

Nilfisk FOOD launches Hybrid Penta satellite

Four cleaning functions through just **one** outlet



We are thrilled to announce the launch of the new Hybrid Penta, the most innovative pre-diluted satellite ever.

Hybrid Penta has just one outlet for up to four cleaning functions, making the cleaning process quicker and safer for the end-user.

All cleaning functions are selected through just one change-over handle adding to the user-friendliness of the satellite.

Benefits

Hybrid Penta is also available for up to five cleaning functions where the fifth function will have its own separate outlet.

Hybrid Penta is to be connected to Phoenix Mix Stations and Inline dosing stations as well as Hybrid Booster, and is highly recommended for Food & Beverage production plants with high safety standards, where concentrated chemicals are not allowed inside the production areas.

Visit Hybrid Pentas online site

- High safety
- User-friendly operation
- Easy and quick cleaning process
- Consistent cleaning and sanitizing results

for:

- Unique features
- Technical specifications
- Models available
- Downloadable documents

Look forward to working with Hybrid Penta!

For more information, please visit our website or contact us directly.



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