

# Craftex Product Specification Sheet

## FOAMEX FRV 70

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

70 litres

### Recovery Tank Capacity

70 litres

### Vacuum Motor

1000W 2 Stage x 2

2200mm H2O

50L/sec (max)

### Pump

Piston type, 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

95 kg

### Machine Size

500 x 890 x 1150mm

