

ENGINEERED TO RUN

Low Pressure Foam Cleaning Equipment
for Surface Cleaning



Cleaning Equipment Engineered to Run

Century of experience and know how



We are the pioneers of low-pressure foam cleaning technology used for surface cleaning, around the globe.

At Nilfisk FOOD, we are proud to be the world's leading producer of professional cleaning equipment. We offer our customers cleaning solutions that are both efficient and improve the sustainability of the industry. Nilfisk FOOD equipment is ENGINEERED TO RUN so you can trust that it works perfectly day in, day out, doing the cleaning job faster and smarter than ever before.

Cleaning and disinfection of food & beverage production premises is critical to secure food safety.

But have you ever questioned if the cleaning could be done faster to extend the production lines up time?

Have you ever imagined using less detergents and water while cleaning, and improving the hygienic results, so you would save money, and increase food safety?

Its possible with smart cleaning equipment from Nilfisk FOOD!

Our expertise is how to combine water pressure, compressed air and chemical products in order to create the perfect foam quality to do the job – in one process from pre rinse to sanitizing.

Together with our exclusive network of worldwide partners we enter into a direct dialogue with the end customers, operating within the Food and Beverage, OEM, FoodRetail and Institutional industries. We challenge their needs and engineer cleaning solutions that meet their specific requirements and deliver much more in the most efficient and cost effective way.

Our Company

Nilfisk FOOD is the world's leading manufacturer of professional cleaning equipment.

Our product range covers almost any needs of the professional cleaning customer, our products are recognized by their high quality and reliability, and our products and services are used in more than 100 countries across the world.

At Nilfisk FOOD, we understand that not only the product, but also the services that we provide, are the key to ensure our customers' satisfaction and well-being.

Nilfisk FOOD is a division of the Nilfisk Group and together we share a century of experience and know-how within the world of cleaning equipment, which you can trust



Smart Cleaning & Sustainability

Innovative and Committed

Corona Technology

The patented Corona Technology air system is a completely new construction that sets new standards. With this system the air is injected into the water stream over a bigger surface and at a higher speed. The result is a better mix of air, compound, and water. Furthermore, the foam is increased by +20%.

DuoFoam Technology

The new injector block has the capacity for two different compounds and only one outlet. This makes it very easy and safe to go from one compound to another.

Booster Foam Technology

The unique system is prepared for the injection of an extra booster compound into the DuoFoam Technology block. This takes the cleaning effect to a whole new level.

For more than a century, Nilfisk has responded to the changing needs of markets and customers with innovative products and solutions. We are united on the promise of being innovative and committed to deliver the best products available including our latest Corona, DuoFoam and Booster Foam technology.

As experts in all aspects of Cleaning of Open Plant (COP) technology, our range of cleaning and disinfectant products deliver exceptional results in regular and daily cleaning for the food and beverage industry.

To ensure these specially formulated products can always be used to their optimum effect, we have also designed a range of bespoke static and mobile equipment to help you manage, monitor and apply our products with ease and efficiency.

All Nilfisk FOOD equipment is manufactured to the highest specifications, using precision engineered components, the latest Corona, DuoFoam and Booster Foam technologies and the best possible materials – stainless steel and robust plastics – to create an ergonomic system that suit your needs exactly.

Nilfisk FOOD offers both static and mobile equipment systems to give you a truly flexible and complete array of applications suitable for a wide range of COP. All our systems give you outstanding operation, safety and control, with simple, effective management.



Cleaning Equipment Engineered to Run

WHY NILFISK FOOD PRODUCTS?



Up to 47%
WATER SAVINGS

UP TO 47% WATER SAVINGS

Less water in, less wastewater

Nilfisk FOOD patented Rinse Nozzle was named Tornado for a reason.

It bundles and aligns the water stream while creating turbulences inside the nozzle, resulting in up to 47% water savings.

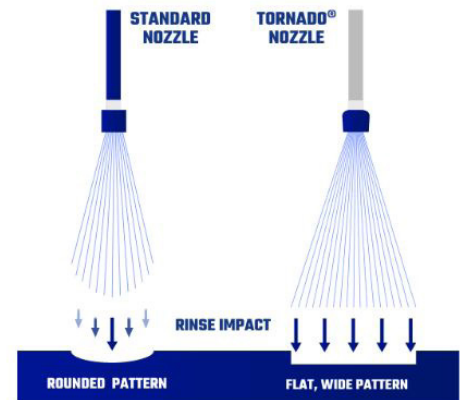


25%
HIGHER CLEANING
IMPACT

25% HIGHER CLEANING IMPACT

Low pressure, powerful cleaning

Tornado rinse nozzle increase the rinse impact by 25% on top of the power coming from the equipment. The rinse impact of the tornado rinse nozzle is equally distributed along the entire pattern compared to the standard nozzle, which has the strongest impact in the middle. The rinse and pre-rinse process is more efficient, faster and generates less aerosols when using the Tornado nozzle.



Up to 55%
TIME SAVINGS

UP TO 55% TIME SAVINGS

Save time. Save money. Earn money

- Reduces downtime
- Reduces labor costs
- Reduces water usage
- Reduces detergent usage



Up to 46%
DETERGENT SAVINGS

UP TO 46% DETERGENT SAVINGS

Less detergent. More foam. Longer cling time.

Patented Corona technology air system injects air into the water stream over bigger surfaces and at a higher speed, resulting in better mix of water, detergent and air.



ENGINEERED
TO RUN

ENGINEERED TO RUN

Nilfisk FOOD has for more than forty years been setting the standards in the cleaning industry and we are the pioneers of low pressure foam cleaning technology.

Equipment engineered to run is reliable, secure the best possible hygienic results, cleaning experiences and economical savings.



YOUR SUCCESS
IS OUR SUCCESS

YOUR SUCCESS IS OUR SUCCESS

Together with our partners we take the lead and develop standard and customized solutions to optimize the cleaning processes and food safety around the world.

The success of our partners is our success and we value long term trusted relationships.

We share our know-how through online and onsite trainings at our headquarter and at the end customers premises.

Designed to Improve Cleaning Results & Productivity

The Hybrid program from Nilfisk is designed to improve cleaning results and plant productivity while optimizing water, utilities, chemistry and labor usage.

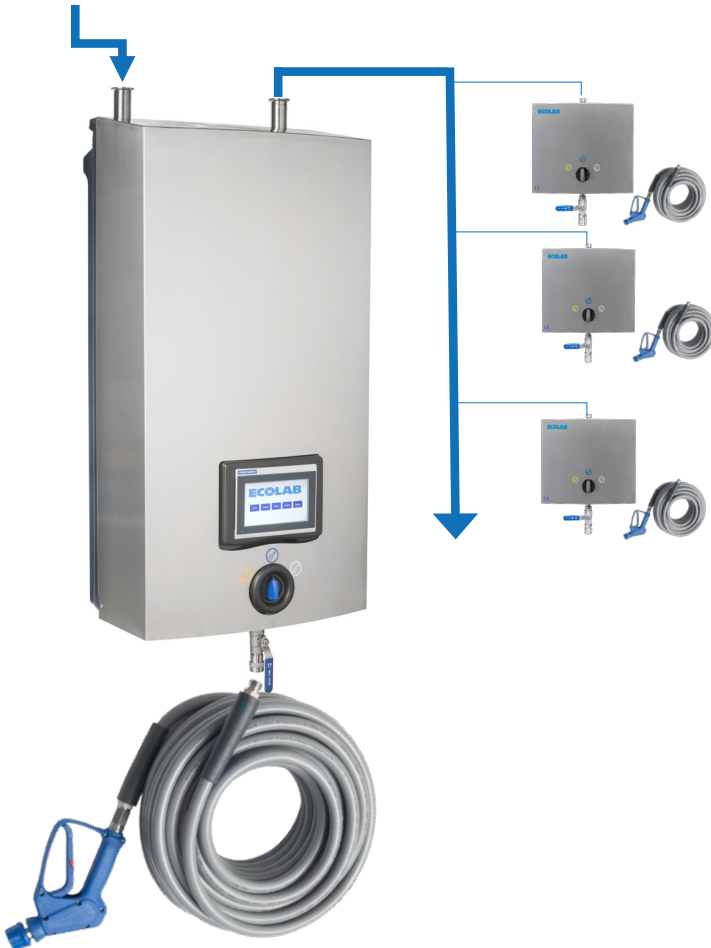
The Hybrid drop station can replace existing boosted drop stations and can be used to clean an area all on its own.

The Mainstation can be connected with up to 3 other drop stations supporting 4 users at one time. This boosts water pressure to 290 – 360 psi.

The Mainstation Foamatic is a programmable boosted pressure system that provides automatic cleaning for up to 10 zones.

HYBRID-P MAINSTATION

- Regional Boosted Pressure System
- Boosts Water Pressure to 290psi – 360psi
- Accommodates Up to 4 Users @ One Time



INTRODUCING HYBRID

HYBRID DROP STATION

- Can replace existing boosted Drop stations



HYBRID FOAMATIC MAINSTATION

- Programmable Boosted Pressure System
- Automatic Cleaning of up to 10 Zones

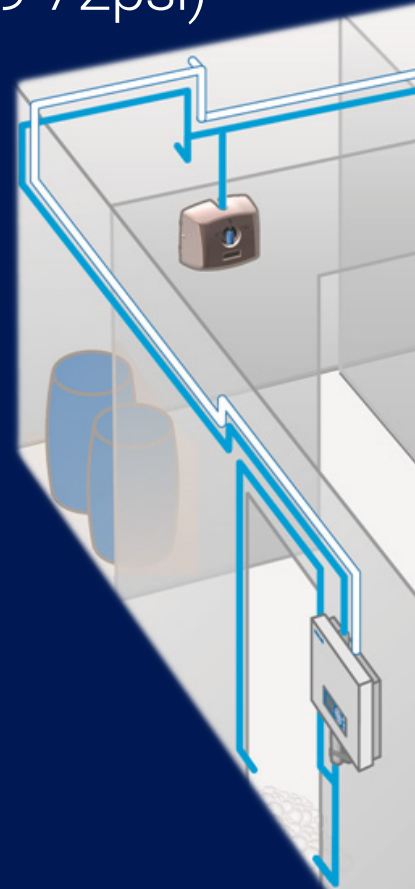


Local system

Standard Water Pressure (H₂O 2-5 bar/29-72psi)

Where the pressurized water line does not reach the area to be cleaned, several systems for local application are available working on standard water pressure:

- ▲ Yeti TW, fixed foam unit on tap water pressure (external air needed)
 - ▲ XP Foamer, fixed or mobile foam unit with rinse application up to 8 bar/123 psi, including built-in compressor.
 - ▲ Hybrid Typhoon, mobile foam unit with rinse application up to 25 bar/362 psi, including built-in compressor
- To prevent decontamination from transport utilities:
- ▲ Doorway Sanitation System - cleaning and disinfection of all vehicles entering the production area, by applying a foam layer on the floor



Advantages / Benefits

Our range features a wide variety of solutions to suit every situation, including those outside of the range of standard Cleaning of Open Plant (COP) options.



CERBERUS

A hygienic stainless steel wall-mounted sanitation unit which operates via a nozzle system on ground level.

- ▲ The nozzle system sprays out a pre-mixed solution of water and detergent/disinfectant across a doorway by sensor activation or at a pre-set interval
- ▲ Water, air and detergent/disinfectant are mixed into a high quality foam that clings to footwear and machinery wheels when crossing the threshold



HYBRID YETI TW

A foam-only equipment range designed for small room cleaning in harsh conditions. The range gives excellent foam performance and includes:

- ▲ Tap water version which gives high level performance in the absence of an expensive water pressure boosting system
- ▲ High pressure version in situations where high pressure is recommended
- ▲ Corona Tehnology, with improved foam quality
- ▲ Double injection, Booster Foam Technology



XP FOAMER

Powerful, static or mobile system for foaming, disinfection and rinsing. Self-contained with built-in compressor and a robust ABS cover.

- ▲ On board 5.5 bar/79 psi (plus inlet pressure) booster and 5 bar/72 psi compressor
- ▲ Improved foam quality and stability
- ▲ No need to change hoses between chemical products
- ▲ Easy to mount, repair, maintain and clean



NOMMO

Nilfisk FOOD Nommo is a cleaning and sanitizing tap water station, which automatically mixes two concentrated products with water.

Nommo gives high flexibility in the form of applying products on surfaces, depending on the selection of accessory kit, you can either SPRAY detergents or FOAM detergents.

- ▲ Four functions in one selector switch
- ▲ High quality chemically resistant materials
- ▲ Tornady rinse nozzle
- ▲ Top Jet foam nozzle



HYBRID-P TYPHOON

Equipped with the patented Corona Technology which improves foam quality and cling time, this manoeuvrable standalone unit is independent of any fixed centralized foam cleaning system. Its integrated pump and compressor system ensures uniform water pressure and the correct volume of pressurized air for unmatched foam consistency.

- ▲ New Duoblock all-in-one outlet - no hose switching when changing operation
- ▲ Optional User Pack for safe handling of chemicals
- ▲ Excellent durability and maximum utility
- ▲ Rinse, foam and disinfection functionality

Decentralized system

Pressurized 20-25 bar/290-362psi

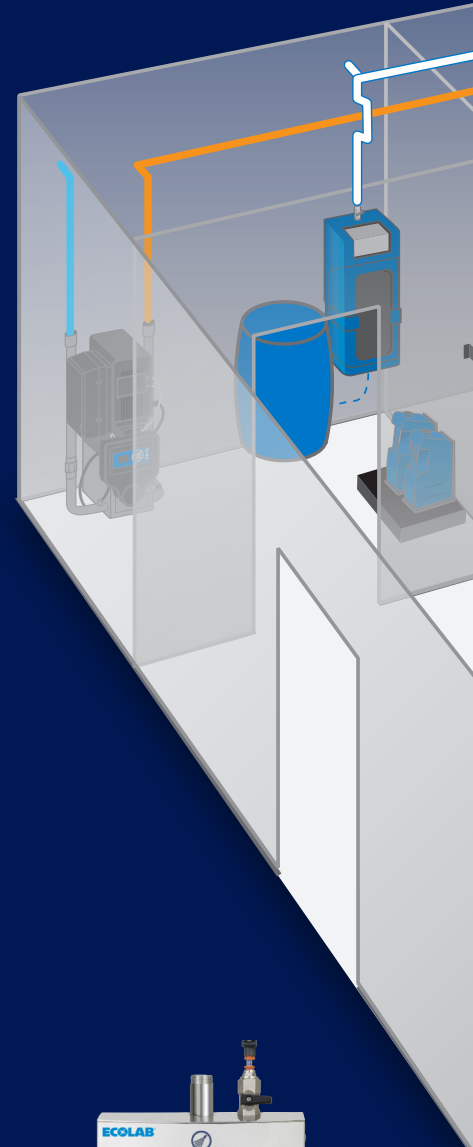
In a decentralized system, the most effective rinse pressure, with minimized aerosols, is between 20 and 25 bar/290-362psi.

With a decentralized system, where there is local pick-up of chemicals with suitable product for each unit, the optimal concentration can be set according to the defined Hygiene Plan.

Local pick-up of chemicals can be performed by use of jerry cans, or locally filled User Packs.

Advantages / Benefits

- ▲ No chemicals during production
- ▲ Elective product choice
- ▲ Selective concentration
- ▲ Flexible product change-over
- ▲ Hybrid Compact and Hybrid Satellites are both suitable for Booster Foam Technology and are able to stand 40 bar/580psi water pressure



HYBRID-P BOOSTER

The Booster supplies satellites with pressurized water. Built on stainless steel frames, it has a water consumption from 100 to 1100 L/min (26 to 290 gallon). For simultaneous operation by between 3 and 30 users.

A frequency controlled pump ensures consistently smooth and even pressure – reliable and user-friendly.

- ▲ Adjustable outlet pressure from 5-25 bar/72-362psi.
- Optional 40 bar/580psi version is available
- ▲ Dry run protection
- ▲ Temperature monitoring



Hybrid-P MAINSTATION

A powerful, complete system for rinsing, foam cleaning and disinfecting with additional features and safety functions. A built-in booster is designed to supply up to 4 users simultaneously.

Supplied with a choice of ABS housing (Hybrid Compact) or stainless steel (Hybrid) and LCD graphic display.

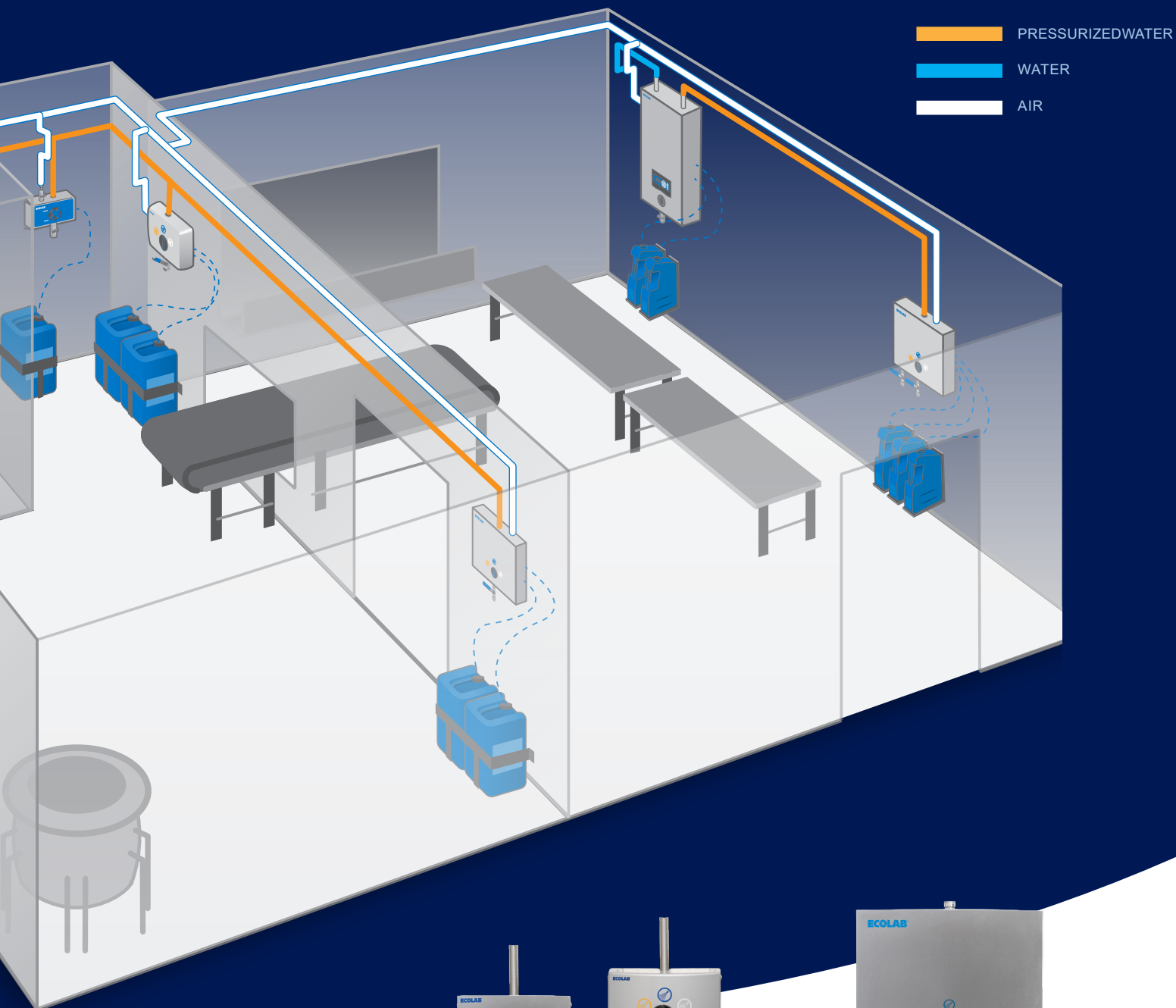
- ▲ Two products, one outlet
- ▲ Variable pressure of 5 to max. 25 bar/72 to max. 362psi.
- ▲ Frequency-controlled pump
- ▲ Temperature monitoring and dry run protection



HYBRID ECO

The ECO satellite is designed for one product foam and rinse applications. Featuring a full and open stainless steel housing, safety is assured by foam and rinse on ONE outlet.

- ▲ Pressure of max. 22 bar/ 319psi water inlet



— PRESSURIZED WATER
— WATER
— AIR

With a range of equipment and filling options, maximum flexibility combined with excellent performance is guaranteed



HYBRID COMPACT PEGASUS

A compact satellite with stainless steel housing or a robust ABS housing for corrosive environments.

Its Corona Technology has shown remarkable results with much better foam quality and consistency, as well as superior cling time.

Allows simple and effective foam cleaning, disinfecting and rinsing using up to two products from a single unit without the need to change hoses. Safety is assured by all functions in ONE outlet.

- ▲ Water pressure from 10 to max. 40 bar/145 to max. 580psi
- ▲ Two products on ONE outlet
- ▲ Suitable for Booster Foam Technology

HYBRID SATELLITE

Employs completely new technology, making rinsing and cleaning smarter and more efficient than ever. Its Corona Technology has shown remarkable results with much better foam quality and consistency, and superior cling time.

The Hybrid satellite is a flexible, modular extendable solution enabling the handling all likely applications including:

- ▲ Two products on ONE outlet, third product on separate outlet
 - ▲ Fixed or variable product metering
 - ▲ Suitable for Booster Foam Technology
- Hybrid's robust design means we can confidently offer a unique 3 Year Warranty.

Centralized system

Prediluted

In a centralized system the most effective rinse pressure, with minimized aerosols, is also between 20 and 25 bars/290-362psi.

With a centralized system, the chemical is pre-mixed in a central room and distributed as a ready-to-use mixture via piping to the foaming units. These systems are most suitable for production areas with an equal cleaning regime all over the plant.

Alternatively, a foaming unit can be equipped with a local pick-up block in case a special treatment of a particular surface is needed.

Advantages / Benefits

- ▲ Accurate and central dosing
- ▲ Safe handling
- ▲ Low risk during production
- ▲ Optional local pick-up block



HYBRID-P BOOSTER

The Booster supplies satellites with pressurized water. Built on stainless steel frames, it has a water consumption from 100 to 1100 L/min. (26-290 gallon) for simultaneous operation by between 3 and 30 users.

A frequency controlled pump ensures consistently smooth and even pressure – reliable and user-friendly.

- ▲ Adjustable outlet pressure from 5-25 bar/72-362psi.
- ▲ Dry run protection
- ▲ Temperature monitoring

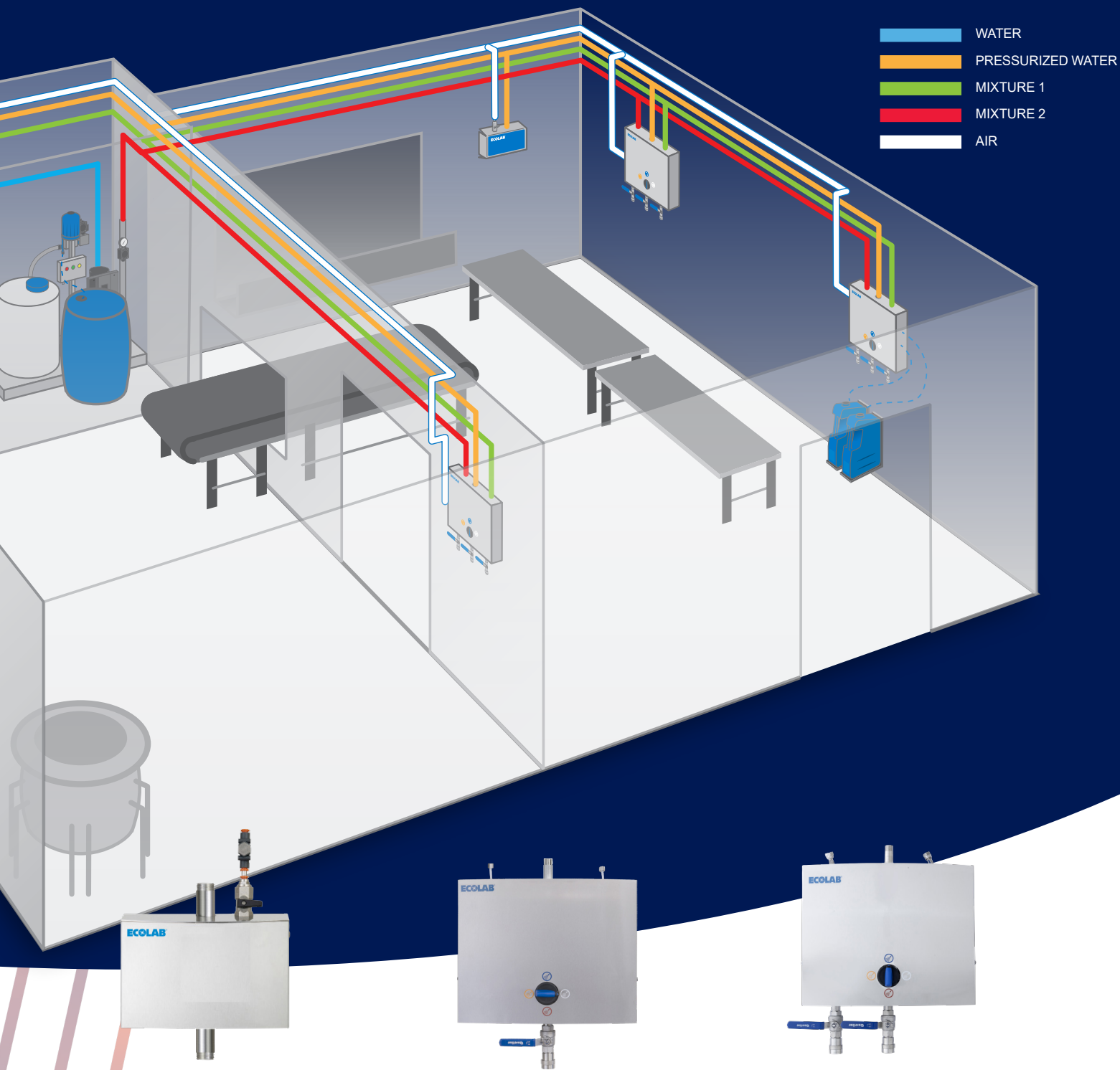


MIX STATION PHOENIX-P

The Mix Station can make a pre-diluted reservoir with chemicals and water via the dosing pump (Dosatron).

The unit is equipped with a frequency controlled pump which makes a uniform pressure independent of the number of users.

- ▲ Supply 20-140 L/min (5-36 gallon)
- ▲ Supply pre-diluted chemical to the satellites at a pressure of 7 bar/101psi
- ▲ Concentration between 0.2-2 or 1-5%



HYBRID YETI

The Yeti Foam Box uses new technology to make foaming smarter and more efficient. Designed for heavy-duty operation and built to last, this functional, hygienic design ensures usability and stability with simple block technology. Suitable for one pre-diluted detergent only.

- ▲ Low maintenance costs and easy service
- ▲ Corona Technology, with improved foam quality
- ▲ Double injection, Booster Foam Technology

HYBRID PENTA

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

All functions are selected through just one change-over handle adding to the user-friendliness of the satellite. Hybrid Penta is also available for up to five cleaning functions where the fifth function will have its own separate outlet.

- ▲ Corona Technology, with improved foam quality
- ▲ Pre-diluted

HYBRID PENTA + local pick up

Hybrid Penta is also available with a local pick up.

The convenient local pick up ensures flexibility combined with the optimum level of product delivery at point of use e.g. 2-weekly acid cleaning to remove scaling.

- ▲ Corona Technology, with improved foam quality
- ▲ Pre-diluted

Automatic system

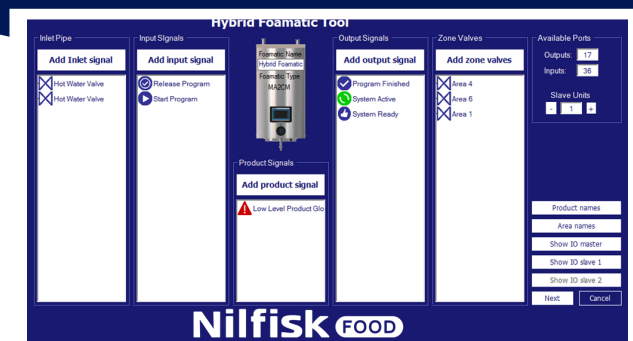
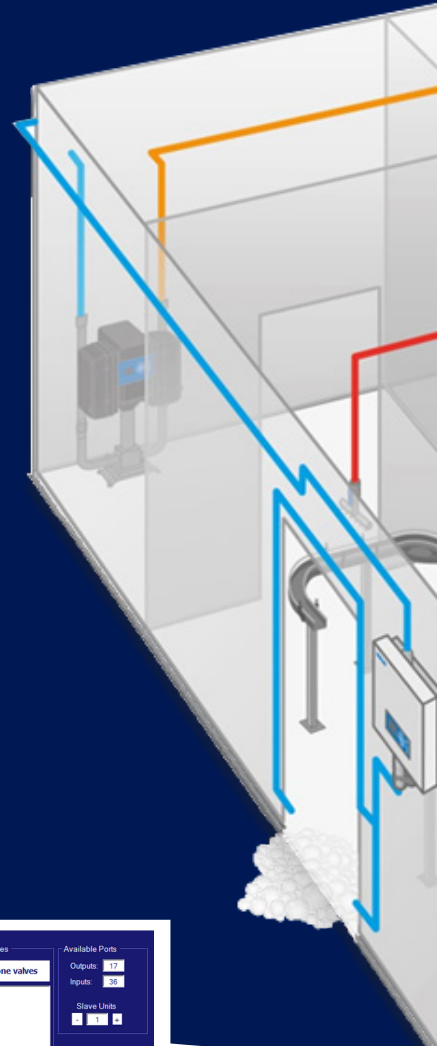
Fully automated and uniform daily cleaning and disinfection with multiple customizable program options, fulfill the needs of all food production premises, where automatic cleaning is needed.

Best for applications such as conveyor belts or spiral freezers where reduction of downtime used for cleaning is a top priority together with the best possible hygienic results.

- ▲ The rinse pressure can be adjusted from 5-15 bars/72-217psi on the mainstation.
- ▲ The satellite can work with an inlet pressure from external booster from 7-25 bar/101-362psi. A manual outlet for local cleaning is optional.
- ▲ Hybrid Foamatic can handle up to 3 chemicals. Local pick up of chemicals can be performed by use of jerry cans, or locally filled user-packs. Pre-diluted versions are also available.
- ▲ Doorway Sanitation System - cleaning and disinfection of all vehicles entering the production area, by applying a foam layer on the floor

Advantages / Benefits

Consistent cleaning result, high safety, flexible configuration, reduced labor cost, interchangeable injector.



HYBRID FOAMATIC MAINSTATION

Complete unit for automatic cleaning, focused on maximum production time. It can be a standalone unit for one or many areas or a part of a bigger setup with central controlling and overview. The Hybrid Foamatic mainstation has a built in pump with frequency controller that protects the unit as well as the electrical and water system at the end customer.

The pump has a capacity of 240L/min (63 gallon/min) and it can operate with a pressure from 5-15 bar/72-217psi.

Hybrid Foamatic mainstation is available with Nilfisk FOOD controller and PC tool for setup of washing programs, but it is also available without the controller for connection of external PLC.

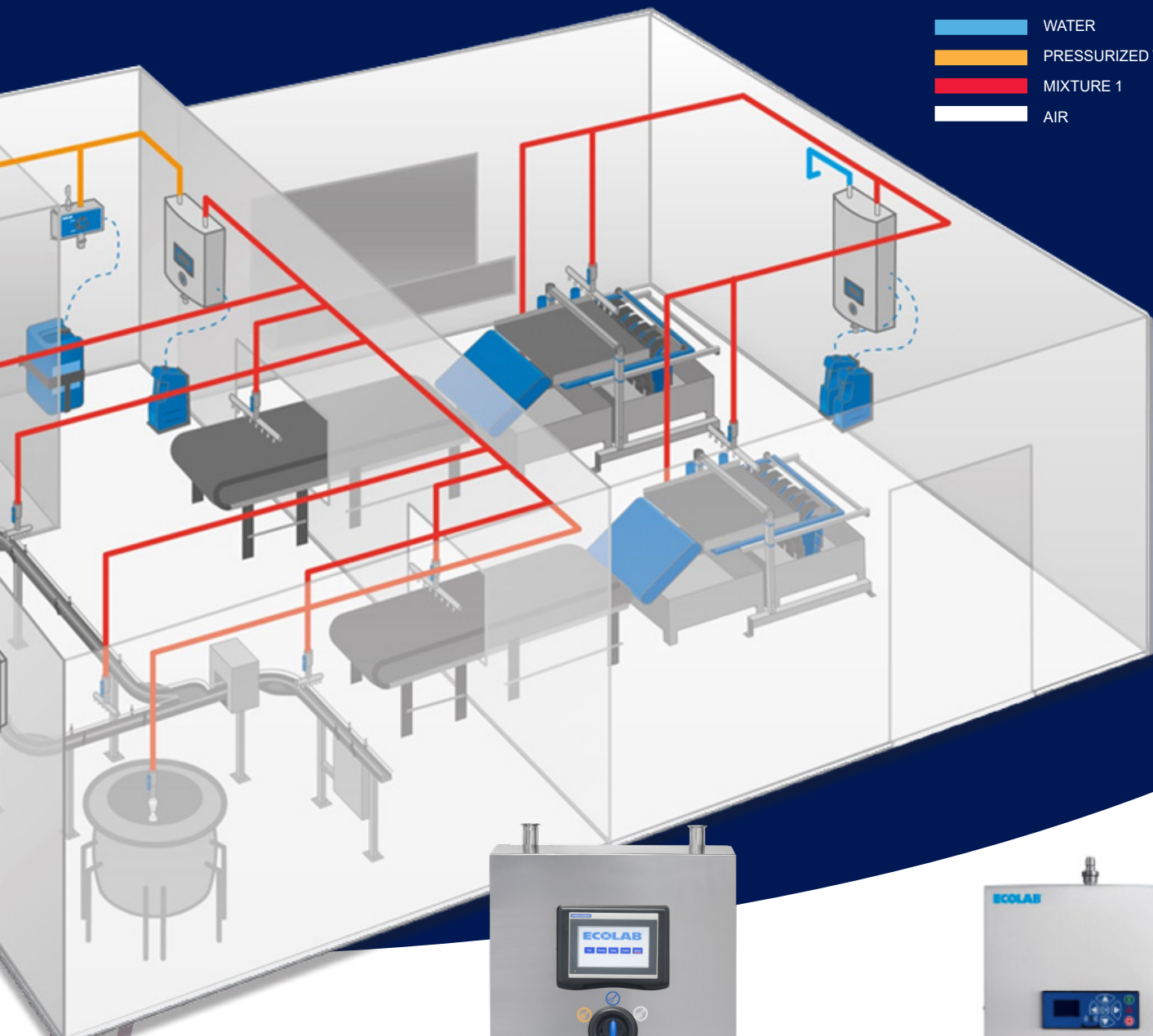
- ▲ Dry run protection
- ▲ Temperature monitoring
- ▲ Hygienic design (welds are reduced with 85%)
- ▲ Unique one-injector technology
- ▲ Injector Pulse flushing function
- ▲ Drag-and-drop Hybrid Foamatic Tool
- ▲ Optional manual outlet with Corona Technology

PC TOOL

The Hybrid Foamatic mainstation and satellite is available with the PC Tool for setup of washing programs, back up of wash setups and adding of functionalities to inputs and outputs. The PC Tool is a flexible pc programming tool for easy interface and programming of the units PLC.

Intuitive programming.

- ▲ Drag and Drop functionality
- ▲ Up to 16 wash programs
- Integrated I/O overview
- ▲ 19 Inputs – 9-10 Outputs
- ▲ Extension is possible



- WATER
- PRESSURIZED WATER
- MIXTURE 1
- AIR

Maximum reduction of downtime used for cleaning and top of the line hygienic results with fully automated mainstations and satellites



HYBRID FOAMATIC SATELLITE

The Hybrid Foamatic satellite is to be connected to a water supply from 7-25 bar/101-362psi. The maximum water consumption during rinsing is 300 l/min (79 gallon/min).

As with the Hybrid Foamatic mainstation, the satellite is available with our controller and PC tool for setup of washing programs.

The controller allows the satellite to control an external booster.

The satellite can also be purchased without controller for connection to external PLC.

- ▲ Unique one-injector technology
- ▲ Injector Pulse Flushing Function
- ▲ Drag-and-Drop Hybrid Foamatic Tool
- ▲ Optional manual outlet with Corona Technology



CERBERUS

A hygienic stainless steel wall-mounted sanitation unit which operates via a nozzle system on ground level.

- ▲ The nozzle system sprays out a pre-mixed solution of water and detergent/disinfectant across a doorway by sensor activation or at a pre-set interval
- ▲ Water, air and detergent/disinfectant are mixed into a high quality foam that clings to footwear and machinery wheels when crossing the threshold

Accessories

Precision Where It Counts



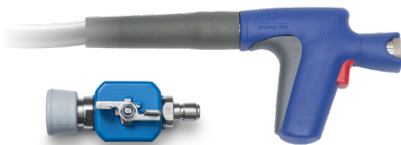
PRESSURE LOCK QUICK COUPLER

A special design coupler for where safety comes first. The pressure lock ensures that the user cannot uncouple if there is pressure above 4.5 bar in the outlet of the system.



HYBRID PURFLEX HOSE

The Hybrid PURFLEX hose features an improved inner and outer layer, giving additional flexibility, chemical resistance and durability to the hose. It is enhanced with an antibacterial Silver Ions Technology, due to which the hose enjoys a constant protection from any germs and bacteria.



ATLANTIC HANDLE AND VULCANIZED BALL VALVE

Nifisk handles are specially designed to be ergonomic and practical. They are fully isolated, low weight and allow for flexible use with built in swivel and quick coupling connectors. The fully vulcanized ball valve protects the valve and surroundings during use.



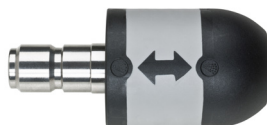
NOZZLES

All our nozzles are sturdy, simple to use and feature secure, quick coupler connectors. They can be quickly converted from foam to rinse function without the need to change the nozzle. Available in a number of types to suit application, including longer lance nozzles.



TORNADO RINSE NOZZLES

The stainless steel Tornado Nozzle is a special rinse nozzle, whose patented technology makes it possible to have a 40 L/min (10 gallon/min) impact using only 30 L/min (8 gallon/min), thus saving up to 30% in water consumption while rinsing. The Tornado offers a special flat spray pattern which gives better surface impact, making it more effective when rinsing down objects and floor.



TWIN NOZZLES

A foam and rinse nozzle in one, the Twin Nozzle has an excellent spray pattern for both rinse (with Tornado Technology) and foam. It is also available with a lance and with male standard coupling, as well as external 3/8" thread connection. Using the Twin Nozzle with the threaded connection ensures it is always ready to use and difficult to lose!

Nilfisk FOOD Sales Team

Email: info@nilfiskfood.com
www.nilfiskfood.com



Jan Søndergaard Pedersen
General Manager
Joined 2005



Torben Ginge
Sales & Marketing Director
Joined 2013



Helle K. Falken
Secretary
Joined 1998



Dorthe Broe Christiansen
Account Manager
Joined 2006



Kenneth H. Nielsen
Sales Supporter
Joined 2010



Jason Sutton
Business Unit Manager Pacific
Joined 2000



Kirsten Saaby
Technical Sales Specialist
Joined 1987



Martin Henriksen
Product Manager Automatic
Joined 2022



Jolanta W. Ørberg
Senior Marketing Specialist
Joined 2015



Benny Petersen
Technical Service Manager
Joined 1985

FOR FURTHER INFORMATION PLEASE CONTACT:

Ecolab,
1 Ecolab Place, St Paul,
MN 55102, USA
Tel.: +1800-352-5326
Fax: (651)293-2092



www.nilfiskfood.com

ENGINEERED TO RUN

Find your cleaning system with the tap of a finger

Getting to know Nilfisk FOODs products should be as easy as using them. Download our Nilfisk FOOD app in both APP Store and Google Play Store. Here you will find all the information you will ever need about your current or future low pressure cleaning equipment.

