

New Product sheets

We want to make it as easy as possible for our customers to find information about our products.

Due to this we have replaced our previous Data and Products sheets with ONE product sheet containing ALL relevant information on each of our products.

The new Product sheets are available for download on our website.

Please go to the download section for each product on www.nilfiskfood.com to download the NEW Product sheet!

Hybrid Mainstation

Complete cleaning station for surfaces in the Food & Beverage industry




Ecobid Hybrid Mainstation operates in three modes allowing rinsing, foaming and disinfecting of the cleaning areas. Thanks to the integrated water outlet it can be used effectively as a standalone cleaning station but it can also be equipped with additional satellites allowing max. 4 simultaneous users on one unit.

The Hybrid mainstation is smart and self-protecting as it has an integrated dry run protection and automatic turn-off mode, after 30 min of inactivity.

The unit is also energy efficient thanks to the configuration possibility of the water pump.

Applications

- Surface cleaning in the food and beverage industry

Features

- Corona technology better mix of air, detergent and water - generates approx. 20% more foam
- DuoFoam Technology The new injector block has the capacity for two different detergents at only one outlet, which makes it very easy and safe to change from one product to another
- HDV, Double Injection Technology The unique system is prepared for the injection of an extra booster product into the DuoFoamTechnology block, which takes the cleaning effect into a whole new level

Benefits

- Efficient and safe
- Flexible
- Robust and reliable
- Easy to use and service

Nilfisk **ecobid**

ECOLAB

For further information: Phone: +49 28 88 81 00 Email: info@ecobid.com

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Technical specifications

Water	
Connection type inlet	ISO 228/1-G 1 1/4"
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Recommended inlet pipe dimension	1 1/4"
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Local outlet	1/2" quick coupler
Pump pressure	30 bar
Adjustable operational pressure	20 bar = Inlet (max 25 bar)
Operational flow range	10-120 l/min
Min. inlet pressure	2 bar@120 l/min
Max. inlet pressure	8 bar
Max. water temperature	70°C
Compressed air supply	
Connection type inlet	ø5 push in
Min. pressure of air supply	6 bar
Max. pressure of air supply	10 bar
Required flow rate	200 l/min
Electricity	
Power consumption	5,5 kW
Nom. current	14,2A
Supply	3,PE 400Vac 10% 50/60%
Security of electrical wiring	18A
Electrical cable; L1, L2, L3, PE	4x2,5 mm²
General	
Number of products	2
Input - analogue 0-10VDC	1
Outputs - potential free	2
IP class	IP55
Max. hose length (recommended)	30 m (25 m)
Sound level ISO 11200	86dbw 70db
Weight	112 kg
Dimensions HxWxD	1210x580x400 mm

Standard models

Model	Article no.	ECO no.
MU421, 2 products - & 1 air injector, rinsa/foam/spray	110002445	10023255
MU422, 2 products - & 2 air injectors, rinsa/foam/spray	110002446	10023256

Need more info? Visit nilfiskecobid.com for more details including video tutorials and more.

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Should you need any further information do not hesitate to contact Nilfisk FOODS sales department.



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