ProTwin

Simple and intuitive spray and rinse cleaning station

Characterised by dosing precision and long-lasting performance, the HACCP-compliant ProTwin spray and foam station allows you to reach the highest standards of cleaning and sanitising of surfaces, such as: professional kitchens, food preparation plants and the food industry.

ProTwin automatically dilutes concentrated products with water, dispensing finished solutions such as detergents and sanitisers via an ergonomic spray gun. Hoses are available in various lengths, allowing users to clean and rinse large areas.



Features

- Dosage of 1 or 2 spray / foam products and rinsing up to a tolerance of 60°C
- Dedicated venturis per product eliminates risk of chemical crossover
- Venturis are designed to ensure accurate proportionate dosing and are easy to clean and replace
- Intuitive ergonomic design for user-friendly operation
- Multi-layer hose improves flexibility and chemical resistance (see page 82 for further information)

Applications:

Specification

Max temperature	Up to 50°C
Pressure	1.5 - 6 bar
Flow rate	chemical channel 10 l/m
	rinse channel 13 l/m
Dilution ratio	5.3:1 up to 551:1
Hose length	10 - 25 m
Chemical tank holder	5 - 20 l
Models	1 and 2 product standard model