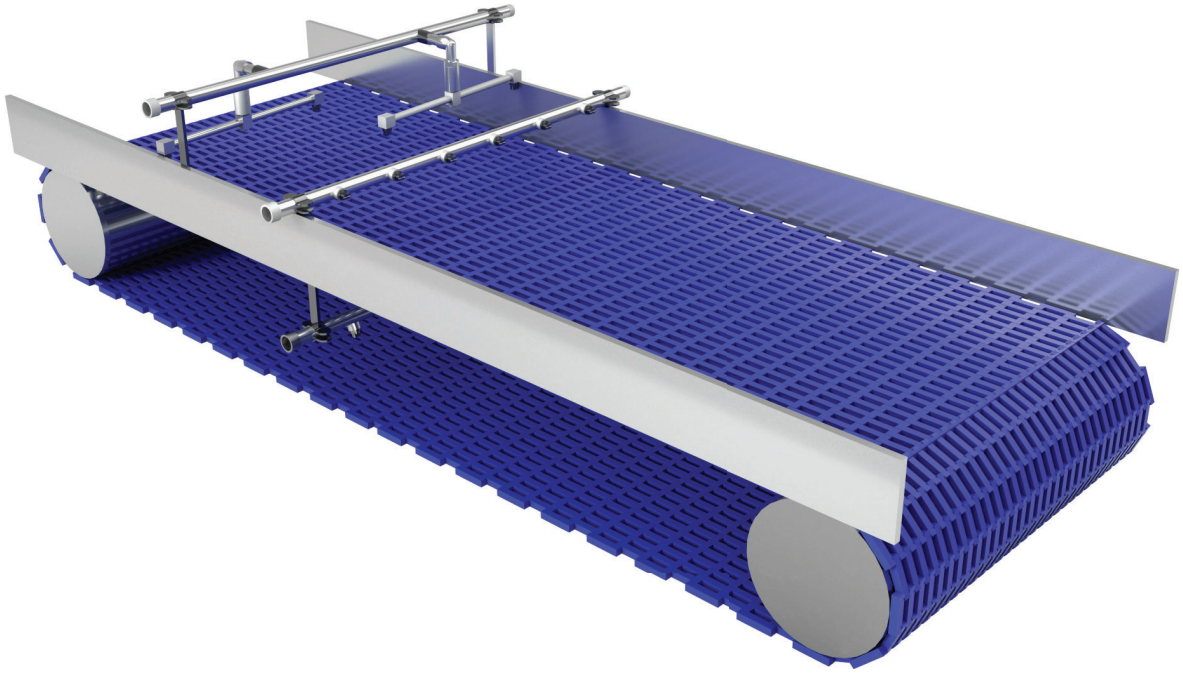

Stationary Spray Bar - SSB

Lagafors® stationary spray bar, SSB, were developed for effective cleaning of conveyor belts and other conveyor systems in the food processing industry. Can be supplied with media from a satellite station using a regular hose or, which we recommend, using a pipe from a Lagafors® Automatic Cleaning System, ACS II. Please see separate product sheet. The product series is divided into two main groups: Fixed and rotating bars.

Rotating bars for flushing increase the cleaning effectiveness and reduce water consumption. Fixed bars can be used anywhere, but are especially suitable for tight spots (e.g. the inside of a conveyor belt). Fixed bars can also used to apply chemical and disinfectant foam solutions.

- Fixed positions for water as well as chemical and disinfectant solutions.
- Rotating bars for increased cleaning effectiveness and reduced water consumption.
- Available in all sizes from 8 to 40 inches (larger sizes on request).

Features	Benefits	Facts
Conveyor flushing (stationary, rotating)	100% coverage	Maximize hygienic results
Conveyor flushing (stationary, rotating)	Reduced work effort	Lower costs
Fixed spray bar	Space-efficient	Suitable for tight spots
Rotating spray bar	Increased cleaning effectiveness	Lower water consumption

Technical information Lagafors® Stationary Spray Bar SSB

Model	Fixed spray bar, water	Rotating spray bar, water
Connections (internal thread)		
Supply media	ISO-G 3/4"	
Dimensions		
Pipes	3/4"	
Angle of dispersal		
Nozzles/distance	65 ° / C = 3-4 in (recommended)	15 ° / B = 2-4 in
Nozzles/distance	80 ° / C = 2-3 in	

The data is subject to variation and the producer reserves the right to change design specifications without notice.

Legend:
A = Belt width
B = Recommended spray distance for rotating spray bar
C = Recommended spray distance for fixed spray bar

** Pipe holders and nozzles not included. Must be ordered separately.*

Double-ramp installation kit (top and bottom) ordered separately, art. no. 35329.