# Griff



## **Advanced** cleaning and sanitizing station with unique DuoFoam technology



Nilfisk FOOD Griff is a smart cleaning station with 8 bar/123 psi rinsing pressure and advanced foam technology to deliver superior soil removal in the food retail and institutional industry.

Advanced foam technology generated thanks to build in compressor delivers faster and more efficient cleaning.

Increased contact time of the detergents with the cleaned objects and the visible proof of cleaning delivers consistent cleaning results all over the plant and real economical savings.

According to an extensive field research results, Griff generates 22% of labour savings and 57% of water savings vs. traditional foamer.

Griff Mobile is intended to use as a single user cleaning and sanitizing station with three cleaning functions in one centrally located. The unit is mounted on a trolley giving additional flexibility and mobility.

#### Applications

- Food retail: Fresh meat, fish & seafood, deli departments
- Modern institutional kitchens
- Food contact surfaces
- Food contact equipment
- Floors, Walls, Ceilings
- Hard to reach corners

#### Features

- Unique Duo foam technology
- Two separate chemical products
- Three cleaning function in one centrally located selector switch
- Built in compressor
- Built in water pump
- Built in water check valve
- Built to last stainless steel components
- Wall mounted or trolley mounted

#### Benefits

- Superior soil removal
- Visible proof of cleaning
- Consistent cleaning results
- Safe, easy and quick to operate
- 23% labor cost savings\*
- 50% water cost savings\*

\*Results of extensive field test vs. traditional foamer

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### Griff Advanced cleaning and sanitizing station with DuoFoam technology



Standard models		
Model	Article no.	
Griff 230V/50Hz	110003454	
Griff 230V/60Hz	110003519	
Griff 110V/60HZ	110006234	
Griff Accessory kit	110006235	

Technical specifications			
Water	230V/50 Hz	230V/60 Hz	
Connection type inlet	ISO 228/1-G 3/4"	ISO 228/1-G 3/4"	
Recommended outlet pipe dimension	3/4″	3/4″	
Local outlet	1/2" quick coupler	1/2" quick coupler	
Pump pressure	4 bar	5,7 bar	
Operational pressure	6-10 bar	6-10 bar	
Operational flow range	4-15 l/min	4-15 l/min	
Min. inlet pressure	2 bar@15 l/min	2 bar@15 l/min	
Max. inlet pressure	5 bar	5 bar	
Max. water temperature	70°C	70°C	
Electricity			
Power consumption	0,9 kW	1 kW	
Nom. current	5 A	8,7 A	
Supply	1/PE 230Vac +-10 50Hz	1/PE 230Vac +-10 60Hz	
Security of electrical wiring	12 A	12 A	
Electrical cable; L1, I2, L3, PE	1,5 mm <sup>2</sup>	1,5 mm <sup>2</sup>	
General			
Number of products	2	2	
IP class	IP55	IP55	
Max. hose lenth (recommended)	15 m (15 m)	15 m (15 m)	
Sound level ISO 11202	Below 70dB	Below 70dB	
Weight	43 kg	42	
Dimensions HxWxD	1075x595x710 mm	1075x595x710 mm	

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#### Need more info?

Visit NILFISKFOOD.COM for more details including video tutorials and more.

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