HACCP COMPLIANT GUN BODY, BLUE, TO SUIT ST2300, ST2600 & ST2700



PRODUCT DESCRIPTION

R+M/Suttner's hygienic colour-coding concept

Suttner's colour-coded concept provides a pragmatic approach to the food sector's challenges of ensuring efficient hygienic cleaning and a visibly safe physical environment in:

Food and beverage manufacturing facilities and throughout their supply chain

Professional kitchens and restaurants

Food-related areas of supermarkets and shops

Durable and effective accessories

All of R+M/Suttner's food-industry specific 'high hygiene' tools are made of 1935/2004/EC compliant materials and materials which meet the requirements of EC regulation 10/2011/EC regarding food contact materials and can be washed at high temperatures to eliminate germs and bacteria.

All equipment is durable, fully moulded to guarantee easy cleaning, and capable of maintaining a long-lasting attractive appearance.

The effective tool range includes spray and foam guns, spray lances, nozzle protectors, foam lances and hoses in up to four colour-code options. Click here to view on page 229 of 2020 R+M Catalogue Click here to view on page 359 of 2020 R+M Catalogue

TECHNICAL DETAILS

CONTACT DETAILS

Kit contains: Half shells Logo plate Trigger Trigger Lock G & S Penrith Ltd TecPro House Blamire Road Eden Business Park Penrith CA11 9FD T: 01768 865985