**Foam equipment & accessories**

**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

**Metering valves**

ST-66 with check valve

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

**ST-66 without check valve**

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

**Foam nozzle**

AG BSP

**Water reduction stainless steel**

Water reduction inserts, stainless steel

* hole diameter in mm