

Nilfisk FOOD Griff

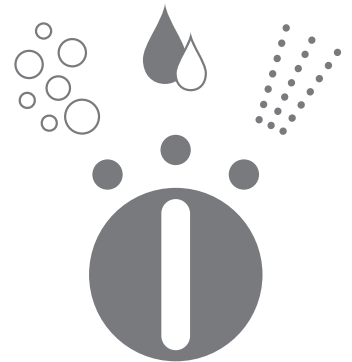
foam / rinse / sanitize unit

Designed for institutional kitchens, food retail production environments, and spaces with similar sanitation needs.

- powered by water and electricity – requires 29-72 psi (2-5 bar) incoming water pressure
- built in booster pump – 123 psi (8 bar) rinse pressure
- built in air compressor – high-quality air-assisted foam
- draws from two concentrated products, one at a time
- patented Tornado rinse/spray nozzle – high-impact output with 20% less water
- 15 minute max. continuous run time
- optional mobile cart configuration gives added flexibility & range

NF-GRIFF-WM – FOAM / RINSE / SPRAY, wall mounted

NF-GRIFF-CRT – FOAM / RINSE / SPRAY, mobile cart



CHEMICAL MANAGEMENT & APPLICATION EQUIPMENT

Nilfisk FOOD
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