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The GSD series devices are pneumatically actuated spray valves. They are suitable for the application of

- release agents
- water
- oils
- disinfectants and cleaning agents
- baking grease
- etc.

Different nozzle sizes are available depending on the viscosity of the medium. The material can be supplied via pressure vessels or pumps. The spray valves are suitable for both continuous and intermittent air-assisted atomization. Due to an internal control of the atomizing air, only a 3/2-way valve for the control air is required to trigger the GSD.

Originally designed for use in the food industry, the GSD spray valves feature a particularly easy-to-clean design with a stainless steel housing. This is also a great advantage for use in heavily contaminated environments.

- Variant for the use with food (according to EC Regulation No. 1935/2004) available all parts in contact with fluid are manufactured from materials licensed for use with foods (stainless steel and FDA-licensed plastics)
- available in different Variants for flat- and roundspray with or without spin
- available nozzle dimensions: ø 0.5/0.8/1.0/1.2/1.5/2.0/2.5 mm
- with ratchet regulator for easy adjusting the amount of fluid

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Technical data:

dimensions:	approx. 105 x 38 x 68,5 mm		
weight:	approx. 1100 g		
material pressure:	max. 12 bar		
control air pressure:	5 - 6 bar		
atomizing air pressure:	0,5 - 5 bar		
cycles:	up to 10 cycles per second		

Special designs on request. Technical alterations reserved. For further information please contact us.

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