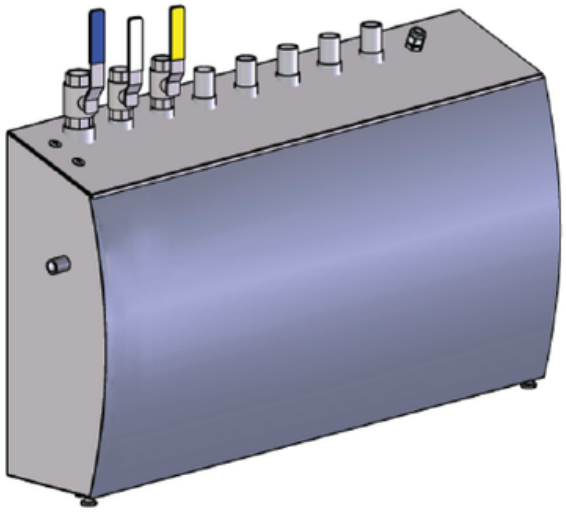
foodclean
INNOVATING YOUR HYGIENE PROCESS

8509 AUTO SATFLOW

FOAM, RINSE & SANITISE



CONNECTIONS REQUIRED

1. Water supply: Rinse Water
2. Prediluted Detergent Chemical
3. Prediluted Disinfectant Chemical
4. Concentrated Chemical Product from Drum
5. Compressed Air @ 6 bar

The FoodClean Automatic Cleaning System combines a controller with SatFlow valve units for water, chemicals, and disinfectants. Designed for conveyor belts, elevator belts, and similar equipment, it meets the hygiene standards of the food-processing industry.

Compatible with FoodClean pressurised water units and the ChemFlow dosing centre, the system is easy to use, maintain, and clean. It delivers consistent results while improving hygiene, saving time, and reducing water, chemical, and disinfectant consumption.

TECHNICAL DETAILS

Supply Water Pressure	10 - 50 bar (145-725 PSI)
Supply Water Flow	10-150 L/min
Water Temperature	1-70°C
Media Supply Pressure	6-8 bar (87-116 PSI)
Media Flow Rate	6-15 L/Min
Media Temperature	5-30°C
Air Flow	200 nlpm
Air Supply Pressure	6-8 Bar (87-116 PSI)
Dimensions (WxHxD)	814x525x190mm

T: +44(0) 1522 703703 E: sales@foodclean.com W: www.foodclean.com Saxilby Enterprise Park, Skellingthorpe Road, Lincoln, LN1 2LR, United Kingdom