

All-In-One range

All-In-One vacuum cleaners: ready to be used, designed for your specific application



concept behind the all-in-one range. The simplicity of receiving the right application. You can now choose models built according to the main elements and equipped with the best

accessory kit which enhances the efficiency of your vacuum cleaner making it become the perfect solution for you. Your task? Just plug and play... and continue doing your job without any thought.



## BUILDING & CONSTRUCTION



## BAKERY



## WINERY



## METAL

MAINLY FOR CHIPS COLLECTION



### VHS120 H-Class Building & Construction

The focus here is providing total safety. The #Building&Construction vacuum cleaner is in H Class to collect safely very fine material. It is equipped with the Longopac® system which is ideal for vacuuming and bagging material cleaned up. The system allows to collect the material directly in "endless" polythene bags, which can be closed and disposed of. This means that you can clean in total safety without coming into contact with the vacuumed material.

### VHS120 FN Bakery

For cleaning the inside of the oven, we recommend the use of the #Bakery vacuum cleaner which is equipped with a NOMEX® filter (self-extinguishing material) and a specific accessory kit suitable for vacuuming hot substances. You will get total hygiene, avoid any cross contamination and ensure top product quality.

### VHO200 Winery

In the winery sector, it's important to wash the machinery and the floors with the high pressure washers. After that, the best way to keep the environment clean and dry is using the #Winery vacuum cleaner, specifically designed for the recovery of liquids. The model is equipped with the ejection kit for an easy and fast disposal of the collected liquids. Built in stainless steel, it allows to recover even acid liquids.

### VHS120 CC GV Metal - Chips

The #Metal - Chips vacuum cleaner is ideal when the main need is cleaning the machine tools and the floors, and you have to recover 60% of metal chips and 40% of oil. This model is equipped with grid and valve for separating solids from liquids inside the container. The solid material deposits on the grill, whilst the liquids can be drained via the manual valve fitted to the bottom of the container. In this way the primary filter doesn't come in direct contact with incoming liquids or sharp objects.

### VHO200 Metal - Liquids

The #Metal - Liquids vacuum cleaner is ideal when the main need is cleaning the tanks, and you have to recover 60% of liquid chips. This model is equipped with the ejection kit, perfect for the collection of the collected material from the container. The material is recycled into the

ANTI-SHOCK KIT





OVEN KIT

ALIMENTARY KIT

MACHINERY CLEANING KIT

OIL-PROOF KIT

# Discover the range

| VERSION |  | ACCESSORIES KIT                            | SECTOR/<br>APPLICATION           |
|---------|--|--|----------------------------------|
| VHS120  |   | <b>INDUSTRIAL KIT</b>                      | General<br>Cleaning              |
|         |  | <b>Standard</b>                            |                                  |
|         |  | <b>ANTI-SHOCK KIT</b>                      |                                  |
|         |  | <b>H class (HC)</b>                        |                                  |
| VHO200  |  | <b>OVEN KIT</b>                            | Bakery                           |
|         |  | <b>Nomex filter (FN)</b>                   |                                  |
|         |  | <b>MACHINERY CLEANING KIT</b>              |                                  |
|         |  | <b>Cyclone + Grid &amp; Valve (CC GV)</b>  |                                  |
| VHO200  |  | <b>OIL-PROOF KIT</b>                       | Metal -<br>Liquids<br>collection |
|         |  | <b>Ejection kit (oil discharge)</b>        |                                  |
| VHO200  |  | <b>ALIMENTARY KIT</b>                      | Winery                           |
|         |  | <b>Ejection kit (alimentary discharge)</b> |                                  |

## Technical specifications

| Description                   | Unit  | VHS120            | VHS120 FN         | VHS120 HC                          | VHS120 CC GV      | VHO200           | VHO200     |
|-------------------------------|-------|-------------------|-------------------|------------------------------------|-------------------|------------------|------------|
|                               |       | #GENERAL CLEANING | #BAKERY           | #B&C                               | #METAL - CHIPS    | #METAL - LIQUIDS | #WINERY    |
|                               | P/N   | 4012300068        | 4012300136        | 4012300070                         | 4012300135        | 4010400054       | 4010400053 |
| Voltage                       | V     | 230               | 230               | 230                                | 230               | 230              | 230        |
| Frequency                     | Hz    | 50                | 50                | 50                                 | 50                | 50               | 50         |
| Protection class              | IP    | 44                | 44                | 44                                 | 44                | 44               | 44         |
| Insulation class              | Class | I                 | I                 | I                                  | I                 | I                | I          |
| Rated power                   | kW    | 2                 | 2                 | 2                                  | 2                 | 2,4              | 2,4        |
| Airflow without hose          | L/min | 5200              | 5200              | 5200                               | 5200              | 4500             | 4500       |
| Airflow without hose          | m³/h  | 312               | 312               | 312                                | 312               | 270              | 270        |
| Vacuum max                    | kPa   | 21                | 21                | 21                                 | 21                | 23               | 23         |
| Vacuum max                    | mbar  | 210               | 210               | 210                                | 210               | 230              | 230        |
| Sound pressure level          | dB(A) | 74                | 74                | 74                                 | 74                | 70               | 70         |
| Container capacity            | L     | 37                | 37                | -                                  | 37                | -                | -          |
| Longopac capacity             | L     | -                 | -                 | 25                                 | -                 | -                | -          |
| Max liquid capacity           | L     | -                 | -                 | -                                  | -                 | 75               | 75         |
| Shaving capacity              | L     | -                 | -                 | -                                  | -                 | 22               | 22         |
| Main filter type              |       | L Class Polyester | L Class Polyester | M Class Polyester With Glued Seams | L Class Polyester | -                | -          |
| Main filter area              | cm²   | 16000             | 16000             | 16000                              | 16000             | -                | -          |
| Upstream hepa filter h14 area | cm²   | -                 | -                 | 16000                              | -                 | -                | -          |
| Inlet                         | mm    | 50                | 50                | 50                                 | 50                | 50               | 50         |
| Length x width x height       | cm    | 56x57x101,5       | 56x57x101,5       | 63x62,8x130                        | 56x57x101,5       | 58x88x123        | 58x88x123  |
| Weight                        | kg    | 38                | 38                | 53                                 | 38                | 60               | 60         |

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