

Craftex Product Specification Sheet

FOAMEX FRV 30

This machine is designed to clean different types of surfaces in food processing areas such as: supermarkets, food factories, industrial kitchens.

The cleaning process is carried out through four stages:

1. Spraying of chemical solution on the surface/s
2. Chemical action
3. Rinsing with clean water
4. Vacuuming of residual liquid from floor

Dense foam sprayed onto surfaces allows for optimum chemical cleaning and sanitizing action. Rinsing quickly removes the foam and dirt residuals. Rinsing at a controlled pressure avoids any splash-back onto the user or other surfaces, and prevents the creation of a haze of water vapors, which would keep micro-organisms in suspension before allowing them to fall on the surfaces after cleaning. Residual liquid is then vacuumed away leaving the environments completely dry after cleaning operations.

Solution Tank Capacity

30 litres

Recovery Tank Capacity

30 litres

Vacuum Motor

1000W 2 Stage x 1

2200mm H2O

50L/sec (max)

Pump

Membrane, int. by-pass

28 bar (400psi) (max)

2.5L/min (max)

Compressor

350W

Chemical Dilution

Pre-set around 4%

Cable Length

10 metres

Vacuum Hose Length

7.5 metres

Solution Hose Length

10 metres

Construction Material

High density polyethylene

Machine Weight

74 kg

Machine Size

380 x 800 x 1050mm

