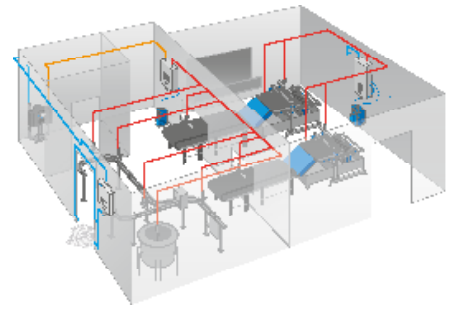


MultiFoamer Inox

Advanced engineering for automatic foam cleaning in the Food & Beverage industry



Nilfisk FOOD MultiFoamer Inox is an automatic cleaning unit for foam cleaning of various applications.

It is available in two different versions, and can handle up to two cleaning detergents, providing the highest flexibility in detergent selection.

The foam capacity can be easily and quickly adjusted via a smart interchangeable injector system. The injector is thoroughly flushed from chemical products thanks to Injector Pulse Flush Function protocol, which prolongs its service lifetime. MultiFoamer Inox comes with an air valve for emptying the pipe.

MultiFoamer Inox has a stainless steel cover, and a very compact design that fits into even the smallest places. The MultiFoamer Inox has to be connected to the PLC of the application, and is controlled via the built in terminal box.

Applications

- Filling machines
- Conveyor belts
- Freezers
- Smoking chambers

Features

- Corona technology - Better mix of air, compound and water - longer wetting and cling on surfaces
- Quick replaceable injector system - Unique block design enable change of injector size
- Automatic cleaning ensures repetition and cleaning validation for the highest level of safety

Benefits

- Flexible & cost efficient
- Handles up to two chemicals
- Very compact design
- Fits into even small places
- Interchangeable injector system
- Easy adjustment of foam capacity
- Injector Pulse Flush Function - flush of injector after detergent
- Terminal box for connection to PLC of the application

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Technical specifications

Water	200-20
Water inlet connection	Clamp dia 38
Outlet connection to application	Clamp dia 38
Min/max. supply pressure	2 - 8 bar (29 - 116 psi)
Outlet pressure	3 - 20 bar (43,5 - 290 psi)
Max. Water consumption during rinsing	200 lpm / 52.8 gpm
Consumption during rinsing (manual)	30 lpm / 7.9 gpm
Water consumption during foaming	11 lpm / 2.9 gpm
Consumption during foaming (manual)	8.7 lpm / 2.3 gpm
Max. water temperature	70°C (158 °F)
Air	
Air inlet connection	Ø8 mm
Air capacity	6 - 10 bar (87 - 145 psi) 200 - 450N lpm (52.8 - 118.8 gpm)
Electricity	
Electric supply	3 x 380V - 480V 50 / 60Hz 7,5kW
Fuse	20A
General	
Number of products	2
Construction	ABS and stainless steel
Dimensions HxWxD	1310 x 560 x 470 mm (51.5 x 22.0 x 18.5 inches)
Weight (kg)	115 kg (253 pounds)

Need more info?

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



Web



Video



Troubleshooting

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