



RV FOOD 30 is an innovative patented machine which provides a new system for a complete cleaning and sanitising in food processing areas, such as: supermarkets, food factories, industrial kitchens.

The cleaning process is carried out through four stages:

- Spraying of dense foam on all the surfaces
- Foam chemical action
- Rinsing with clean water, at a controlled pressure
- Vacuuming of residual water and dirt from floor.



Dense foam allows to optimize the chemical's cleaning and sanitizing action. By vacuuming the residual liquid from floor, the environments are left completely dry after cleaning operations.



1 Foaming



2 Chemical action



3 Rinsing



4 Vacuuming

Areas where FRV FOOD 30 can be used:

FRV FOOD 30 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, dairy factories.
- **Big manufacturing plants**, to clean machinery, tooling and transport trolleys
- **Caterings and industrial kitchens**, to clean rooms and food preparation areas.
- **Cleanrooms** in food packaging factories and pharmaceutical factories.



Advantages of FRV FOOD 30:

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 FRV FOOD 30

- The machine has a contained size and it is easy to carry from place to place.
- Filling the fresh water tank is easy, connecting the machine directly to the water network. When completed, filling is stopped by a floater, located in the water tank
- It is possible to leave the machine connected to the water network, for foaming and rinsing with unlimited autonomy.
- The discharge of dirty water is carried out easily thanks to a sufficiently long hose.
- The control/regulation panel is handy and the controls are simple and intuitive.
- The tank containing pure detergent is placed in a special compartment and the detergent is automatically sucked by the machine at the correct concentration.
- All accessories for cleaning and finishing are placed on the machine, so they can be easily used and carried.

Technical Data of FRV FOOD 30

| | |
|----------------------------|---|
| Recovery tank capacity: | 30 litres |
| Clean water tank capacity: | 30 litres |
| Approximate performance: | 50 m² surface in 15 minutes |
| Water consumption: | 30 litres |
| Chemical consumption: | 500 grams |
| Defoamer consumption: | max 30 grams |
| Chemical dilution: | Pre-set around 4% |
| Continuous filling system: | YES |
| Tank construction: | High density polyethylene |
| Vacuum motor: | 2 stages |
| Power: | 1000 W |
| Maximum depression: | 2200 mm H ₂ O |
| Maximum air-flow: | 50 l/sec. |
| Pump with bypass: | Piston pump, with by-pass |
| Power: | 180 W |
| Pressure: | 28 bar |
| Rinse water-flow: | 2,5 l/min |
| Compressor: | 350W |
| Cable length: | 10 m |
| Weight (machine body): | 86,5 Kg |
| Weight (packaged machine): | 96 Kg |

| | |
|---|---|
| Dimensions: | cm 38 x 80 x 105 (h) |
| Package dimensions: | cm 60 x 95 x 122 (h) |
| Spray hose/Vacuum hose length: | 10/7,5 m |
| Standard colors: | blue |
| Standard accessories supplied with the machine: | Hoses, foam/rinse gun, pane wiper, fleece with extension, wet vacuum tool, tool for vacuuming while rinsing, hose roller. |

| | |
|--|---|
| Complete machine with all standard tools | € |
|--|---|

Chemicals that can be used with FRV FOOD 30

| | | |
|------------|---|---|
| SUPER-FOAM | Special degreasing foaming chemical, 5 liter tank | € |
| ACID-FOAM | Special acid foaming chemical, 5 liter tank | € |
| ANTI-FOAM | Defoamer, 1 liter bottle | € |

CALL NOW - 0777 277 273



Industrial Multiclean Systems
 912, Maradana Road, Colombo 08.
 Tele - 011 2698373
 Web - www.multicleansystems.com
info@multicleansystems.com