

Post-Mix electrical tap Datasheet PM



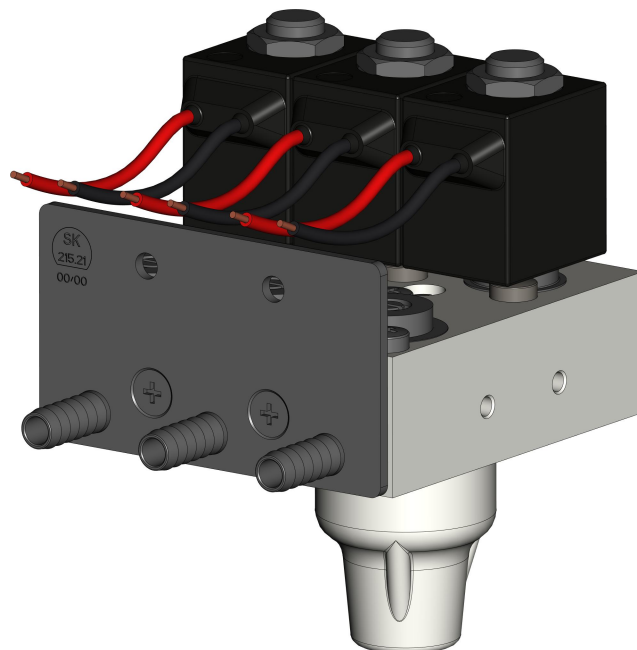
General information

Technical description

PM taps are designed for dispensing one or more beverages, also performing the mixing of two fluids internally, typically sparkling water and syrup. Solutions with 6 inlets in addition to sparkling water are available for preparing multiple beverages. The outlets are usually arranged horizontally on a single side, while the dispensing outlet is vertical.

The inlet connections are made with hose-tail fittings. Different mounting solutions are available, either with holes on the plexiglass body or on dedicated stainless-steel plates.

It is possible to choose between different types of coils and two flow-rate adjustment configurations.



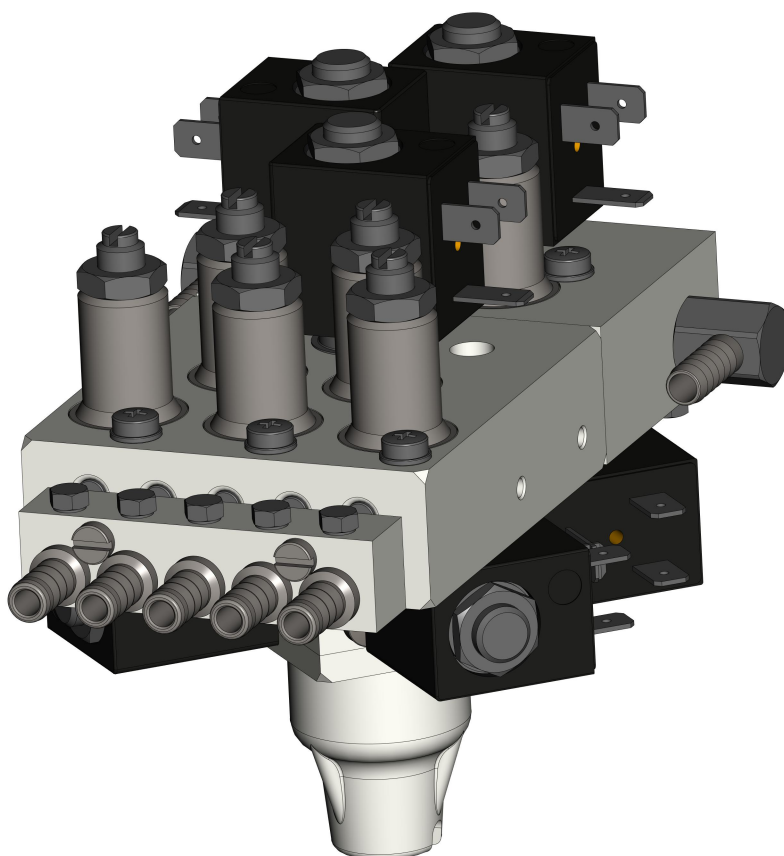
Materials

The tap body is made of highly resistant PMMA, certified for food-grade use and suitable for contact with carbonated or sugary liquids.

All fittings are made of stainless steel, or cartridges are used to connect the tubes directly. All O-rings are made of EPDM.

Environment and operating conditions

Working fluids	<i>Water and syrups</i>	
Ambient temperature	<i>Da 1 a 50°C</i>	
Relative humidity	<i>Fino a 80%</i>	
Maximum storage temperature	<i>50°C</i>	
Burst pressure	<i>20bar</i>	
Diametro orificio	<i>Ø3mm</i>	<i>Ø4.5mm</i>
M.O.D.P.	<i>6bar</i>	<i>3bar</i>



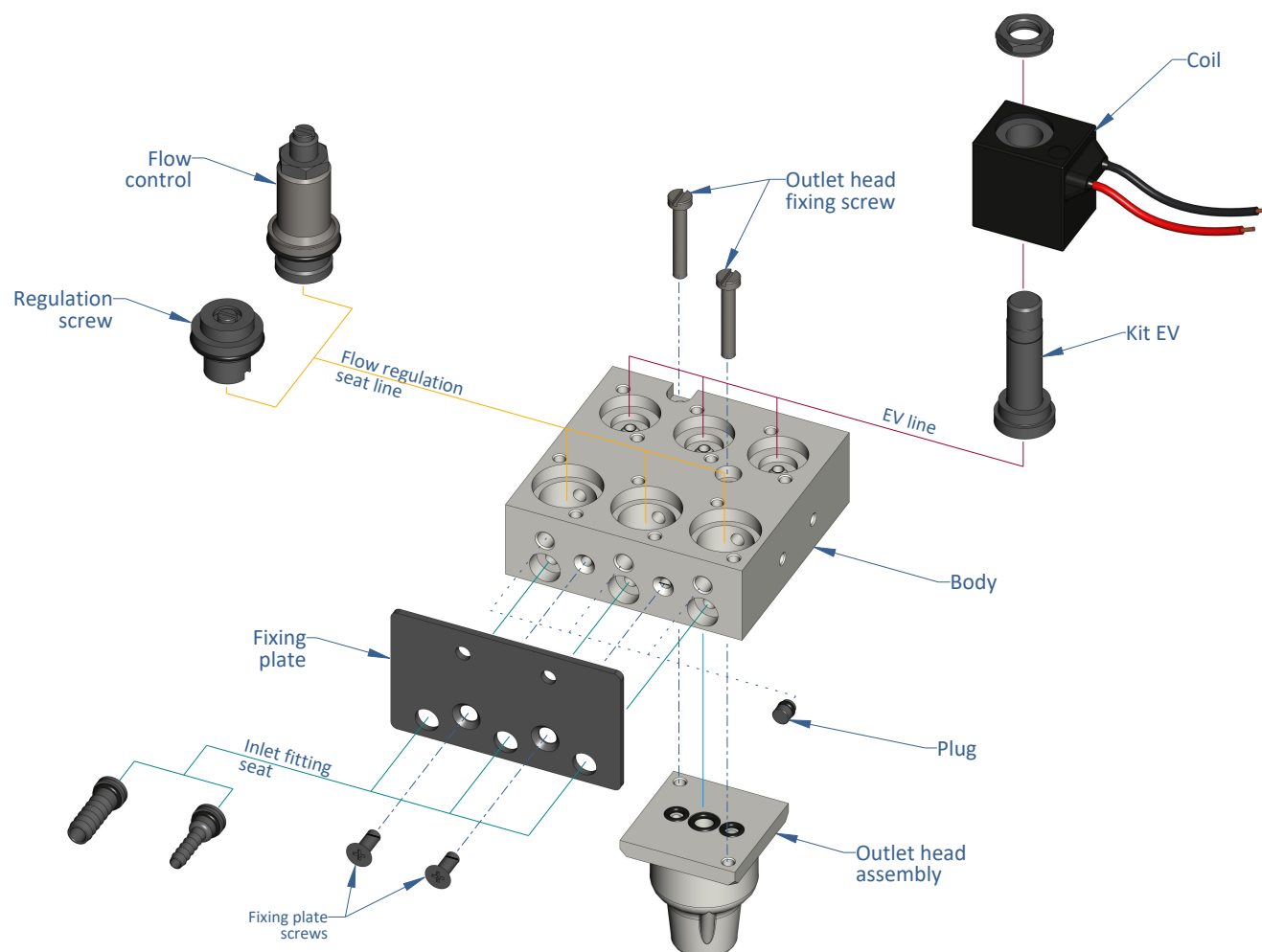
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Configurations

The possible configurations of an illustrative PM tap from the product family are listed below.



Inlet

Type Available with up to 7 lines: 5 syrup lines, 1 soda line and 1 line for still water.

Fitting Standard solution with barb fittings (Ø7 or Ø4 mm), available either straight or bent downward by 90°.

Outlet

Type Standard version as shown in the drawing. For custom solutions, please contact ODL.

Fitting Standard version with flow breaker as shown in the drawing. For custom solutions, please contact ODL.

Flow regulation

Regulation screw Made entirely of stainless steel.

Flow control There are two separate models for water and syrups.

Available coils

		BA2450	BA24DC	BA24DC10W	BA2305	BV05110AY	CA2450	CA24DC12W	TA2450
Tension	V	24	24	24	230	120	24	24	24
Frequency	Hz	50			50	60	50		50
Power	W (VA)	(10)	6	10	(10)	(15)	(10)	12	(10)
ED	%	100	70	50	100	100	100	50	100
Faston		3	3	3	3	3	2	2	2 coils

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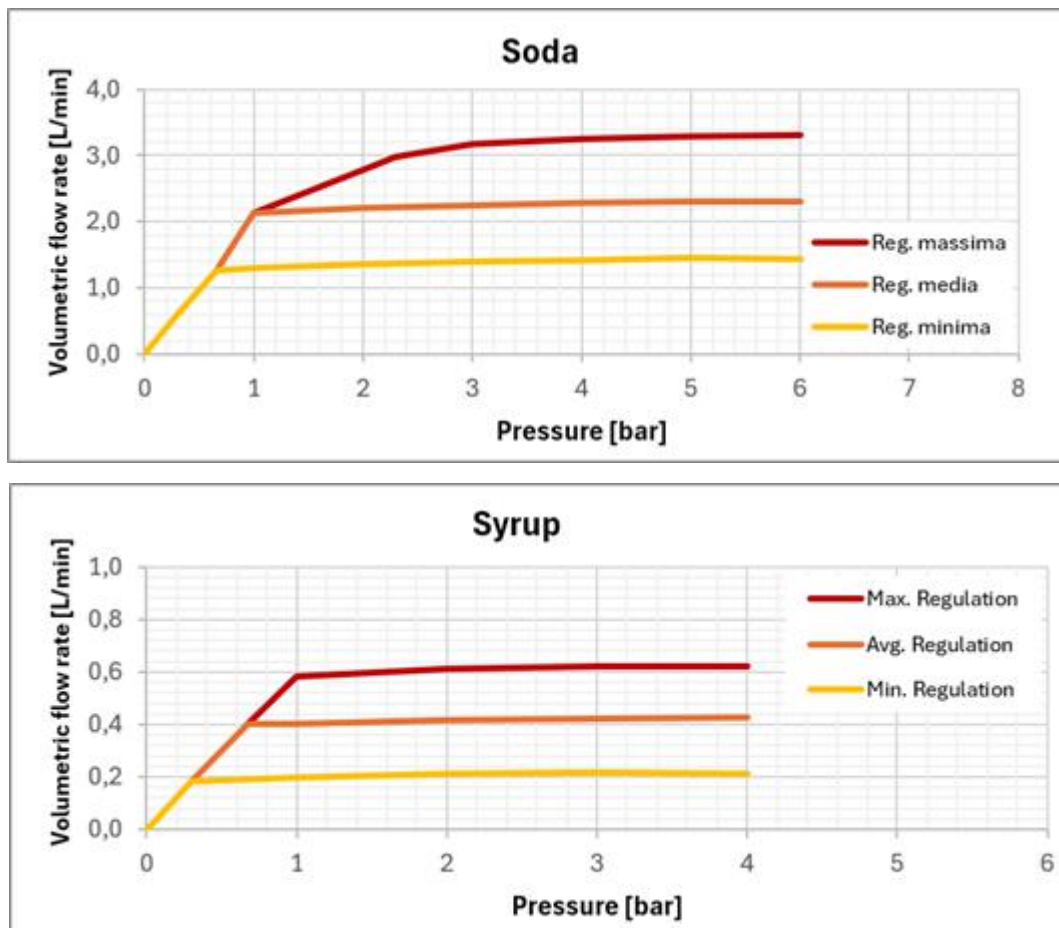
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"Flow Control" system hydraulic characterization

The graph shows the characteristic curves of the component using a single inlet. The volumetric flow rate is plotted as a function of cone position and inlet pressure.

NOTE: The pressure measurement is affected by the fittings used, including the connector and tubing, as well as by the pressure tap geometry, whether static or dynamic.



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 PMMA 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.