

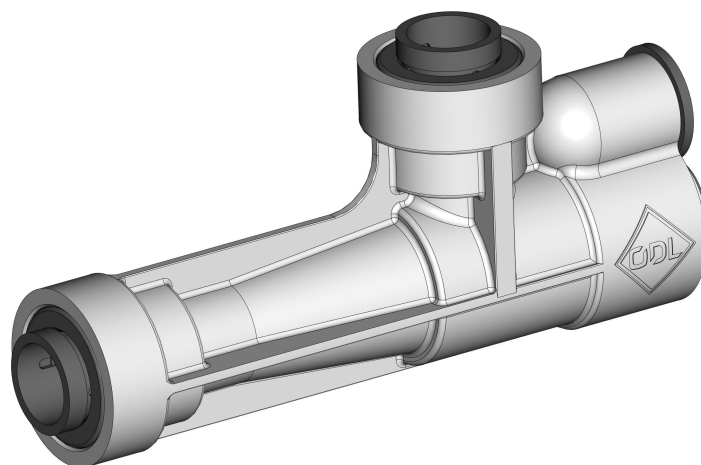
Compensator cone P-278202 Datasheet



General information

Technical description

The P-278202 compensator cone is used to mechanically regulate the flow rate of sparkling or still water. Its optimized design gently slows the flow and ensures that sparkling liquids do not lose carbonation. This version features an injection-molded body made of POM C, customized versions with machined bodies made of food-grade PMMA are also available upon request.



Features

- The compensator cone can work in any position, there is no pre-defined orientation.
- The diameter of the cartridges available is $\varnothing 1/4"$, $\varnothing 4$, $\varnothing 6$ and $\varnothing 8$ mm.
- The flow rate is adjustable with a hex wrench 6mm or a flat screwdriver 1.6x10mm or 2.0x12mm.
- The piece weight is equal to 20g.
- There are no predefined fixing solutions.

Applications

- This component could be easily integrated into a water dispensing system, where a need of regulation is an issue.

Environment and operating conditions

Operating pressure	Up to 10bar
Burst pressure	40bar
Proof pressure ¹	25bar
Working fluid	Still and sparkling water
Ambient operation temperature	From 1 to 50°C
Working fluid operation temperature	From 1 to 40°C
Ambient relative humidity	Up to 80%
Maximum operating differential pressure	4.0bar
Cone regulation	Pre-setted or free

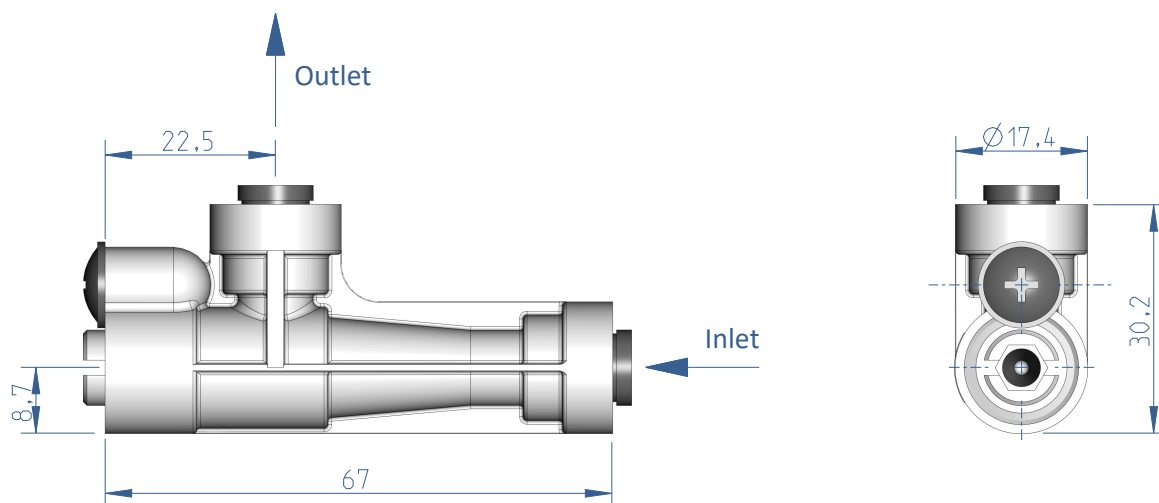
The component is designed for continuous operation

¹ The component can withstand a pressure of 25bar for one minute

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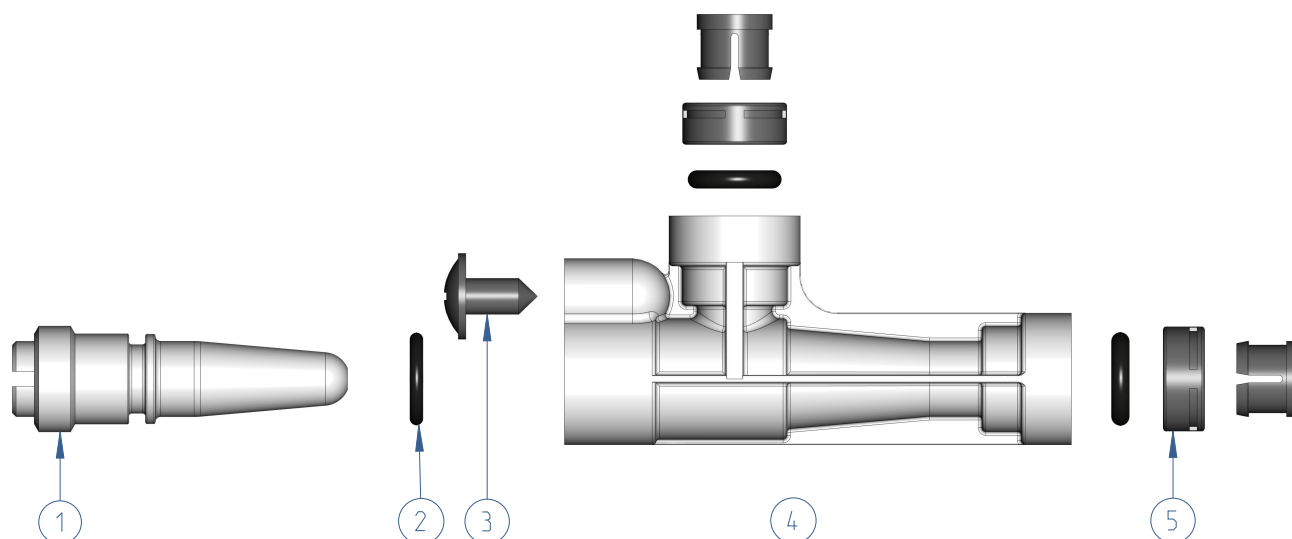


Dimensions



BOM and spare parts

No spare parts are available



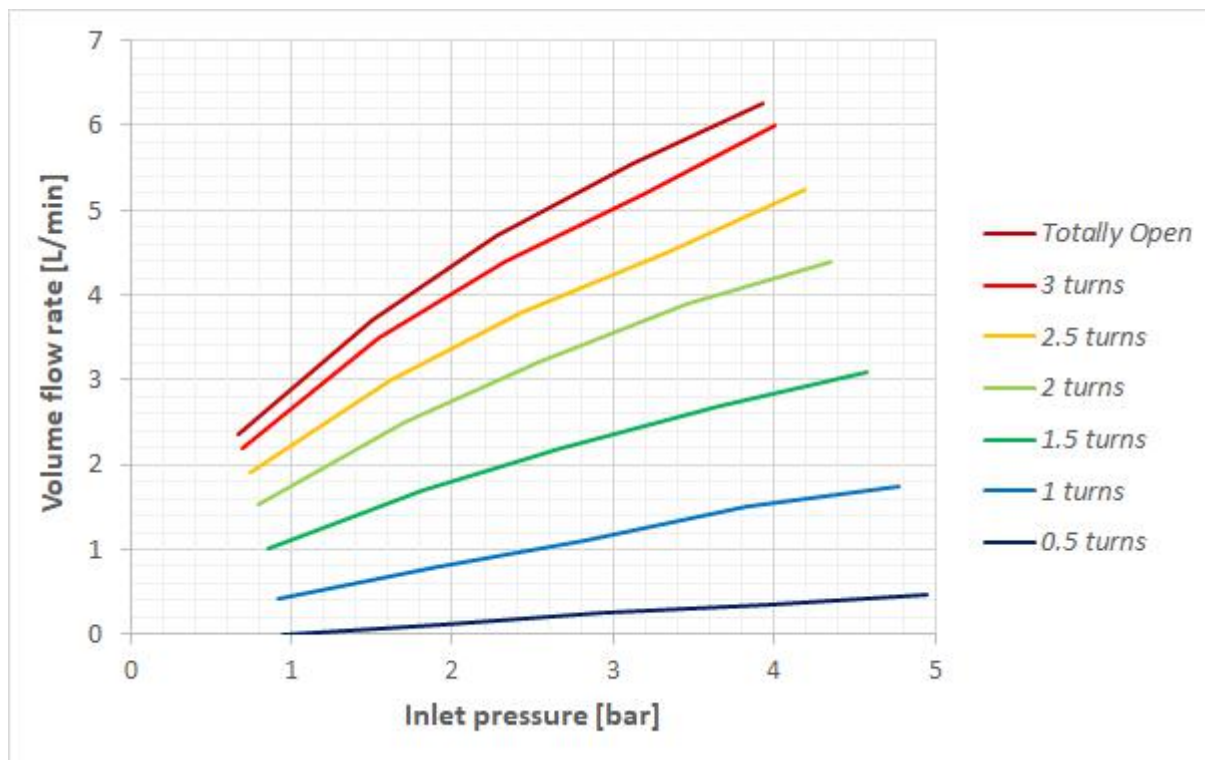
ID	DESCRIPTION	Q.ty	MATERIAL
1	Regulation cone	1	POM C
2	OR 108	1	EPDM
3	Self tapping screw	1	AISI 304
4	Compensator cone body	1	POM C
5	Cartridge	2	POM C, NBR, AISI

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Hydraulic characterization

The graph below shows the characteristic curves of the component, detailing the volumetric flow rate as a function of the cone position and the inlet pressure.



Limit condition for sanitization

The product needs adequate washing and sterilization after it is installed. The limit conditions for sanitization listed below are intended as indicative, for further clarifications contact ODL.

Maximum sanitization temperature: up to 60°C.

Maximum sanitization pressure: 2bar.

Maximum time of sanitization fluid exposure: 30 minutes every 6months.

Inner sanitizing fluid pH: between 6 and 8.*

*ODL recommends to verify the chemical compatibility between the sanitizing fluid and the material of the water mixer by contacting his technical office. Inner cleaning fluid must be compatible with POM C and EPDM Perox 70 ShA.

Food standards and certifications

This family of pressure reducer is compliant with these community and Italian legislation and their subsequent updates and changes and other international standards:

- Regulation (EC) No. 1935/2004,
- Regulation (EC) No. 2023/2006,
- EU Regulation 10/2011,
- D. M. 21/03/1973,
- Presidential Decree 777/82.