

A man with a beard, wearing a white hairnet and a grey apron over a blue shirt, is focused on cleaning a piece of industrial machinery. He is holding a blue and silver Kärcher industrial vacuum wand. The machine has a yellow warning triangle and a pressure gauge. The background is a clean industrial setting.

KÄRCHER

SIMPLE. PERFECT. CLEAN.

Work hygienically and clean cost-effectively –
Kärcher industrial vacuums for the food industry.

[karcher.com](https://www.karcher.com)

KÄRCHER
Professional

PROFESSIONAL | INDUSTRIAL VACUUMS

UNBEATABLE POWER: OUR RANGE FOR THE FOOD INDUSTRY

**Kärcher industrial vacuums plus
Kärcher food industry accessories**

Our products offer all the equipment you need. Tackle any cleaning task in food production with our compact class (IVC), middle class (IVM), super class (IVS) and robust class (IVR) machines – reliably, efficiently and in next to no time.

You make the food, we take care of the vacuuming.

Kärcher industrial vacuums combined with food grade accessories can meet your specific hygiene requirements in any area – allowing you to concentrate on your core business and optimum product quality.



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MAXIMUM HYGIENE, EFFICIENCY AND SAFETY

With the Kärcher food industry range, you can achieve sparkling results every time, allowing you to uphold your standards of cleanliness and productivity while complying with legal hygiene regulations. That applies all the more so if you add on our accessories and customer service, too.

Work hygienically Different cleaning requirements come up when processing fresh goods and liquids or producing ready meals and baked goods. To ensure a hygienically clean working environment, greasy, dusty, hot, sticky and liquid remnants must be fully removed. Complex processes, time pressure and stubborn residues often make cleaning a challenge. With our stainless steel industrial vacuums in the compact, middle, super and robust class, we offer an extensive product range for coarse and maintenance cleaning. Professional machines from Kärcher are also available for the wet cleaning that follows.

Clean cost-effectively Kärcher industrial vacuums ensure outstanding hygiene in food production. Compared with sweeping and wiping, vacuuming is the most efficient method of safely removing coarse dirt, liquids and loose particles. In some areas, sweeping is even prohibited because it raises dust which then falls back down again somewhere else. Our food industry range offers the perfect vacuums and accessories for clean results in a single step or to prepare for other cleaning processes. They ensure cleanliness in all areas while keeping staff safe, with smooth processes and top-class product quality.

THE BENEFITS FOR YOU AT A GLANCE



Full package of machines, accessories and customer service – flexible modules for custom cleaning systems



Safe products and accessories – top quality when it comes to cleanliness, health and safety and the environment



Excellent customer service – for smooth productivity and a longer product life



High-performance industrial products – optimum cleaning results with food grade vacuums and accessories



Experience, trusted partner – right by your side with the right solutions for every job



User friendly – more efficiency, even in the most challenging professional applications

MORE SUCCESS

As a reliable partner for all cleaning scenarios, we can offer you customised support – for even more success.

You can find more information about our outstanding services at **karcher.com**

CLEAN, SAFE, EFFICIENT - EVERYWHERE

Whether it's a case of floor cleaning, coarse machine cleaning, spillage clearance or cleaning in the logistics area, Kärcher industrial vacuums with food industry accessories are all-rounders in food production.





SMALL. FLEXIBLE. WOW!

Kärcher industrial vacuums in the IVC and IVM class are perfect for simple and short or more complex and longer jobs with normal hygiene requirements.

Compact and manoeuvrable The IVC 60 and IVM 40 machines can get right into tight corners and nooks thanks to their narrow chassis, small dimensions and compact footprint.

High-performance Thanks to powerful, long-lasting, high-performance turbines, IVC 60 and IVM 40 machines can master any task. The turbines in the IVM 40 models can be operated separately and so adapted to the vacuuming job in question.

Practical From short jobs, to vacuuming combustible dust outside and inside ATEX zones, to large volumes, the compact and middle class food industry range can tackle any common cleaning task, with easy-to-clean stainless steel containers and durable round-tube chassis, plus a large selection of accessories.



Food industry accessories Use the full potential of IVC and IVM industrial vacuums with the manoeuvrable, 40 and 50 mm-diameter accessories with various standard hose lengths. The handles and suction tubes are made from AISI 304 stainless steel, while the brushes and nozzles are silicone. All of our food industry accessories are compatible with all other Kärcher industrial vacuum accessory parts.

IVC 60/30 Tact²	IVM 40/24-2
Power: 3,000 W	Power: 2,300 W
Vacuum: 286 mbar	Vacuum: 225 mbar
Air flow rate: 244.8 m³/h	Air flow rate: 381.6 m³/h
Filter: M-flat pleated filter	Filter: M-star filter
Medium to be vacuumed: dry, granulated	Medium to be vacuumed: coarse, fine, moist, sticky
IVM 40/24-2 M Lp	IVM 40/24-2 H ACD
Power: 2,300 W	Power: 2,300 W
Vacuum: 225 mbar	Vacuum: 225 mbar
Air flow rate: 381.6 m³/h	Air flow rate: 381.6 m³/h
Filter: M-star filter	Filter: M-star filter / H-cartridge filter
Medium to be vacuumed: coarse, fine, moist, sticky	Medium to be vacuumed: coarse, fine, moist, sticky

YOUR COMPACT VACUUM PROFESSIONALS

Small amounts of flour dust, fat, sugar crusts or foodstuff breakages? Our IVC and IVM class industrial vacuums are just the job – your flexible all-rounder for efficient cleaning.

The IVC 60 and IVM 40 vacuums are suitable for all applications in the food production industry. The IVC 60 is a vacuuming professional for fine, dry, granulated types of dust, and its clever equipment details such as the automatic Tact² filter cleaning are very impressive.

IVM 40 vacuums are perfect for cleaning up greasy, sticky and moist dirt particles. For continuous use, IVC 60/30 three-phase machines are ideal, while IVM 40 alternating current devices are perfect for intermittent use.



IVC 60/30 Tact²

Compact class machine for simple vacuuming tasks in continuous operation.

- Fine, dry, granulated types of dust
- Tact² filter cleaning of the flat pleated filter
- Ergonomic, efficient compact class



IVM 40/24-2

Small middle class machine for simple, short to medium-duration cleaning jobs.

- Coarse, fine, greasy, sticky, moist dust types and solids
- Also available in a version tested to dust class H
- Manual filter cleaning in just a few steps (pull and clean)



IVM 40/24-2 M Lp

Middle class machine with Longopac® system for particularly low-dust suction waste disposal.

- Coarse, fine, greasy, sticky, moist dust types and solids
- Machine tested to dust class M
- For small quantities of different substances to be vacuumed
- Manual filter cleaning in just a few steps (pull and clean)



IVM 40/24-2 H ACD

Middle class machine for picking up combustible types of dust.

- Coarse, fine, greasy, sticky, moist dust types and solids
- Machine must remain outside ATEX zone 22, while accessories/vacuuming site can be in the zone
- Machine tested to dust class H
- Prevents dust explosions
- Manual filter cleaning in just a few steps (pull and clean)

ESPECIALLY STRONG. ESPECIALLY ROBUST.

IVM and IVS devices and the IVR-L liquid vacuum are professional machines for tough jobs with large quantities of dust, greasy dirt or pasty liquids.

More capacity and convenience With their large capacity, IVM 60 and 100 machines, as well as the IVS and IVR-L models, tackle all cleaning tasks. The IVR-L is extremely user-friendly with a 360° working radius.

More power These machines can handle the toughest jobs thanks to very powerful, long-lasting high-performance turbines.

Practical The perfect IVM, IVS and IVR machines are available for all common applications in food production. With easy-to-clean materials, durable round-tube chassis and stainless steel containers, plus a large selection of accessories.



Food industry accessories Kärcher's food industry accessories with a 50 mm diameter offer fantastic flexibility for coarse particles. The long hoses are particularly suitable for efficiently cleaning spacious areas. They allow you to make full use of the potential of IVM, IVS and IVR industrial vacuums.

IVM 60/36-3 H	IVM 100/36-3 Oss
Power: 3,600 W	Power: 3,600 W
Vacuum: 254 mbar	Vacuum: 254 mbar
Air flow rate: 799 m³/h	Air flow rate: 799 m³/h
Filter: M-star filter / H-cartridge filter	Filter: M-star filter
Medium to be vacuumed: coarse, fine, moist, sticky	Medium to be vacuumed: coarse, fine, moist, sticky
IVS 100/55	IVR-L 100/24-2 Tc Me
Power: 5,500 W	Power: 2,400 W
Vacuum: 250 mbar	Vacuum: 230 mbar
Air flow rate: 500 m³/h	Air flow rate: 532 m³/h
Filter: M-star filter	Filter: surface filter
Medium to be vacuumed: coarse, fine, moist, sticky	Medium to be vacuumed: aqueous, greasy, pasty

YOUR VACUUM SUPERHEROES

Large amounts of sticky, greasy or liquid dirt in spacious production areas? Kärcher IVM, IVS and IVR class industrial vacuums can cope with even extreme cleaning requirements.

Kärcher's product range offers industrial vacuums for all special requirements inside and outside ATEX zones. The range starts with our manoeuvrable IVM machines for smaller and larger dust volumes, which are also available as H models. To pick up large amounts of heavy particles, the IVS class is perfect for the job: machines

that can reliably vacuum fine greasy and moist media, as well as coarse substances such as broken noodles or packaging remnants. The liquid vacuums in the IVR class are ideal for picking up all industry-typical liquids with the most varied consistencies.



IVM 60/36-3 H

Middle class machines suitable for small to large volumes, while still being manoeuvrable.

- Star filter for sticky, greasy substances to be vacuumed
- Efficient manual filter cleaning
- 60-l container
- Also available as IVM 60/36-3 model
- Manoeuvrable with a compact storage space thanks to the tall design



IVM 100/36-3 Oss

Middle class machines for large dust volumes with cleverly designed overflow protection.

- Star filter for sticky, greasy substances to be vacuumed
- Efficient manual filter cleaning
- 100-l container
- Additional machine models: with an H filter, without overflow protection



IVS 100/55

Extremely high-performance super class machines for very large dust volumes, coarse particles and spacious rooms.

- For greasy, sticky, moist substances to be vacuumed, such as broken chocolate
- Efficient manual filter cleaning
- Suitable for continuous use
- Remote control for large production areas
- Optional: Z22 machine model



IVR-L 100/24-2 Tc Me

Robust industrial liquid vacuums.

- For pasty and liquid consistencies such as oil, water, juice, etc.
- Optional: pre-separator for simple cleaning/emptying
- Optional: strainer basket for separating liquids and solids
- Optional: barrel pump
- Optional: mechanical or automatic overflow protection

PERFECT SOLUTIONS FOR EVERY JOB

Your success strategy for cleanliness and hygiene in food production: the Kärcher food industry range. With our systems, you can be sure to have clean working areas and sparkling results very cost-effectively.

01 General cleaning

02 Production line and machine cleaning

03 Spillage clearance

04 Oven cleaning

05 Overhead area cleaning

06 Liquid vacuuming

01

GENERAL CLEANING

Perfect cleanliness is the basis for optimum product quality. With Kärcher industrial vacuums and the right food industry accessories, you have the perfect equipment to hand for daily cleaning routines in your production areas.

Whether it's a case of floors, equipment or HR and logistics areas, our food industry range offers solutions for all common cleaning tasks and for coarse cleaning after production.



The IVM 40/24-2, also available as an H model, is perfect for simpler jobs with fine, greasy and moist types of dust. The IVM 40/24-2 H ACD is recommended for combustible dust. Use the IVM 60/36-3 for larger volumes. Our alternating current machines are suitable for start-stop mode.

With the right food industry accessories, you can achieve even more effective, safe results.



Colour coding enables accessories to be allocated easily to the right work area, preventing cross-contamination. Even hot equipment areas can be cleaned safely with our heat-resistant Nomex filters and oven cleaning accessories.

- Large food industry range with perfect solutions
- Heat-resistant accessories
- Colour coding prevents cross-contamination
- Minimal downtimes, secure production flow
- Increase in product quality through optimum cleaning

02

CLEANING PRODUCTION LINES AND MACHINES

Smooth production and flawless product quality can only be guaranteed with a clean environment. Kärcher industrial vacuums are true professionals for hygienic machines and conveyor, transport, mixing and filling systems.

With this type of equipment, it is essential to prevent cross-contamination, germ formation and dust deposits. Our food industry range offers reliable solutions for efficient cleaning.



Whether it's a case of foodstuff breakages, dust, grease or oil, our industrial vacuums combined with colour-coded accessories can cope with any vacuuming job and can be used anywhere: during and after production processes, continuously or in phases, or for mobile or stationary vacuuming in production lines.

The IVC 60/30 Tact² is a specialist for granulated, dry types of dust, while the IVM 60/30 is perfect for sticky, greasy types of dust. Both machines are suitable for continuous operation. The IVM 60/36-3 is operated in phases for safe, cost-effective dirt removal.

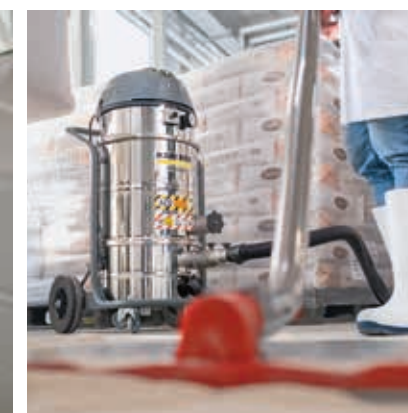
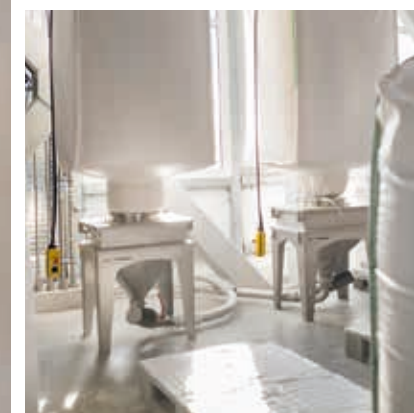
- Large food industry range with perfect solutions
- Prevents contamination, germ formation and dust explosions
- Minimal downtimes, secure production flow
- For continuous or phase-based operation
- Safe, ergonomic, efficient

03

SPILLAGE CLEARANCE

Even small amounts of dirt must be cleaned up immediately to prevent accidents through slipping, dangerous cross-contamination and germ formation in products.

Kärcher industrial vacuums are cleaning professionals for any amount of dirt – including spillage clearance and cleaning small areas as and when required. In short, they are top products for a safe working environment.



Dirty areas or spillages can occur in many different production areas. To remove dirt outside of normal cleaning routines, small, manoeuvrable industrial vacuums from Kärcher are the perfect choice, as they are easily accessible and can get into every nook and cranny.

The mobile IVM 40/24-2 or IVM 40/24-2 H ACD models for flammable types of dust are specialists for quick, efficient cleaning as and

when needed. When combined with a floor or surface nozzle and, for larger volumes, an pencil brush or standard nozzle, dry spills can be cleared up in no time at all.

- Large food industry range with perfect solutions
- Prevents contamination, germ formation and dust explosions
- Guarantees a clean, healthy working environment
- For continuous or phase-based operation
- Fast, manoeuvrable, efficient

04

OVEN CLEANING

You produce bread, pretzels and cakes every single day. To ensure your baked goods are top quality every time, crumbs and baking residues must be removed from ovens quickly and reliably.

Clean equipment and minimal down-times? With Kärcher industrial vacuums and heat-resistant accessories, all your cleaning jobs at high temperatures and hot suction waste will turn out perfectly.



Clean hot ovens with no need for cooling: the IVM 40/24-2 H ACD is the perfect choice. When used with high temperature-resistant oven cleaning accessories, this machine gets all equipment hygienically clean in a flash - for smooth, cost-effective baked goods production.

Standard PTFE filters can only pick up particles at temperatures up to 150°C, but our

optional Nomex filters withstand suction waste temperatures up to 200°C and, for short periods, 220°C without sustaining damage.

- Large food industry range with perfect solutions
- Heat-resistant Nomex filter and oven cleaning accessories
- Minimal downtimes, secure production flow
- Hygienic cleaning without cooling
- Safe, ergonomic, efficient

05

OVERHEAD AREA CLEANING

Dust gathers in high, hard-to-reach areas and can drop down and contaminate your products.

Kärcher industrial vacuums combined with the right accessories reliably clear sticky, greasy dust from ventilation ducts, rails, supply pipes and waste pipes – quickly, conveniently and with no need whatsoever for a ladder, cherry picker or scaffold.



Protect your equipment from falling dust. With the IVM 40/24-2 and overhead cleaning accessories, even difficult overhead cleaning work can be carried out ergonomically and without wasting time, while your food production continues uninterrupted.

100 percent ease of operation and zero scaffolding are no problem at all thanks to our accessories with ultra-light carbon handles and tubes, which can be pushed together

up to a height of 12 metres. This allows the vacuuming to be done by just one member of cleaning staff with no climbing assistance equipment.

- Cleaning in hard-to-reach places, prevents dust from dropping down
- Vacuuming without stopping production
- No scaffolding, ladders or cherry picker required
- Can be operated by one person
- Safe, ergonomic, efficient

06

LIQUID VACUUMING

Spills of water, oil, milk, yoghurt or cleaning fluid must be vacuumed up and disposed of immediately. This is essential to ensure a safe, smooth working process and consistently high product quality.

Choose the IVR-L specialists from Kärcher for your liquid suction waste. The IVM vacuums reliably collect and discharge sticky solids with a small liquid content.



IVR-L machines with barrel pumps, drain taps and tilting chassis are experts at sucking up purely liquid matter, even in large volumes. The tilting chassis and overfill protection ensure the machine is emptied easily.

For sticky solids that are mixed with a little liquid, there is no better choice than the IVM 100/36-3 Oss. The product comes with a filter chamber and container made from

stainless steel as standard. The automatic switch-off for solids stops the vacuuming process when the maximum fill level is reached and prevents the container from overfilling.

- Industrial vacuums for all industry-typical liquids
- Filter chamber and container made from stainless steel
- Automatic switch-off at maximum filling level
- Optional: drain tap, tilting chassis, barrel pump
- Safe, ergonomic, efficient

PERFECTLY EQUIPPED FOR EVERY CORNER

Whether you're working at a height, in a hot environment, in tight spaces or with liquids, Kärcher food industry accessories ensure maximum effectiveness, ergonomics and safety for all cleaning jobs.

CLEAN! MORE SPEED. MORE EFFICIENCY. ADDED VALUE.

Kärcher industrial vacuums combined with Kärcher food grade accessories are the perfect team for maximum cleaning performance and outstanding results in all areas of food production.



Top left: standard nozzle
Bottom left: standard nozzle

Top centre: pencil brush
Bottom centre: pencil brush

Right: surface nozzle

Our broad range of 120 food industry accessory parts are a perfect fit for our industrial vacuums – and your industry-specific requirements. The colour-coded, conductive, break-proof accessories designed in accordance with GMP and made from FDA-compliant materials with smooth surfaces enable the full potential of our industrial vacuums to be realised.

The handles and suction tubes are made from AISI 304 stainless steel, while the brushes and nozzles are silicone. Accessories with a 50 mm diameter (DN 50) are ideal for floor cleaning or for picking up large particles; those with a diameter of 40 mm (DN 40) are perfect for tight spaces. Our food industry accessories support cost-effective cleaning and can be combined flexibly with all other Kärcher industrial vacuum accessories.

SMART HELPERS FOR FLEXIBLE JOBS

No matter what needs to be done, with the right food industry accessory you can turn your Kärcher industrial vacuum into a specialist for the cleaning job at hand. This means you can clean up absolutely any dusty, sticky, greasy, hot or liquid dirt – cost-effectively, reliably and in a flash.



Nozzles



Surface nozzle Standard nozzle Floor nozzle High temperature floor nozzle Crevice nozzle

Brushes



Pencil brush Cylinder brush

Hoses



PU hose opt. FDA-compliant PVC hose EVA hose High temperature Me hose

Suction tubes and reductions



Stainless steel suction tube Stainless steel reduction Carbon suction tube High temperature suction tube

Handles



Straight stainless steel handle Curved stainless steel handle Curved carbon handle

Other accessories



Nomex heat-resistant filter Longopac® compostable endless bag Safety filter bag Food adapter

- Available in DN 40 and DN 50 versions
- Colour-coded, conductive and break-proof
- Smooth surfaces, easy to clean
- Anti-loss design
- Can be combined with other Kärcher industrial vacuum accessories
- Use of AISI 304 stainless steel
- FDA-compliant materials
- Designed in accordance with the principles of Good Manufacturing Practice (GMP)

STANDARD SETS: THE PERFECT START

Ensure smart, cost-effective cleaning right from the start. Kärcher standard accessory sets are the ideal entry-level equipment kits and the first choice for all types of job typical in the food industry.

The high-quality Kärcher food industry accessory kits complement our industrial vacuums perfectly. These cost-effective starter kits ensure you are perfectly equipped for a wide range of standard applications with common hygiene requirements.

By combining them with other handles, nozzles and brushes from the extensive range of Kärcher accessories, you will be able to tackle just about any cleaning task in food production – for impeccable hygiene and maximum efficiency.

FOOD INDUSTRY STANDARD SET

- Available in DN 40 and DN 50 versions
- All metal parts made from AISI-304 stainless steel
- Contains 1 PVC hose (3 m), 1 stainless steel suction tube, 1 floor nozzle, 1 standard nozzle, 1 pencil brush, 1 stainless steel handle, 1 food adapter



PVC hose



Stainless steel suction tube



Floor nozzle



Standard nozzle



Pencil brush



Straight stainless steel handle



Food adapter

STANDARD SET FOR OVERHEAD CLEANING

- Available in DN 40 and DN 50 versions
- Suction tubes and handles in high-quality carbon design
- Easy to assemble
- Contains 4 carbon suction tubes, 2 carbon handles, 1 standard nozzle, 1 pencil brush, 1 food adapter
- Optional cylinder brushes
- Storage bag included



Carbon suction tubes



Curved carbon handle



Curved carbon handle



Standard nozzle



Pencil brush



Food adapter

STANDARD SET FOR OVEN CLEANING

- Available in DN 40 and DN 50 versions
- All metal parts made from AISI-304 stainless steel
- Temperature-resistant components up to 250°C
- Contains 3 high temperature suction tubes, 1 high temperature Me hose (3 m), 1 food adapter, 1 high temperature floor nozzle
- Optional handles



High temperature suction tubes



High temperature Me hose



Food adapter



High temperature floor nozzle



	Material	Properties	Nominal width DN 40	DN 50
Reductions and adapter				
Reduction DN 70 to DN 50	Stainless steel			9.989-712.0
Reduction DN 70 to DN 50	Stainless steel		9.989-893.0	9.989-893.0
Reduction DN 70 to DN 50	Stainless steel		9.989-713.0	
Food adapter	Rubber		9.993-011.0	9.993-012.0
Hoses				
3 m PVC hose	Stainless steel, PVC		9.989-962.0	9.989-964.0
5 m PVC hose	Stainless steel, PVC		9.989-963.0	9.989-965.0
15 m PVC hose	PVC	Excl. hose assembly kit	9.989-633.0	9.989-634.0
3 m EVA hose	Stainless steel, EVA		9.989-982.0	9.989-984.0
5 m EVA hose	Stainless steel, EVA		9.989-983.0	9.989-985.0
15 m EVA hose	EVA	Excl. hose assembly kit	9.989-630.0	9.989-631.0
3 m PU hose	PU		9.989-966.0	9.989-968.0
5 m PU hose	PU		9.989-967.0	9.989-969.0
15 m PU hose	PU	Excl. hose assembly kit	9.989-637.0	9.989-638.0
3 m PU hose FDA	PU	FDA-compliant hose material	9.989-970.0	9.989-973.0
5 m PU hose FDA	PU	FDA-compliant hose material	9.989-971.0	9.989-974.0
15 m PU hose FDA	PU	FDA-compliant hose material, excl. hose assembly kit	9.989-972.0	9.989-975.0
3 m Me hose	Stainless steel, fabric		9.989-976.0	9.989-979.0
5 m Me hose	Stainless steel, fabric		9.989-977.0	9.989-980.0
15 m Me hose	Stainless steel, fabric	Excl. hose assembly kit	9.989-978.0	9.989-981.0
Hose assembly kits				
Stainless steel hose assembly kit	Stainless steel, plastic	Star grip with stopper	9.989-986.0	9.989-987.0
Stainless steel hose assembly kit FDA	Stainless steel, plastic	FDA-compliant plastic	9.990-345.0	9.990-346.0
Handles				
Curved handle	Stainless steel	Star grip with stopper	9.989-896.0	9.989-897.0
Straight handle	Stainless steel	Star grip with stopper	9.989-898.0	9.989-899.0
Carbon handle	Carbon	Push-together system	9.989-916.0	9.989-917.0
Carbon 110° handle	Carbon	Push-together system	9.989-918.0	9.989-919.0
Suction tubes				
Suction tube	Stainless steel	With click fastener	9.989-912.0	9.989-913.0
1000 mm high temperature suction tube*	Aluminium	With click fastener	9.989-928.0	9.989-929.0
2000 mm high temperature suction tube*	Aluminium	With click fastener	9.989-930.0	9.989-931.0
3000 mm high temperature suction tube*	Aluminium	With click fastener	9.989-932.0	9.989-933.0
1500 mm conical carbon suction tube*	Carbon	Push-together system	9.989-920.0	9.989-921.0
1500 mm straight carbon suction tube*	Carbon	Push-together system	9.993-008.0	9.993-009.0

* Food adapter and straight handle required for connecting the suction hose.

	Material	Properties	Nominal width	
			DN 40	DN 50
High temperature floor nozzles				
High temperature floor nozzle	Galvanised	With outer metal rollers	9.989-934.0	9.989-935.0
High temperature floor nozzle	Aluminium	With inner metal rollers	9.989-936.0	9.989-937.0
High temperature floor nozzle	Stainless steel	With outer metal rollers	9.989-914.0	9.989-915.0
Flexible crevice nozzle	Silicone		9.989-848.0	9.989-847.0

	Material	Properties	Blue	Green	Red	Yellow	Transparent	White
Nozzles								
DN 40 standard nozzle	Silicone	FDA-compliant silicone	9.989-835.0	9.989-836.0	9.989-837.0	9.989-840.0	9.989-838.0	9.989-839.0
DN 50 standard nozzle	Silicone	FDA-compliant silicone	9.989-841.0	9.989-842.0	9.989-843.0	9.989-846.0	9.989-844.0	9.989-845.0
DN 40 floor nozzle	Silicone	FDA-compliant silicone	9.989-861.0	9.989-863.0	9.989-865.0	9.989-871.0	9.989-867.0	9.989-869.0
DN 50 floor nozzle	Silicone	FDA-compliant silicone	9.989-862.0	9.989-864.0	9.989-866.0	9.989-872.0	9.989-868.0	9.989-870.0
DN 40 surface nozzle	Silicone	FDA-compliant silicone	9.989-849.0	9.989-851.0	9.989-853.0	9.989-859.0	9.989-855.0	9.989-857.0
DN 50 surface nozzle	Silicone	FDA-compliant silicone	9.989-850.0	9.989-852.0	9.989-854.0	9.989-860.0	9.989-856.0	9.989-858.0

	Material	Nominal width	
		DN 40	DN 50
Cylinder brushes for overhead cleaning			
Cylinder brush ø 100 mm	Plastic	9.989-922.0	9.989-925.0
Cylinder brush ø 200 mm	Plastic	9.989-926.0	9.989-923.0
Cylinder brush ø 300 mm	Plastic	9.989-924.0	9.989-927.0

	Material	Properties	Blue	Green	Red	Yellow	White
Brushes							
DN 40 pencil brush	Silicone	FDA-compliant silicone	9.989-873.0	9.989-875.0	9.989-877.0	9.989-881.0	9.989-879.0
DN 50 pencil brush	Silicone	FDA-compliant silicone	9.989-874.0	9.989-876.0	9.989-878.0	9.989-882.0	9.989-880.0

	Material	DN 40	DN 50		Quantity	Order no.
Standard sets				Emptying		
Food	Silicone, stainless steel	9.989-940.0	9.989-941.0	Safety filter bag	5 piece(s)	6.904-420.0
Oven cleaning	Silicone, aluminium	9.989-939.0	9.989-938.0	Plastic bag	5 piece(s)	9.989-606.0
Overhead cleaning	Carbon, silicone	9.989-942.0	9.989-943.0	Longopac®	4 × 23 m	6.907-506.0
				Longopac® compostable	1 × 20 m	9.990-260.0
				Longopac® ESD	4 × 23 m	9.990-261.0



makes a difference

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