



Product code : I0016A0000

PISTOLET P AIR 400

DESCRIPTION

PISTOLET P AIR 400 is a high-quality professional pneumatic dispenser for the extrusion of one-component sealants and bonding products packed in sausages.

AREAS OF APPLICATIONS

Thanks to its high resistance to any use and its extreme lightness, PISTOLET P AIR 400 allows an easy dispensing of one-component adhesives and sealants ranging from low to high viscosity, with strict respect of the surrounding environment as well as safety in the workplace.

It is designed to be connected to a compressed air network and can be used with 300 to 400 ml sausages.



TECHNICAL DATA

Way of extrusion	Mechanical, by means of a piston
Nature of the materials	Tube, body and clamping rings in aluminium Tube holder in plastic
Dimensions	Inner diameter: 50-51 mm Tube length: 263 mm Max. sausage length: 230 mm
Work pressure	0 to 10 bar (ideally 4 to 8 bar) - Max. 10 bar
Thrust force	Max. 1 961 kN / 10 bar
Weight	1 072 g
Connection	1/4" male gas
Noise level	< 80 dBA
Advantages	Lightweight Robustness Adjustable extrusion power, suitable for all types of products Easy handling: ergonomic handle, metal hook on the tube holder for dispenser attachment Operating precision: pressure regulator for adjusting the output flow rate Anti-drip mechanism: built-in pressure reducer and dump valve

PRECAUTIONS FOR USE

In addition to the very brief instructions for use below and BEFORE ANY USE, please read the user manual provided with your equipment: its use, the various points of attention and safety relating to this dispenser as well as the maintenance operations are detailed in a very precise way.

The following personal protective equipment should also be worn when operating: protective gloves, earmuffs and goggles.

The dispenser should always be disconnected from air supply during sausage replacement, maintenance, or any other time when the front clamping ring is unscrewed from the tube.

INSTRUCTIONS FOR USE

Putting the sausage in place:

Unscrew the clamping ring on the front of the dispenser. Check that the piston is not loose and still straight to avoid pushing crooked during use. Introduce the sausage into the dispenser by pushing the piston back, open it at the clip with a cutting pliers and set up the cannula. Close the clamping ring.

Air supply:

Connect the dispenser to the compressed air supply, considering the characteristics specified in the user manual. Check the opening of the pressure regulator on the compressed air supply as well as on the dispenser.

Adjusting extrusion speed and thrust of the dispenser:

To reduce the extrusion speed, the pressure regulator should be rotated clockwise (reduced airflow). To increase speed, turn in the opposite direction.

Ideal operating pressure is 4 to 8 bar. In the case of extrusion of very thick product, it is necessary to act directly at the compressed air supply by increasing its pressure.

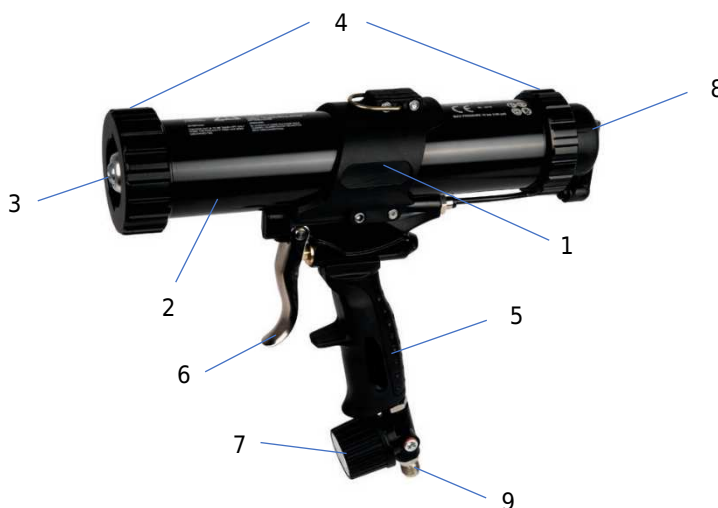
Product extrusion:

Press the trigger to set the piston in motion and allow the extrusion of the product. Let go of the trigger to stop the flow of the product.

At the end of use, disconnect the dispenser from the air supply before doing the reverse operation to remove the sausage from the dispenser.

Make sure to keep the dispenser clean (especially the inside of the body) to give it a better lifespan.

1	Tube holder with metal hook
2	Tube
3	Piston
4	Clamping rings
5	Handle
6	Trigger
7	Pressure regulator
8	Dump valve
9	Air supply connection



PACKAGING

Unit sale.

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