

Q2 FLOW RESTRICTOR

UNIONS & NOZZLES



The Foodclean Q2 Flow Restrictor has been specifically designed to control and standardise water consumption across a site, even when operators remove or use an incorrect nozzle size. Installed directly into pipework, the unit uses interchangeable nozzles to maintain the desired flow rate and support consistent cleaning performance.

Product

Code

Q2 Flow Restrictor 1/2"	1872
Q2 Flow Restrictor 3/4"	1860
Nozzle Size 07	1861
Nozzle Size 10	1862
Nozzle Size 12	1863
Nozzle Size 15	1864
Nozzle Size 20	1865
Nozzle Size 25	1866
Nozzle Size 30	1867
Nozzle Size 40	1868
Nozzle Size 50	1869
Nozzle Size 60	1870

KEY FEATURES & BENEFITS

- Helps standardise water consumption across the site
- Supports consistent flow rates and foam quality
- Water-saving device for improved efficiency
- Available with a range of nozzle sizes to suit application requirements
- Manufactured from durable 316 stainless steel

TECHNICAL DETAILS

Inlet Connection	1/2" or 3/4" Male BSP
Outlet Connection	1/2" or 3/4" Female BSP
Construction	316 Stainless Steel
Available Nozzle Sizes	07 to 60

FLOW TABLE

Nozzle Size	10 Bar	20 Bar	30 Bar	40 Bar
07	5.0 L/min	7.1 L/min	8.0 L/min	8.7 L/min
10	7.2 L/min	10.2 L/min	11.4 L/min	12.5 L/min
12	8.6 L/min	12.2 L/min	13.7 L/min	15.0 L/min
15	10.8 L/min	15.3 L/min	17.1 L/min	18.7 L/min
20	14.4 L/min	20.0 L/min	23.0 L/min	25.0 L/min
25	18.0 L/min	25.0 L/min	28.0 L/min	31.0 L/min
30	22.0 L/min	31.0 L/min	34.0 L/min	37.0 L/min
40	29.0 L/min	41.0 L/min	46.0 L/min	50.0 L/min
50	36.0 L/min	51.0 L/min	57.0 L/min	62.0 L/min
60	43.0 L/min	61.0 L/min	68.0 L/min	75.0 L/min