



Internal hose cleaning and disinfection kits.



The nozzle kit is equipped with 10 meter Foodwash hose has a very low bending radius and highly abrasive resistant.



The Foodwash hose can be used up till 120° and peaks up till 150° for steam disinfection.

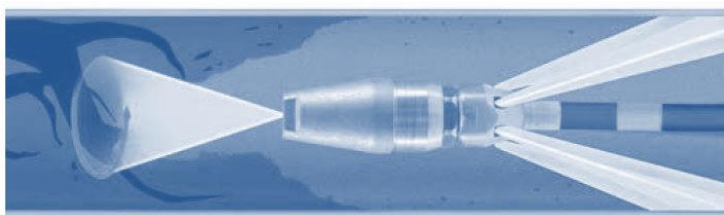
Longer or different hose types are available on demand.

This kit is specially designed for the interior cleaning, disinfection and rinsing of food transfer hoses from DN40 (1 1/4") up till DN125 (5").

Functional principle hose cleaning nozzle.

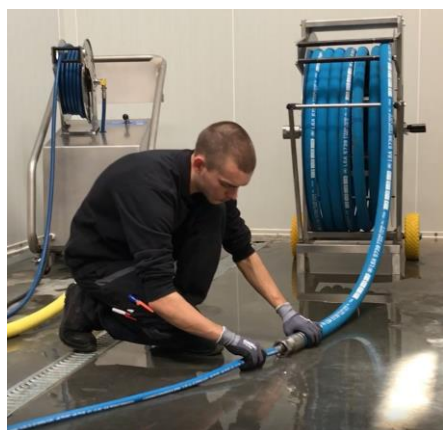
6 rear jets for forward thrust and flushing away of the waste material, 1 front jet for the removal of clogged hoses.

This low-cost solution is not only easy, quick but also extremely effective.



The Hose cleaning nozzle kit is specially designed to be connected to The Click & clean mobile tank cleaner and Click & clean HPJET30 unit but can work with all 20 – 200bar pressure systems. Contact us to select the correct cleaning nozzle.

How does it work?



Connect the hose to the wash gun of the click & Clean tank cleaning unit.

Place the nozzle into the food transfer hose and select foam cleaning on your mobile unit so there will be automatically cleaning chemical injected into the water line. Make sure the food transfer hose is not connected to a closed valve at the end.



Pull the trigger of the wash-gun and automatically the nozzle pulls itself into the hose by spraying 6 rear jets and 1 front jet.

Pull the hose back to the beginning of the food transfer hose and switch the HPJET unit to rinse and pull the trigger again to rinse the hose

Repeat this with disinfection and rinse.



How to select your hose washing kit according your installation?



Made out of wear-resistant, hardened stainless steel provided with front jet insert or blind plug (interchangeable). Angle of jet is 30°, sturdy wall thickness, long service life and a minimum of wear and tear. All nozzles are provided with hardened stainless steel inserts. Due to this feature the efficiency is considerably higher compared with those nozzles with drilled holes and the service life is several times longer. Outside Ø30mm. Max. 500 bar

Nozzle reference	Water consumption in liter/minute to used *Water pressure				
	10bar	20bar	40bar	150bar	200bar
649030416060	5	7	9.8	18.9	21.7
649030416080	7	1.5	14.7	29.4	44
649030416100	9	13	17.5	34.7	42.1
649030416120	12	15.6	22.7	44.5	54.3
649030416150	13.3	21	29.3	58	66.8
649030416200	19.6	28.7	41.3	80.5	93.1
649030416315	26	44.4	60.4	121.3	137,7

By selecting a cleaning nozzle who is 1 size to big according your pressure system, you can drop the water pressure so the interior of your hose can't be damaged by to high water jet pressure.

Check with Dosanova to select the correct cleaning kit.

The hose must be on both size open (not connected to closed valves) so water can escape through front or end of the hose. This to make shore the hose never is under pressure.

Select your hose length:

Reference	Description
30360x10	10 meter Foodwash hose DN12 (1/2") max. 80bar – 150°C
30360x15	15 meter Foodwash hose DN12 (1/2") max. 80bar – 150°C
30360x20	20 meter Foodwash hose DN12 (1/2") max. 80bar – 150°C