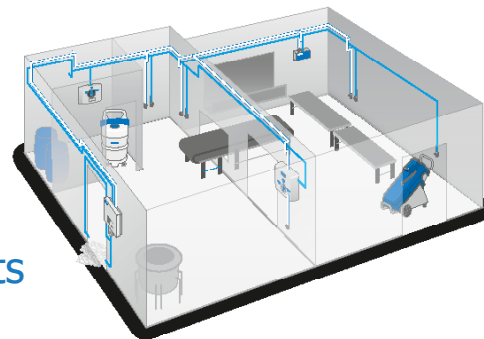


Nommo Tap water

Safe & Innovative cleaning and sanitizing station for Retail, Institutional & QSR markets



Ecolab Nommo is a cleaning and sanitizing tap water station, which automatically mixes two concentrated products with water.

Two accurately dosed products not only guarantee hygienic environment and consistent cleaning results but what is most important, their separate selectable position eliminate the risk of chemical crossover, spill-over and injuries, making Nommo safe to work with. Centrally located selector switch enables intuitive operation of the station and easy changing between three cleaning function (clean - rinse - sanitize) and it also has integrated ball valve.

Nommo gives high flexibility in the form of applying products on surfaces, depending on the selection of accessory kit, you can either SPRAY detergents or FOAM detergents.

Finally, both accessory kits contain a long lance for better rinsing boost and occupational health preventing the end users from bending down. It's a real favorite!

Applications

- Kitchens at Hotels, Restaurants, Catering facilities, Healthcare institutions, Elderly houses, Educational institutions, Airports
- Food retail stores – Fresh meat, fish and deli departments
- Food contact surfaces
- Food contact equipment
- Floors, Walls, Ceilings
- Hard to reach corners

Features

- Spray or Foam application of detergents
- Two separate chemical products
- Unique four functions in one centrally located selector switch
- Wide spray patterns
- High quality chemically resistant materials
- Handles very well negative effects of hard water
- Stainless steel backplate
- Built in water check valve
- Possible to attach additional BA or CA check valve

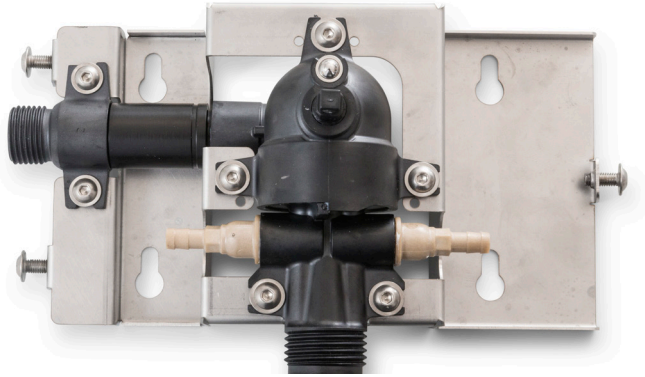
Benefits

- Easy and fast cleaning process
- Reduced cleaning time and labour costs
- Consistency of cleaning and sanitizing
- Ergonomic and user friendly operation
- Easy and quick to install and service

*Results of an extensive field test vs. traditional tap water station

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Standard models

Model	Article no.
Nommo cleaning station	110005688
Nommo accessory kit - Foam	110005013
Nommo accessory kit - Spray	110005770

Technical specifications

Water	
Connection type inlet	ISO 228/1-G 1/2"
Connection type outlet	3/4" GHT (ASME B1.20.7 3/4"-11,5 NH)
Water consumption - foaming	5,1 l/min@3 bar
Water consumption - spraying	5,1 l/min@3bar
Water consumption - rinsing	10,5 l/min@3bar
Min. inlet pressure	2 bar@5,1 l/min
Max. inlet pressure	6 bar
Max. water temperature	55°C
Nozzles (recommended)	
Rinsing nozzle	25/50 lance 23 cm
Foam nozzle	Topjet
Sparay nozzle	25/50 lance 23 cm
General	
No of products	2
Max. hose length (recommended)	15 m
Weight	1 kg
Dimensions HxWxD	173x205x119

*When used together with BA/CA check valve kits, the max. temperature of water supply is 65°C

Need more info?

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



Web



Video



Troubleshooting

Nilfisk FOOD

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