

Sensor FAUCETS

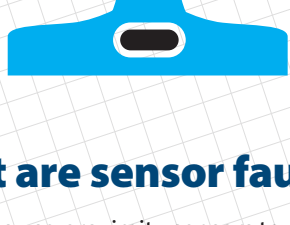
in your **INDUSTRY**



DISCOVER THE BENEFITS OF SENSOR FAUCETS

Learn more about how sensor faucet technology is helping prevent contamination, conserve water and save money across a variety of industries and markets.

SENSOR VS. MANUAL FAUCETS



What are sensor faucets?

Sensor faucets use proximity sensors to detect motion using beams of infrared light. A disruption of the beam's path activates water flow, while a restoration of the beam stops the flow (in addition to the auto-timeout feature).



What are manual faucets?

Manual faucets utilize a handle or lever to open a cartridge, which allows water to flow until the cartridge is closed.

SENSOR FAUCETS IN A RANGE OF MARKETS

Especially well-suited for surgical suites, public restrooms and food prep areas.



Healthcare



Education



Hospitality



Entertainment Venues/Stadiums



Office Buildings



Restaurants

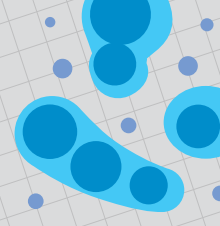
THE BENEFITS OF SENSOR FAUCETS

Avoiding Contamination

Illness outbreaks can have a significantly negative impact on a given brand, including: **Tarnished reputations • Lost revenue • Legal action**



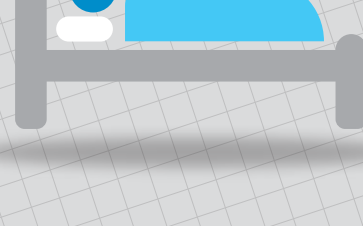
The amount of norovirus particles that fit on the head of a pin would be enough to infect **more than 1,000 people**.



The CDC claims "hand-washing is the single most important means of preventing the **spread of infection**."



Due to frequent touching and ineffective hand-washing, retouching manual faucet handles after hand-washing can lead to disease transmission. **Hands-free** sensor faucets greatly reduce this risk.

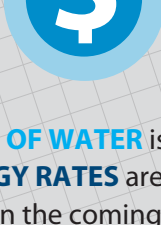


How can sensor faucets help?

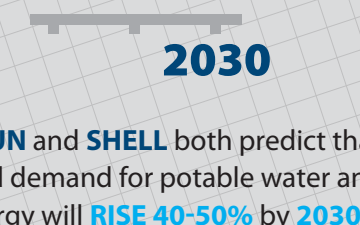
Less staff absenteeism and **more effective protection** of staff and customer health.

Improving Water Conservation

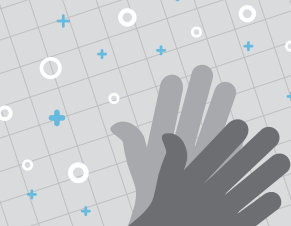
Utilizing sensor faucets in a business or institution can help minimize: **Overhead cost • Environmental impact**



The **PRICE OF WATER** is going up and **ENERGY RATES** are predicted to rise in the coming years.¹



The **UN** and **SHELL** both predict that world demand for potable water and energy will **RISE 40-50%** by **2030**.



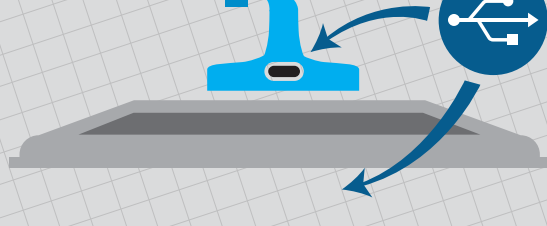
Nearly **ONE GALLON** of tempered water can be saved with **EVERY EFFECTIVE HANDWASH** due to pre-set flow rates and shut-off delays. (20 seconds at 2.2 GPM)



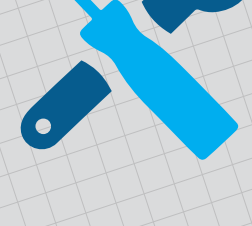
Sensor faucets can help achieve corporate **SUSTAINABILITY GOALS** for resource conservation.

Offering Choices

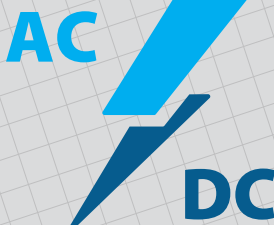
Utilizing sensor faucet technology doesn't need to be difficult. Look for features and options that: **Simplify installation • Suit the environment • Enhance the experience**



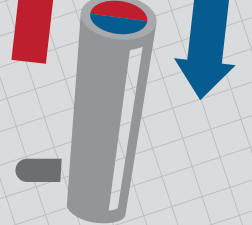
Sensor faucets come with electronics housed either **above or below deck**, each meeting unique needs.



Sensor faucets are surprisingly **simple to install**—with T&S models coming clearly and conveniently packaged with all the installer needs.



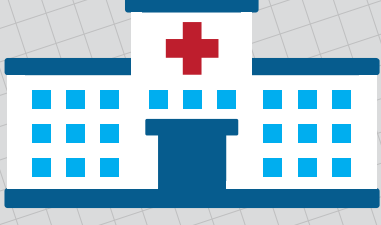
Choose from **multiple powering options** including AC or DC, ganging multiple faucets to one power source and even hydro-generators.



Enhance the installation with **side temperature control** or **manual override feature**.

HELPFUL FEATURES FOR VARIOUS APPLICATIONS

Healthcare

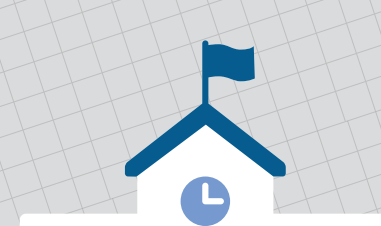


12 HOURS Auto-flush

They help prevent the spread of bacteria and viruses, including MRSA (staph) and VRE.

- According to the NCBI, the overall direct cost of healthcare-associated infections (HAIs) for hospitals ranges from **\$28-45 BILLION ANNUALLY**.
- T&S sensor faucets feature a controllable auto-flush feature which automatically flows water after **12 HOURS** of inactivity, facilitating **BETTER HYGIENE** within water lines.

Education, Hospitality, Stadiums, Office Buildings



AUTOMATIC Time-out

They help prevent water waste and the spread of germs.

- The automatic time-out feature **PREVENTS TAMPERING** with a faucet's sensor, reducing the impact of vandalism and negligence-related water waste.
- Sensor faucets provide an improved user experience and high-end feel that manual faucets can't offer.

Foodservice



1 in 6

They improve kitchen efficiency while preventing cross-contamination.

- According to the CDC, every year more than **1 IN 6 AMERICANS** suffers from a foodborne illness, while more than half of all foodborne illness outbreaks in the US are associated with restaurants.
- Acute foodborne illnesses cost the US an estimated **\$78 BILLION EACH YEAR** in healthcare and workplace losses.²

¹ www.circleofwater.org, "Price of Water 2015," April, 2015. www.eia.org, "Short-Term Energy Outlook," January, 2017.
² https://www.cdc.gov/nccheh/publications/site_docs/food-safety-eph-practice-wb_508.pdf