

INSTANT WARM HANDWASH SYSTEM

The Instant Warm Handwash System provides commercial kitchens with a sanitary, touchless handwashing solution that promotes hygiene by providing instant warm water in locations where employees need to wash their hands consistently and effectively.

PRODUCT FEATURES & SPECIFICATIONS

- Dispenses at least 40 twenty-second, instantly warm handwashes at 100°F or higher per hour¹
- · Dispenses instant warm 100°F water on demand
- Temperature control of ±3°F²
- · Adjustable temperature range of 80° to 120°F
- 0.5 gallon (1.89L) per minute flow rate
- 2/3 gallon (2.5L) stainless steel construction tank
- Chrome plated faucet with touch-free activation
- Faucet can be splash or deck mounted to a 1-, 2-, or 3-hole sink with 4" centers
- Requires only cold water supply line; Easily connected to a standard 3/8" compression fitting
- Recommended incoming water temperature and pressure: 40 80°F at 30-70PSI. (For higher pressures, a regulator is required.)
- US Patent No.11203857

HOW THE SYSTEM WORKS

Cold water enters the tank enclosure through the braided hose. The cold water travels through the mixing valve into the tank where it is heated to approximately 145°F. The heater and tank temperature is controlled by the circuit board. Once motion is detected by the faucet sensor, the solenoid valve will open, mixing the water from the tank with additional cold water to deliver 105°F² water to the faucet. The T&P valve will open if the temperature or pressure inside the tank reaches 210°F or 150 psi, respectively.

ELECTRICAL SPECIFICATIONS

☐ WASH-2 – 115V AC, 1300 Watts, 11.3 amps, **cULus**

SAMPLE SPECIFICATION

The InSinkErator Instant Warm Handwash System includes a faucet, tank, and fittings. The 2/3 gallon stainless steel tank (package 115V AC, 1300 watts, 11.3 amps) provides the water capacity of at least 40 washes per hour.¹

1 Based on cycles of 20 seconds on/40 seconds off, and incoming water temperature of 40°F (4.4° C) 2 Based on steady-state use at the factory setting of 105°+/-3°F.

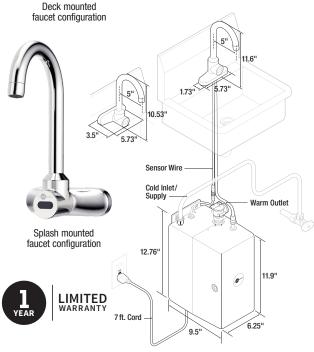






*The WASH-2 system is certified by IAPMO R&T against NSF/ANSI 372. The WASH-2 faucet is certified by IAPMO R&T against NSF/ANSI 61.





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1250 International Dr, Mt Pleasant, WI 53177 TEL: 800-845-8345 FAX: 262 554-3620 www.insinkerator.com/foodservice

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