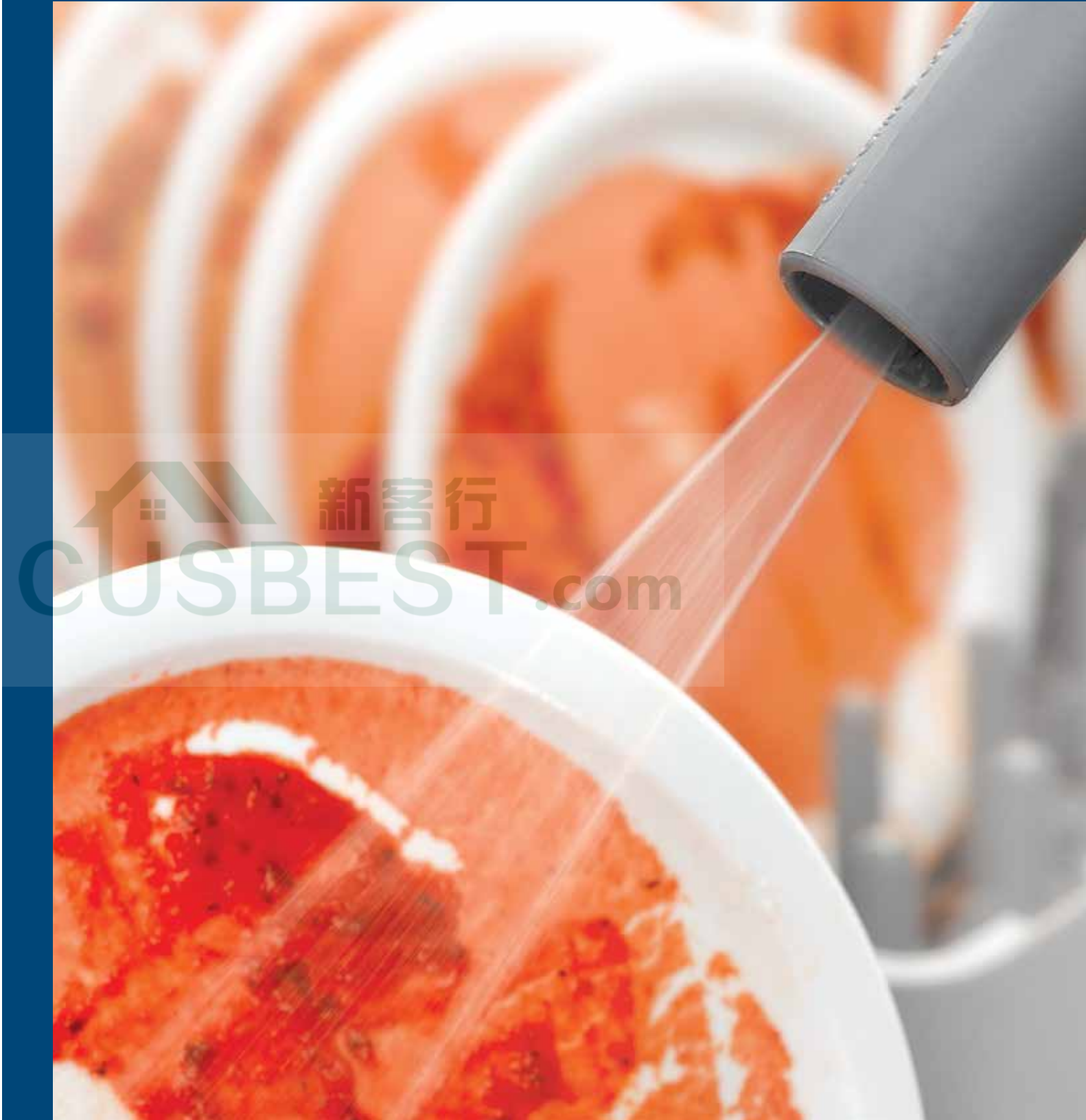


The perfect
pre-rinse unit





The perfect pre-rinse unit begins with you.

More than 60 years ago, we revolutionized the industry by introducing the world's first pre-rinse unit. Now, we're changing the way you buy one. This guide is designed to walk you through the process of configuring the pre-rinse unit that's right for you. It's all about what fits your needs. We know that every job is different — each situation demands something unique. That's why we offer a wide range of options, add-ons and accessories to help you get the most out of your pre-rinse unit for years to come.

While our catalog features many of our most popular models, this guide is your road map to building the perfect pre-rinse unit for you. Using this step-by-step resource, you and your T&S sales rep can identify exactly what parts you need, then put it all together.

Start here.

Before you begin looking at specific components for your pre-rinse unit, it's important to step back and consider two critical points: your surroundings and how you plan to use the unit on a daily basis.

Use this page as a worksheet to identify these key elements first. See our catalog or tsbrass.com for more details.

Step 1: What are your base faucet needs?

What's the punch out on your sink?

- Deck mount or wall mount?
- Single or double hole?
- Center dimensions of punchout?

Any unusual inlets?

Consider inlet adapters and elbows for an easy connection.



Where's your water source?

- On the front, side or back of the sink?

Water source in an unusual place?

Consider a remote control option or a pedal valve for deep sinks, front water sources or retrofits where no hole punch exists.



How do you plan to use the sink?

- Pre-rinsing only?
- As a dish sink?
- Rinsing vegetables or meats?
- Filling glasses, kettles or pots?

Turbo washing?

Consider starting with a high-flow option like our Big-Flo faucets, ranging from 17-55 gpm.



What space constraints are you working with?

- Are there any overhead limitations?
- How many compartments does your sink have?

Overhead limitations?

Consider a side-spray unit or a low profile model with a swivel for greater range of motion.



Step 2: How will your pre-rinse unit be used?

Warewashing only?

Cleaning nearby equipment?

Filling other sinks?

Multi-tasking? When configured properly, a pre-rinse unit can serve a wide variety of needs, especially in tight spaces. From add-on faucets to a full selection of spray valves, T&S has you covered.










Build a solid foundation.

Now it's time to select the actual pre-rinse unit that's right for you. Maybe it's a roto flex design, an overhead swivel arm or a low profile model — but whatever you pick, our assortment of time-tested designs includes a wide variety of unique shapes and configurations, giving you the power to take on any kitchen task.

▶ Step 3: Choose your pre-rinse unit type.

Type:	Description:	Great For:	Choose This When:	Other Considerations:
Overhead Spring 	Overhead support spring holds the hose in the upright position as it's pulled down during use	General pre-rinsing in a single or double compartment sink	You need an efficient solution for general pre-rinse use in a single or double compartment sink	Simple design offers easy maintenance
Roto Flex Design 	Overhead support easily allows the hose to glide up and down and also retract out of the way when not in use	General pre-rinsing in single compartment sink; increased ease of use for operator due to supported gliding motion	You need a more ergonomic option for general pre-rinse use in a single compartment sink that also protects the hose from wear and tear	
Overhead Swivel Arm 	Provides a horizontal arm at the top of a riser that swivels, allowing the attached hose to spray into numerous areas below	Horizontal range of motion	You need a pre-rinse unit for use in a three-compartment sink where an overhead spring or roto-flex design doesn't provide enough range of motion	Lack of up and down motion restricts unwarranted abuse on the hose caused by employees swinging or yanking
Balancer 	Tall riser supports hose overhead, allowing for maximum reach while allowing for the hose to easily retract	Completing other tasks in addition to pre-rinsing with 5'+ reach in any direction	You will be using the pre-rinse unit for general pre-rinse needs but also to rinse out equipment or fill nearby sinks	Multiple hose lengths available
Low Profile 	Designed to fit in compact kitchens and in tight spaces	General pre-rinsing in single or double compartment sink when overhead space is limited	You have general pre-rinse needs but need to maintain overhead shelving or stay hidden in an open kitchen	Just as powerful as any other option; overhead spring in a smaller frame

Pre-rinse Unit













Get the most from your pre-rinse unit.

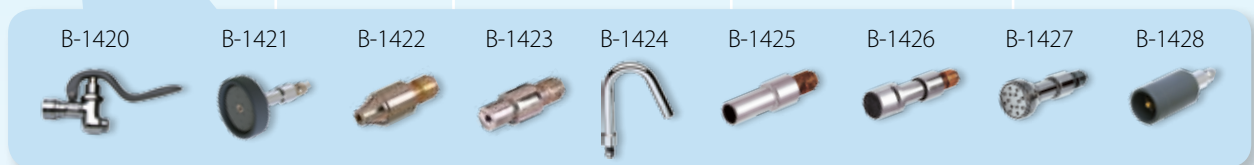
When it comes to finding real solutions for your kitchen, there's no such thing as one-size-fits-all. That's why we've engineered the industry's most extensive product line of spray valves — from low-flow and ergonomic options to truly high-powered performance.

From low-flow to cashflow.

Did you know you can save thousands in utility bills by switching to sustainable low-flow solutions from T&S? Our wide range of spray valves gives you the power to choose exactly the right flow rate for your kitchen. Visit tsbrass.com/calc to see how much you could save by using low-flow spray valves.

► Step 4: Choose your spray valve.

Spray Valve Model	Flow Rate (at 60 psi)	Cleanability (ASTM F2324)	Key Differentiator:	Great For:	Choose This When:
B-0107 	1.42 gpm	20.7 seconds	Industry leader with legendary performance and reliability	Heavy use in commercial kitchens	You need a superior quality spray valve suited for most general applications and want it to be backed by decades of trusted satisfaction.
B-0107-C 	0.65 gpm	21 seconds	Lowest flow rate of any commercial brand	Rinsing trays and plates without baked-on residue	Water and energy conservation is the foremost need, but you want the B-0107 reputation
B-0107-J <i>*new!</i> 	1.07 gpm	18 seconds	Combines water and energy savings with a reduction in cleaning times	Cleaning baked-on or sticky residue while still conserving water	Time, energy and water conservation are all primary concerns while cleaning stubborn residue effectively
B-0108 	1.48 gpm	20.9 seconds	Unique ergonomic design and easy lock-down mechanism for reduced user fatigue and eliminated heat transfer	- Heavy use in commercial kitchens - Older employees - Long periods of use	You need a superior quality spray valve suited for most general applications but want to make sure it's comfortable and easy for employees to use
B-0108-C 	0.65 gpm	21 seconds	Lowest flow rate and most ergonomic of any commercial brand	- Rinsing trays and plates without baked-on residue - Older employees - Long periods of use	You need an ergonomically designed spray valve with an ultra low-flow rate
equip 5SV 	1.42 gpm	21.5 seconds	Economical spray valve	General applications	Equipment cost is the primary consideration
equip 5SV-C 	1.20 gpm	22.6 seconds	Economical low-flow spray valve	General applications	Equipment cost is the primary consideration, but water conservation is also important
B-1420 - 1428 	.65+ gpm	Varies	Quick-connect spray valve assemblies allow you to quickly change out valves to fit the task at hand	Maximizing space in shared work areas where filling, washing, rinsing and cleaning happen in the same place	You need a multipurpose solution, not just a pre-rinsing solution



Keep in mind: If your unit will be used for pre-rinsing of any kind, your spray valve must be EPA Act 2005-compliant with a flow rate of 1.6 gpm or less. All T&S spray valves designed and intended for commercial warewashing applications are EPA Act-compliant.



Spray Valve



Make it yours.

Now that you've selected the correct unit and valve, it's time to consider add-ons and accessories that will increase productivity, reduce waste, ensure compliance and extend the life of your finished design. We're proud to offer such a comprehensive selection, so take a few minutes to explore your options.

An industry leader.

As the premier manufacturer in the industry, T&S Brass and Bronze Works leads the way with faucets, fittings and specialty products for foodservice, industrial, commercial plumbing and laboratory markets.

► Step 5: Choose your accessories.

Add-on Swivel



Use an add-on swivel (018200-40) to link the spray valve handle with the unit. This creates a more ergonomic design as it eliminates the strain on employees' wrists while also reducing torque on the hose, thereby extending its life. The swivel will also allow for greater range of rotation and motion.

Cartridges



T&S Cerama commercial-grade ceramic cartridges offer unmatched durability and are backed by a lifetime guarantee. For installations where there is sediment present in the water supply, consider an Eterna solid brass compression cartridge instead.

Vacuum Breakers



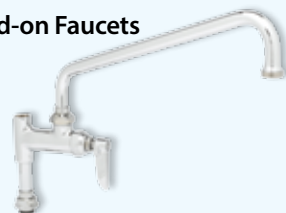
Small but vital, these simple components are required by many codes and inspectors for their role in preventing contaminated water from being drawn back into the supply system. Vacuum breakers are installed between the faucet base and riser.

Wall Brackets



Choose a wall bracket to reduce strain on your pre-rinse unit while adding stability and providing support at the riser. If there is no back wall for mounting, consider a bi-pod to brace the unit to the counter.

Add-on Faucets



Choose from our assortment of add-on faucets with various spout lengths if you plan to use your sink for more than pre-rinsing. Be sure to consider the size of the sink and the range of motion needed.

Brush Attachments for Spray Valves



Make your unit a true multi-tasking tool with a nylon bristle brush attachment, allowing you to scrub dishes simultaneously while pre-rinsing.

Tees



Install a tee accessory to split the water source and supply water to chemical systems — but be sure your unit is also equipped with a backflow prevention device for protection.



Accessories

For more details: See our complete range of pre-rinse unit accessories in our product catalog at tsbrass.com, or call our customer service department at 1.800.476.4103.



Put it all together.

It's time to make your custom pre-rinse unit a reality — complete with all your specifications and accessories. If you haven't already, share your selections with your local T&S rep, or contact our customer service team, and we'll help you make it happen.

At T&S, we're committed to delivering true quality and superior service. So even if your specific combination isn't represented in our regular catalog, our experts will work with you to create a finished product that meets your needs — and meets our high standard of excellence.

Need More Capability?

Consider adding a hose reel with quick-connect hose and spray head assemblies to expand your reach

for additional tasks such as complete kitchen wash-downs. You can find a complete selection of reels and mounting mechanisms in our product catalog.



新客行
CUSBEST.com



A history of excellence.

T&S Brass and Bronze Works has built a reputation for quality, service and innovation for more than 60 years — beginning with our original pre-rinse unit, the market's very first. Today, our products have become the standard for many U.S. hospitals, schools, restaurants, supermarkets and public facilities.



 新客行
CUSBEST.com



RELIABILITY BUILT IN™

2 Saddleback Cove • P.O. Box 1088
Travelers Rest, SC 29690
Phone (800) 476-4103 • Fax (800) 868-0084
www.tsbrass.com • Twitter @TSBrass