



VEUGEN

TECHNOLOGY



FOGGER CATALOGUE

FOGGING & HYGIENE FOR THE FOOD INDUSTRY

www.veugentech.com



CUSTOM-MADE DISINFECTION

HALOFOG 800

FOOD SAFETY WITHOUT CONCERNS

Veugen Technology proudly presents the Halofog 800 system – an advanced solution for effective and efficient disinfection of process areas.

WHY CHOOSE OUR HALOFOG?

- 1. Thorough Disinfection:** Halofog offers thorough disinfection of all surfaces, including hard-to-reach areas, where traditional methods fall short.
- 2. Quick and Efficient Application:** With our automated fogging system, disinfection is quick and easy. Save valuable time and minimise downtime of your production process.
- 3. Safe for Food Environments:** Our Halofog system was developed with food safety in mind; safe for use in food processing areas, with no compromise on effectiveness.

ADVANTAGES OF THE HALOFOG 800

- ☑ Automated system
- ☑ Capacity expansion possible via installation of additional nozzles
- ☑ Nozzles operate on compressed air
- ☑ Optional: automatic concentration and dosing
- ☑ Less exposure to resources





DISINFECTION

TURBOFOG

An electric fogging device. Thanks to its **handheld size and complete equipment in stainless steel and Viton**, it can be used with practically all liquids and in all conditions. Even in small spaces.



-  1- 20 l/h
-  6 l
-  Portable

POWERFOG V60

An electrical ULV fogger specially designed for fogging pest control, probiotics and disinfectants in areas with multiple compartments.

NEW INNOVATION: DETACHABLE NOZZLE



-  20 l/h
-  30 m
-  60 l

POWERFOG 100

The powerhouse of the Powerfogger range.

The reliable technology of the vacuum pump is combined with an enormously powerful fan, which can transport the fine mist over a length of more than 100 metres.



-  40 l/h
-  150 m
-  100 l

HALOFOG 400

The **Halofog 400** is an integrated misting system for disinfecting trailers with the convenience of pressing one button.

The misting head uses compressed air to inject a fine and dry mist to inject into the trailer.



-  40 m³ treated in 10 minutes

HYGIENE SOLUTIONS FOR THE FOOD INDUSTRY

Customised solutions for greater food safety in your business. Hygiene has an increasingly important role to play and also brings more and more challenges. With our fogging equipment, we offer you appropriate solutions (techniques) which allows you to stay in control. Together, we ensure that you can easily disinfect yourself, at a time that suits you, without losing quality.

In short, we provide solutions that

- ☑ Saving time in labour (through automation)
- ☑ Save on agent and water (by setting concentration and dosages)

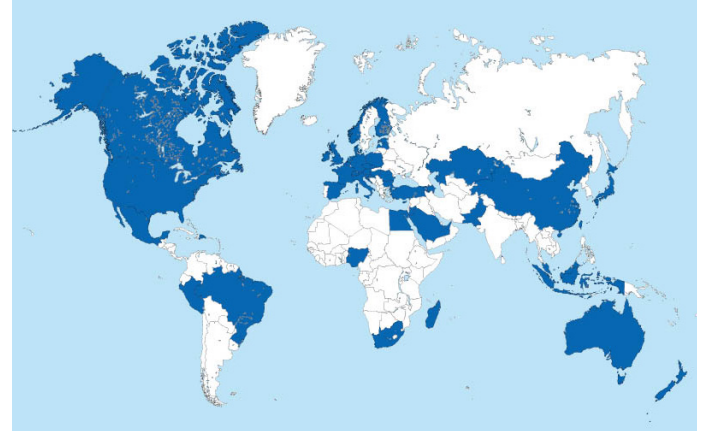
HOW OUR FOGGING EQUIPMENT CAN SUPPORT YOU?

Contact us. We are happy to think along with you!

info@veugentech.com or www.veugentech.com

DISINFECTANTS AND DETERGENTS

Besides manufacturing fogging equipment, we also offer cleaning and disinfection products. With our two house brands **Cleanbest** (cleaning) and **Desbest** (disinfection), we can offer you an appropriate solution to almost all problems. We also provide you with advice on the right dosage, equipment and working method. We can deliver directly from our stock.



ABOUT VEUGEN TECHNOLOGY

- ☑ More than 35 years of experience in the Agri & Food sector
- ☑ We deliver in more than 40 countries
- ☑ Over 7000 machines sold

LEGEND



Capacity



Droplet size



Power



Air throw



Tank size



Mobility

Depending on the options on your fogger, your product may look different from the image.



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