

Food Service Pre Rinse Ultra Rinse Trigger Spray

FS729

Enware's Ultra-Rinse spray gun is designed and manufactured in Australia for the demands of commercial kitchens.

With an impressive 6 Star water efficiency rating reflecting a flow rate of just 4 litres per minute. The high velocity spray pattern cleans efficiently using less water per minute; cleaning faster with less effort delivering water and energy savings for business owners.

FEATURES

- Ultra-Rinse pre-rinse gun cleans more efficiently, requiring less water per minute.
- WELS 6 Star (4 lpm) water efficiency rating
- Dedicated moulded rubber spray nozzle guard
- High velocity spray pattern and water efficiency technology
- Self-closing headwork and handle design



Product Codes

FS729 Ultra Rinse Pre Rinse Trigger Spray

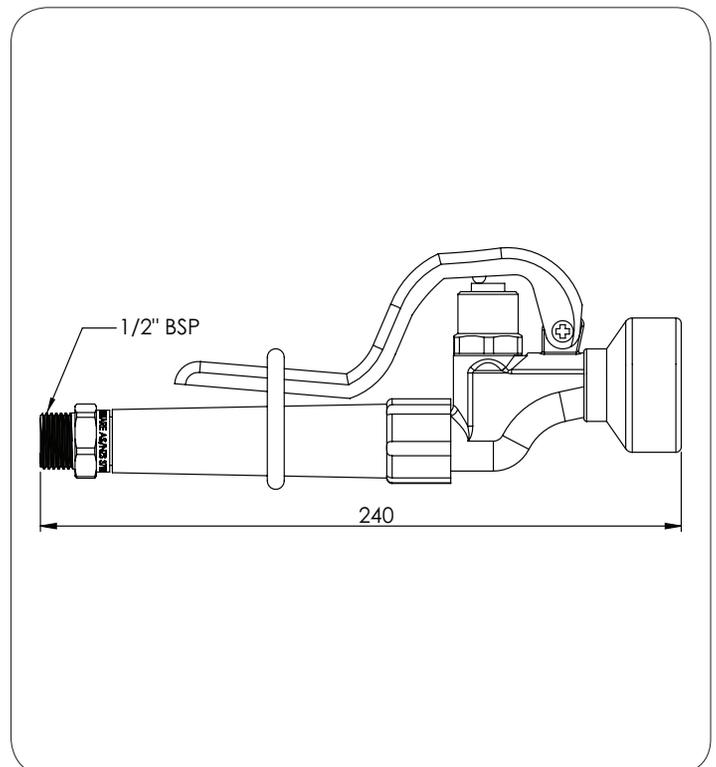
Technical Information

Inlet Connection	15mm (1/2" BSP)
Flow Rate - Gun	4 l/minute*
Recommended Working Pressure	500 kPa
Maximum Operating Temperature	85 °C

*Supplied standard - also available in 2 Star 9.5lpm or 5 Star 6lpm

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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