

# Food Service: Hob Mounted Riser Assembly with Spring Return

The Enware Ultra Rinse range of Food Service Pre-Rinse assemblies are designed for use in Commercial Kitchens and Food Preparation areas.

A wide range of products to suit Wall and Bench mounting are available with mixers, pot fillers and various formats to suit different plumbing set-outs.

Heavy duty fixings and chrome plated finishes with anti-vandal fittings ensure easy cleaning for improved hygiene, and long lasting service for critical areas in the kitchen.

Adjustable sets for easy retro-fit and special shortened assemblies ensure there is a solution for all new and existing kitchens.

Service parts such as hoses, trigger sprays, spindles and handles are available to ensure downtime does not interrupt the work flow of a busy kitchen.

## KEY FEATURES

- Riser assembly with hob connection
- Dual check valves for backflow protection
- Spring return allows the spray and hose to be pulled into the spraying position and to retract back from the washing area when released
- Pex hose with smooth outer covering and braided inner has in-built swivels to ensure ease of use and to assist to prevent user fatigue
- Attractive, lead free brass chrome body
- Modular design allows tailoring for individual needs
- Ideal add on to existing tapset or to custom build to suit individual needs

Products are to be installed in accordance with the Plumbing Code of Australia and AS/NZS3500. Reference should also be made to the Australasian Health Facility Guidelines (AHFG), ABCB and Local Government regulations when considering the choice of, and the installation of these products.

This product is compliant with the Lead Free requirements of NCC Volume Three.

Due to ongoing Research and Development, specifications may change without notice. Component specifications may change on some export models.

Refer to warranty statement for warranty details - [www.enware.com.au/warranty](http://www.enware.com.au/warranty).



## PRODUCT CODE

FHS001

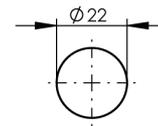
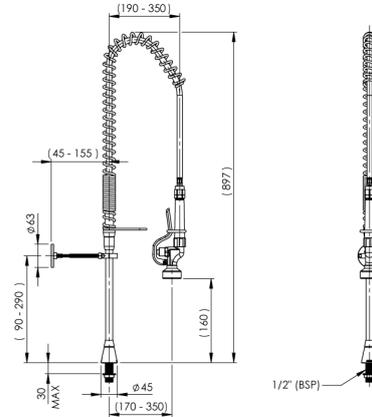
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## TECHNICAL DATA

WELS Category	Tapware
Standard WELS	6Stars
Standard WELS Flow Rate	4L/min
Finish	Chrome
Valve Type	Spring Action
Maximum Working Temperature	70°C
Minimum Recommended Pressure	100kPa
Maximum Recommended Pressure	500kPa
Maximum Static Pressure	800kPa
Inlet Connection	1/2" BSP (15mm)
Ensure spring return and hose movement is not impeded by surrounding equipment, benches and shelving.	
Applying excessive pulling force may damage the hose assembly.	



INSTALLATION DETAIL  
(BENCHTOP CUT OUT)

## OPTIONAL ACCESSORIES

FS729SS-KIT	FS729SS-KIT- Soft Spray conversion kit for FS729 trigger spray
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## SPARE PARTS

FS070	Spare Parts: Adjustable Wall Bracket - Standard
FS072	Spare Parts: Trigger Spray Hook
FS077NS	Spare Parts: Service Kit Suits FS729
FS721S	Spare Parts: Food Service - Stuffing Box Assembly - FS721/FS729
FS790	Spare Parts: Trigger Spray Handle & Screw Replacement Part
FS053L	Riser Assembly 300mm Low Lead
FSHOSE100	Spare Parts: Hose 15mm 1/2"BSP FI X M15 - 1000mm Post March 24
FSHOSE100KIT	Spare Parts: Hose Kit 15mm 1/2 BSP FI x M15 1000mm with Spring Suits Pre April 24
FS729	Spare Parts: Food Service - Pre-Rinse Ultra Rinse Trigger Spray
FS795	Spare Parts: Food Service - Ultra Rinse Face Trigger Spray
FS734	Spare Parts: Washer Service Kit - O-Rings, Grub Screws, Aerator
FS066	Spare Parts: Spring Retainer Extension LL
FS010	Spare Parts: Hob Mounted - Riser Base