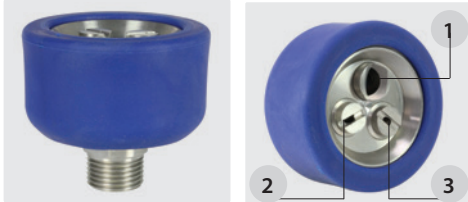


Triple nozzle

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

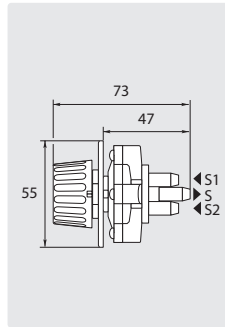
- 1 foam nozzle 50° 150
- 2 rinsing nozzle 25° 15
- 3 disinfection nozzle 60° 30



R+M Nr.	ⓐ
657 650 0	1/2" M

Metering valves

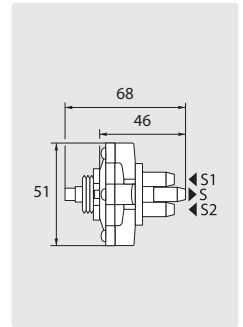
ST-66 with check valve



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

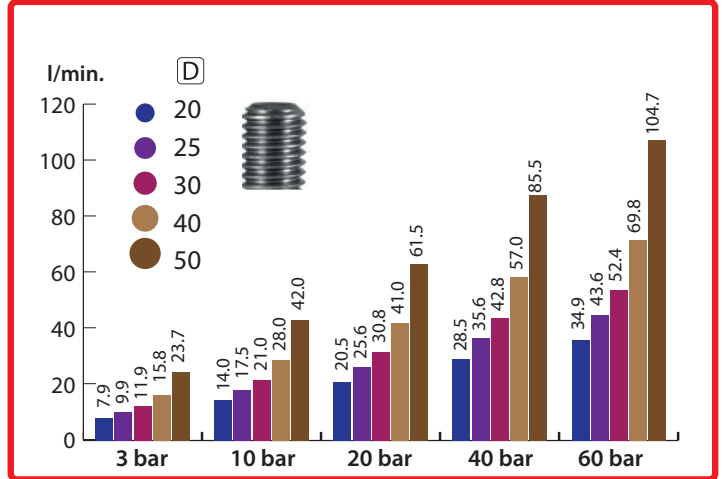


R+M Nr.	P	°C	⊘	I
710 000 000 500	400 bar	150° C	1/2" M : 1/2" F	55 mm
710 000 000 550	400 bar	150° C	3/4" M : 3/4" F	55 mm



Water reduction inserts, stainless steel

R+M Nr.	D	⊘*
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

Symbols DN nominal diameter TYP type ⓐ inlet ⇄ length BP burst pressure P pressure Ⓜ wall thickness mm I height ⊘ thread D nozzle