bar
Low pressure ball valve and hose-kit, 15 m
Low pressure ball valve and hose-kit, 20 m
Low pressure ball valve and hose-kit, 25 m
Low pressure ball valve and hose-kit, 30 m



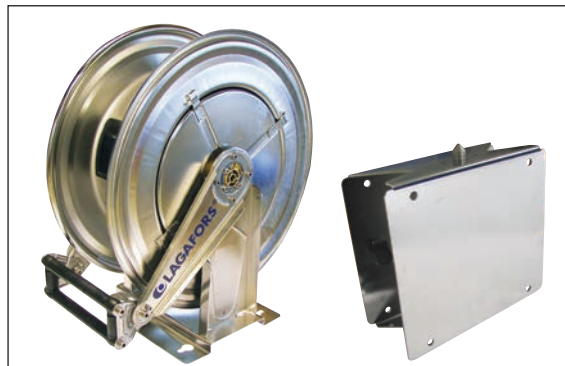
HOSE REEL / FLOOR STAND

Lagafors® Hose Reel

Professional spring-loaded hose reel in stainless steel for 15, 20, 25 or 30 metre hose. Equipped with a mobile arm which enables installation of the reel in narrow spaces or in the ceiling. Equipped with a connection hose. Length 2 metres.

Art. No.	Description
17870	Hose Reel for VMS II, 15/20 m
17875	Hose Reel for VMS II, 25/30 m
34242	Angle bracket, small
34243	Angle bracket, large

Technical specification	
Max. working pressure	150 bar
Connection	1/2" int. thread
Material	Stainless steel
Measurements WxDxH	300 x 573 x 550 mm 186 x 460 x 450 mm



Floor stand for satellite station

Stainless steel stand for VMS II and hose reel. Used to protect walls from piercing or on installation in a room where no wall is available.

Technical specification	
Material	Stainless steel
Max. load	40 kg
Measurements WxDxH	300 x 200 x 2440 mm



HOSE RACK / CANISTER HOLDER / NOZZLES & LANCES

Hose rack

Stainless steel hose rack for hanging hoses by satellite stations or on a carriage. Robust and hygienic.

Description	Hose length
Small, stainless steel hose rack	30 m, 1/2" hose
Small, stainless steel hose rack	25 m, 3/4" hose

Features - Benefits - Facts

- Stainless steel
- Hygienic material
 - Saves time, cost of spare parts and increases hygiene



Canister holder

Stainless steel canister holder to hold chemical solution containers. Robust and hygienic. Available in various sizes and materials. Also available as lockable.

Description	Size
Canister holder	1 x 25 liter

Features - Benefits - Facts

- Stainless steel
- Hygienic material
 - Robust construction
 - Reduced wear on the walls and floors at the satellite station



Lagafors® Nozzles & Lances

Nozzles and lances for different pressures and applications. Each nozzle is equipped with a hose plug nipple for connection to the spray gun or ball valve. The Lagafors® Colour Coding System* is an integrated part of all nozzles and lances.

Description
Black Pre-Cleaning Nozzle
Blue Rinse Nozzle, 20/40/60/80 bar
Blue Rinse lance 800 mm, 20/40/60/80 bar
White Foam lance
Yellow Disinfection nozzle, VMS II
Yellow Disinfection nozzle, VMS II DC



*Lagafors® Colour Coding System

Lagafors® colour coding system makes the cleaning process simple and easy to understand. It consists of an operators guide that explains the correct cleaning process and usage thanks to matching colours for ball valve handles and nozzles. In the system blue stands for water, white for foam and yellow for disinfectant.

NOZZLE RACK / NOZZLE BAG / FLOOR CLEANING

Nozzle rack

Stainless steel rack for nozzles. Fits up to 5 nozzles.



Art. No.	Description
36782	Stainless steel



Nozzle bag

A practical and hygienic nozzle bag that offers cleaning staff accessibility and better control of their tools. Using a simple fastener, the bag can be attached to the belt. When work has been completed, the bag and its contents can be cleaned in a dishwasher.

Art. No.	Description
30980	Nozzle bag with belt



Rotating Floor Cleaning

Floor cleaning equipment for fast and easy cleaning of flat surfaces with high water pressure. Is used preferably in facilities with open and large spaces. The equipment has a rotating flush arm under a stainless steel hood and four wheels for smooth transportation. The spray gun is not included. Rectangular model on request.

Description
Floor Cleaning, Rotating



Technical specification	
Working pressure	250 bar
Flow	Depending on pump capacity
Temperature	5 °C - 120 °C
Nozzle	1/4" ext. threaded
Material	Stainless steel
Diameter	520 mm

SPRAY GUNS

Spray Gun Triggless® II

Lagafors® patented spray gun Triggless® II is ideal for use where ultimate ergonomics, work efficiency, flexibility, durability and safety is important. The spray gun is ergonomically designed to reduce muscle stress on the user. It also features a "dead man's" grip where the water flow is shut off if the gun is accidentally dropped.

Technical specification	
Working pressure	150 bar
Flow	45 lit/min
Temperature	70 °C
Weight	700 g
Material	Stainless steel, plastic
Connection	in 1/2" int. thread out 3/8" int. thread

Description

Triggless® II flexible



Spray Gun HP2600/2700

Robust spray gun with a spring loaded trigger and an easy squeeze function, which reduces the risk of muscle stress on the operator. Suitable for many different applications within professional high pressure cleaning. Delivered with or without swivel. Also available with stainless steel components.

Technical specification		* ST 2720
Working pressure	310 bar / 125 bar *	
Flow	45 lit/min / 80 lit/min *	
Temperature	150°C	
Weight	600 g	
Material	Brass, plastic or Stainless steel, plastic	
Connection	in 3/8" int. thread out 1/4" int. thread	

Description

Spray gun HP2600 w. swivel

Spray gun HP2700 SS

Spray gun HP2720 SS



Spray Gun MP2725

Robust spray gun with a spring loaded trigger and an easy squeeze function, which reduces the risk of muscle stress on the operator. Suitable for a wide variety of industrial cleaning applications. Equipped with a quick-coupling, swivel and dampened shut-off feature in order to minimize pressure surges.

Technical specification	
Working pressure	80 bar
Flow	80 lit/min
Temperature	150°C
Weight	940 g
Material	Stainless steel, plastic
Connection	in 1/2" int. thread

Description

Spray gun MP2725 SS



Spray Gun MP 3225

Robust spray gun with a spring loaded trigger and an easy squeeze function, which reduces the risk of muscle stress on the operator. Suitable for a wide variety of industrial cleaning applications. Equipped with a quick-coupling, swivel and dampened shut-off feature in order to minimize pressure surges.

Technical specification	
Working pressure	60 bar
Flow	120 lit/min
Temperature	100 °C
Weight	750 g
Material	Stainless steel, plastic
Connection	1/2" int. thread

Description

Spray gun LP 25 bar



SPRAY GUNS / BALL VALVE / SPRAY PIPE

Spray Gun LP 25 bar

Low pressure gun with a good grip for connecting plug or jet pipes directly. Swivel is standard.

Technical specification	
Working pressure	25 bar
Flow	100 lit/min
Temperature	93 °C
Weight	1150 g
Material	Brass, rubber, plastic
Connection	1/2" int. thread

Description

Spray gun LP 25 bar



Spray Gun LP 25 bar

Low pressure spray gun with a robust spray nozzle and good grip that suits most cleaning applications. Adjustable spray pattern from tight beam to 60° wide. Suitable for most cleaning duties. Swivel is standard.

Technical specification	
Working pressure	25 bar
Flow	60 lit/min
Temperature	80°C
Weight	1050 g
Material	Brass, rubber, plastic
Connection	1/2" int. thread (swivel)

Description

Spray gun LP 25 bar



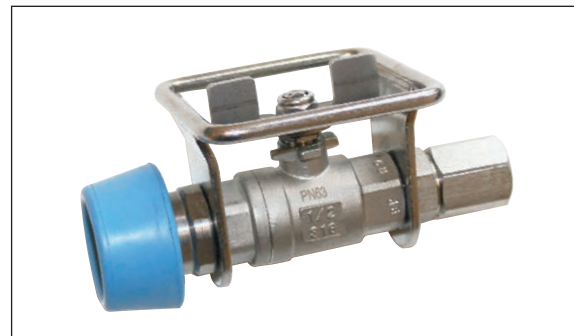
Low pressure ball valve

Easy to use low pressure ball valve with trigger guard. Very robust in its construction. The low pressure ball valve is not equipped with "dead man's" grip. Not suitable for pressures above 25 bar. Vulcanized quick coupling and rotating swivel.

Technical specification	
Working pressure	25 bar
Flow	90 lit/min
Temperature	70°C
Weight	660 g
Material	Stainless steel
Connection	1/2" int. thread

Description

Low pressure ball valve



Spray Pipe

Easy construction without trigger, by turning the pipe flow and scattering angle is adjusted. Can be adjusted from concentrated spray to water mist.

Technical specification	
Working pressure	10 bar
Flow	40-60 lit/min
Temperature	80°C
Weight	300 g
Material	Brass, plastic
Connection	3/4" ext. thread

Description

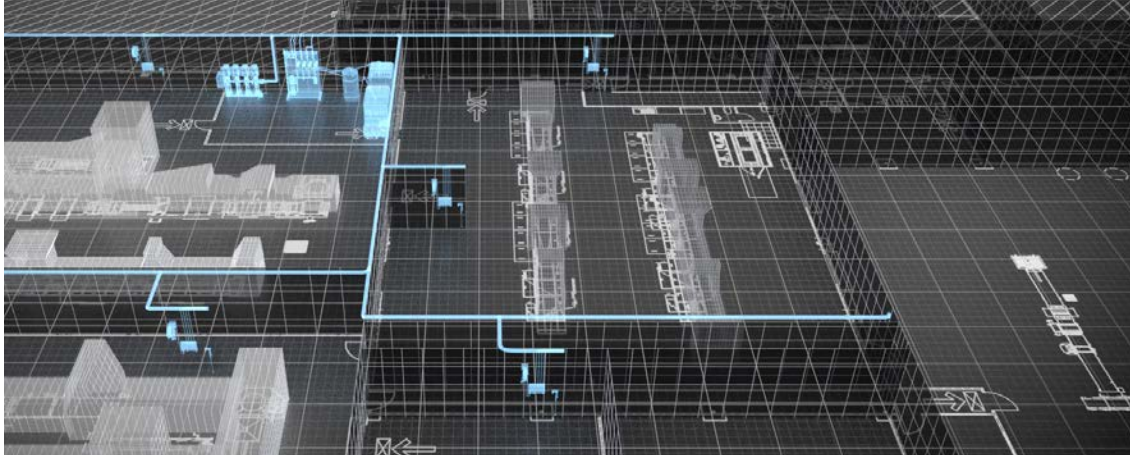
Spray pipe white

Hose connector 1/2"

Hose connector 3/4"



INSTALLATION / SERVICE



Lagafors® technical service installs and maintains Lagafors® cleaning facilities. Our installation team assembles, commissions and tests the systems and assigns them turnkey to customer. A service agreement with Lagafors® means that at a fixed cost, visits from the Lagafors® service team occurs from one to several times a year. The number of visits is based on the utilization of the facility.

Advantages of having Lagafors® service agreement:

- Complete system installation carried out by knowledgeable personnel. Turnkey installation is handed over to the customer.
- Fixed service, we keep track of service intervals and contact you prior to our visit.
- Minimized maintenance costs. We provide preventive maintenance for your installations.
- Increased production reliability, regular service reduces downtime.
- Reduced load on your own service and technical staff.

TECHNICAL REMOTE ACCESS – TRA



Lagafors TRA (Technical Remote Access) enables our service technicians to temporarily connect via the Internet, to our devices in the field, and provide support to our customers and distributors. In short, we can do everything we can do when we're connected and test the devices in our test hall. This applies no matter where in the world the equipment is installed.

In case of problem, the customer himself connects the device to the internet and calls Lagafors for support. When the error is corrected, the customer disconnects by unplugging the network cable. The connection is thus temporary and only when the customer needs it. The hardware for TRA is built into Lagafors central unit VCC II and specified on order. Technical specifications for internet connection can be found on page 23.

Through TRA we can provide:

- Customer support
- Troubleshooting
- Optimization of set points and alarm functions
- Reduced emergency travel, which reduces costs and contributes to a better environment.

TECHNICAL REMOTE SUPPORT – TRS



Lagafors Technical Remote Support (TRS), enables our service technicians to be close to our customers even if we work in a global market. When our customer or distributor has a problem, contact Lagafors.

Through the customer's phone or tablet, our technician can see what the customer sees (through his camera) and can simultaneously talk and instruct him what to do. In addition, our technicians can see that the customer is doing the right thing and can thus troubleshoot, find and solve a problem quickly and at minimal cost.

Through TRS we can provide:

- Customer support
- Troubleshooting
- Facilitate finding and fixing minor problems
- Reduced emergency travel, which reduces costs and contributes to a better environment.
- Training of Distributor Service Technician.



LAGAFORS®

Lagafors – delivering cleaning solutions that make a difference to the food industry

Do you want to obtain optimal hygiene at reduced cost, with minimized environmental impact in an improved working environment? Then you should contact us at Lagafors. We provide complete, tailor-made system solutions and a broad range of equipment for industrial cleaning.

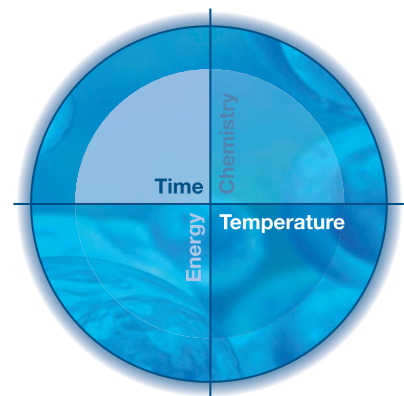
What we offer

Our competence spans from manufacturing and installation of mobile units, to concepts, customized solutions and design of large, centralized cleaning systems. The systems are developed to dose foam detergents and disinfectants as well as deliver pressurized water ranging from low pressure to high pressure. We have been the market leader in Scandinavia for 50 years and are represented in a number of countries world-wide.

How we operate

All of our work is guided by the principles of the Zinner Circle, which consists of 4 variables:

- Energy
- Time
- Chemistry
- Temperature



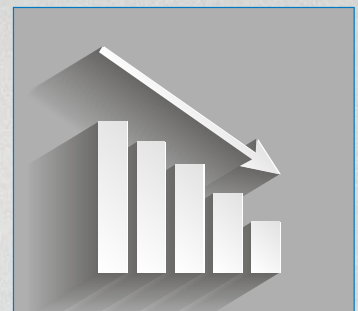
When these variables are in equilibrium, you will obtain your desired hygiene level with minimal consumption of water, energy, chemicals and effort. At Lagafors we never compromise on our cornerstones which are optimal hygiene, at reduced cost, with reduced environmental impact, in an improved working environment.



The Lagafors® cornerstones



Optimal hygiene...



...at reduced cost...

Why choose Lagafors?

Lagafors' optimized selection of materials and components, together with their streamlined hygienic design, has established them as a premium brand of cleaning equipment for the food-processing industry. Lagafors provides its customers with the tools they need to ensure that they can run their operations while maintaining a high level of hygiene. Thanks to our flexible and service-minded organization, we can quickly present you with a direct and tangible solution and can easily transform your production process' hygienic needs into a practical, working solution. Technical service is one of our strengths and we take pride in offering our customers timely and efficient service. We offer both a complete service program as well as idea generation and trouble shooting.

Our mission

To supply innovation based, complete hygiene systems to the food industry, offering our customers improved competitiveness in:

Cost

Food safety

Traceability / Documentation

Microbial load

Environmental impact

Ergonomics and working environment

Our vision

Global leader in food safety.



...with reduced
environmental impact...



...in an improved
working environment.



GLOBAL LEADER IN FOOD SAFETY