













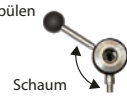



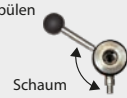



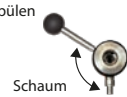



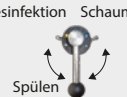











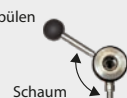



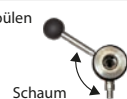











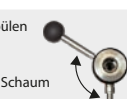

Schaumanwendung im Überblick

Bestimmen Sie Ihre Schaumkomponenten!

1. INJEKTOR-BETRIEB OHNE DRUCKLUFT

	Name	Lebensmittel Eignung	Injektor-einheit	Durchfluss	Bypass Spüloption	Regulierung	Sonstiges	Seite
	ST-60.1	-		6-20 l/min	-			323
	ST-160	✓		6-60 l/min	-			324
	ST-160 ST-161	✓		6-60 l/min	-			324
	ST-166	✓		6-60 l/min	-			324
	ST-167	✓		6-80 l/min	Spülen Schaum			330
	ST-167	✓		6-80 l/min	Spülen Schaum		 hoch- beständig	330
	ST-167 ST-161	✓		6-80 l/min	Spülen Schaum			330
	ST-164	✓		6-80 l/min	Desinfektion Spülen Schaum			334

1. INJEKTOREINHEIT MIT DRUCKLUFT

	ST-160.2	✓		4-80 l/min	-			326
	ST-160.3	✓		4-120 l/min	-			326
	ST-168	✓		4-80 l/min	Spülen Schaum			332
	ST-168 ST-161	✓		4-80 l/min	Spülen Schaum			332
	ST-164	✓		4-80 l/min	Desinfektion Spülen Schaum			334
	ST-164	✓		4-80 l/min	Desinfektion Spülen Schaum		 Druckluft- Sperrventil	328, 334
	ST-162	✓		4-80 l/min	Spülen Schaum			332