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GARLAND FUM 250MG-V20

GARLAND FUM 250MG-V20 Gasoline Fumigator Instruction Manual

Model: FUM 250MG-V20 | Reference: 50A-0014

INTRODUCTION

This manual provides essential information for the safe and effective operation, maintenance, and troubleshooting of your GARLAND FUM 250MG-V20 portable gasoline fumigator. Please read this manual thoroughly before assembly, operation, or maintenance to ensure proper use and prevent injury or damage.





Image: The GARLAND FUM 250MG-V20 portable gasoline fumigator, featuring a yellow engine unit, a white tank, and a long spray lance with hose.

SAFETY INFORMATION

Always prioritize safety when operating this equipment. Failure to follow safety instructions can result in serious injury or property damage.

- **Read the Manual:** Understand all instructions and warnings before use.
- **Personal Protective Equipment (PPE):** Wear appropriate PPE, including eye protection, gloves, long sleeves, and sturdy footwear. Consider respiratory protection when spraying chemicals.
- **Ventilation:** Operate in well-ventilated areas. Avoid inhaling fumes.
- **Fuel Handling:** Handle gasoline with extreme care. Refuel in a well-ventilated area with the engine off and cool. Do not smoke or use open flames near fuel.
- **Chemical Handling:** Follow all instructions and safety warnings provided by the chemical manufacturer. Do not spray flammable liquids.
- **Stability:** Ensure the unit is stable during operation and transport.
- **Children and Bystanders:** Keep children, pets, and bystanders away from the operating area.
- **Storage:** Store the fumigator and fuel in a safe, secure location, away from ignition sources and out of reach of children.

SETUP AND ASSEMBLY

The GARLAND FUM 250MG-V20 is designed for portability and flexibility, as it does not include a built-in tank. This allows it to draw liquid from any external reservoir, making it suitable for large-scale applications.

1. **Unpacking:** Carefully remove all components from the packaging. Verify that all parts are present according to the packing list.
2. **Engine Unit Placement:** Position the engine unit on a stable, level surface.
3. **Hose Connection:** Connect the robust 10-meter PVC hose to the pump outlet. Ensure a secure, leak-free connection.
4. **Lance Attachment:** Attach the spray lance to the other end of the PVC hose. The lance is designed for high-reach tasks and is angle-adjustable with a screw closure.
5. **Suction Hose Setup:** Connect the suction hose (not explicitly mentioned as included, but implied by "aspirates liquid from any tank") to the pump inlet. Place the other end of the suction hose into your chosen external liquid reservoir (e.g., a tractor tank, wheelbarrow tank).
6. **Fueling:** Fill the fuel tank with the appropriate gasoline mixture (2-stroke engine). Refer to the engine manufacturer's recommendations for the correct fuel-to-oil ratio.

OPERATING INSTRUCTIONS

Before starting, ensure all connections are secure and the fuel tank is filled. Always wear appropriate safety gear.

1. **Starting the Engine:** Follow the standard starting procedure for a 2-stroke gasoline engine (choke, pull cord, etc.). Consult the engine's specific instructions if available.
2. **Priming the Pump:** Once the engine is running, the pump will begin to draw liquid from the external reservoir. It may take a few moments for the liquid to reach the lance.
3. **Adjusting Pressure:** The piston pump features pressure regulation. Adjust the pressure as needed for your application. The pump delivers up to 25 bar (362 PSI) and a flow rate of 6.5 liters/minute.
4. **Spraying:** Direct the spray lance towards the target area. The adjustable angle and screw closure on the lance facilitate reaching inaccessible areas.
5. **Stopping the Engine:** To stop operation, turn off the engine using the designated switch.
6. **Draining:** After use, drain any remaining liquid from the pump and hoses, especially if using corrosive chemicals or before long-term storage.

MAINTENANCE

Regular maintenance ensures the longevity and optimal performance of your fumigator.

- **Cleaning:** After each use, especially when spraying chemicals, flush the pump and hoses with clean water to prevent residue buildup and corrosion.
- **Engine Maintenance:** Follow the engine manufacturer's guidelines for routine maintenance, including spark plug inspection, air filter cleaning/replacement, and fuel filter checks.
- **Hose and Lance Inspection:** Regularly inspect the PVC hose and spray lance for any signs of wear, cracks, or damage. Replace damaged components immediately.
- **Pump Inspection:** Check the pump for leaks or unusual noises. The brass body piston pump is designed for durability, but seals may require occasional inspection.
- **Storage:** For long-term storage, ensure the fuel tank is empty or stabilized. Clean the unit thoroughly and store it in

a dry, protected area.

TROUBLESHOOTING

Refer to this section for common issues and their potential solutions.

Problem	Possible Cause	Solution
Engine does not start	No fuel, incorrect choke setting, fouled spark plug, old fuel.	Check fuel level and quality. Adjust choke. Clean or replace spark plug.
No spray or weak spray	Clogged nozzle, kinked hose, air in pump, empty reservoir, pump seals worn.	Clean nozzle. Straighten hose. Prime pump. Refill reservoir. Inspect pump seals.
Leaks from connections	Loose connections, damaged O-rings or seals.	Tighten connections. Inspect and replace O-rings or seals as needed.

SPECIFICATIONS

Model: GARLAND FUM 250MG-V20

Reference Number: 50A-0014

Engine Type: 2-stroke gasoline engine

Engine Displacement: 25.6 cc

Engine Power: 1 HP

Pump Type: Piston pump with brass body

Max Pressure: 25 bar (362 PSI)

Flow Rate: 6.5 liters/minute

Hose Length: 10 meters (PVC)

Lance: High-reach, angle-adjustable with screw closure

Weight: 8 kg

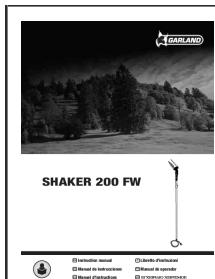
Product Dimensions (L x W x H): 50 x 50 x 28 cm

SUPPORT

For further assistance, spare parts, or warranty inquiries, please contact GARLAND customer service. Visit the official GARLAND website for up-to-date contact information and additional resources.

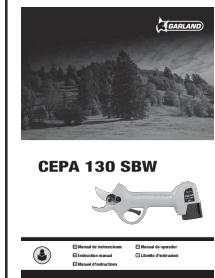
GARLAND is committed to providing exceptional service and a reliable shopping experience.

Note: Spare parts availability information is currently unavailable.



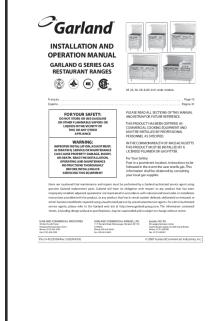
[Garland SHAKER 200 FW Instruction Manual](#)

Comprehensive instruction manual for the Garland SHAKER 200 FW, covering safety precautions, operation, maintenance, and technical specifications. Learn how to safely and effectively use your Garland SHAKER 200 FW.



[Manual de Instrucciones Garland CEPA 130 SBW: Guía de Uso y Mantenimiento](#)

Manual completo para la tijera podadora eléctrica Garland CEPA 130 SBW. Aprenda sobre seguridad, operación, mantenimiento y especificaciones técnicas para un uso óptimo.



[Garland G Series Gas Restaurant Ranges Installation and Operation Manual](#)

Comprehensive guide for installing, operating, and maintaining Garland G Series Gas Restaurant Ranges, designed for commercial kitchens. Includes specifications, safety, and maintenance procedures.



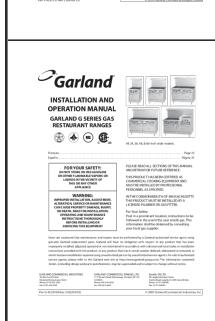
[Garland G Series Gas Restaurant Ranges Installation and Operation Manual](#)

This manual provides comprehensive instructions for the installation, operation, testing, and maintenance of Garland G Series Gas Restaurant Ranges. It includes safety warnings, technical specifications, and operational guidance for commercial kitchen environments.



[Garland GT Series Heavy Duty Gas Counter Equipment Installation and Operation Manual](#)

Comprehensive Installation and Operation Manual for Garland GT Series Heavy Duty Gas Counter Equipment, covering hot plates, griddles, and char-broilers. Includes safety, specifications, installation, operation, and maintenance.



[Garland G Series Gas Restaurant Ranges Installation and Operation Manual](#)

Comprehensive guide for installing, operating, and maintaining Garland G Series Gas Restaurant Ranges. Covers safety, dimensions, specifications, operational procedures, and maintenance for commercial kitchens.