FOOD



DOSING

Dosing of chemical reagents (soda, nitric acid, oxonia, disinfecting, ...) in all food industries using cleaning in place.

) CHEMSKID BENEFITS

- Compact system, ready to use
- Standardized skid
- Cutting of integration costs
- Total safety for users







keep it **m**oving

FOOD



USAGE:

Chemskid realizes :

- The dosing based on external input data (pH regulation ...),
- The service continuity (back-up pump),
- The safety of the installation and the users.



SOLUTION:

A dosing skid containing:

- 1 Lagoa pump,
- Safety devices,
- Pulsation damper,
- Manual priming pump,
- 1 set of valves and pipes in PVC,
- Integrated EPI.

BENEFITS:

- Supply of a turnkey system
- Accurate dosage
- Automatic operation
- Easy connection to the process stainless steel piping



Piping connection



Chemskid connection