

# HALOFOG 800

FOGGING SYSTEM SUITABLE FOR DISINFECTION

## FOOD SAFETY WITHOUT CONCERN

We proudly present the Halofog 800 fogging system – an advanced solution for effective and efficient disinfection of process areas.

**MORE SECURITY,  
LESS WORK**

## WHY CHOOSE OUR HALOFOG?

### 1. Thorough

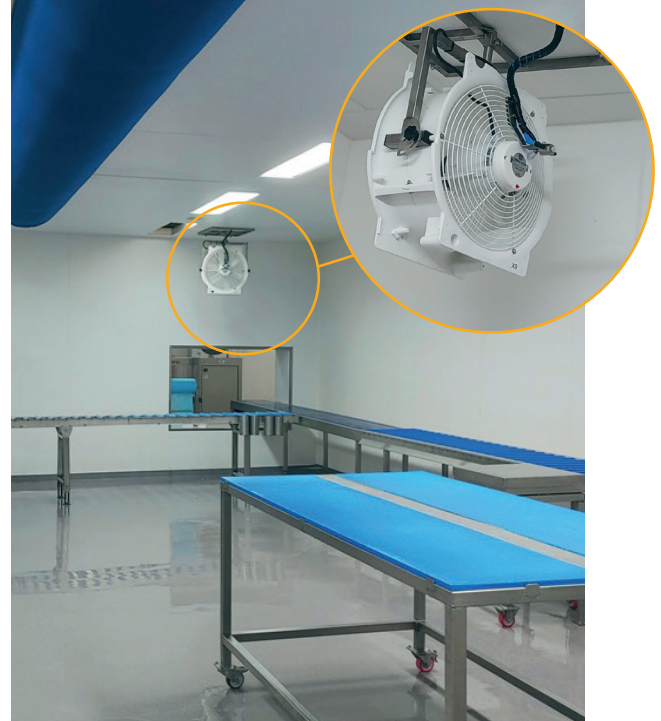
Halofog offers thorough disinfection of all surfaces, including hard-to-reach areas, where traditional methods fall short.

### 2. Quick and Efficient

With our automated fogging system, disinfection is quick and easy. Save valuable time and minimise downtime of your production process.

### 3. Safe & independent

The automatic dosing system minimises the risk of contact with disinfectant. This prevents human errors can be avoided and the quality of disinfection will be constant.



FOGGING & HYGIENE

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## SPECIFICATIONS

- **Automated** system
- Capacity expansion possible via installation of additional nozzles
- Nozzles operate on compressed air
- **Optional:** automatic concentration and dosing
- Less exposure to agents



### Capacity

Depending on configuration.



### Air throw

n/a.



### Droplet size

16 µm.



### Tank size

n/a.



### Power

900 litres per nozzle per minuut a 6-bar compressed air. 400 V.



### Mobility

Fixed installation.

## BENEFITS OF THE HALOFOG 800

- **Increased food safety:** Halofog 800 offers a reliable solution for effective application of disinfectants against harmful bacteria, fungi and viruses, enhancing food safety in your facility is strengthened.
- **Reduction of operational costs:** By disinfecting quickly and efficiently, Halofog 800 minimises downtime and helps reduce operational costs.
- **Compliance with industry standards:** Meet the highest hygiene and food safety standards with Halofog 800, and demonstrate your commitment to quality to customers and inspectors.

