

Professional pneumatic stainless steel foamer

High-quality 24 litre foaming unit for professional cleaning, detailing and industrial wash-down applications.

Typical Applications Food Processing • Dairy • Meat Processing • Industrial Cleaning • Vehicle Wash • Sanitation • Workshops • Agriculture • Construction Equipment • Fleet Cleaning



SCGX25 / SCG25X

24 litre stainless steel foamer - PED 2014/68/EU

A professional pneumatic foamer designed for demanding cleaning workflows. The unit is filled to approximately three quarters of its capacity with liquid and charged with compressed air up to 8 bar.

Use note: continuous connection to the compressed air network is required.

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| 24 L TANK CAPACITY | 8 bar MAX PRESSURE | 10 m HOSE LENGTH |
| AISI 304 / 316L STAINLESS STEEL | 13 kg NET WEIGHT | PED 2014/68/EU |

KEY BENEFITS

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| Foam & Spray in One Unit One machine, two applications. The SCGX25 / SCG25X can be used both as a professional foam generator and as a pneumatic sprayer by simply replacing the foam head with the supplied spray nozzle. | |
| Built for professional foam application Pneumatic operation and a 10 m hose support efficient work around vehicles, equipment and wash bays. | Stainless steel construction Available in AISI 304 or AISI 316L stainless steel for durable professional use. |
| Ready-to-use delivery set Supplied with LC-2 stainless steel lance, spray nozzle, nozzle protection and foam head. | Italian manufacturing & PED compliance Manufactured in Italy in compliance with the Pressure Equipment Directive (PED) 2014/68/EU. The equipment is manufactured under the surveillance of TÜV Austria Italia in accordance with Accredia requirements. |

TECHNICAL DATA

| Feature | SCGX25 | SCG25X |
|-------------------------|--------------------------|---------------------------|
| HS Code | 8424.30.10 | 8424.30.10 |
| Material | Stainless steel AISI 304 | Stainless steel AISI 316L |
| Operation | Pneumatic | Pneumatic |
| Capacity | 24 litres | 24 litres |
| Maximum liquid capacity | 19 litres | 19 litres |
| Spray lance length | 750 mm | 750 mm |
| Hose length | 10 m | 10 m |
| Max pressure | 8 bar | 8 bar |
| Net Weight | 13 kg | 13 kg |
| Gross Weight | 14 kg | 14 kg |
| Packing Dimensions | 29 x 36 x H81 cm | 29 x 36 x H81 cm |

STANDARD EQUIPMENT

- 10 m hose
- LC-2 stainless steel lance
- Spray nozzle
- Nozzle protection

- Foam head
- Tank with automatic level indicator
- Safety valve set at 8 bar

Optional Accessories

The SCGX25 / SCG25X can be configured with optional accessories to meet different cleaning applications.

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|  <p>TSCG2 Super Foam Head Produces a thicker and more stable foam for demanding cleaning applications.</p> |  <p>Food-grade Nylon Wheels Suitable for food processing and hygienic environments.</p> |  <p>RGN Pressure Regulator Allows precise adjustment of the working pressure according to the application.</p> |
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Other accessories and spare parts available upon request.

OPERATION



Fill the tank with liquid to approximately three quarters of its capacity and charge it with compressed air up to a maximum pressure of 8 bar. Continuous connection to the compressed air network is required.

SAFETY

Do not use solvents, explosive or corrosive liquids. Only liquids with a flash point above 65 °C may be used.

COMPLIANCE & ORIGIN

Manufactured in Italy in compliance with the Pressure Equipment Directive (PED) 2014/68/EU. The equipment is manufactured under the surveillance of TÜV Austria Italia in accordance with Accredia requirements.

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| <p>PRODUCT PAGES Quick access to model-specific technical information.</p> <div style="display: flex; justify-content: space-around;"> <div data-bbox="124 1787 434 2007">  <p>SCGX25 AISI 304 Scan for technical information</p> </div> <div data-bbox="434 1787 743 2007">  <p>SCG25X AISI 316L Scan for technical information</p> </div> </div> | <p>MANUFACTURER Lanzoni Techclean di Lanzoni A. & C. snc</p> <ul style="list-style-type: none"> Via al Palazzo 10, 42030 Vezzano sul Crostolo (RE), Italy +39 0522 606311 lanzoni@lanzonionline.com www.lanzonionline.com VAT No.: IT00713670354 |
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