

FOOD











Food Sprayer specifically manufactured with materials designed to be fully compatible for contact with all types of food. Food certification pursuant to prevailing laws and regulations **CE**. Declaration of conformity available on request.



Suitable for use in hospitality, in confectionery - bakery, food processing and rotisserie-grills jobs. Appropriate for spraying: water, oil, vinegar, milk, brine, melted butter, caramel, syrup, egg... Use the fan nozzle for oils and more viscous substances. May be used to spray hot liquids. 60°C maximum.

IK FOOD 1.5

Seals and materials compatible for food contact • 3.5 bar safety valve • Large filling aperture • Ergonomic design • Strong translucent tank with level indicator • Protective sleeve for valve chamber • Easy assembly and disassembly for maintenance • Adjustable cone nozzle and fan nozzle included.

TECHNICAL SPECIFICATIONS	
TOTAL CAPACITY	1,50 l 0,39 U.S. Gallons
USEFUL CAPACITY	1l 0,26 U.S. Gallons
NET WEIGHT	0,46 Kg - 1,02 lbs
GROSS WEIGHT	0,60 Kg - 1,32 lbs
MAXIMUM PRESSURE	3,5 bar - 50 psi
LITROS/MIN. 3 BAR.	0,50 l/min 1 pint/min

LOGISTICAL FEATURES		
VOLUME PER UNIT	0,006 m³	
PACKAGING MEASUREMENTS	16 x 16 x 27 cm	
UNITS / m³	150 u	
CODE	8.17.81	
EAN CODE	8.41.4685.101952	







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