



SERVING YOU SINCE 1926

KASON FOOD SERVICE 31-A AMLAJACK BLVD. NEWNAN, GA 30265
1-800-935-2766 WWW.KASONIND.COM

APPLICATION:	
JOB NAME:	
QUANTITY:	SPECIFIER NO:

PRODUCT NAME: 8" WALL MOUNT PRE-RINSE

SPECIAL CONFIGURATION
CHECK BASE MODEL AND OPTIONS

MODEL:
 451KL8500 8" WALL MOUNT PRE-RINSE

OPTIONS OR MODIFICATIONS:

<input type="checkbox"/> SUPPLY LINES (24" OR 36" CIRCLE LENGTH)	<input type="checkbox"/> CERAMIC CARTRIDGE
<input type="checkbox"/> INLET KIT	<input type="checkbox"/> VACUUM BREAKER
<input type="checkbox"/> NIPPLES	<input type="checkbox"/> ADD-ON FAUCET
<input type="checkbox"/> ELBOWS	<input type="checkbox"/> LONGER HOSE LENGTH _____
<input type="checkbox"/> HANDLES: CROSS STYLE	<input type="checkbox"/> RISER LENGTH _____
<input type="checkbox"/> HANDLES: WRIST STYLE	<input type="checkbox"/> OTHER _____

FEATURES:

- * INSTITUTIONAL QUALITY, HEAVY DUTY PRE-RINSE UNITS.
- * RUGGED LOW LEAD BRASS ALLOY BODY WITH TRIPLE CHROME PLATE FINISH AND STAINLESS STEEL COVERED HOSE FOR LONG LIFE AND LOW MAINTENANCE.
- * LOW LEAD BRASS VALVE STEM AND SEAT USE URETHANE BIBB TYPE WASHER.
- * BRASS INSERT IN HOSE HANDLE.
- * PATHOGUARD™ ANTIMICORBIAL TREATMENT PROTECTS GRIP AND HANDLE FROM DETERIORATION, ODORS OR COLOR CHANGE CAUSED BY THE GROWTH OF BACTERIA OR MOLDS.¹
- * COMPLETE WITH 12" WALL BRACKET.

MATERIALS:

- * POLISHED, CHROME PLATED, LOW LEAD BRASS ALLOY FAUCET, BODY, STEM, AND SPOUT.
- * POLISHED CHROME FINISHED HIGH PRESSURE DIE-CAST ZINC HANDLES WITH STAINLESS STEEL SCREWS.

SPRAY UNIT:

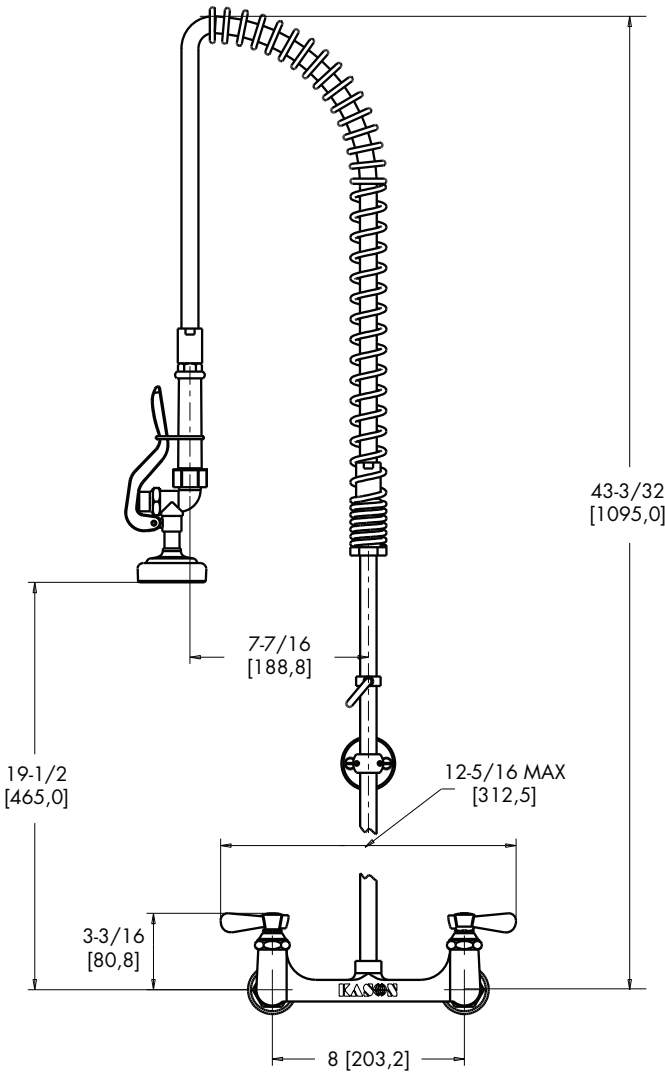
- * POLISHED CHROME PLATED BODY, BONNET AND NOZZLE.
- * PATHOGUARD™ ANTIMICROBIAL POLYMER GRIP AND HANDLE WITH BRASS INSERT.
- * 42" FLEXIBLE SANTOPRENE HOSE WITH STAINLESS STEEL COVER.
- * STANDARD UNIT INCLUDES 1.6 GPM AND 1.2 GPM SPRAY HEAD.

MOUNTING:

- * 1/2"-14 NPS FEMALE ECCENTRIC INLETS
- * Ø 7/8" MOUNTING HOLES
- * 8" CENTERS

SYSTEM LIMITS:

- * TEMP: 40°F MIN. TO 140°F MAX
- * PRESSURE 200 PSI MAX. STATIC



ROUGH-IN: Ø 7/8" HOLES ON Ø 8" CENTERS

*PATHOGUARD TREATED PRODUCTS HELPS PREVENT ODOR, STAINING, AND DETERIORATION OF PRODUCT BY NON PUBLIC HEALTH MOLD, BACTERIA, AND FUNGUS. REGULAR CLEANING AND SANITAZTION PRACTICES ARE REQUIRED IF PUBLIC HEALTH IS A CONCERN.

APPROVALS:

DATE:

