

## Service Information no. 217

### Griff – Superior Cleaning of small Production Areas!

We are pleased to introduce the replacement for the MSM Foamguard Airomatic – our NEW Smart Unit for cleaning and disinfection of open surfaces in food production environments.

A smart unit for rinsing, foaming and disinfection. Especially suited for:

- Applications with low pressure demand 5-10 bar,
- Small production areas, Test kitchens, Small tanks and containers and Catering and communal areas

The Griffs delivers improved performance and superior cleaning for even the hardest to clean areas, all while offering significant water and energy savings.

You will not only be able to clean much faster while lowering your utility spend, you will also be able to provide employees a safer and more pleasant cleaning experience that eliminates the risk of scalding and significantly lowers condensing build-up.

#### Benefit overview:

- Easy to use,
- Faster cleaning,
- Reduced water and energy consumption,
- Superior soil removal.
- Easy and Safe operation:  
2 products on ONE Outlet
- Plug and play
- Chemical concentration regulated by selection of product flow limiting nozzle
- It is extremely service friendly by its full stainless steel, switch-over, foam block
- Built in compressor.



Illustration: US version

Official launch package will follow according to standard workflow by Marketing Ecolab.

Please also see attached presentation on options and how to order the Griff unit.

Should you need any further information do not hesitate to contact us.

**Best regards**

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