

Central Cleaning System, CCS

now available to all food industries regardless size.

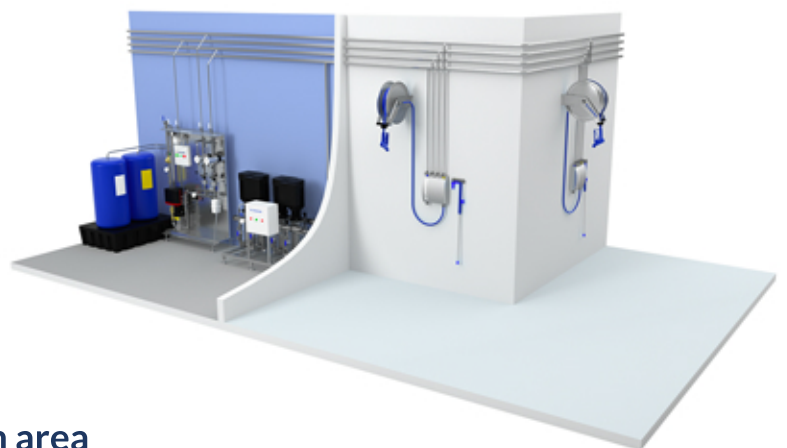
A typical installation of a Central Cleaning System, CCS, is normally done at a big site with many drop points. Now we have upgraded it to also meet the requirements from small and medium sized industries.

Lagafors Central Cleaning System, CCS, enables the food industry to obtain ultimate hygiene at reduced cost and environmental impact, in a good working setting.

By combining the technique in the VCC II (Variable Chemical Centre) and the various types of water pump units, we have come up with the new developed Central Combi Unit, CCU, that is directly developed towards small and medium sized industries. The features are the same as for the VCC where we reduce the chemical consumption up to 50%, labor cost up to 20% and water consumptions up to 50%. These savings, and a decreased environmental impact, are achieved thanks to reduced use of warm water and chemicals and less wastewater generated.

The water pump unit and the VCC II chemical unit or the CCU are normally placed in a centrally located area. Pipes 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 are made in one central place.

The central components provide the correct pressure, flow and chemical concentration, where needed, for up to 25 simultaneous users.



Facts & benefits:

- No concentrated chemicals in production area
- High dosage accuracy of chemicals/disinfectant
- 10 years warranty on the satellite stations
- Optimized cost and environmental impact
- LTS compatible (logging and traceability)