

NEW PRODUCT RELEASE

complete hot wash system

A complete hot wash system that is ideal for cleaning and sanitising in food processing industries, commercial kitchens and farms. Complete package consists of a Retracta® auto-rewind hot wash hose reel, ergonomic spray gun and fittings.



Features

- System can be mounted in any position
- Low rewind tension for easy hose pull out
- Entirely sealed gun to prevent particle build up
- Adjustable spray cone (0-60°)
- Spray gun inlet swivel connection allows easy turning while spraying
- 10 year product warranty (reel only)
- 10 year spare parts guarantee (reel only)

Specifications

- 12 m x 12.5 mm ID reinforced EPDM hose
- Hose operating pressure of up to 1400 kPa (200 psi)
- Maximum working temperature: 90°C
- Maximum flow rate (pressure dependant) of 60 L/min.
- Trigger opening force: 30N
- Trigger holding force: 10N