

Food Service Pre-Rinse Unit Hob Mounted with Dual Mixer

Designed for commercial kitchens and food preparation areas, the Enware Ultra Rinse range offers durable, hygienic pre-rinse solutions in wall and bench-mounted configurations. Available with mixers, pot fillers, and flexible installation options, the range suits a variety of plumbing layouts.

Heavy-duty construction, chrome-plated finishes, and vandal-resistant fittings provide long-lasting performance and easy cleaning. Adjustable retrofit options and compact assemblies make installation simple in both new and existing kitchens.

A full range of replacement parts, including hoses, trigger sprays, spindles, and handles, helps minimise downtime and keep busy kitchens operating efficiently.



KEY FEATURES

- Bench-mounted dual mixer with colour-coded hot and cold taps, delivering hot, cold, or tempered water.
- Ultra-Rinse spray gun delivers faster, more efficient rinsing for improved productivity in busy commercial kitchens.
- Dual check valves for backflow protection.
- Spring-return hose system retracts neatly when not in use.
- Heavy-duty, serviceable quarter-turn jumper valve spindles.
- Lead-free brass body with durable chrome-plated finish.
- Modular design for flexible configuration and customisation.
- Optional FS062 pot filler assembly available.
- Note: Taps should be turned off after use, particularly overnight, to prevent over-pressurisation of downstream fittings, connections, and hoses.

PRODUCT CODE

FHS041

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TECHNICAL DATA

WELS Category	Tapware
Standard WELS	6 Stars
Standard WELS Flow Rate	4L/min
Finish	Chrome
Valve Type	1/4 Turn Jumper Valve
Maximum Working Temperature	70°C
Minimum Recommended Pressure	100kPa
Maximum Recommended Pressure	500kPa
Maximum Static Pressure	800kPa
Material	Brass, Stainless Steel
Inlet Connection	1/2" BSP (15mm)

Technical Notes

Ensure spring return and hose movement is not impeded by surrounding equipment, benches and shelving.

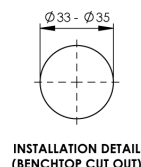
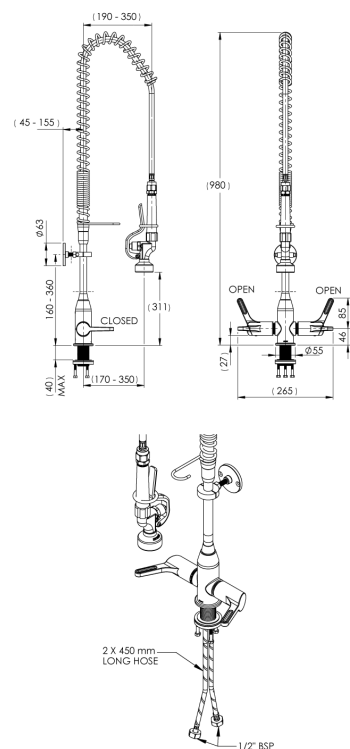
Applying excessive pulling force may damage the hose assembly

OPTIONAL ACCESSORIES

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

ATMS611	M10 x 1/2"BSP Hose 350mm - 1x Hot 1x Cold
FS070	Adjustable Wall Bracket - Standard
FS072	Trigger Spray Hook
FS077NS	Service Kit Suits FS729
FS721S	Stuffing Box Assembly for FS721/ FS729
FS790	Trigger Spray Handle & Screw Replacement Part
FS729	Food Service Pre-Rinse Ultra Rinse Trigger Spray
FS141	Food Service Hose 15mm Black 1000mm
FS143	Food Service Hose Kit 1000mm with Hose, Spring, Spring Retainer & Hook
JHS380RTC	Stuffing Box Assembly - 1/4 Turn Jumper Valve RTC
JHS380LTC	Stuffing Box Assembly - 1/4 Turn Jumper Valve LTC
FSJ095LTC	Food Service Lever Handle 80mm Top Assembly - Jumper Valve 1/4 Turn Rising SBA LTC for Pillar/Bib with Colour Indicators
FSJ096RTC	Food Service Lever Handle 80mm Top Assembly - Jumper Valve 1/4 Turn Rising SBA RTC for Pillar/Bib with Colour Indicators
FS795	Spray Nozzle and Guard for Ultra Rinse Trigger Spray
WLJS398	Wellbeing Leva Colour Indicator Kit JV
ATMS620	Fixing Kit for Hob Mount MKII
FS053L	Riser Assembly 300mm
FSJ378-80	Food Service - Lever Handle Only 80mm for Jumper Valve with Colour Indicators
FS066	Spring Retainer Extension M15 Female



INSTALLATION DETAIL
(BENCHTOP CUT OUT)

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.