

## Retractable CIP Spray Nozzle



Flush mount nozzle in open position



Double-wall flush mount nozzle in open position

The liquid-activated retractable CIP Spray Nozzles are super components designed specifically to remain in place during production in sanitary food processing applications.

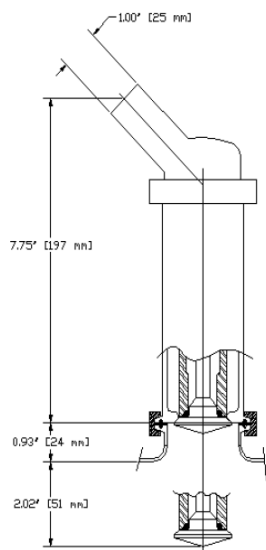
The CIP Spray Nozzles feature a liquid-activated spray head that fully extends under liquid pressure during CIP and fully retracts after CIP. Large rotating spray jets provide a high impact scrubbing action that ensures complete cleaning of the equipment.

The nozzle is USDA accepted for sanitary operations and can be easily removed for inspection.

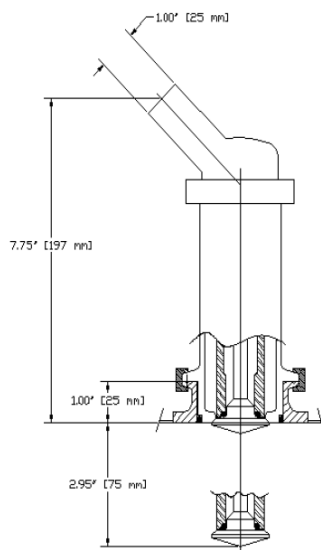
### **Features and Benefits**

- Liquid-activated design uses less utilities and hook-ups for operation. No airlines required
- Fully retractable spray head. Allows nozzle to remain in place during production without causing process disturbance
- USDA accepted for sanitary process applications. Can be completely removed for inspection
- Large spray range cleans hard to reach areas. Configurations: forward spray, back spray, low flow
- Complete stainless-steel construction
- Designed with minimal number of components compared to other type nozzles. No breakable or leaking parts
- Easy to assemble. No tools required
- Available with 1" or 2" liquid connection
- Ferrule mount or flush mount for uncladded, cladded and cladded/insulated vessels
- Retrofits existing spray devices

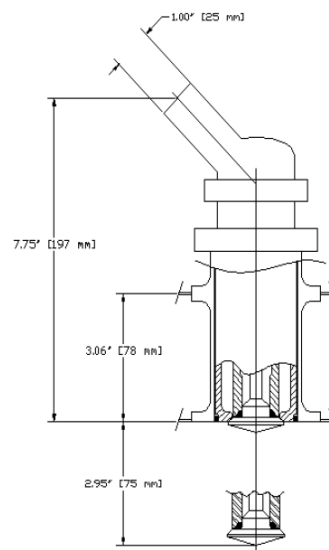
## Installation



Ferrule Mount

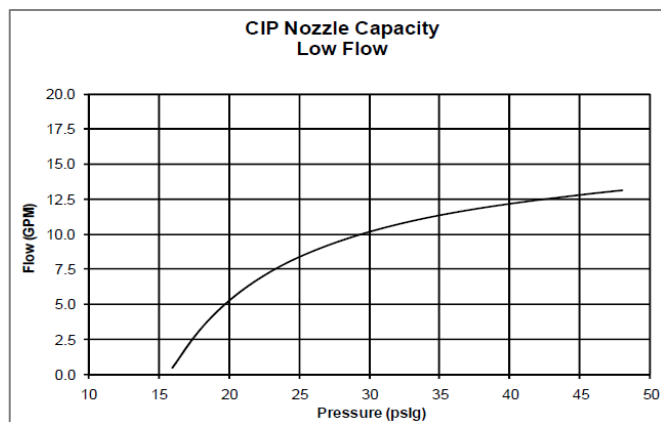
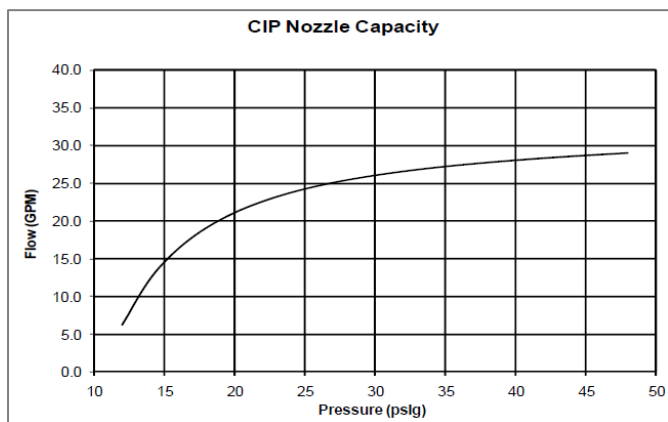


Flush Mount



Flush Mount Double Wall

## Flowrates



## Specifications

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| <p><b>Material:</b> 316 Stainless Steel</p> <p><b>Liquid pressure:</b> 25-40 psig<br/>Opening pressure 10 psig</p> <p><b>Flowrates:</b> 25 GPM; Low flow 10 GPM</p> | <p><b>Spray Jet:</b> 360 x 200 coverage<br/>8-12 feet diameter</p> <p><b>Spray Pattern:</b> Forward, back, custom</p> |
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