



IdroFoamRinse FOOD 600 is an innovative machine, electrically powered, allowing to spray foam and rinse continuously, for a complete cleaning and sanitizing in food processing areas, such as: supermarkets, food factories, industrial kitchens.

The cleaning process is carried out through three stages:

1. Spraying of dense foam on all the surfaces
2. Foam chemical action
3. Rinsing with clean water, at a controlled pressure



The water used for foaming and rinsing is directly taken from the water network, therefore the machine has an unlimited autonomy.

The internal air-compressor allows to produce foam with an optimal density. It is not necessary to connect the machine to an external compressed air system.

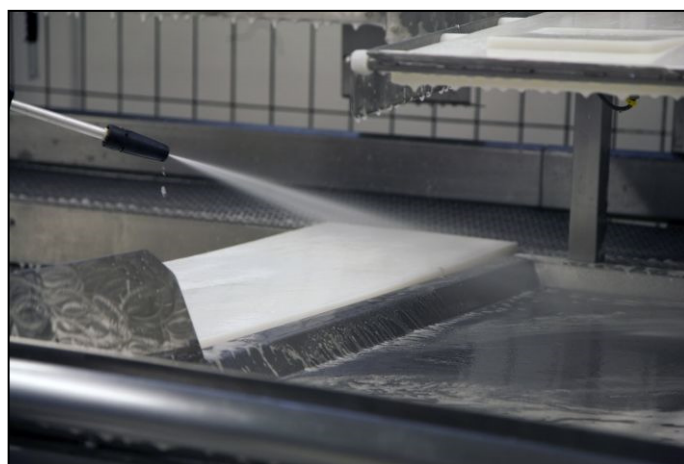
IdroFoamRinse FOOD 600 is supplied standard with 10 meters hose, hose-roller and stainless-steel Foam/Rinse gun.



1 Foaming



2 Chemical action



3 Rinsing



Areas where IdroFoamRinse FOOD 600 can be used:

IdroFoamRinse FOOD 600 is indicated for a complete cleaning and sanitizing of all the surfaces, including walls, refrigerator cells, work-tables, machinery and transport trolleys in food processing areas, such as:

- **Supermarkets**, in food preparation areas (fish and meat processing) and storage areas (refrigerator cells).
- **Medium-sized factories** producing and packaging food (meat, salami, fish, milk/cheese, vegetables), butcheries, dairies.
- **Big food factories**, to clean machinery, equipments, transport trolleys
- **Caterings and industrial kitchens**, to clean rooms and food preparation areas



Advantages of IdroFoamRinse FOOD 600:

1. **Better cleaning and sanitising result:** dense foam does not immediately fall onto the floor, but stays on the surfaces where it has been sprayed for some minutes. The foam prolonged action assures to make the most of the cleaning effect of the product, ensuring both cleaning and sanitising effect.
2. **Visual effect** of foam: foam covers in white all the surfaces where it is sprayed such as walls, sinks, fixtures. The operator can therefore check that every corner has been covered, thus allowing a complete action in every point.
3. **Complete sanitizing action:** Laboratory tests certify that using the machine in combination with specific chemicals, it is possible to kill **99,9% of bacteria**.
4. **Rinsing at a controlled pressure** avoids that any particle is jumping on other surfaces and prevents the creation of a haze of water vapours, which would keep in suspension the micro-organisms for several minutes. These micro-organisms would fall again on the surfaces after rinsing, affecting the efficacy of the bactericide action.
5. **Saving of time:** while foam acts on the surfaces where it has already been sprayed, the operator is free to operate on other surfaces. Therefore, even a big room can be completely foamed in a short time and there is no idle time.
6. **Detergent saving:** the chemical is used without waste because it does not immediately fall onto the floor.
7. **Reduced power consumption:** the machine requires little electrical power and therefore it can be used in any place.



Other advantages of IdroFoamRinse FOOD 600:

- The machine has a contained size and it is easy to carry from place to place.
- The machine can work with unlimited autonomy in foaming and rinsing, thanks to a continuous filling system which takes water directly from the water network.
- Foam is generated by an internal compressor, therefore it is not necessary to connect the machine to an external compressed air system.
- The control/regulation panel is handy and the controls are simple and intuitive.
- Pure chemical is contained in its separate tank, having a volume up to 25 liters, and it is automatically used by the machine in a controlled quantity.

Technical data of IdroFoamRinse FOOD 600

Foaming autonomy:	Unlimited
Rinsing autonomy:	Unlimited
Approximate performance:	120 m2 surface in 15 minutes
Water consumption:	70 litres
Chemical consumption:	1200 grams
Defoamer consumption:	-
Chemical dilution:	Pre-set around 4%
Pump with adjustable by-pass:	Piston-type
Power:	370 W
Pressure:	30 bar
Rinse water-flow:	5,7 l/min
Compressor:	350W
Cable length:	10 m
Weight (machine body):	62 Kg
Weight (packaged machine):	77 Kg
Dimensions:	cm 60 x 87 x 98 (h)
Package dimensions:	cm 65 x 102 x 86 (h)
Spray hose length:	10m
Standard accessories:	Hose, stainless steel Foam/Rinse lance, floor wiper with extension, hose roller
Machine body:	Stainless steel

IdroFoamRinse FOOD 600 complete with all standard tools	€
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Chemical that can be used with IdroFoamRinse FOOD 600

SUPER-FOAM	Special degreasing foaming chemical, 5 liter tank	€
ACID-FOAM	Special acid foaming chemical, 5 liter tank	€