## Lafferty Equipment Manufacturing, LLC Installation & Operation Instructions

Model # 919020 · Boosted Pressure Rinse Station

## REQUIREMENTS

| Water       |                    |
|-------------|--------------------|
| Temperature | up to 180°F        |
| Pressure    | 125 to 350 PSI     |
| Flow        | 13.4 GPM @ 250 PSI |
| Supply Line | 3/4"               |
| Hose        | 1/2" ID x 50'      |
| Nozzle      | Trigger Gun, 1/2"  |
| OPTIONS     |                    |

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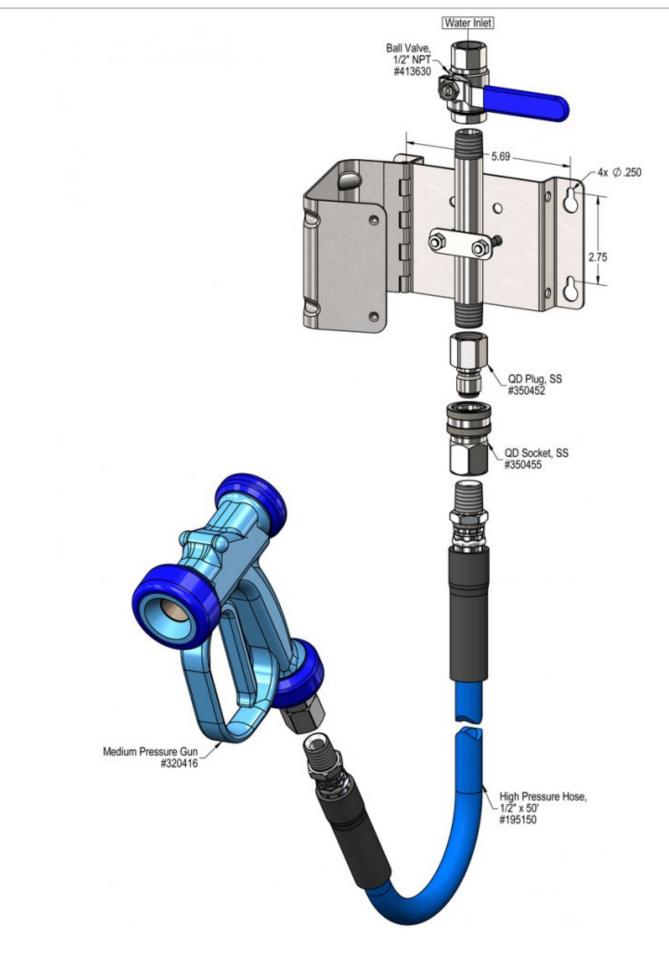
Stainless Steel Hose Racks Large Stainless Steel Hose Rack



**OVERVIEW** 

The Boosted Pressure Rinse Station is designed for both pre-clean and post-clean rinsing of a variety of surfaces in and around food and beverage plants that are equipped with central boosted (medium) pressure water systems. Constructed with stainless steel components, this Rinse Station connects to 125 - 350 PSI water and projects it through the adjustable spray pattern trigger gun.

| UNIT FLOW RATES |       |
|-----------------|-------|
| PSI             | GPM   |
| 125             | 9.49  |
| 150             | 10.40 |
| 200             | 12.01 |
| 250             | 13.43 |
| 300             | 14.71 |
| 350             | 15.89 |



PREVENTIVE MAINTENANCE: When the unit will be out of service for extended periods, place chemical tube(s) in water and flush the chemical out of the unit to help prevent chemical from drying out and causing build-up. Periodically check and clean chemical strainer and replace if missing.

