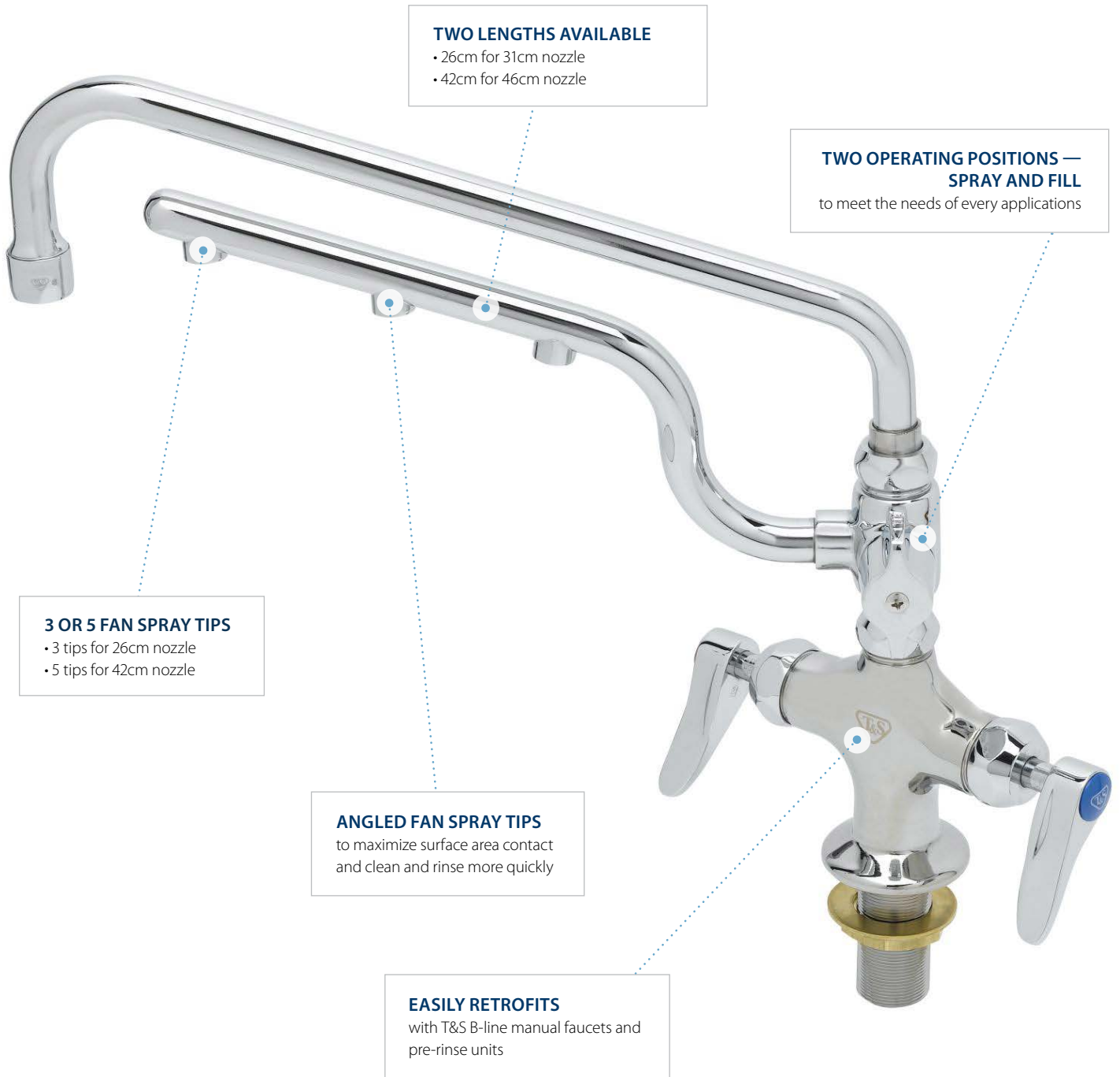




Increase food safety and reduce waste with

ULTRARINSE™



TWO LENGTHS AVAILABLE
• 26cm for 31cm nozzle
• 42cm for 46cm nozzle

**TWO OPERATING POSITIONS —
SPRAY AND FILL**
to meet the needs of every applications

3 OR 5 FAN SPRAY TIPS
• 3 tips for 26cm nozzle
• 5 tips for 42cm nozzle

ANGLED FAN SPRAY TIPS
to maximize surface area contact
and clean and rinse more quickly

EASILY RETROFITS
with T&S B-line manual faucets and
pre-rinse units



**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