

PHOTO



OVERVIEW

Product Overview

Niagara's Power Rinser Pre-Rinse Spray Valve produces a vigorous spray pattern that increases performance and water-saving efficiency over older models. Niagara's Power Rinser uses only 1.28 GPM and is certified by the Food Services Technology Center

- Top-rated "Power-Rinser"
- Interchangeable with all brands
- Solid Brass fitting means no leaks
- Standard, protective, full surrounding dish guard bumper
- Certified by Food Services Technology Center

Niagara Commercial 1.28 GPF High-Efficiency Power Rinser Pre-Spray Valve



Niagara Commercial 1.28 GPF High-Efficiency Power Rinser Pre-Spray Valve

\$85.00 (Item # N2180)

Availability: In stock.

Quantity:

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Description:

- * Endorsed by the Green Restaurant Association! (www.dinegreen.com)
- * Commercial "Power Spray" washer in stainless steel.
- * Vigorous spray pattern increases performance and water-saving efficiency over older models.
- * Niagara Power Rinser uses only 1.28 gallons per minute compared to standard 2-to-6 GPM valves.
- * Provides high performance and incredible hot water savings using 1.28 GPM @ 80 psi
- * Certified by Food Services Technology Center (FSTC)
- * Up to 80% water use reduction
- * Passed FSTC Cleanability Test using 16% less water than all other low-flow valves tested*
- * Savings of up to \$1,300 every year
- * Interchangeable with ALL brands**
- * Solid brass fitting means NO LEAKS
- * Stainless steel, insulated handle ensures powerful spray, comfortable grip and lifetime endurance
- * Any repairs are easy with standard gaskets
- * Standard, protective, fully surrounding dish guard bumper and optional snap-in cleaning brush
- * Anti-corrosive, stainless steel nozzle
- * Solid brass, triple-chrome plated sprayer body
- * 5-year warranty
- * Member of the WaterSmart family of products

** Tested by Food Service Technology Center in accordance with CUWCC's Pre-Rinse Spray Valve Specifications.

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Local Kitchen Pre-Rinse Nozzle Suppliers

The information contained on this page will be updated as it becomes available.

Other suppliers should contact 250.474.9684 to be placed on this list.

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Supplier	Contact	Product	Flow		Approx. Cost
			(L/min)	(gal./min)	
WCL Restaurant Equipment & Supplies	101-931 Dunford Ave. (250) 391-1677	Encore	12.5	3.3	\$84.00
			4.5	1.2	Unknown
Russell Food Equipment	2122 Douglas St. (250) 386-3161	T@S Brass Low Flow	5.6	1.48	\$125.00
		Fisher	10.0	2.65	\$80.00
EMCO	550 Culduthel Rd. (250) 475-6272	Delta tech*	6.1	1.6	\$148.70
		T@S Brass*	UNK	UNK	Unknown
Key Food Equipment Services	#105 - 2740 Bridge St. (250) 920-4888	Fisher	9.8	2.6	\$95.00
		T@S Brass	9.8	2.6	\$114.41
		Encore*	9.8	2.6	Unknown
Marks Restaurant Services Inc.	515 Dupplin Rd. (250) 475-6275	Fisher	10.0	2.65	\$80.70
		Ultra Efficiency Fisher*	4.5	1.19	\$80.70
Splashes	712 Bay St. (250) 386-8311	T@S Brass (various)	5.4	1.42	\$101.36
			4.1**	1.07**	Unknown
			2.5**	0.65**	Unknown

*Not regularly stocked, but can be ordered upon request

**Lower flow rates not stocked, but can be ordered