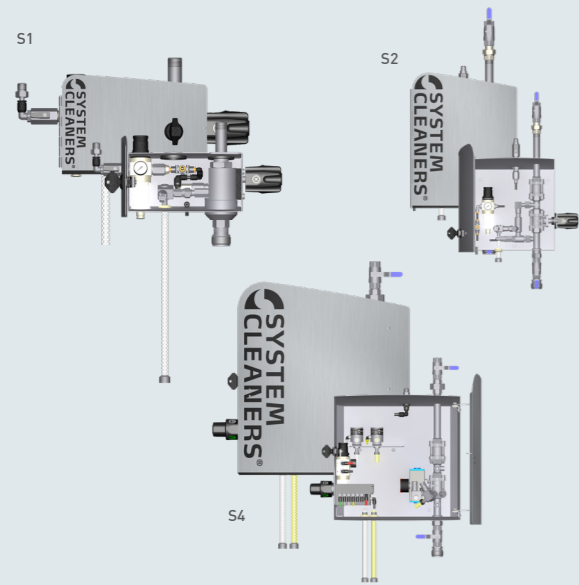




# Open plant cleaning solutions for the food and beverage industry

Product overview

## Satellite Stations



	Satellite Stations		
	S1	S2	S4
Number of detergents <sup>1</sup>	1	2	4
Rinse	•	•	•
Foam	•	•	•
Disinfection <sup>1</sup>		•	•
Pre-mixed detergent <sup>1</sup>	•	•	•
Mechanical function selector	•	•	
Pneumatic function selector			•
Stainless steel cabinet	•	•	•

OPTIONS			
Separate F-injector		•	•
Separate D-injector		•	•

<sup>1</sup> Depending on the chosen model

## Mobile Main Stations

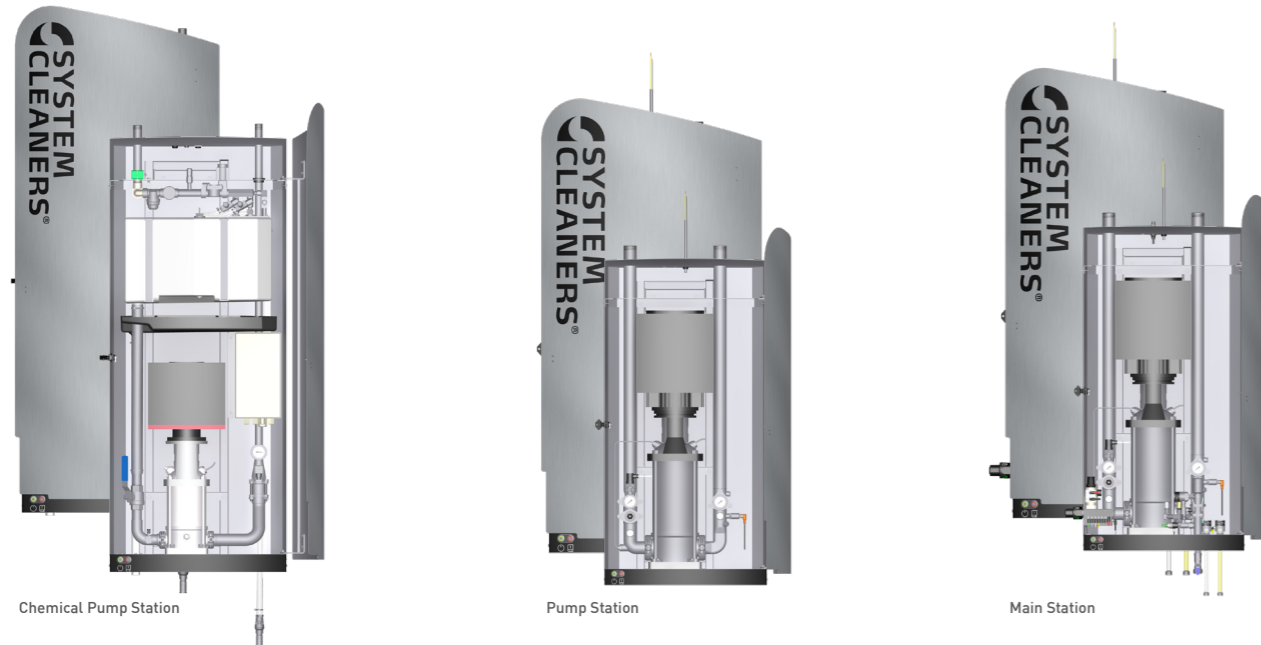


	Mobile Main Station			
	Voyager 2	Voyager 2K	Voyager 4	Voyager 4K
Number of users	1	1	1	1
Number of detergents <sup>1</sup>	2	2	2	2
Max pressure	20 bar	20 bar	25 bar	25 bar
Rinse	•	•	•	•
Foam	•	•	•	•
Disinfection <sup>1</sup>	•	•	•	•
Built-in compressor		•		•

OPTIONS				
Separate outlet for pressurized water			•	•
Separate F-injector	•	•	•	•
Separate D-injector	•	•	•	•

<sup>1</sup> Depending on the chosen model

## Chemical Pump Stations, Pump Stations & Main Stations

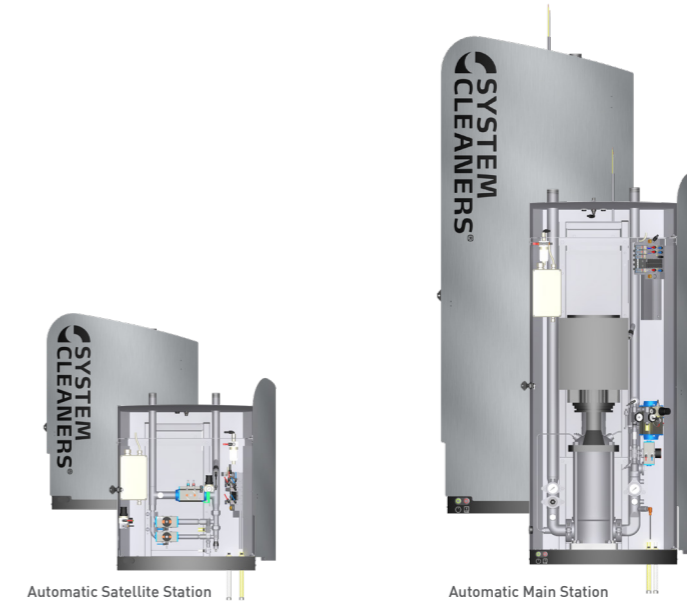


	Chemical Pump Station		Pump Station		Main Station			
	CP5	CP7	PS5	PS7	MS1	MSC1	MS5	MS7
Number of users	5	7	5	7	1	1	5	7
Number of detergents <sup>1</sup>	1	1			2	2	4	4
Rinse					•	•	•	•
Foam					•	•	•	•
Disinfection <sup>1</sup>					•	•	•	•
Pre-mixed detergent <sup>1</sup>							•	•
Stainless steel cabinet	•	•	•	•	•	•	•	•
Built-in compressor						•		

OPTIONS								
Separate F-injector					•	•	•	•
Separate D-injector					•	•	•	•

<sup>1</sup> Depending on the chosen model

## Automatic Main Stations & Automatic Satellite Stations



	Automatic Satellite Station				Automatic Main Station			
	AS150	ASM150	AS200	ASM200	AM150	AMM150	AM200	AMM200
Segment size (liter/min)	150	150	200	200	150	150	200	200
Built-in pump					•	•	•	•
Number of detergents <sup>1</sup>	3	3	3	3	3	3	3	3
Rinse	•	•	•	•	•	•	•	•
Foam	•	•	•	•	•	•	•	•
Disinfection <sup>1</sup>	•	•	•	•	•	•	•	•
Pre-mixed detergent <sup>1</sup>	•	•	•	•	•	•	•	•
Stainless steel cabinet	•	•	•	•	•	•	•	•
Built-in, manual satellite		•		•		•		•

OPTIONS								
Separate F-injector	•	•	•	•	•	•	•	•
Separate D-injector	•	•	•	•	•	•	•	•

<sup>1</sup> Depending on the chosen model

## Low pressure cleaning with boosted water offers a range of benefits



Better heat transmission



Less wear on processing equipment and affected surfaces



Low maintenance and service requirements



Reduced water and chemical consumption



Reduced cleaning time = increased production time



Increased employee safety

# Enabling you to trust what you eat and drink

When you choose System Cleaners as your partner in open plant cleaning solutions for the food and beverage industry, you'll notice one thing straight away: We don't compromise, and we don't complicate things.

Our high-quality automatic and manual solutions are as solid as they are easy to use and let you benefit from reduced cleaning times and a chance to lower your chemical and water consumption.

No matter what part of the food and beverage industry you are engaged in we'll provide you with the perfect match for your hygiene challenges. No more and no less.

We've been safe-guarding food and beverage brands all over the world for three decades and we can help ensure consistent product quality in your production too. So, say goodbye to sleepless nights caused by poor hygiene and hello to System Cleaners and pure confidence.



Pure confidence

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