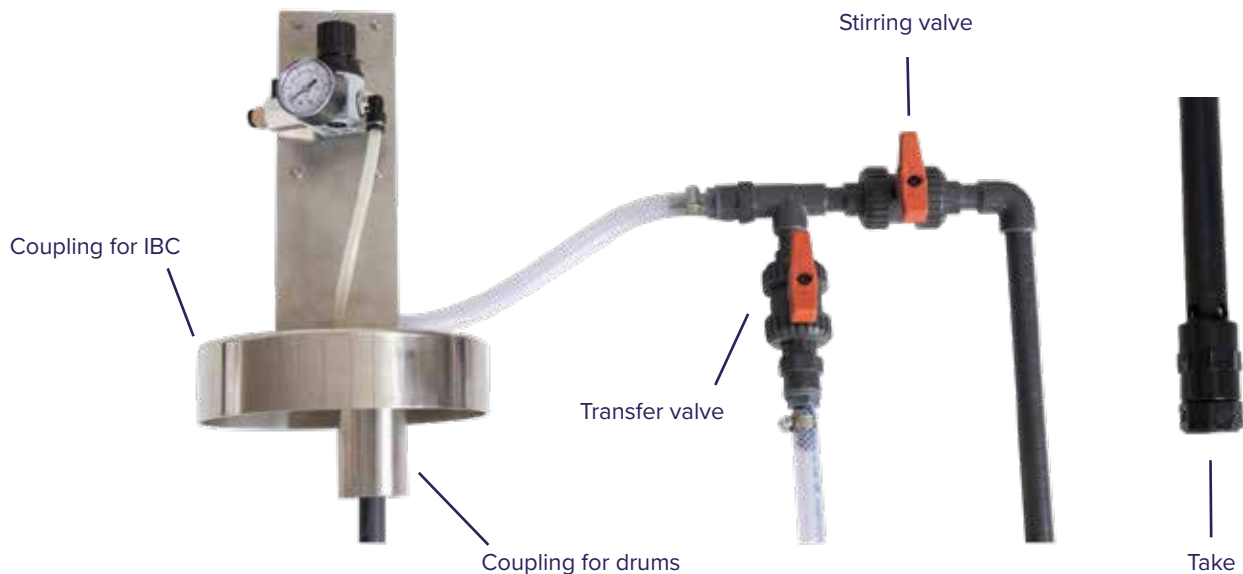


AUTOMATED SYPHON FOR DECANTER



DESCRIPTION

The **AUTOMATED SYPHON FOR DECANTER** is equipment that works only with compressed air. It can be applied directly on IBCs and drums, thanks to its sizing it fits in place of the upper cap, it is useful in all those cases where you want to decant or mix/shake in total safety and simplicity, these operations are performed simply by injecting compressed air from the specific coupling, opening the dedicated valves based on the type of operation and acting on the pressure regulator to manage the flow rate or overcome the back pressure. Air is used for pump operation only, but never comes into contact with the liquid/product.



Materials

Stainless steel support
PVC suction and delivery pipe
Suction and delivery lances in PVC
18 L/min food pump

Dimensions

60 x 30 x 130 cm, for 4 kg of weight

Operation

Unscrew the top cap of the IBC or Drum and insert the decanter.

Connect the DN air hose. 8 at the dedicated inlet, to the left of the pressure regulator.

Use the rigid tube if you want to recirculate or apply a flexible tube to the dedicated valve for the transfer function and manage the flows with the dedicated valves.

Insert the tube connected to the other PVC valve (if you intend to decant).

Once the desired outlet valve has been opened (one at a time), simply open the compressed air valve and screw the pressure regulator clockwise until the pressure necessary for good pump operation is reached.

Utilities

Air inlet:

quick coupling for hose 8

suction and delivery:

PVC pipe D.20

Consumption

Variable consumption: from 2 to 6 Bar (depending on time of use).