

FOGGING MACHINE

WANJET F24

Wanjet F24 is specially designed for disinfection in food processing, stock buildings and livestock.

NEW!



Wanjet F24 - Advantages:

Reduced labor time

The unit runs unattended up to 12 h.

Minimized personal exposure for chemicals

It is only necessary to be present when filling the tank and starting the unit.

High capacity

By means of the specially designed intake, air guides and the conically designed front, a very powerful air stream can be achieved.

High reliability

All components in contact with chemicals are made of polythene and stainless steel. The chassis is zink-plated to prevent rusting.

The machine is easy to clean, because it is designed with few

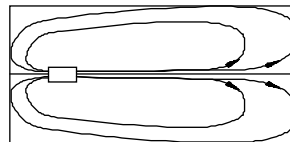
parts, which are specially designed for the machine.

Working principles

The unit works with the ULV/LV principles. (ULV=Ultra Low Volume, LV=Low Volume). The small size of aerosol droplets means that coverage of the target area is achieved with a lower volume of liquid than with conventional methods.

This allows the volume of carrier to be reduced.

The small droplets fall down very slowly and are therefore possible to distribute evenly in the area by the forced air circulation



Wanjet F24 positioned in an area of 60x24 m without any extra ventilators

Technical data

	F24
Capacity	0-30 l/h
Control unit	timer 12 h
Reach	60 m
Tank capacity	60 l
Voltage	220-240 VAC
Fan capacity	5400 m ³ /h
Fan motor, power	370 W
Blower, power	1000 W
Dimensions, cm	130x70x165
Weight	41 kg

Wanjet fogging machines

Wanjet F24 is one of nine models in the Wanjet F-series. In the F-series are included Wanjet F10 and F15, specially suitable for disinfection of smaller areas, vehicles etc.



Wanjet F10



Wanjet F15

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