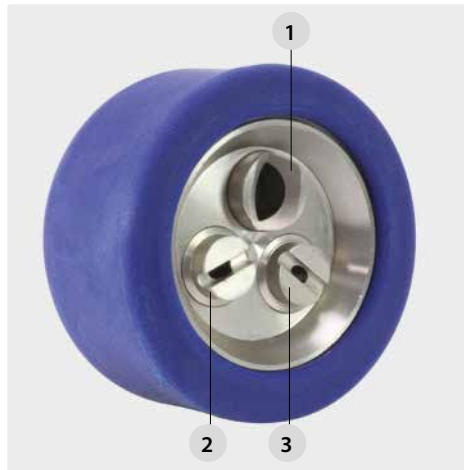


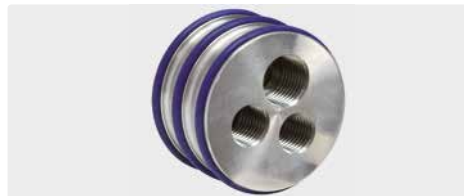
**Triple nozzle**

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

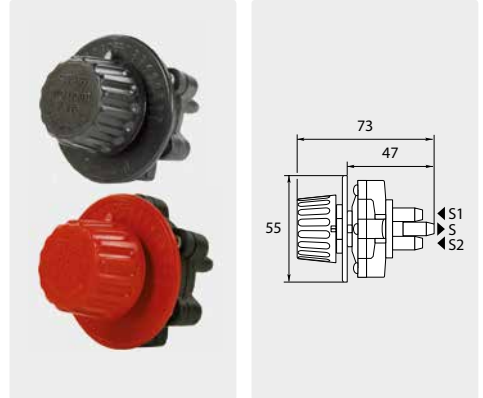
R+M Nr.	Ⓒ
657 652 0	1/2" M

Triple nozzle holder stainless steel. By easily turning the head there are 2 nozzles with 1/4" BSP and 1 nozzle with 3/8" BSP selectable. Max. 200 bar

R+M Nr.	Ⓒ
657 651 0	1/2" M

**Metering valves**

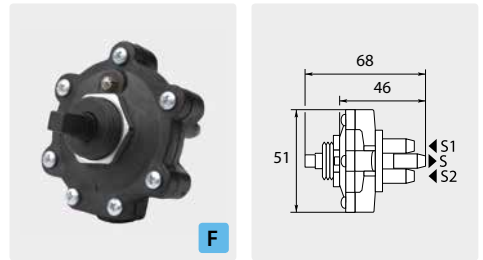
**ST-66 with check valve**



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

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

**ST-66 without check valve**



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

R+M Nr.	TYP
200 066 515	without knob

**Foam nozzle**

AG BSP			
R+M Nr.	D	TYP	Ⓒ
120 501 204	120	50°	3/8" M



**Water reduction stainless steel**

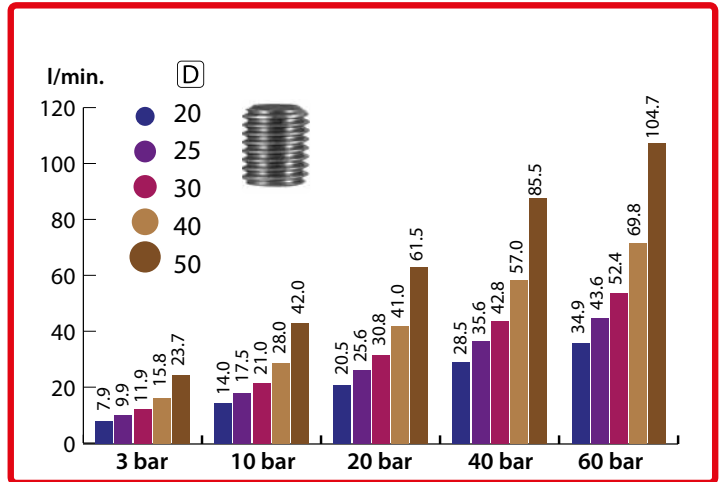


R+M Nr.	P	°C	⊙	I
710 000 000 500	400 bar	150° C	1/2" M: 1/2" F	55 mm

R+M Nr.	D	⊙*
710 000 000 027	20	2.7
710 000 000 031	25	3.1
710 000 000 033	30	3.3
710 000 000 038	40	3.8
710 000 000 048	60	4.8

Water reduction inserts, stainless steel

\* hole diameter in mm



Symbols DN nominal diameter TYP type Ⓒ inlet ⊕ length BP burst pressure P pressure ⊗ wall thickness mm I height ⊙ thread D nozzle