DECENTRALIZED CLEANING SYSTEM - DCS

The 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 three 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 water pump unit is placed in the production area. 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 preferred spray gun and the PCN pre-cleaning nozzle are located by the hose.

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.

### Features

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<td>Water pump unit</td>
<td>Flexible pressure and flow</td>
<td>Desired pressure and flow</td>
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<td>VMS II-DC satellite</td>
<td>Hygienic design</td>
<td>Easy to clean</td>
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<td>Injector dosaging</td>
<td>Flexible</td>
<td>Easy to switch chemical</td>
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**Low Water Pressure Mobile - LWP-M II**

The Lagafors® Low Water Pressure Mobile, LWP-M II, is a complete mobile cleaning equipment for flushing with pressurised water and application of chemical foam and disinfectant. The LWP-M II is built on a stainless steel frame with two rear pivot wheels for smooth and efficient movement. The unit consists of a frequency controlled low pressure pump, a compressor for pressurized air, injector and suction hoses for chemicals. Two 25 litres chemical containers can be placed on the trolley which also provides holders for hose and nozzles. LWP-M II has a hygienically designed cabinet made in stainless steel that can easily be opened for service and maintenance.

The LWP-M II is especially appropriate for cleaning applications in food processing, e.g. in slaughterhouses, meat processing, dairies, breweries, fish industries, prepared food industries, industrial kitchens and other places where a high level of hygiene is required.

- Working pressure 20-25 bar alternatively 40 bar.
- Mobile unit with a smooth trolley for easy transportation.
- Easy to install; simply connect water and electricity.
- 20 metres hose, spray gun and nozzles for rinse, foam and disinfection are included.

**Accessories that are included:**

- Spray gun ST2725, hose 1/2", 20 metres.
- Nozzles for rinsing (blue), foam application (white), disinfection (yellow) and rinse lance (blue).