



Simple.
Clean.
Connected.

CleanJet Spraying System

Proportion and Dilution Equipment

The CleanJet Series of proportioning solutions are ideal for cleaning, rinsing and sanitizing a wide range of surfaces. They are designed for use in meat rooms, food prep areas including full service kitchens, processing and packing areas, truck washing, loading docks, and locker rooms in gyms and schools. The units are water driven, so there is no need for an electrical connection or an air connection. Simply connect an inlet water hose and you're ready.

With a full range of metering tips, the CleanJet System can be adjusted to fit just about any dilution rate for concentrated cleaners. CleanJet Sprayers will either spray or gently foam diluted solutions, depending on the chemical used. The units also come with a hose and spray gun attachment. Simple and reliable, the CleanJet system requires little to no maintenance making it the perfect choice for cleaning professionals everywhere.



2 product system



1 product system

Applications



Food Service



Hotels



Butcher



Education



Restaurant



Dock & Dumpster

CleanJet Spraying System

Features & Benefits

- Durable stainless-steel cover
- Cleans a wide variety of hard surfaces
- 1 or 2 product + rinse models available
- Fully interchangeable components for ease of maintenance
- Manual ball valve activation
- Full installation kit and metering tips included
- Customized labeling available
- 25ft reinforced hose

Specifications

- Flow rate 3.5 GPM
- Working Temperature of 130 degrees max
- Working pressure up to 70 PSI
- Dimensions – 15" H x 10 in W x 3.5 in D

Equipment Description

CleanJet

