Food Service Pre Rinse Concealed Wall Mixer Assembly with Spring Return

A heavy-duty wall mounted pre-rinse spray assembly to meet most commercial and institutional kitchen requirements.

Ultra-Rinse pre-rinse trigger spray cleans more efficiently, requiring less water per minute.

FEATURES

- WELS 6 Star (4 lpm) water efficiency rating
- Separate hot and cold taps to provide either hot, cold water or mixed water
- Spring return allows the spray and hose to be pulled into the spraying position and to retract back from the washing area when released
- Dual check valves for backflow protection
- Contra rotating heavy pattern lever taps with jumper valve utilise an action with limited turn required (approximately 90°)

OPTIONS

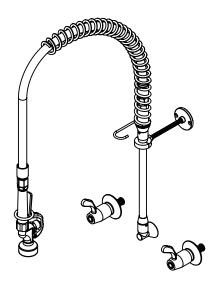
Pot filler for efficiency and maximising workspace has WELS 3 Star (8 lpm) supplied as standard also available in WELS 5 Star (6lpm) rating

Product Code

FWS021

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Technical Information

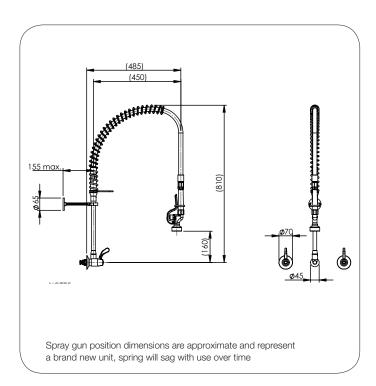
Inlet Connection	15mm ½" BSP
Flow Rate - Gun	4 l/minute
Flow Rate - Pot Filler*	8 l/minute
Recommended Working Pressure	500 kPa
Maximum Operating Temperature	85 °C

*Supplied standard - also available in 5 Star 6lpm

Note: Must be installed with accessible isolation valve

Enware tapware must be installed in accordance with the provisions of AS/NZS3500 and any relevant local regulations. Installations not complying with AS/NZS3500 may void the product and performance warranty provisions. The performance of Enware AS/NZS 3718 tapware, in many cases, exceeds the plumbing system design requirements of the Plumbing Code of Australia and AS/NZS 3500.

For optimum performance it is recommended that the control valves or taps be turned off when not in use overnight or for long periods. Complete pre-rinse assemblies incorporate a dual check valve for backflow prevention. Lever tapware control incorporate quarter turn non-rising jumper valves.



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