foodclean
INNOVATING YOUR HYGIENE PROCESS

1954 SATPOINT

LOW PRESSURE FOAM, SANITISE & RINSE



The Foodclean 1954 SatPoint is an extremely heavy-duty stainless steel and hygienic de-central foam, sanitise and rinse satellite station designed for use on low-pressure washdown systems operating between 3 and 10 bar.

The unit incorporates orifice plate dosing, a heavy-duty stainless steel injector, compressed air regulator and non-return valves mounted on a stainless steel back plate. It is protected by a removable stainless steel front cover and fitted with stainless steel chemical pickup tubes.

Operators can easily select the required medium and deliver rinse water, foam solution or sanitiser through a single hose and gun.

Product	Code
1954 SatPoint Low Pressure Foam, Sanitise & Rinse	1954

KEY FEATURES & BENEFITS

- Orifice plate chemical dosing
- Heavy-duty stainless steel injector
- Compressed air regulator and non-return valves
- Easy-to-remove front panel for access to internals, air pressure adjustment and cleaning
- Easy removable injector block for simplified maintenance
- Hygienic stainless steel construction

TECHNICAL DETAILS

Min Inlet Pressure (bar)	3
Max Inlet Pressure (bar)	10
Air Consumption (L/min)	150
Min Air Pressure (bar)	6
Max Air Pressure (bar)	10
Max Water Inlet Temperature (°C)	55
Chemical Dosage	1–6%
Water Inlet	1/2" BSP
Water Outlet	1/2" Coupling
Air Connection	1/4" BSP Male
Water Supply Min (bar)	3
Water Supply Max (bar)	10
Compressed Air Min (bar)	6
Concentrate Chemicals	2
Width (mm)	120
Length (mm)	200
Height (mm)	270
Weight (kg)	7

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