

Electrical tap with floating plunger and double control PX2 Datasheet



General information

Technical description

PX2 electric taps are equipped with a floating plunger, they are designed to deliver a higher flow rate without generating turbulence, and consequently foam, compared to traditional EV models.

All components in contact with the beverage are made of stainless steel, ensuring hygiene and cleanliness in line with industry standards. Customizable inlet and outlet fittings are available.

Available with two orifice sizes to suit different needs: Ø7 mm ensures large flow sections and reduces foam formation, Ø4.5 mm allows operation at higher pressures.

These models are equipped with a double control system (via two separate coils), that allows you to dispense beer and foam separately.

Environment and operating conditions

Working fluid *Wine, beer and water*

Maximum inlet temperature
80°C during sanitification

Maximum inlet pressure (Ø orifice)
5bar (4.5mm) o 2.5bar (7mm)

Orifice diameter of foam passage *2mm*

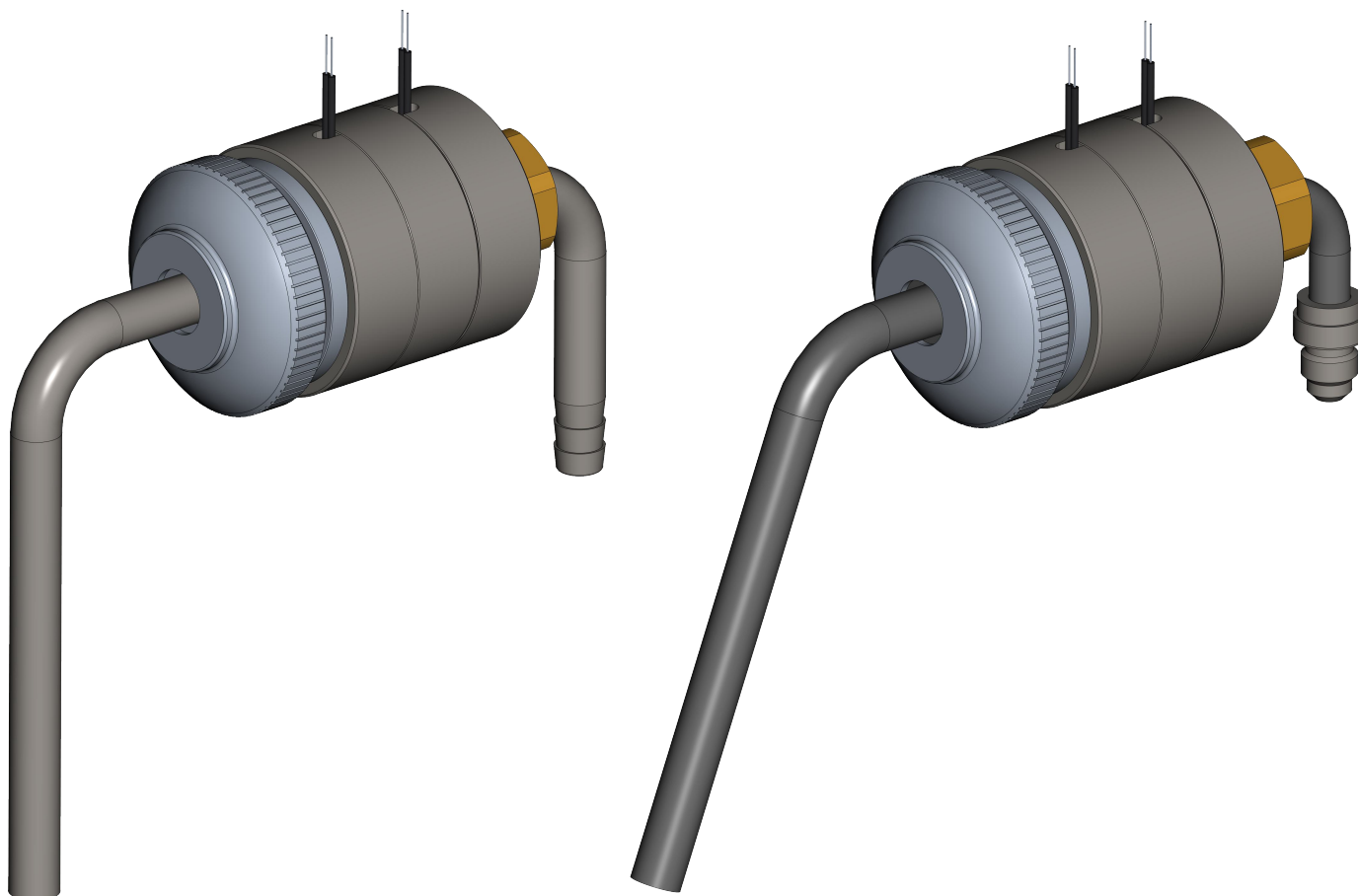
Voltage usage *24V*

Maximum adsorbed power *61W*

Big coil nominal resistance *17Ω*

Small coil nominal resistance *24Ω*

IP protection rating *20*

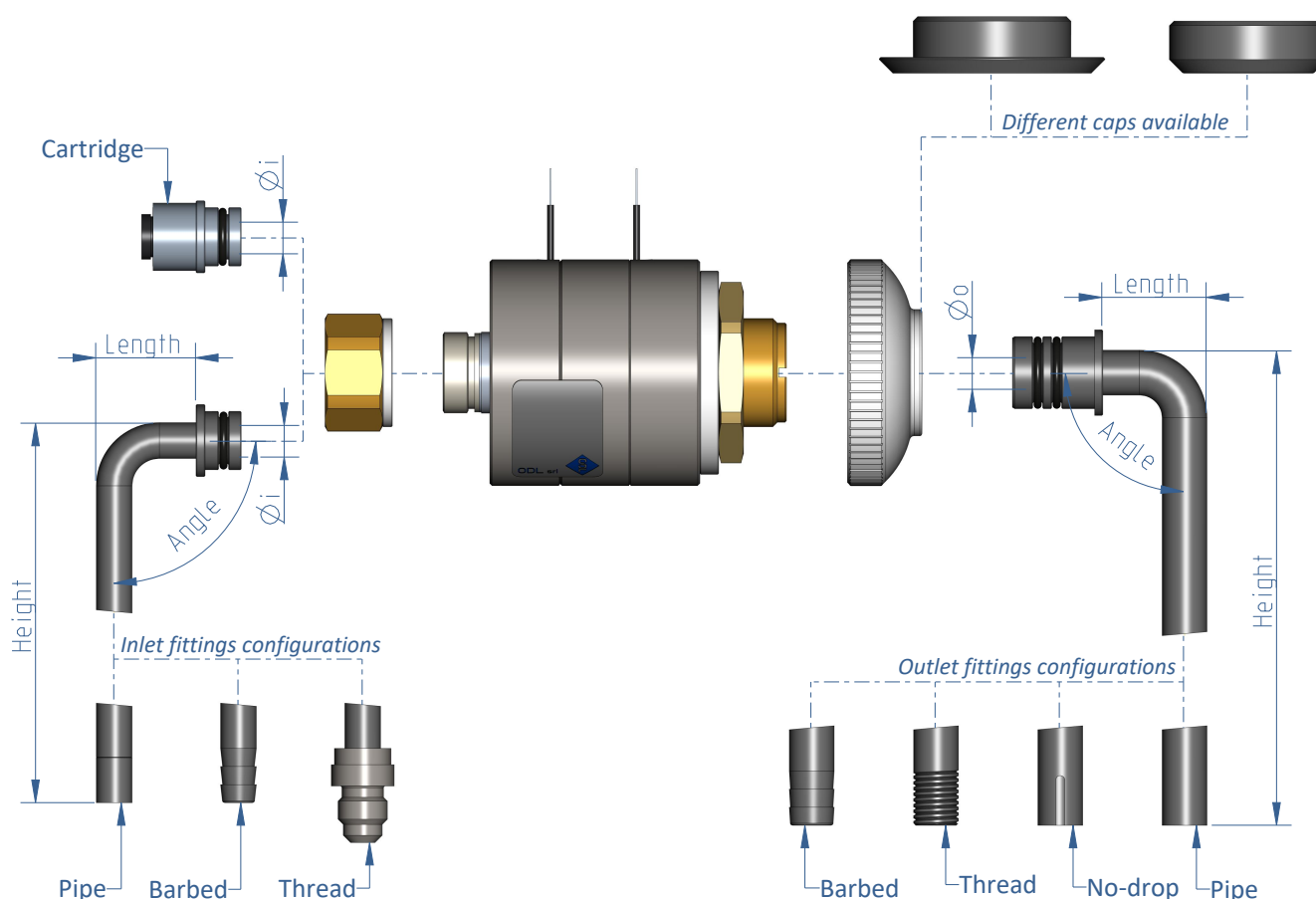


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Dimensions, components and connections

Table below collect all the data of this product family, for any informations about tolerances contact ODL.



Fittings dimensions

Inlet flow section " $\varnothing_i$ "	7mm
Outlet flow section " $\varnothing_o$ "	4.5mm or 7mm
Height	Many heights are available starting from 33mm up to 150mm.
Length	Many lengths are available starting from 10mm up to 180mm.
Angle	Angles available are 90°, 105°, 112°, 120°, 135°, 180°.
Notes	Not all the combinations between heigh, length and angle are available, ask ODL for informations.

Inlet fitting configurations

Cartridges	$\varnothing 5/16"$
Pipe	$\varnothing 10$ mm and $\varnothing 12$ mm for push-in fitting
Barbed	$\varnothing 5$ mm, $\varnothing 6$ mm, $\varnothing 7$ mm, $\varnothing 10$ mm and $\varnothing 12$ mm
Thread	7/16"-20UNF

Outlet fittings configurations

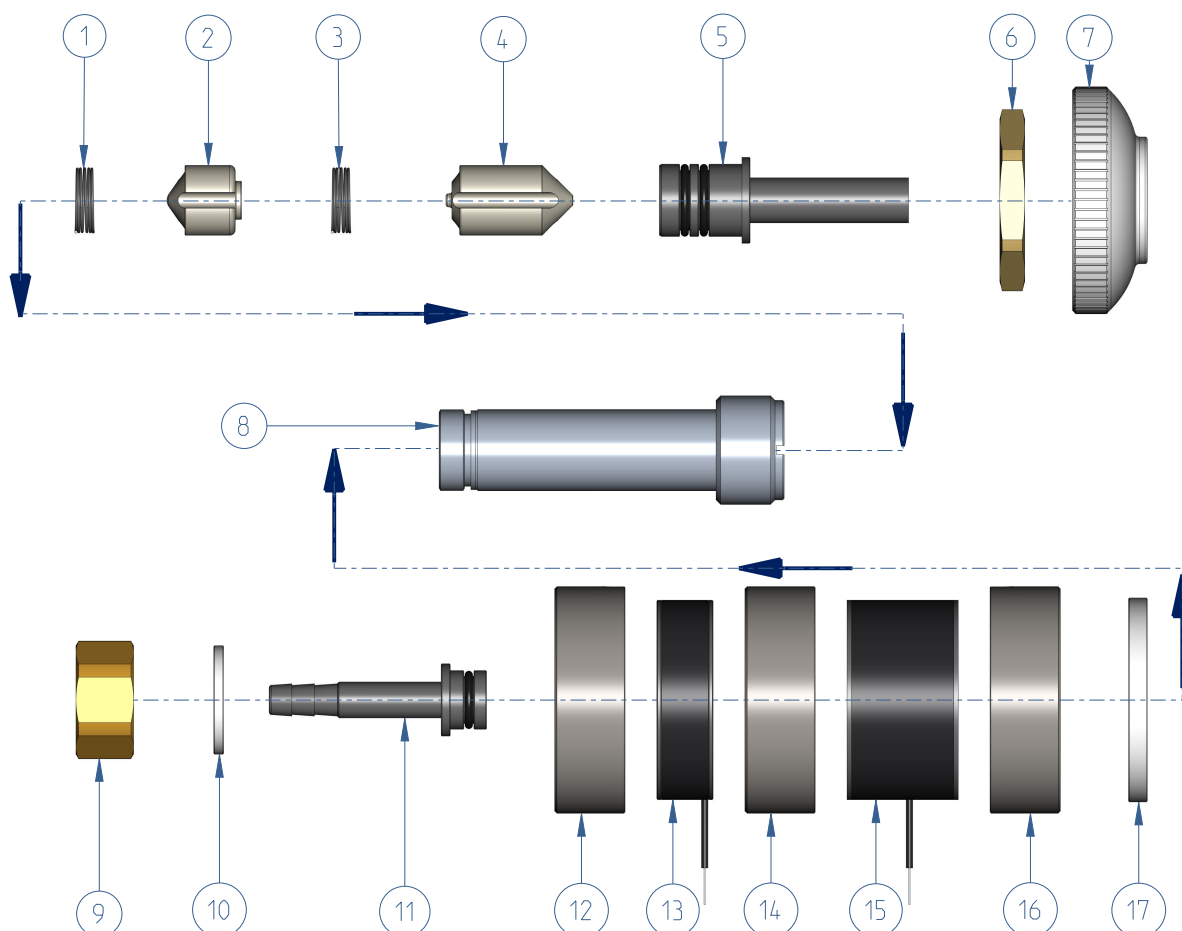
Barbed	$\varnothing 10$ mm
Thread	M10
No drop	Groove to avoid the formation of drops at the end of the dispensing, possible on all pipe diameters.
Pipe	$\varnothing 10$ mm and $\varnothing 12$ mm

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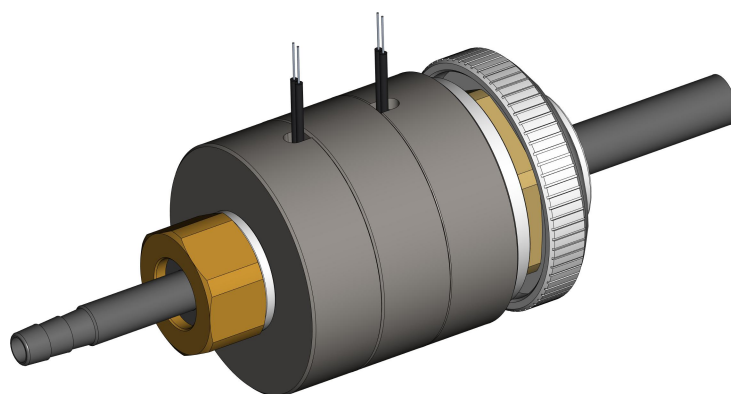


Spare parts

All spare parts available are reported in the table, for other contact ODL; in addition all the ORings are available as spare parts.



ID	Description	Q.ty	SP
1	Spring	1	X
2	Foam plunger with gasket	1	X
3	Intermediate spring	1	X
4	Plunger	1	X
5	Outlet fitting assembly	1	
6	Inner ring	1	
7	Outer ring	1	
8	Armature pipe assembly	1	
9	Inlet nut	1	
10	Inlet washer	1	
11	Inlet fitting assembly	1	
12	Small coil cover	1	
13	Small coil	1	X
14	Big coil cover	1	
15	Big coil	1	X
16	Big coil cover with groove	1	
17	Outlet washer	1	



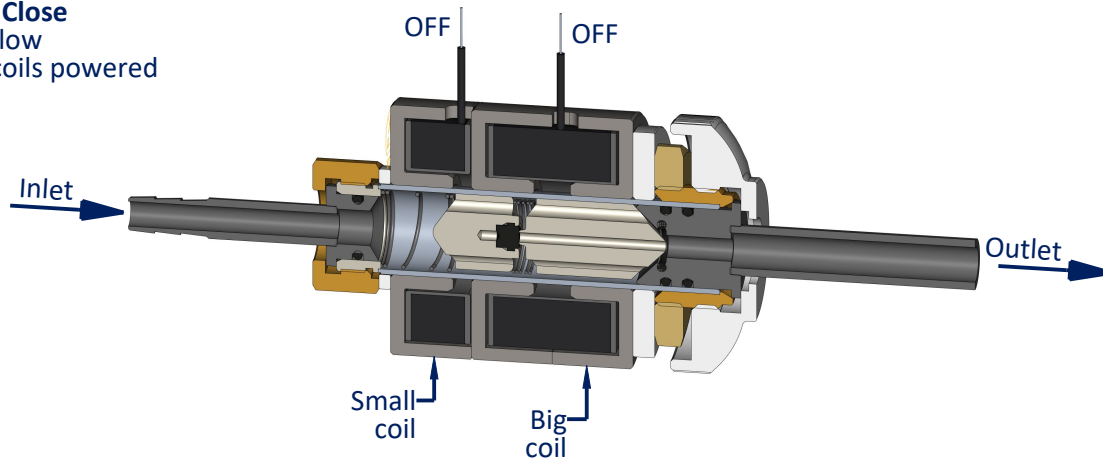
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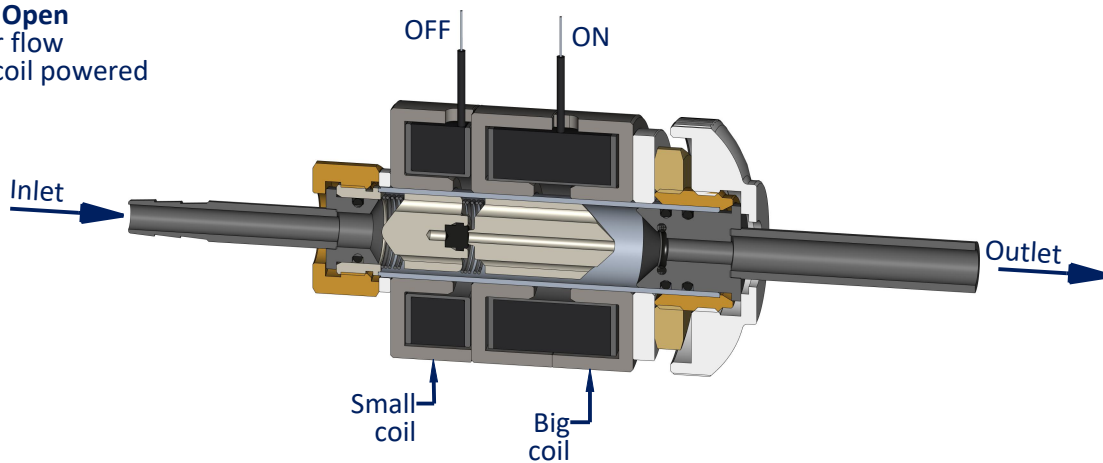
Double control functioning scheme

Schemes below explain how to manage the double control system. These models are to be considered as two normally closed solenoid valves.

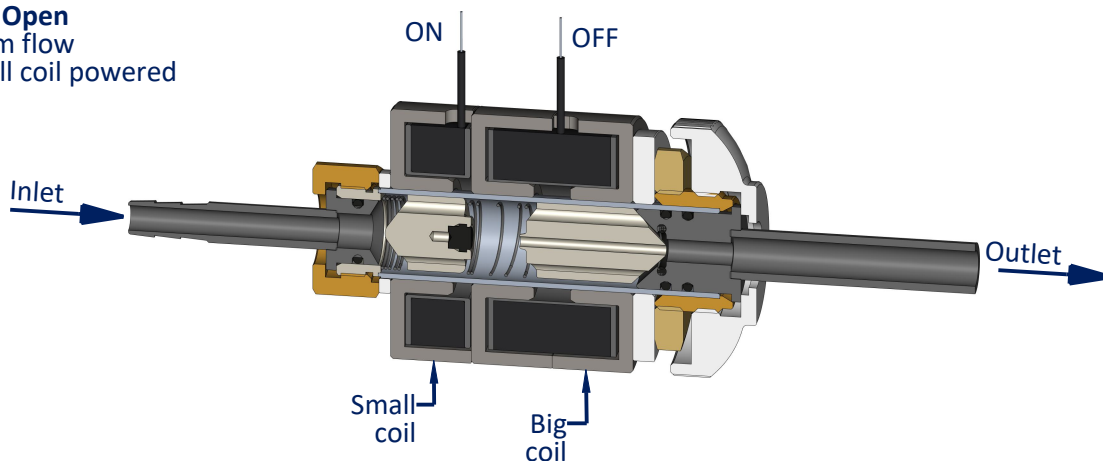
PX2 Close
No flow
No coils powered



PX2 Open
Beer flow
Big coil powered



PX2 Open
Foam flow
Small coil powered



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Indication for external cleaning and sanitization

The information provided below is for guidance only. For complete details, please consult the product's Warnings and Instructions Manual.

Use only a clean, damp cloth and water for cleaning the exterior of the product. Do not use any other cleaning agents or chemicals. This tap is delivered clean and has undergone industrial washing procedures, it is crucial to clean and sanitize it after installation and before its first use with food or beverages.

For internal sanitization, ODL recommends verifying the chemical compatibility of the chosen sanitizing fluid with the materials present in the tap. For guidance on the maximum temperatures and pressures to be used during sanitization, please contact ODL.

Food standards and certifications

This family of taps 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;
- Directive 2014/68/EU;
- SK.