

ProFoam

Dry foam system

ProFoam is a system which, by mixing water, air and a concentrated chemical product, produces a dense and creamy dry foam which maximises contact time for deep disinfection of vertical or hard-to-reach surfaces. Designed to meet HACCP requirements, it features a smooth, ergonomic and robust body and is supplied with a high-quality food-grade hose and foam lance.

The hose is made of industrial-quality materials and is certified for use in the food sector. Composed of five layers, it includes a polyester layer for long life and a scratch-resistant blue PVC outer coating.



Features

- PVC cover: HACCP compliant, smooth, ergonomic and robust
- Food-grade high-quality hose and foam lance
- Hose rack incorporated
- Installation kit included and complete with mounting and suction accessories, inlet hose, discharge hose, lance and tank holder
- Multi-layer hose improves flexibility and chemical resistance (see page 82 for further information)

Applications:



Specification

Max temperature	50°C
Pressure	Of air and water from 2 - 6 bar
Dilution ratio	2.8% - 32.8%