

Food Service: Hob Mounted Pre-Rinse Unit - Single Control Pre-Mix Assembly

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

- Single control tap for single temperature, cold or pre-mixed water
- 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
- Quarter-turn, contra-rotating easy to clean 80mm lever handles
- Heavy duty Jumper Valve 1/4 Turn spindles, can be serviced
- Clear identification on all lever handles with blue, yellow, red or grey coloured indicator collars
- Attractive, lead free brass chrome body
- Modular design allows tailoring for individual needs
- Pot filler FS063 and spout can be added

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.

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.



PRODUCT CODE

FHS011

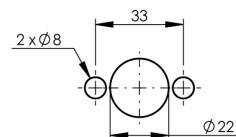
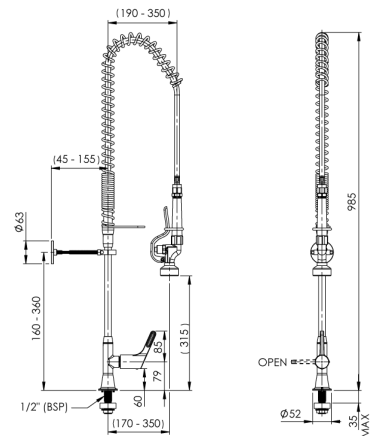
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TECHNICAL DATA

WELS Category	Tapware
Standard WELS	6Stars
Standard WELS Flow Rate	4L/min
Valve Type	1/4 Turn Jumper Valve
Maximum Recommended Temperature	70°C
Minimum Recommended Pressure	100kPa
Maximum Recommended Pressure	500kPa
Maximum Static Pressure	800kPa
Inlet Connection	15mm 1/2"BSP



INSTALLATION DETAIL
(BENCHTOP CUT OUT)

PLEASE CHECK LOCKING PIN
POSITIONS BEFORE INSTALLATION
AS ORIENTATION MAY VARY

OPTIONAL ACCESSORIES

FS062	Food Service: Riser Pot Filler with 230mm Spout
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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
FS729	Spare Parts: Food Service - Pre-Rinse Ultra Rinse Trigger Spray
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
FS795	Spare Parts: Food Service - Ultra Rinse Face Trigger Spray
FS734	Spare Parts: Washer Service Kit plus O-Ring
FSJ096RTC	Spare Parts: Food Service Lever Handle 80mm Top Assembly - Jumper Valve - 1/4 Turn Rising SBA RTC - Pillar/Bib - Colour Indicators
JHS380RTC	Spare Parts: Lever Action - Pillar/Bib Stuffing Box Assembly - 1/4 Turn Jumper Valve - RTC
FS053L	Riser Assembly 300Mm LI
FSJ378-80	Spare Parts: Food Service - Lever Handle 80mm - Jumper Valve - Colour Indicators