

# Professional pneumatic stainless steel foamer

High-quality 50 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



## SCGX50 / SCG50X

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

A professional 50 litre 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.

<b>50 L</b> TANK CAPACITY	<b>8 bar</b> MAX PRESSURE	<b>10 m</b> HOSE LENGTH
<b>AISI 304 / 316L</b> STAINLESS STEEL	<b>18.5 kg</b> NET WEIGHT	<b>PED</b> 2014/68/EU

## KEY BENEFITS

<p><b>Foam &amp; Spray in One Unit</b></p> <p>One machine, two applications. The SCGX50 / SCG50X 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.</p>	
<p><b>Built for professional foam application</b></p> <p>Pneumatic operation and a 10 m hose support efficient work around vehicles, equipment and wash bays.</p>	<p><b>Stainless steel construction</b></p> <p>Available in AISI 304 or AISI 316L stainless steel for durable professional use.</p>
<p><b>Ready-to-use delivery set</b></p> <p>Supplied with LC-2 stainless steel lance, spray nozzle, nozzle protection and foam head.</p>	<p><b>Italian manufacturing &amp; PED compliance</b></p> <p>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.</p>

## TECHNICAL DATA

Feature	SCGX50	SCG50X
HS Code	8424.30.10	8424.30.10
Material	Stainless steel AISI 304	Stainless steel AISI 316L
Operation	Pneumatic	Pneumatic
Capacity	50 litres	50 litres
Maximum liquid capacity	38 litres	38 litres
Spray lance length	750 mm	750 mm
Hose length	10 m	10 m
Max pressure	8 bar	8 bar
Net Weight	18.5 kg	18.5 kg
Gross Weight	20.1 kg	20.1 kg
Packing Dimensions	40 x 42 x H107 cm	40 x 42 x H107 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 SCGX50 / SCG50X can be configured with optional accessories to meet different cleaning applications.

 <p><b>TSCG2 Super Foam Head</b> Produces a thicker and more stable foam for demanding cleaning applications.</p>	 <p><b>Food-grade Nylon Wheels</b> Suitable for food processing and hygienic environments.</p>	 <p><b>RGN Pressure Regulator</b> 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.

<p><b>PRODUCT PAGES</b> Quick access to model-specific technical information.</p> <div style="display: flex; justify-content: space-around;"> <div data-bbox="124 1787 434 2020">  <p><b>SCGX50</b> AISI 304</p> <p>Scan for technical information</p> </div> <div data-bbox="434 1787 743 2020">  <p><b>SCG50X</b> AISI 316L</p> <p>Scan for technical information</p> </div> </div>	<p><b>MANUFACTURER</b> <b>Lanzoni Techclean di Lanzoni A. &amp; C. snc</b></p> <ul style="list-style-type: none"> <li>Via al Palazzo 10, 42030 Vezzano sul Crostolo (RE), Italy</li> <li>+39 0522 606311</li> <li>lanzoni@lanzonionline.com</li> <li>www.lanzonionline.com</li> <li>VAT No.: IT00713670354</li> </ul>
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