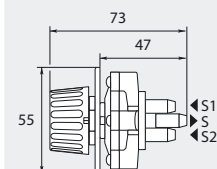


Metering valves

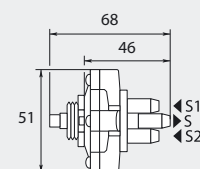
ST-66 with check valve



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 |

Water reduction stainless steel

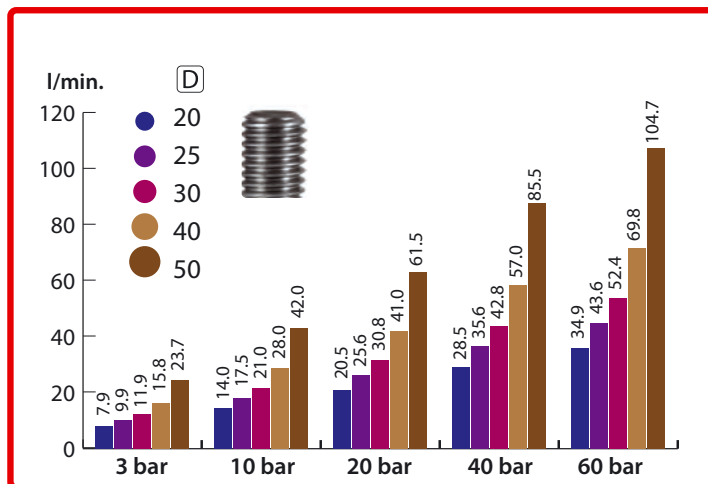


| R+M Nr. | P | °C | Ø | → |
|-----------------|---------|--------|-----------------|-------|
| 710 000 000 500 | 400 bar | 150° C | 1/2" M : 1/2" F | 55 mm |
| 710 000 000 550 | 400 bar | 150° C | 3/4" M : 3/4" F | 55 mm |



Water reduction inserts,
stainless steel

| R+M Nr. | D | Ø * |
|-----------------|----|-----|
| 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 |



* hole diameter in mm

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 |

Symbols DN nominal diameter TYP type Ⓒ inlet → length P pressure Ø thread VPE packing unit Ø diameter °C temperature