UNIVERSALVAP 9000 VS Clean, Sanitise & Vacuum In One Compact Unit



Contract Cleaners

Meat Processing

Food & Beverage

Mining Cleaning

Engineering Cleaning

Oil and Grease Cleaning

Air Conditioner Cleaning

Many More Industrial Applications

Machinery Cleaning

Confectionary

Wineries

Bakery Production Facilities

WHAT ARE THE BENEFITS

- ✓ Exceed HACCP and all food hygiene requirements
- ✓ Reduce cleaning time with instant-dry surfaces
- ✓ Extend the life of your appliances and equipment
- Eliminate detergent build-up for slip-free floors
- ✓ Deep cleaning technology is environmentally friendly
- ✓ Sanitise and degrease without using harsh chemicals
- ✓ Save money on water and chemicals
- ✓ Compact, powerful and safe
- ✓ Minimal residue transferred to floor areas
- ✓ Integrated vacuum system to remove residue
- ✓ Saturated steam is not conductive
- ✓ Clean, sanitize and vacuum in one process
- ✓ HEPA final filtration (Optional)
- ✓ Hot water injection

For more info call 1300 333 ACS



WHO DOES THE UNIVERSALVAP 9000 VS SUIT?

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Because we continuously strive to improve our product, we reserve the right to change its specifications without notice. The specifications and options may vary. Our brands, models and products are protected by intellectual property of law.