



Increase food safety and reduce waste with

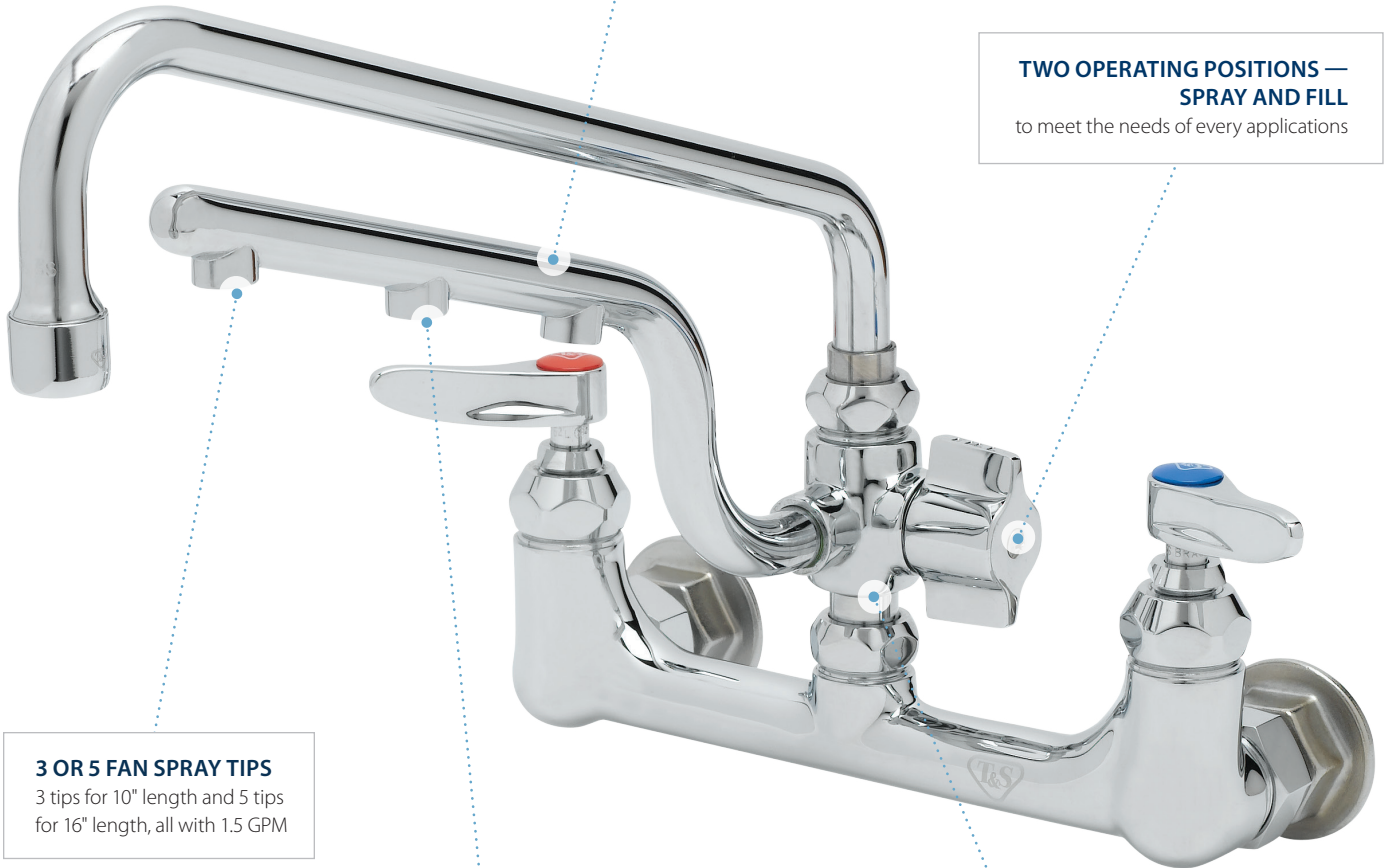
ULTRARINSE™

TWO LENGTHS AVAILABLE

10" length for use with 12" nozzle
and 16" length for use with 18" nozzle

TWO OPERATING POSITIONS — SPRAY AND FILL

to meet the needs of every applications



3 OR 5 FAN SPRAY TIPS

3 tips for 10" length and 5 tips
for 16" length, all with 1.5 GPM

ANGLED FAN SPRAY TIPS

to maximize surface area contact
and clean and rinse more quickly

EASILY RETROFITS

with T&S manual faucets and pre-rinse
units (requires swivel outlet body)



REDUCES FOOD DAMAGE AND WASTE

cleans particulates and
bacteria other faucets miss



GREAT FOR RINSING PRODUCE AND THAWING PROTEINS

increases efficiency
in food preparation



HANDS-FREE OPERATION

multiple spray tips mean faster, more
effective spraying and filling, so
operators can perform other tasks



PATENTED

under US Patent #10,563,384