

DUSTCONTROL FOODSAFE ESD SUCTION NOZZLE



DESCRIPTION

Dustcontrol Foodsafe flat nozzles are made from polypropylene, and can be cleaned by means of dishwasher and sterilising autoclave.

The nozzles are colour coded in the event that multiple nozzles will be used for specific tasks on a food production line.

An anti-static (ESD) construction eliminates the presence of static discharge when in use. A strip of detectable strengthening metal within the nozzle allows detection from a metal detector on the production line - ensuring maximum safety in the event of a loss of the nozzle.

These nozzles are FDA and EC Regulation Certified

OPERATION

The nozzle attaches to a length of suction hose (Ø38mm) and should be removed before cleaning or sterilising.

The brush nozzle colour should be chosen in relation to the foodstuff being cleaned, keeping in mind detection via visual appearance.



TECHNICAL SPECIFICATION

Connection	Ø 38mm
Max Autoclave Cleaning Temp.	121°C
Max Dishwasher Cleaning Temp.	85°C
Max usage Temp. for food usage	40°C
Brush Holder Construction	Polypropylene

AES PART NUMBER/ORDERING CODE

Model	Part Code
Foodsafe ESD Flat Suction Nozzle	7472-01 - Red
	7472-02 - Yellow
	7472-03 - Purple
	7472-04 - Green
	7472-05 - White

AES OFFER INSTALLATION AND SERVICE SUPPORT FOR ALL EQUIPMENT