

Triple nozzle



Triple nozzle holder stainless steel. By easily turning the head there are 3 nozzles selectable: foam, rinsing and disinfection in the food industry. Max. 200 bar

- 1 foam nozzle 50° 150
- 2 rinsing nozzle 25° 15
- 3 disinfection nozzle 60° 30

R+M Nr.	
657 650 0	1/2" M



Triple nozzle holder stainless steel. By easily turning the head there are 3 nozzles with 1/4" selectable.

R+M Nr.	
657 652 0	1/2" M



Triple nozzle holder stainless steel. By easily turning the head there are 2 nozzles with 1/4" and 1 nozzle with 3/8" selectable.

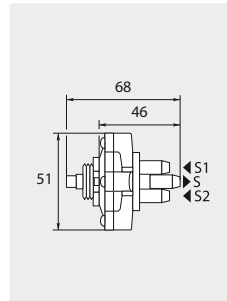
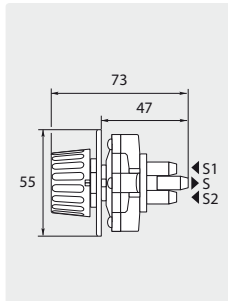
R+M Nr.	
657 651 0	1/2" M

Metering valves

Nozzles you find in chapter 11

ST-66 with check valve

ST-66 without check valve



S = barb to pump. S1 = input barb 1.
S2 = input barb 2

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S2 = input barb 2

R+M Nr.	
200 066 500	knob black
200 066 501	knob red

R+M Nr.	
200 066 515	without knob

Symbols nominal diameter type inlet length burst pressure pressure wall thickness mm