

MANUAL DISPENSING VALVE

- Easy to operate
- High portioning accuracy
- Short set-up times at the filling machine
- Increased productivity
- Various application options

REX manual dispenser - for various dispensing applications

The REX manual dispensing valve is ideal suitable for portioning viscous to fluid masses. The valve is opened pneumatically by triggering the pistol with your finger. The portioning is then started at the filling machine. The product is transported to the valve via a 2 metre long hose. The electrical connection is made via the filling machine. The weight is relieved by means of the optional spring balancer.

Short set-up times at the filling machine

The variable outlet openings on the manual dispensing valve allow this to be adapted optimally to the relevant application. This ensures the highest speed accuracy in all applications without dripping.

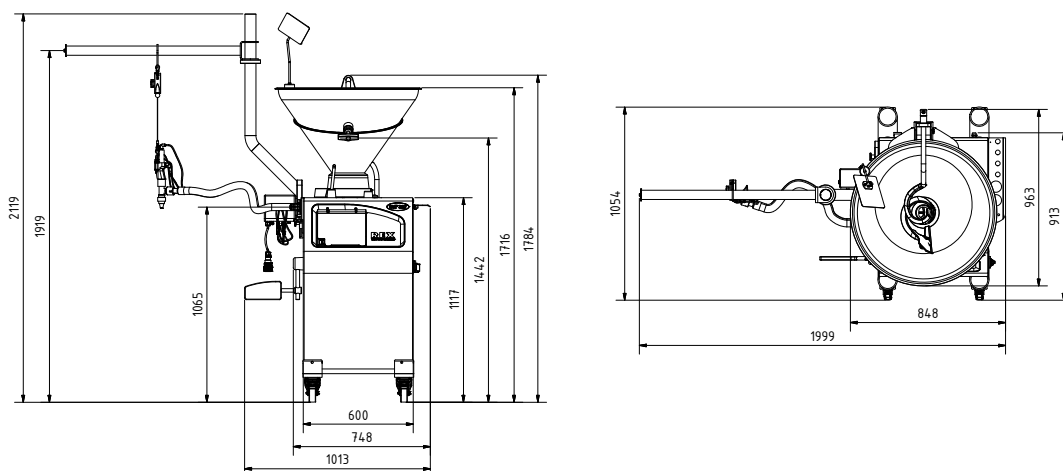
The manual dispenser is suitable for portioning the following media:

- Pastes
- Sauces
- Various soups or types of sugo
- (Ice) cream
- Spreads
- Minced meat

Technical data of manual dispensing valve

Drive type	Pneumatic actuation
Operating pressure	4 – 6 bar
Outlet openings	20 mm, variable outlet attachments

■ Dimensional drawing of manual dispensing valve



Easy connection



Precise weight



Variable outlet opening

