

ProWash

Professional spray and rinse cleaning station

ProWash is a chemical spraying system that continuously and automatically mixes the correct quantity of chemicals to clean and/or sanitise large areas in commercial kitchens, supermarket preparation areas and food industry plants.

ProWash's simple and robust design is fully compliant with HACCP regulations and helps reduce water and chemical waste, preserving the environment and reducing operational costs. Using materials known for their durability and chemical compatibility, ProWash features high-performance suction for optimal operation in all working conditions with an operating temperature of up to 50°C.

ProWash is available in one or two products with optional BA (backflow protection system) and stainless-steel or plastic hose reel:

- ProWash "1 product" for clean/rinse operations
- ProWash "2 products" for clean/rinse/sanitise operations



Features

- Dosage of one or two chemicals and rinse
- Nickel-plated brass body for greater chemical resistance and robustness
- Internal venturi extractable and interchangeable, made of PP for high chemical compatibility
- High-performance suction for optimal operation in all working conditions
- Two-product switch designed to be compatible with most chemicals
- Food-grade discharge hose
- Gun with adjustable spray, anti-shock and anti-thermal shock
- Installation kit included and complete with mounting and suction accessories, inlet hose, discharge hose, gun and tank holder

Applications:



Specification

Max temperature	50°C
Pressure	2 - 6 bar
Flow rate	7 l/m
Dilution ratio	211:1 up to 11:1 (from 0.5% to 10.90%)
Dimensions and weight	380 x 260 x 90 mm (H x W x D)
Hose length	10 - 25 m
Chemical tank holder	5 - 20 l
Models	1 and 2 product standard model