

# **ECOFLO**

## **APPLICATION**

Monitoring of product at storage point enabling shut off when container becomes empty. Leaving fully primed lines between container and dispense tap. With no loss of product when serving and no fobbing when new container is connected.

## **METHOD OF OPERATION**

### **BALL AND SEAT VALVE SHUT OFF**

With a floating ball in the product falling as container empties. Conical bottom housing which centres the ball onto an “O” Ring Seal giving absolute shut off. Leaving a nominal amount of product in the chamber and all lines to taps fully primed.

### **PRIMING**

The Fob Detector is primed by changing to a full container. Top pressure fills the chamber with product and gas is evacuated by opening the bleed valve situated on the top of the Fob Detector.

### **BALL RELEASE**

When the chamber has been primed via a new container the ball which has settled on the seat is released by pushing the ball release shuttle situated in the bottom cap.

### **FITTING**

To wall or wooden baton by 2 x 6mm fixing holes.

To beer line by:-      a) 10mm or 3/8 MDP Snap in Fittings      or  
   b) 10mm Hose Tails for Braided PVC

\* Customer option

## **ECOFLO**

### **TECHNICAL SPECIFICATION**

Flow Rate	-	2 galls per minute maximum
Maximum working pressure	-	7 Bars
Chamber volume	-	3.5fl oz's

### **MATERIALS**

Bottom cap	-	Acetal (white)
Tube 3mm Thick	-	Acrylic (clear)
“O” Rings	-	Food Quality Nitrile
Ball Release Shuttle	-	316 Grade Stainless Steel
Priming Tap	-	Acetal (white)
Ball	-	Polypropylene