

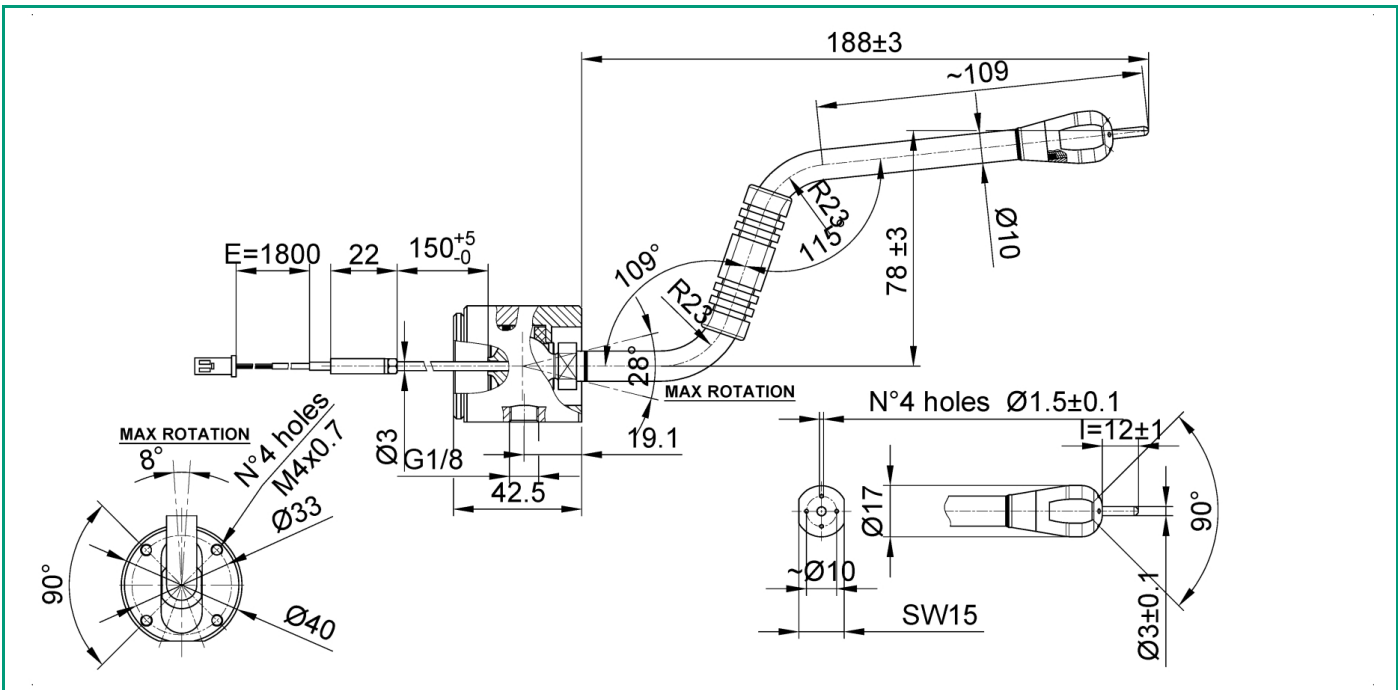
L032013A

Rev. 0 - 10/06/2022

STAINLESS STEEL STEAM WAND Ø 10mm COMPLETE WITH PT1000 INTEGRATED PROBE

- sprinkler in AISI 303 with 4 holes Ø 1,5 mm
- sensitive element Pt 1000 cl.B (Ø 3 mm)
- termination with connector AMP MODU II
- tilting support with rotation limitation

Materials and components all in compliance with rules and regulations concerning contact with foodstuffs



TECHNICAL SPECIFICATION

Spherical articulated joint	AISI 303
air suction system	no
wand tube	Ø 10 mm
tube material	AISI 304
terminal bulb (aerator)	AISI 303
Blow-out cap holes number:	4
Blow-out cap holes diameter:	Ø1,5 mm
Blow-out cap diameter:	Ø17
Sphere support with rotation limit:	Yes
Sensing element	Pt1000 Ω @ 0°C
Accuracy class in accordance to IEC751 (*) (*) Pt 100 cl.A only available with 3 or 4 wires, cl.AA 4 wires only; Pt 1000 cl. A available with 2 wires only for cable lengths below 1 m, for longer cables only available with 3 or 4 wires, cl. AA 3 wires for cable lengths below 1 m, for longer cables only 4 wires.	cl. B
Sensing Element configuration	single 2-wire
Sheath diameter d	Ø 3 mm
Immersion l	12 mm
Sheet material	AISI 316
Sensing part maximum working temperature	100°C
Insulation resistance	100 M Ω @ 100 Vdc.
Cable type	isolato in PFA
Cable conductors	copper tinned
Number of cable conductors	2
Conductor dimension	AWG 22
Conductor feature	strand (37 wire)
Primary insulation	PFA
Primary insulation colour	2 transparent
Secondary insulation	PFA
Secondary insulation colour	xxxxx
Cable size or external shape	twistato
Cable working temperature	-65 ÷ 180°C (MAX 250°C)
Product type	Traditional Cable
Cable extension E	1800 mm
Fixing system	bare stem
Pin carrier type	AMP MODU II Connector cod 280358 with 2 ways
Seamed pin type	AMP MODU II, material tinned bronze , for cables AWG26-AWG22, cod. 280708-2
FCM Prescriptions	Before the use is required to wash the food contact areas
Contact food type	LATTE ACQUA/VAPORE
Type of contact	short and frequently
Notes for FCM	la LANCIA è idonea al contatto con ACQUA/VAPORE a 130°C e LATTE a 70°C