Lafferty Equipment Manufacturing, LLC
Installation & Operation Instructions

Model # 919015 · High Pressure Rinse Station

REQUIREMENTS

Water	
Temperature	up to 180°F
Pressure	400 to 1000 PSI
Flow	4.6 GPM @ 700 PSI
Supply Line	3/8"
Hose	3/8" ID x 50'
Nozzle	0511

OPTIONS

Stainless Steel Hose Racks	
Large Stainless Steel Hose Rack	# 224150
Optional Nozzles for lower and higher flow rates	
Nozzle, SS, 1/4" - 0507	# 180507
Nozzle, SS, 1/4" FE - 0520	# 180520



Lafferty EQUIPMENT MANUFACTURING LLC

CFS TECHNOLOGIES

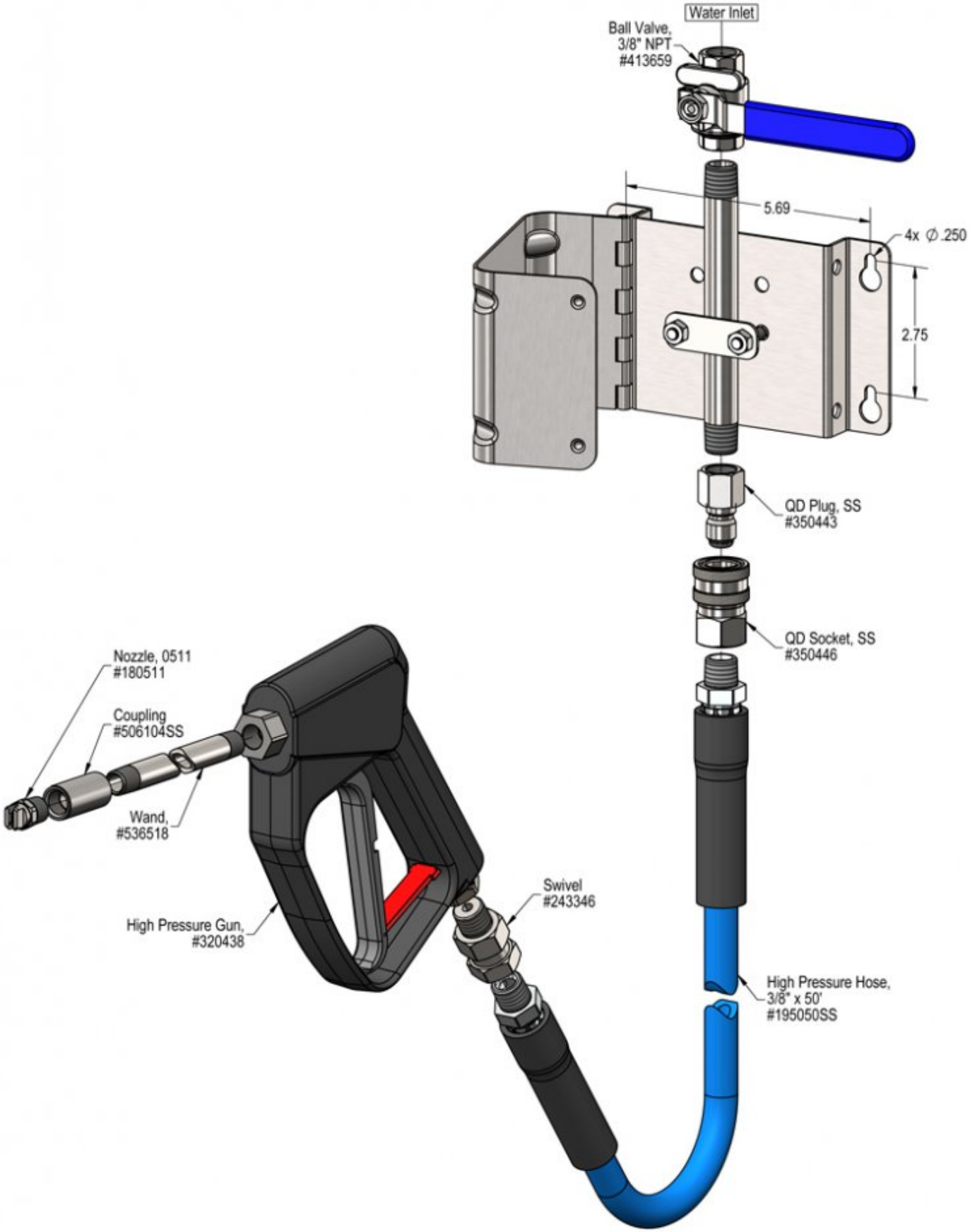
www.laffertyequipment.com
501-851-2820

WARNING! READ ALL INSTRUCTIONS BEFORE USING EQUIPMENT!

OVERVIEW

The High 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 high pressure water systems. Constructed with stainless steel components, this Rinse Station connects to 400 - 1000 PSI water and projects it through a hard hitting 5 degree stainless steel nozzle. 3 flow rates available.

UNIT FLOW RATES	
PSI	**GPM**
400	3.50
500	3.91
600	4.29
700	4.63
800	4.95
900	5.25
1000	5.53


Water Inlet
Ball Valve,
3/8" NPT
#413659
5.69
4x ∅.250
2.75
QD Plug, SS
#350443
QD Socket, SS
#350446
Nozzle, 0511
#180511
Coupling
#506104SS
Wand,
#536518
High Pressure Gun,
#320438
Swivel
#243346
High Pressure Hose,
3/8" x 50'
#195050SS

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.