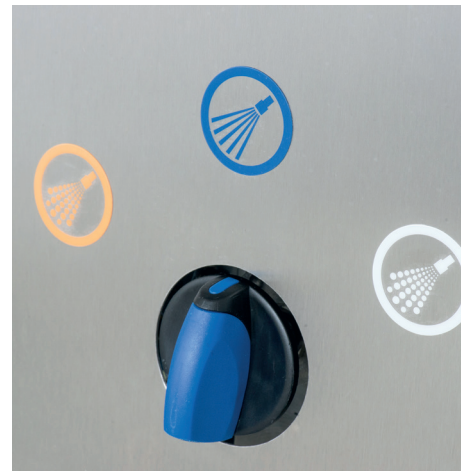


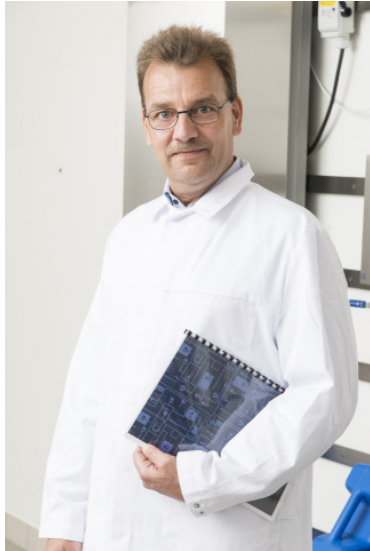
## Engineered to Perform

The Comprehensive Equipment Range  
from the Cleaning of Open Plant (COP) Experts



# Global Support

## Our Reputation Is Our Promise



■ ■ Nilfisk FOOD is the world's leading manufacturer of low pressure cleaning equipment ■ ■

At Nilfisk FOOD, we are proud to be the world's leading producer of professional cleaning equipment. We offer our customers cleaning solutions that are both efficient and improve the sustainability of the industry.

Nilfisk FOOD has always been committed to delivering the best possible hygiene products and equipment. We have recently revised and refined our popular product range to meet the needs of our customers more effectively.

We are pleased to introduce our improved equipment to provide the kinds of delivery and management systems that our customers demand and that meet and exceed hygiene regulations and offer maximum ergonomic efficiency.

Our expertise is how to combine water pressure, compressed air and chemical products in order to create the perfect foam quality to do the job – in one process from pre rinse to sanitizing. The target customers for our products are the food and retail industry and related industries.

More than 30 years of activity and continuous development has created this expertise.

Together with major food processing industries and cleaning contractors we have developed new cleaning systems adapted to the stringent requirements of the food industry. As such we are a market and customer driven company. We have a wide range of fixed and automatic solutions and we are able to customise the solution to fit the demand of our customer.

We – together with our distributors – will enter into a dialog with the customers in order to create the solution that meets the specific requirements in the most efficient and cost effective way. Together with our distributors we also ensure training of the cleaning staff and quick and efficient after sales service.

■ ■ All our systems give you outstanding operation, safety and control ■ ■

### Our Company

Nilfisk FOOD is the world's leading manufacturer of professional cleaning equipment.

Our product range covers almost any needs of the professional cleaning customer, our products are recognized by their high quality and reliability, and our products and services are used in more than 100 countries across the world.

At Nilfisk FOOD, we understand that not only the product, but also the services that we provide, are the key to ensure our customers' satisfaction and well-being.

Nilfisk FOOD is part of the Nilfisk Group. And Nilfisk is a part of the NKT Group which is listed on the Copenhagen Stock Exchange.



# Because Quality Matters

## Nilfisk FOOD's Manufacturing Assurance

### Corona Technology

The patented Corona Technology air system is a completely new construction that sets new standards. With this system the air is injected into the water stream over a bigger surface and at a higher speed. The result is a better mix of air, compound, and water. Furthermore, the foam is increased by +20%.

### DuoFoam Technology

The new injector block has the capacity for two different compounds and only one outlet. This makes it very easy and safe to go from one compound to another.

### Booster Foam Technology

The unique system is prepared for the injection of an extra booster compound into the DuoFoam Technology block. This takes the cleaning effect to a whole new level.

For more than a century, Nilfisk has responded to the changing needs of markets and customers with innovative products and solutions. We have united on the promise of being innovative and committed to deliver the best products available including our latest Corona, DuoFoam and Booster Foam technology.

As experts in all aspects of Cleaning of Open Plant (COP) technology, our range of cleaning and disinfectant products deliver exceptional results in regular and daily cleaning for the food and beverage industry.

To ensure these specially formulated products can always be used to their optimum effect, we have also designed a range of bespoke static and mobile equipment to help you manage, monitor and apply our products with ease and efficiency.

All Nilfisk FOOD equipment is manufactured to the highest specifications, using precision engineered components, the latest Corona, DuoFoam and Booster Foam technologies and the best possible materials – stainless steel and robust plastics – to create an ergonomic system that suit your needs exactly.

Nilfisk FOOD offers both static and mobile equipment systems to give you a truly flexible and complete array of applications suitable for a wide range of COP. All our systems give you outstanding operation, safety and control, with simple, effective management.

## World of Cleaning - Training & Implementation

Nilfisk FOOD provides on-site advice and training as well as online training to ensure the smooth implementation and on-going use of our equipment.

Nilfisk FOOD has introduced a new and interactive online service & training academy [www.nilfiskfood.com/woc](http://www.nilfiskfood.com/woc).

On the World of Cleaning site Nilfisk FOOD will present various videos on how to use and service Nilfisk FOOD products to ensure optimal performance and longevity. Furthermore, it will be possible for our customers to ask questions to our Nilfisk FOOD specialist when attending our on-line training sessions.

The "World of Cleaning" will also be a "meeting point" with the experienced Nilfisk FOOD team, who periodically, will provide you with interesting news about the company, about our products and give you valuable tips and tricks which you do not want to miss out on.

World of Cleaning will provide our customers with valuable product information and our best advice on how to use & service our products and on cleaning in general.

It is possible to view video tutorials, seek FAQs, helpful tips and much more – securing access to all the latest and updated information on our products.



▲▲ To make sure you enjoy the full benefits of our system,  
our Sales and Application team will offer you online training throughout the project ▲▲

## Local system

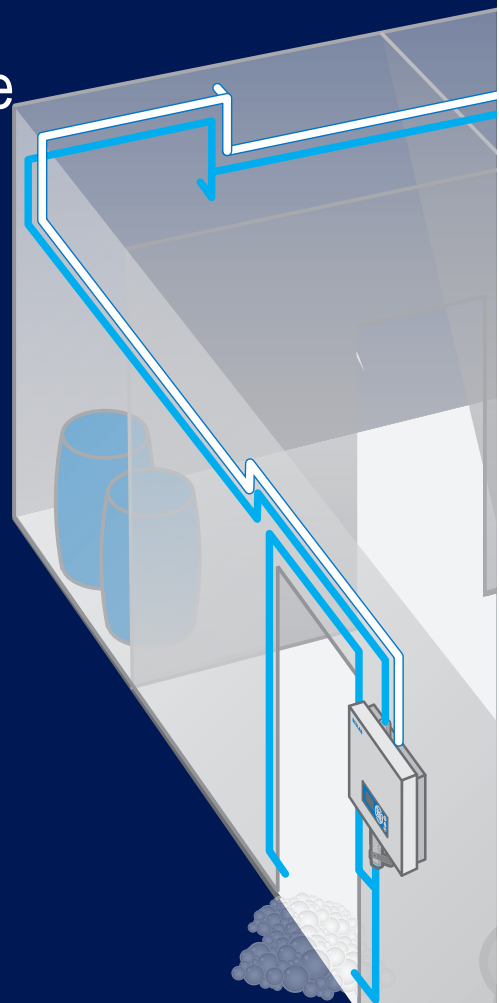
# Standard Water Pressure (H<sub>2</sub>O 2-5 bar)

Where the pressurized water line does not reach the area to be cleaned, several systems for local application are available working on standard water pressure:

- ▲ Yeti TW, fixed foam unit on tap water pressure (external air needed)
  - ▲ Griff, fixed or mobile foam unit with rinse application up to 8,5 bar, including built-in compressor.
  - ▲ Hybrid Typhoon, mobile foam unit with rinse application up to 25 bar, including built-in compressor
  - ▲ Naga stand alone unit for rinsing, foam cleaning and disinfection at tap water pressure (1-6 bar)
- To prevent decontamination from transport utilities:
- ▲ Doorway Sanitation System - cleaning and disinfection of all vehicles entering the production area, by applying a foam layer on the floor

### Advantages / Benefits

Our range features a wide variety of solutions to suit every situation, including those outside of the range of standard Cleaning of Open Plant (COP) options.



### DOORWAY CERBERUS

A hygienic stainless steel wall-mounted sanitation unit which operates via a nozzle system on ground level.

- ▲ The nozzle system sprays out a pre-mixed solution of water and detergent/disinfectant across a doorway by sensor activation or at a pre-set interval
- ▲ Water, air and detergent/disinfectant are mixed into a high quality foam that clings to footwear and machinery wheels when crossing the threshold



### YETI TW

A foam-only equipment range designed for small room cleaning in harsh conditions. The range gives excellent foam performance and includes:

- ▲ Tap water version which gives high level performance in the absence of an expensive water pressure boosting system
- ▲ High pressure version in situations where high pressure is recommended
- ▲ Corona Tehnology, with improved foam quality
- ▲ Double injection, Booster Foam Technology



### GRIFF

Powerful, static or mobile system for foaming, disinfection and rinsing. Self-contained with built-in compressor and a robust ABS cover.

- ▲ On board 5.5 bar (plus inlet pressure) booster and 5 bar compressor
- ▲ Improved foam quality and stability
- ▲ No need to change hoses between chemical products
- ▲ Easy to mount, repair, maintain and clean




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**A comprehensive and flexible range for use where pressurized water cannot be supplied - with no compromise in cleaning standards**

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### HYBRID TYPHOON

Equipped with the patented Corona Technology which improves foam quality and cling time, this manoeuvrable standalone unit is independent of any fixed centralized foam cleaning system. Its integrated pump and compressor system ensures uniform water pressure and the correct volume of pressurized air for unmatched foam consistency.

- ▲ New Duoblock all-in-one outlet - no hose switching when changing operation
- ▲ Optional User Pack for safe handling of chemicals
- ▲ Excellent durability and maximum utility
- ▲ Rinse, foam and disinfection functionality

### NAGA

Designed to operate effectively as a standalone hygiene station for rinsing, foam cleaning and disinfection at tap water pressure (1-6 bar).

Built from the highest quality stainless steel components and the injectors are protected from the negative effects of hard water. Operates effectively without the need of external air or water pumps.

Responds to the needs of smaller food processing plants within the Retail, Institutional and QSR markets, who demand a reliable and smart cleaning solution that delivers effective and consistent cleaning results

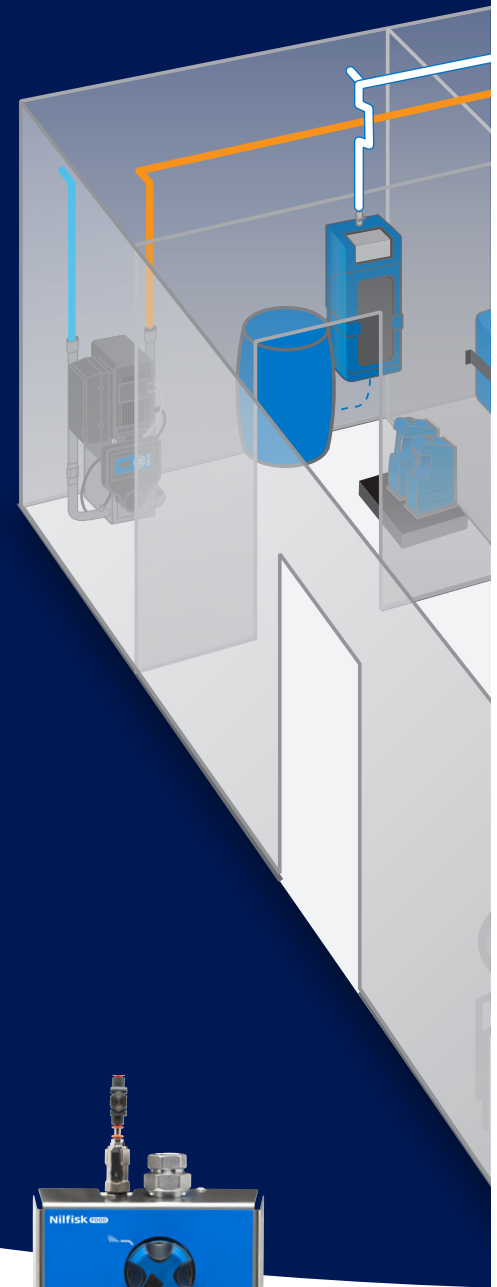
- ▲ Reliability
- ▲ Simplicity
- ▲ Economical savings

# Decentralized system Pressurized 20-25 bar

In a decentralized system, the most effective rinse pressure, with minimized aerosols, is between 20 and 25 bar.

With a decentralized system, where there is local pick-up of chemicals with suitable product for each unit, the optimal concentration can be set according to the defined Hygiene Plan.

Local pick-up of chemicals can be performed by use of jerry cans, or locally filled User Packs.



## Advantages / Benefits

- ▲ No chemicals during production
- ▲ Elective product choice
- ▲ Selective concentration
- ▲ Flexible product change-over
- ▲ Hybrid Compact and Hybrid Satellites are both suitable for Booster Foam Technology and are able to stand 40 bar water pressure



## BOOSTER

The Booster supplies satellites with pressurized water. Built on stainless steel frames, it has a water consumption from 100 to 1100 L/min. For simultaneous operation by between three and 30 users.

A frequency controlled pump ensures consistently smooth and even pressure – reliable and user-friendly.

- ▲ Adjustable outlet pressure from 5-25 bar. Optional 40 bar version is available
- ▲ Dry run protection
- ▲ Temperature monitoring



## MAINSTATION

A powerful, complete system for rinsing, foam cleaning and disinfecting with additional features and safety functions.

A built-in booster is designed to supply up to 4 users simultaneously.

Supplied with a choice of ABS housing (Hybrid Compact) or stainless steel (Hybrid) and LCD graphic display.

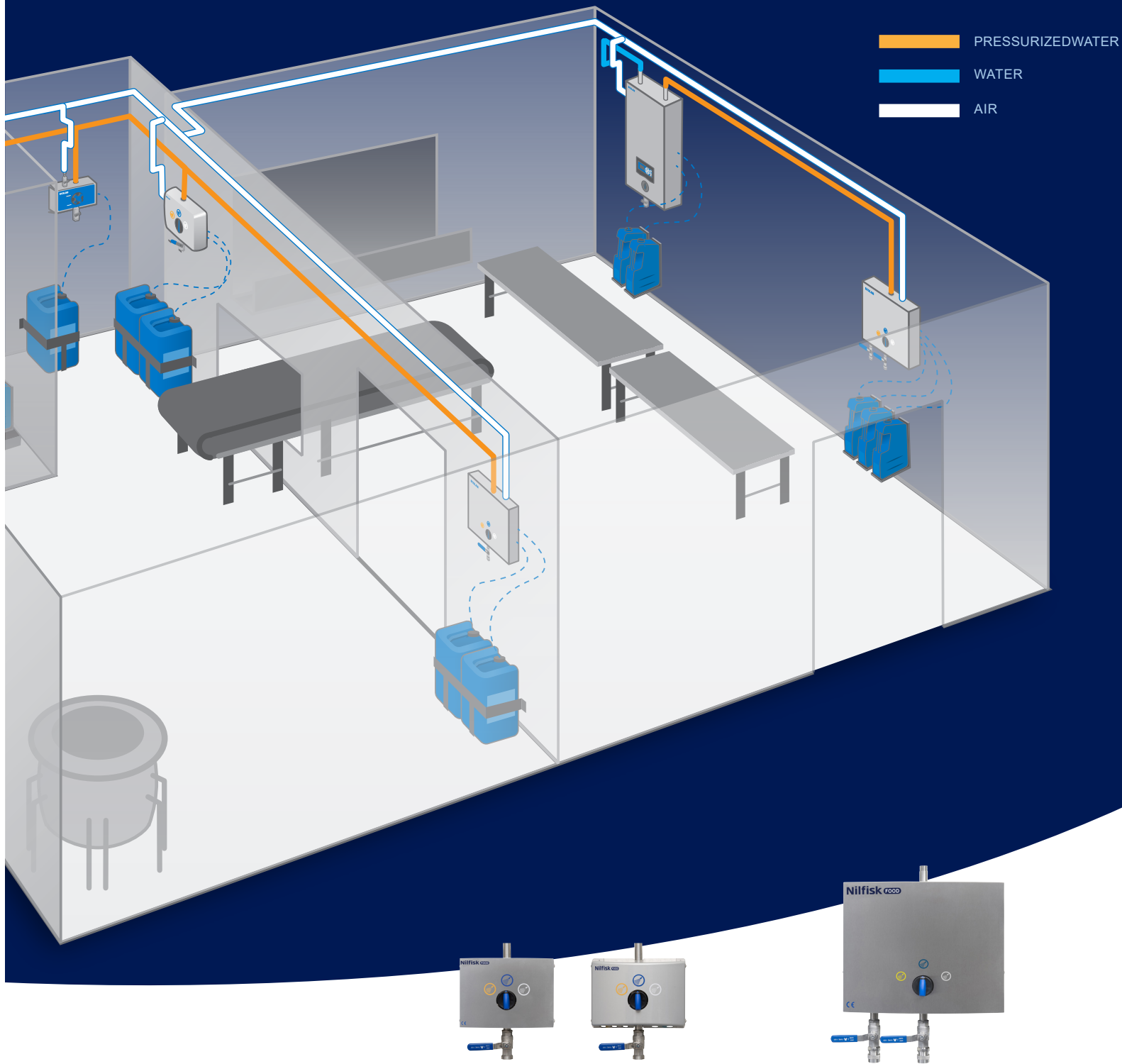
- ▲ Two products, one outlet
- ▲ Variable pressure of 5 to max. 25 bar
- ▲ Frequency-controlled pump
- ▲ Temperature monitoring and dry run protection



## ECO

The ECO satellite is designed for one product foam and rinse applications. Featuring a full and open stainless steel housing, safety is assured by foam and rinse on ONE outlet.

- ▲ Pressure of max. 22 bar water inlet



With a range of equipment and filling options, maximum flexibility combined with excellent performance is guaranteed

### HYBRID PEGASUS

A compact satellite with stainless steel housing or a robust ABS housing for corrosive environments.

Its Corona Technology has shown remarkable results with much better foam quality and consistency, as well as superior cling time.

Allows simple and effective foam cleaning, disinfecting and rinsing using up to two products from a single unit without the need to change hoses. Safety is assured by all functions in ONE outlet.

- ▲ Water pressure from 10 to max. 40 bar
- ▲ Two products on ONE outlet
- ▲ Suitable for Booster Foam Technology

### HYBRID

Employs completely new technology, making rinsing and cleaning smarter and more efficient than ever. Its Corona Technology has shown remarkable results with much better foam quality and consistency, and superior cling time.

The Hybrid satellite is a flexible, modular extendable solution enabling the handling all likely applications including:

- ▲ Two products on ONE outlet, third product on separate outlet
- ▲ Fixed or variable product metering
- ▲ Suitable for Booster Foam Technology

Hybrid's robust design means we can confidently offer a unique 3 Year Warranty.

# Centralized system    Prediluted

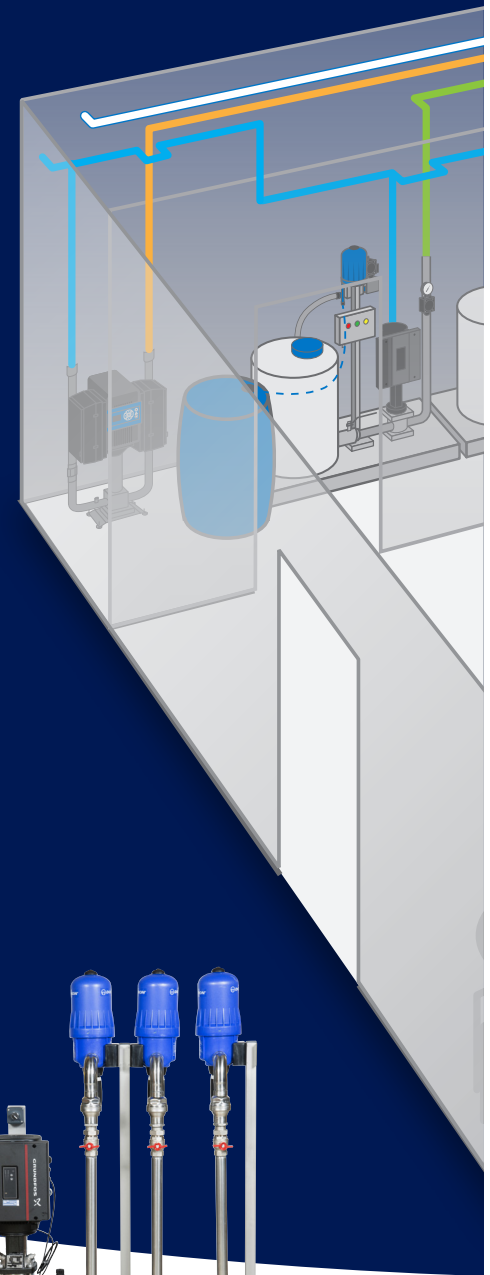
In a centralized system the most effective rinse pressure, with minimized aerosols, is also between 20 and 25 bars.

With a centralized system, the chemical is pre-mixed in a central room and distributed as a ready-to-use mixture via piping to the foaming units. These systems are most suitable for production areas with an equal cleaning regime all over the plant.

Alternatively, a foaming unit can be equipped with a local pick-up block in case a special treatment of a particular surface is needed.

## Advantages / Benefits

- ▲ Accurate and central dosing
- ▲ Safe handling
- ▲ Low risk during production
- ▲ Optional local pick-up block



## BOOSTER

The Booster supplies satellites with pressurized water. Built on stainless steel frames, it has a water consumption from 100 to 1100 L/min. for simultaneous operation by between 3 and 30 users.

A frequency controlled pump ensures consistently smooth and even pressure – reliable and user-friendly.

- ▲ Adjustable outlet pressure from 5-25 bar.
- ▲ Dry run protection
- ▲ Temperature monitoring



## MIX & IN-LINE STATIONS

The Mix Station can make a pre-diluted reservoir with chemicals and water via the dosing pump (Dosatron).

The In-Line Mix station has one feeding pump, supplying up-to-three, pre-diluted chemical lines with a mixture via the Dosatron.

Both units are equipped with a frequency controlled pump which makes a uniform pressure independent of the number of users.

- ▲ Supply 20-140 L/min
- ▲ Supply pre-diluted chemical to the satellites at a pressure of 7 bar
- ▲ Concentration between 0.2-5%



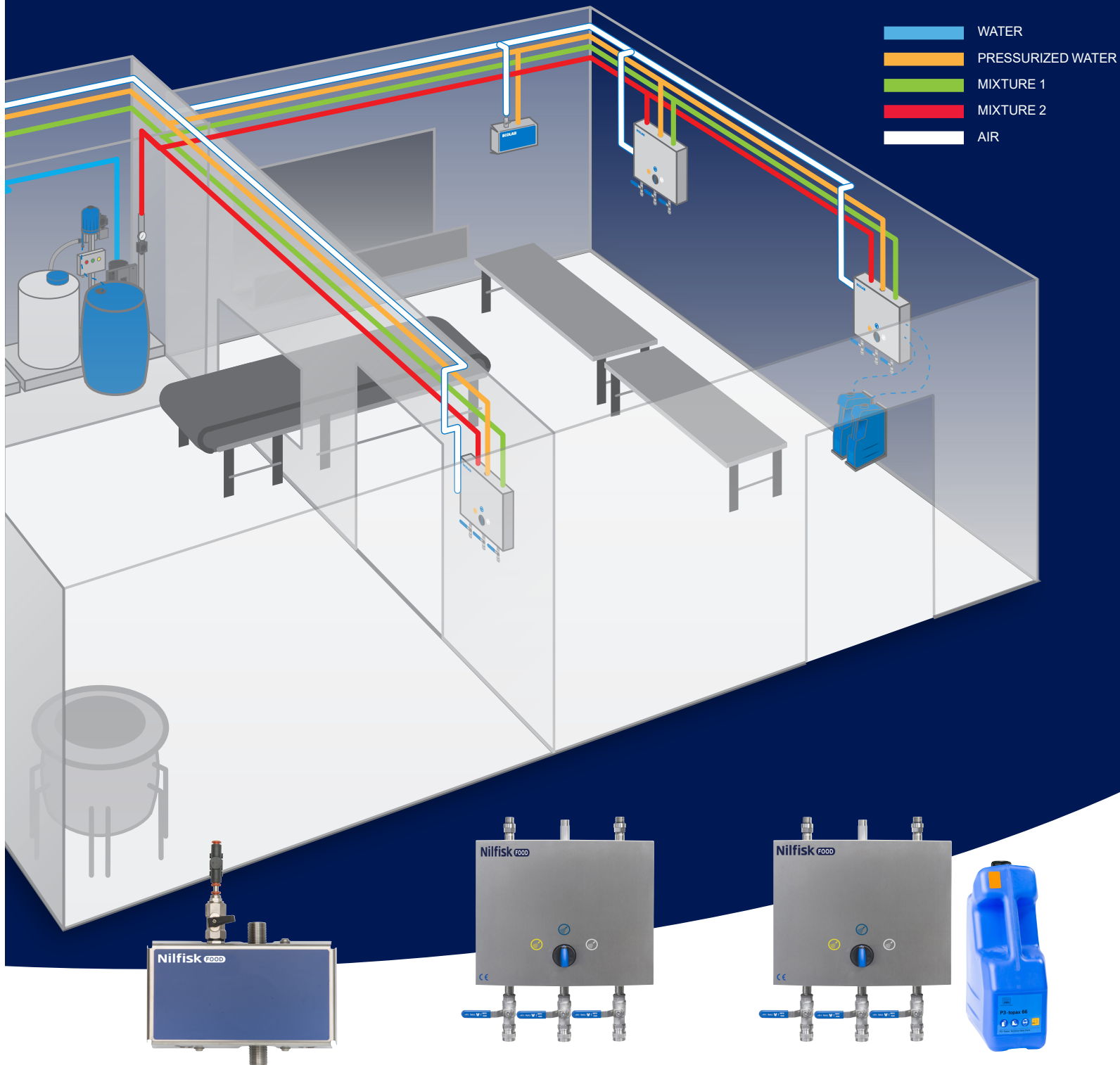
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Safe handling of chemicals in a central room.

Consistent cleaning results and low risk in the production

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### YETI - PD

The Yeti Foam Box uses new technology to make foaming smarter and more efficient. Designed for heavy-duty operation and built to last, this functional, hygienic design ensures usability and stability with simple block technology. Suitable for one pre-diluted detergent only.

- ▲ Low maintenance costs and easy service
- ▲ Corona Technology, with improved foam quality
- ▲ Double injection, Booster Foam Technology

### HYBRID - PD

A highly flexible solution for rinsing and foam cleaning or disinfection of external surfaces. Designed to be used with mixing stations or boosters, pre-diluted chemicals are pumped from a remote location, ensuring no concentrated products in the production area.

- Available with either one or two separate lines for different products and a single rinse line, it is highly recommended where safety regulations restrict storage of concentrated chemicals.
- ▲ Corona Technology, with improved foam quality
  - ▲ Double injection, Booster Foam Technology

### HYBRID - PD + LOCAL PICK UP

The Hybrid - PD is also available with a local pick up.

The convenient local pick up ensures flexibility combined with the optimum level of product delivery at point of use e.g. 2-weekly acid cleaning to remove scaling.

- ▲ Corona Technology, with improved foam quality
- ▲ Double injection, Booster Foam Technology

# Automatic system

Fully automated and uniform daily cleaning and disinfection with multiple customizable program options, fulfill the needs of all food production premises, where automatic cleaning is needed. Best for applications such as conveyor belts or spiral freezers where reduction of downtime used for cleaning is a top priority together with the best possible hygienic results.

- ▲ The rinse pressure can be adjusted from 5-15 bars on the mainstation.
- ▲ The satellite can work with an inlet pressure from external booster from 7-25 bar. A manual outlet for local cleaning is optional.
- ▲ Hybrid Foamatic can handle up to 3 chemicals. Local pick up of chemicals can be performed by use of jerry cans, or locally filled user-packs. Pre-diluted versions are also available.
- ▲ Doorway Sanitation System - cleaning and disinfection of all vehicles entering the production area, by applying a foam layer on the floor

## Advantages / Benefits

Consistent cleaning result, high safety, flexible configuration, reduced labor cost, interchangeable injector.

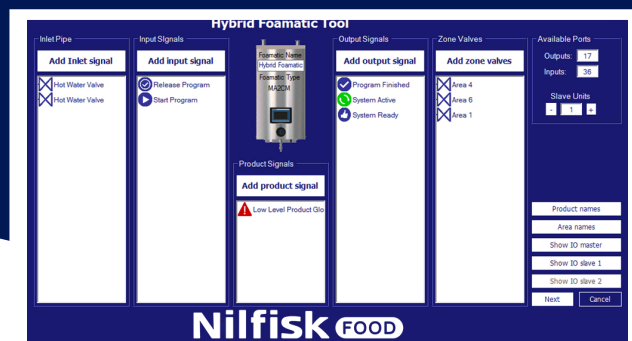
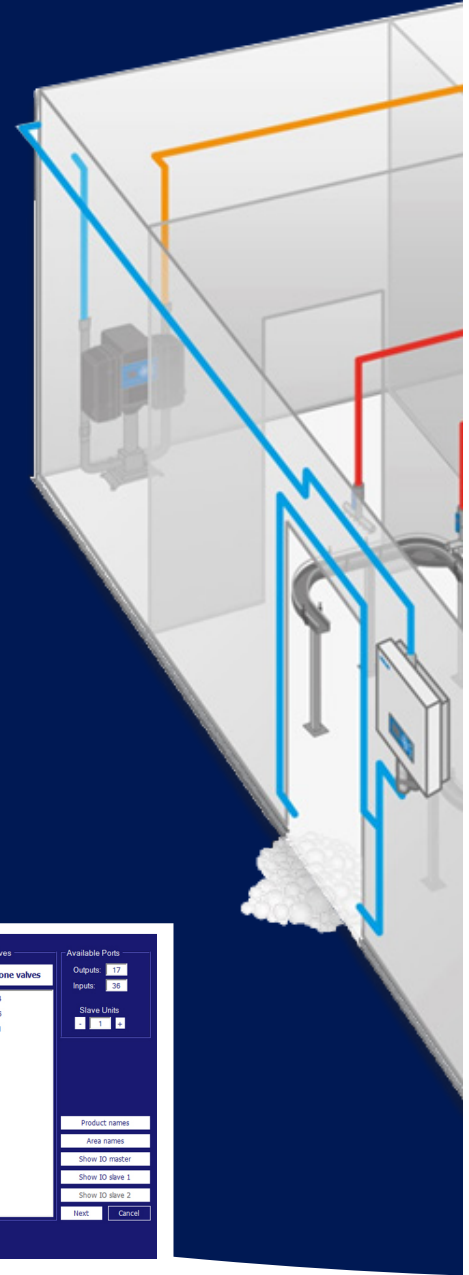


## HYBRID FOAMATIC MAINSTATION

Complete unit for automatic cleaning, focused on maximum production time. It can be a standalone unit for one or many areas or a part of a bigger setup with central controlling and overview. The Hybrid Foamatic mainstation has a built in pump with frequency controller that protects the unit as well as the electrical and water system at the end customer. The pump has a capacity of 240L/min and it can operate with a pressure from 5-15 bar.

Hybrid Foamatic mainstation is available with Nilfisk FOOD controller and PC tool for setup of washing programs, but it is also available without the controller for connection of external PLC.

- ▲ Dry run protection
- ▲ Temperature monitoring
- ▲ Hygienic design (welds are reduced with 85%)
- ▲ Unique one-injector technology
- ▲ Injector Pulse flushing function
- ▲ Drag-and-drop Hybrid Foamatic Tool
- ▲ Optional manual outlet with Corona Technology

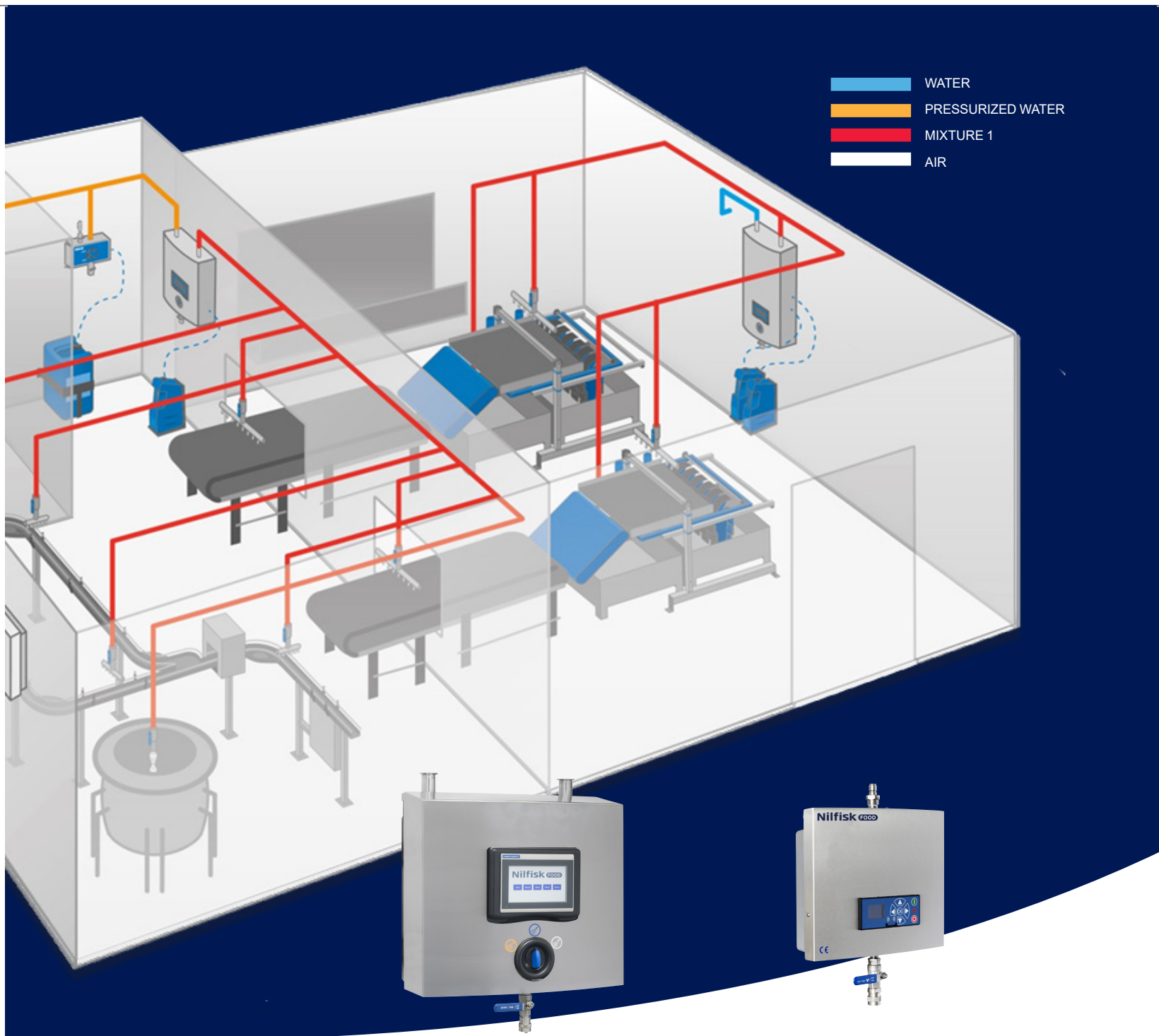


## PC TOOL

The Hybrid Foamatic mainstation and satellite is available with the PC Tool for setup of washing programs, back up of wash setups and adding of functionalities to inputs and outputs. The PC Tool is a flexible pc programming tool for easy interface and programming of the units PLC.

Intuitive programming

- ▲ Drag and Drop functionality
- ▲ Up to 16 wash programs
- Integrated I/O overview
- ▲ 19 Inputs – 9-10 Outputs
- ▲ Extension is possible



Maximum reduction of downtime used for cleaning and top of the line hygienic results with fully automated mainstations and satellites

### HYBRID FOAMATIC SATELLITE

The Hybrid Foamatic satellite is to be connected to a water supply from 7-25 bar. The maximum water consumption during rinsing is 300 l/min.

As with the Hybrid Foamatic mainstation, the satellite is available with our controller and PC tool for setup of washing programs.

The controller allows the satellite to control an external booster.

The satellite can also be purchased without controller for connection to external PLC.

- ▲ Unique one-injector technology
- ▲ Injector Pulse Flushing Function
- ▲ Drag-and-Drop Hybrid Foamatic Tool
- ▲ Optional manual outlet with Corona Technology.

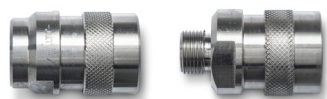
### DOORWAY CERBERUS

A hygienic stainless steel wall-mounted sanitation unit which operates via a nozzle system on ground level.

- ▲ The nozzle system sprays out a pre-mixed solution of water and detergent/disinfectant across a doorway by sensor activation or at a pre-set interval
- ▲ Water, air and detergent/disinfectant are mixed into a high quality foam that clings to footwear and machinery wheels when crossing the threshold

# Accessories

## Precision Where It Counts



### PRESSURE LOCK QUICK COUPLER

A special design coupler for where safety comes first. The pressure lock ensures that the user cannot uncouple if there is pressure above 4.5 bar in the outlet of the system.



### PURFLEX HOSES

Nilfisk has developed the PURFLEX food grade, long lasting hose. It is robust, highly flexible even in low temperature environments and has a tough Teflon layer to protect the hose from external agents and to maintain flexibility. Available in a variety of lengths with the same outstanding performance.



### ATLANTIC HANDLE AND VULCANIZED BALL VALVE

Nilfisk handles are specially designed to be ergonomic and practical. They are fully isolated, low weight and allow for flexible use with built in swivel and quick coupling connectors. The fully vulcanized ball valve protects the valve and surroundings during use.



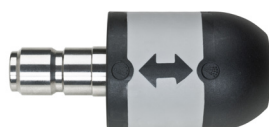
### NOZZLES

All our nozzles are sturdy, simple to use and feature secure, quick coupler connectors. They can be quickly converted from foam to rinse function without the need to change the nozzle. Available in a number of types to suit application, including longer lance nozzles.



### TORNADO RINSE NOZZLES

The stainless steel Tornado Nozzle is a special rinse nozzle, whose patented technology makes it possible to have a 40 L/min impact using only 30 L/min, thus saving up to 30% in water consumption while rinsing. The Tornado offers a special flat spray pattern which gives better surface impact, making it more effective when rinsing down objects and floor.



### TWIN NOZZLES

A foam and rinse nozzle in one, the Twin Nozzle has an excellent spray pattern for both rinse (with Tornado Technology) and foam. It is also available with a lance and with male standard coupling, as well as external 3/8" thread connection. Using the Twin Nozzle with the threaded connection ensures it is always ready to use and difficult to lose!

**PLEASE CONTACT NILFISK FOOD FOR FURTHER INFORMATION:**

NILFISK FOOD  
Blytækkervej 2  
9000 Aalborg, Denmark  
+45 2969 5100  
[www.nilfiskfood.com](http://www.nilfiskfood.com)

**Nilfisk** **FOOD**