

FOOD SERVICE RINSE UNITS

1. HOB MOUNTED PRE-RINSE UNIT WITH DUAL MIXER ASSEMBLY AND SPRING RETURN

PRODUCT CODE: **FHS041**



PRODUCT INFORMATION

Built tough for the demands of busy commercial kitchens where performance and reliability are crucial. Enware's Pre-Rinse has proven durability in some of Australia's leading restaurants and fast food stores.

Incorporating Enware's Ultra-Rinse spray with super water efficiency reduces water costs and the energy costs for heating the water. The 'chisel' style spray rapidly removes the food excess for less time spent at the sink.

- Premium quality hose, brass, and stainless steel to give you maximum strength and durability
- Easy to use, ergonomic handle design
- Moulded rubber nozzle guard helps reduce the risk of damage from accidental knocks
- Self-closing trigger spray turns off the water when not in use
- Stay open ring keeps spray on for easier prolonged use
- Dual check valve for low hazard backflow prevention
- WaterMark: AS/NZS 3718 WMKA 1583

WELLS FARGO BANK

2. HOB MOUNTED PRE-RINSE UNIT WITH DUAL MIXER ASSEMBLY AND SPRING RETURN PRODUCT CODE: FHS141



PRODUCT INFORMATION

Built tough for the demands of busy commercial kitchens where performance and reliability are crucial. Enware's Pre-Rinse have proven durability in some of Australia's leading restaurants and fast food stores.

Incorporating Enware's Ultra-Rinse spray with super water efficiency reduces water costs and the energy costs for heating the water. The 'chisel' style spray rapidly removes the food excess for less time spent at the sink.

- WELS 6 Star (4 lpm) water efficiency rating
 - Separate hot and cold taps to provide either hot, cold water, or 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
 - Contra rotating heavy pattern lever taps with jumper valve utilize an action with limited turn required (approx 90°)
 - Pot filler to maximize efficiency and workspace. WELS 3 stars (8lpm) supplied as standard also available in WELS 5 star (6lpm) ratings
 - WaterMark: AS/NZS 3718 WMKA 1583
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3. HOB MOUNTED PRE-RINSE UNIT WITH EXPOSED MIXER ASSEMBLY PRODUCT CODE: FHS031



PRODUCT INFORMATION

Built tough for the demands of busy commercial kitchens where performance and reliability is crucial. Enware's Pre-Rinse has proven durability in some of Australia's leading restaurants and fast food stores.

Incorporating Enware's Ultra-Rinse spray with super water efficiency reduces water costs and the energy costs for heating the water. The 'chisel' style spray rapidly removes the food excess for less time spent at the sink.

- Premium quality hose, brass, and stainless steel to give you maximum strength and durability
- Easy to use, ergonomic handle design
- Moulded rubber nozzle guard helps reduce the risk of damage from accidental knocks
- Self-closing trigger spray turns off water when not in use
- Stay open ring keeps spray on for easier prolonged use
- Dual check valve for low hazard backflow prevention
- WaterMark: AS/NZS 3718 WMKA 1583
- WELS: 5 Star Rating

4. HOB MOUNTED PRE-RINSE UNIT WITH SPRING RETURN, DUAL MIXER ASSEMBLY AND POT FILLER
PRODUCT CODE: **FSB141**



PRODUCT INFORMATION

A heavy-duty entry-level pre-rinse assembly ideal for cafes, restaurants, and kitchen applications.

- 6 Star Rated Ultra Rinse gun saves on water and energy
- Separate hot and cold taps to provide either hot, cold water, or mixed water
- Spring return removes the gun from the work area after use
- Pot filler to maximize efficiency and workspace
- 350mm flexible hose connection to the inlet
- WaterMark: AS/NZS 3718 WMKA 1583
- WELS Options include: 3 and 5 Star Rating

5. HOB MOUNTED PRE-RINSE UNIT WITH SINGLE CONTROL PRE-MIX ASSEMBLY
PRODUCT CODE: FHS011



PRODUCT INFORMATION

Built tough for the demands of busy commercial kitchens where performance and reliability are crucial. Enware's Pre-Rinse has proven durability in some of Australia's leading restaurants and fast food stores.

Incorporating Enware's Ultra-Rinse spray with super water efficiency reduces water costs and the energy costs for heating the water. The 'chisel' style spray rapidly removes the food excess for less time spent at the sink.

- Premium quality hose, brass, and stainless steel to give you maximum strength and durability
 - Easy to use, ergonomic handle design
 - Moulded rubber nozzle guard helps reduce the risk of damage from accidental knocks
 - Self-closing trigger spray turns off the water when not in use
 - Stay open ring keeps spray on for easier prolonged use
 - Dual check valve for low hazard backflow prevention
 - WaterMark: AS/NZS 3718 WMKA 1583
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6. HOB MOUNTED RISER ASSEMBLY PRODUCT CODE: FHS001



PRODUCT INFORMATION

Built tough for the demands of busy commercial kitchens where performance and reliability is crucial. Enware's Pre-Rinse have proven durability in some of Australia's leading restaurants and fast food stores.

Incorporating Enware's Ultra-Rinse spray with super water efficiency, reduces water costs and the energy costs for heating the water. The 'chisel' style spray rapidly removes the food excess for less time spent at the sink.

- Premium quality hose, brass and stainless steel to give you maximum strength and durability
- Easy to use, ergonomic handle design
- Moulded rubber nozzle guard helps reduce the risk of damage from accidental knocks
- Self-closing trigger spray turns off water when not in use
- Stay open ring keeps spray on for easier prolonged use
- Dual check valve for low hazard backflow prevention
- WaterMark: AS/NZS 3718 WMKA 1583
- WELS: 5 Star Rating