

“BROWN” STEAM AND WATER MIXER

A simple, robust unit using steam to heat and provide propulsion of water for use in a wide range of applications including cleaning of floors, wall surfaces, tanks, conveyors, chemical equipment etc., in food processing, dairies and other areas where steam and water with or without suitable detergent are acceptable.

The temperature of the water flow is readily adjusted up to nearly boiling by variation of the steam and water mix.

The steam supply not only heats the flow water but also acts as the propulsion medium especially where mains pressure water is not available.

SIZES:

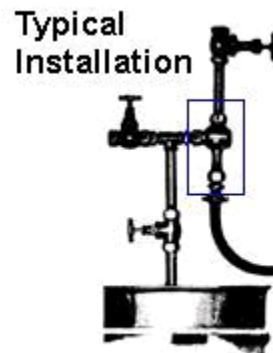
1/2", 3/4", 1", 1 1/4" and 1 1/2".

CONSTRUCTION:

Body – Bronze (Also available in stainless steel)

NOTE:

When lifting detergent mix, the hole in the nozzle must not be too small. e.g. not less than 5/16" on 1/2" and 3/4" mixers, and not less than 3/8" for 1" mixers.



Steam Consumption (lb per min.) approx.		
Operating Steam Pressure PSI	1/2" & 3/4" (15 & 20mm)	1" (25mm)
30	3	5
60	5	8
90	7	11
120	10	14
150	12	17