Lagafors® is complementing its CCS system (Central Cleaning System) with a decentralized DCS system, which is easily recognizable by Lagafors’ well-known stainless steel design.

The new Lagafors Decentralized Cleaning System, DCS, helps companies in the food industry achieve first-class hygiene while at the same time delivering flexibility in the cleaning process. The DCS cleaning system is comprised of four main components that together comply with the highest capacity, performance and quality standards. The main components supply the right pressure, flow and solution concentration to the places where they are needed. The customer can choose between placing the pump unit with integrated satellite (CB) in the production area or a pump unit (SB/Multi) outside the production area. If possible, we recommend the latter solution. Pipes are then drawn from it to the satellite units. Pipes are drawn from it to the satellite stations. Each satellite station is comprised of a hose reel with hoses for water, chemical solution and disinfectant solution. The Lagafors DCS is suitable for installations of all sizes, but when using larger systems (>5 satellites), you should also consider installing a Lagafors CCS, Central Cleaning System.

Lagafors’ distributor in Australia has the following to say about the DCS:

“Sanikleen is a leading provider of Hygiene Services to the food industry in Australia. We are is about working with our customers, not only to provide the highest level of service, but also offering innovative packages that complement our cleaning services which are competitive in the Market Place” says David Berriman, General Manager at Sanikleen.

“Over the past 14 years Sanikleen has used other foaming equipment manufactures at different sites, however we found that the equipment was not robust and reliable enough for the environment that we worked in, and was not delivering the results that our customers were expecting, David continuous.

I spent some time with Lagafors at IFFA 2013 in Germany, and sent our Operations Manager Paul to Sweden so that we could understand the product better, as a result we have purchased this equipment for 15 more sites and we include Lagafors equipment in all our tenders. We could not be happier with the results, whilst the equipment is a little more expensive than others on the market, the repairs and maintenance cost are dramatically reduced.

I would recommend this equipment to any business looking for superior hygiene outcomes”, David concludes.

Facts about the company

Lagafors develops, manufactures and markets complete cleaning systems and tailor-made hygiene solutions to the food industry.

The company offers a wide range of patented proprietary products, e.g. central chemical dosing systems, central variable pressure pump systems, automated cleaning systems, mobile pressure units, dishwashers, spray guns and nozzles.

Read more about Lagafors at: www.lagafors.com

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