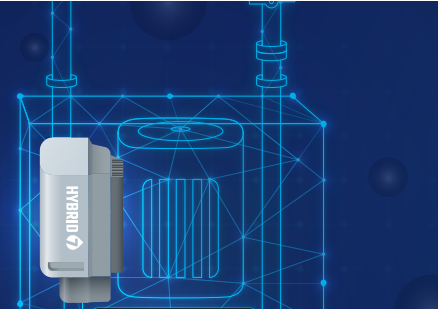


GRIFF MAINSTATION

Advanced cleaning and sanitizing station



Nilfisk FOOD Griff is engineered specifically to keep food production departments within Food Retail market, and modern institutional kitchens as clean and hygienic as technically possible.

Advanced foam technology generated thanks to build in compressor delivers faster and more efficient cleaning. Increased contact time of the detergents with the cleaned objects and the visible proof of cleaning delivers consistent cleaning results all over the plant and real economical savings.

According to an extensive field research results, Griff generates 22% of labour savings and 57% of water savings vs. traditional foamer.

The Griff mainstation is intended to use as a single user, wall mounted or trolley mounted cleaning and sanitizing station with three cleaning functions in one centrally located, easy to navigate selector switch.

Applications

- Food retail: Fresh meat, fish & seafood, deli departments
- Modern institutional kitchens
- Food contact surfaces
- Food contact equipment
- Floors, Walls, Ceilings
- Hard to reach areas

Features

- Unique Duo foam technology
- Two separate chemical products
- Three cleaning function in one centrally located selector switch
- Built in compressor
- Built in water pump
- Built in water check valve
- Wall mounted or trolley mounted

Benefits

- Superior soil removal
- Visible proof of cleaning
- Consistent cleaning results
- Safe, easy and quick to operate
- 23% labor cost savings*
- 50% water cost savings*

Nilfisk FOOD

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General	Unit	230V/50Hz	220V/60Hz	110V/60Hz
Number of products		2	2	2
Sound level	DB	below 70	below 70	below 70
Max. hose length recom.	M	15 (15)	15 (15)	15 (15)
Dimensions HxWxD	mm [inches]	500x500x260 [20x20x10]	500x500x260 [20x20x10]	500x500x260 [20x20x10]
Weight	kg [lbs]	31 [66]	30 [66]	30 [66]

Water

Operational flow range	L/min [gal/min]	4-15 [1-3] /min	4-15 [1-3] /min	4-15 [1-3] /min
Operational pressure	MPa/bar [psi]	6-10 [87-145]	6-10 [87-145]	6-10 [87-145]
Min. supply pressure	MPa/bar [psi]	0.2/2 [29]	0.2/2 [29]	0.2/2 [29]
Max. supply pressure	MPa/bar [psi]	0.5/5 [72]	0.5/5 [72]	0.5/5 [72]
Max. water temperature	C° [F]	70 [158]	70 [158]	70 [158]

Electricity

Supply voltage	V	1/PE 230Vac +50Hz	1/PE 220Vac +60Hz	1/PE 110Vac +60Hz
Nominal current	A	5	8.7	11.1
Power consumption	kW	0.9	1	1
Electrical cable L1, L2, L3, PE	mm2	1.5	1.5	1.5

Model	Article no	EBS
Griff 230/50Hz	110003906	10033096
Griff 220V/60Hz	110003522	
Griff 110V/60Hz	110002426	92213317
Griff Accessory kit w/Super Nobel air hose	110006235	
Griff Accessory kit w/Purflex hose	110003833	



Need more info? Visit [Nilfiskfood.com](https://www.nilfiskfood.com) for more details including video tutorials and more.

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