



WE SAVE LIVES THROUGH FOOD SAFETY



Optimal hygiene

- High Quality Equipment
- Technical Service
- Availability
- Safe Food Production

Relentless reduction in

- Water
- Chemical
- Energy
- Operation Costs
- Time



GLOBAL LEADER IN FOOD SAFETY

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SAFER FOOD => BETTER BUSINESS

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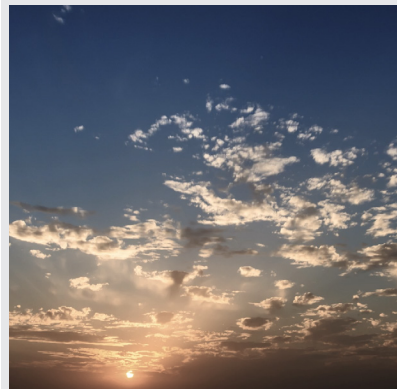
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Environmental activist

- Reduced environmental impact
- Recyclable
- Sustainability through long equipment life time
- Reduced plastic use

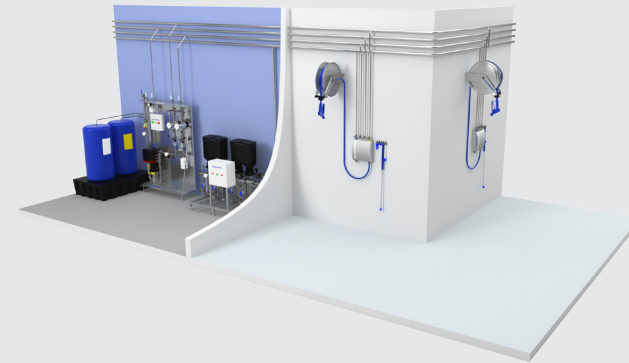


Improved working environment

- User friendly
- Personal Safety
- Reduced cleaning time
- Automation
- Increased production throughput

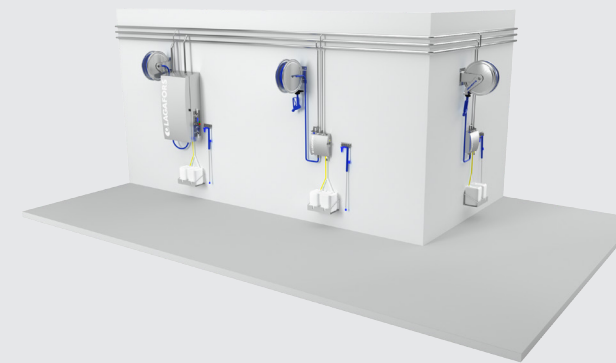


CLEANING SYSTEMS THAT MAKE A DIFFERENCE



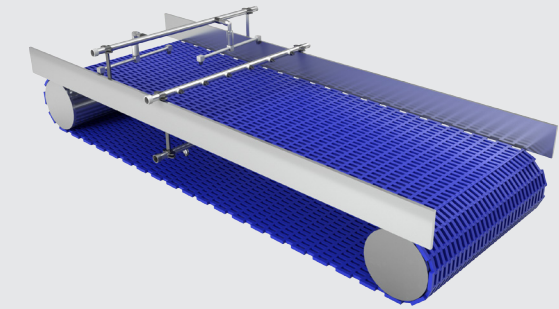
Central Cleaning System – CCS

Enables the food industry to obtain ultimate hygiene at reduced cost and environmental impact, in a good working setting. Reduced consumption and high personal safety. Recommended for medium to large plants.



Decentral Cleaning System – DCS

Enables the food industry to obtain first-class hygiene while at the same time delivering flexibility in the use of chemicals. Recommended for small to medium plants.



Automatic Cleaning System – ACS

A system designed for automatic cleaning of all types of conveyor belts, freezers, filling machines with the possibility of process logging. Providing customers with continuous ultimate hygiene, while saving time, water, chemicals and energy.



LogTrace System – LTS

Monitoring system that provides control over the cleaning process, ensuring traceability and documentation, provide measurability for critical parameters including alarm functions and report generator. Compatible with the CCS System.



Hygiene Equipment – HGE

A complete range of hygiene sluices, boot washers, wash basins and dishwashers. Standard and custom made for all types of food industries.



Technical Service and Support – TSS

We take great pride in delivering "key ready" installation to our customers, as well as planned preventive maintenance, on our units in operation. Even remote installations can be supported using our TRA and TRS functions. We want to be close to our customers, always and everywhere.