Technical data sheet



Double handle tap 3/4"

with HU-spout + short pillar Stainless steel

Stairness stee

Article number: **225-101/300-220** (A = 300mm; H = 220mm)

225-101/300-270 (A = 300mm; H = 270mm)

225-101/350-270 (A = 350mm; H = 270mm)

225-101/400-270 (A = 400mm; H = 270mm)

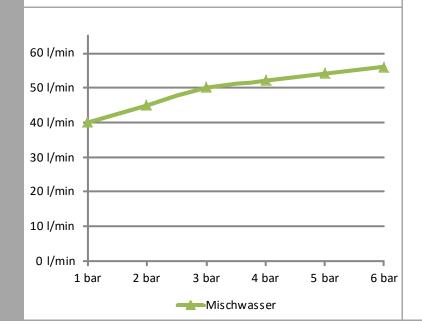
225-101/450-270 (A = 450mm; H = 270mm)

225-101/500-270 (A = 500mm; H = 270mm)

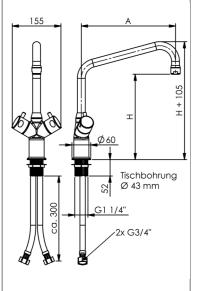
Description

- Designed for high pressure only, operating pressure 1-6 bar
- Heat insulating handle
- Swivelling HU-spout with JetSafe (drip stop)
- Projection A = 300 / 350 / 400 / 450 / 500 mm
- Height H = 220 / 270 mm
- Temperature and flow control with modern ceramic headworks with high flow rate
- Connection via 2x flexible connection hoses with connection thread IG 3/4"
- Easy-to-install fastening system with fastening nut and socket with G 1 1/4" x 50 mm
- Material stainless steel
- Hot water resistant up to 80°C
- Worktop bore hole Ø43 mm









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The pre rinse spray unit is used in commercial kitchens. The fitting must only be operated by trained specialist staff with a minimum age of 14 years. Assembly and disassembly may only be carried out by certified specialist tradesmen. The fitting is **not** suitable for connection to low-pressure hot water boilers. The fitting must not be used to clean push-through dishwashers. There is a risk of damage to the hose from excessive pulling. In case of disassembly or repair the angle valves should be shut off. In order to prevent water damage, the mixer tap has to be closed outside business hours. Do not use cleaning agents with a high chlorine or acid content. Refrain from using high-pressure cleaning devices, as defined in work sheet VdF 018, for instance. **No types** of scouring agents are to be used for cleaning purposes as they scratch the surface. All seals meet the requirements for plastics in contact with water and the requirements of DVGW work sheet W 270. Gebr. Echtermann GmbH & Co.KG +49 (0) 2371 / 9582-0 P.O. Box 1456 Tel: D 58584 Iserlohn +49 (0) 2371 / 52787 Fax: contact@echtermann.de Email: