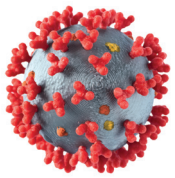
INSTANT WARM HANDWASH SYSTEM

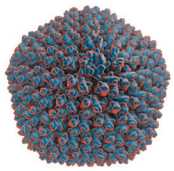
INTRODUCING THE INSTANT WARM HANDWASH SYSTEM

The InSinkErator Instant Warm Handwash System provides commercial kitchens with a sanitary, touchless handwashing solution that promotes hygiene by providing instant warm water in locations where employees need to wash their hands consistently and effectively.

CORONAVIRUS



ADENOVIRUS



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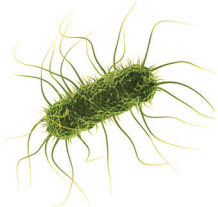
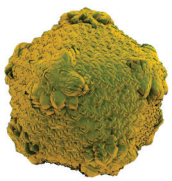
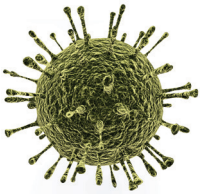


RHINOVIRUS



NOROVIRUS



Frequent handwashing is a critical safeguard against viruses and bacteria.

According to the CDC, frequent handwashing with soap and water is critical to safeguard workers and consumers from viruses and bacteria such as Coronavirus, e.Coli, Salmonella, and more. The FDA and ServSafe recommend 100ºF water for proper hand cleaning. The Instant Warm Handwash System dispenses at least 40 twenty-second, instantly warm handwashes at 100ºF per hour[1].

36% of foodborne illness can be traced to personal hygiene.[2]

Warm water boosts the hydrophobic effect of soap molecules[3], which helps soap remove the pathogens, fats, oil and grease that stick to your skin. The Instant Warm Handwash System not only delivers 100°F water on-demand[4], it also features a sanitary, touchless faucet design that prevents the re-contamination of clean hands.

Save water, time and money.

With the Instant Warm Handwash System, kitchen staff won't waste water or time waiting for handwashing water to warm up. Water is also saved during the scrubbing process, as the faucet automatically shuts off when hands are moved away from the sensor. With these factors considered, the Instant Warm Handwash System costs less than $0.01 per wash![5]

A complete handwashing solution in one box.

The Instant Warm Handwash System combines a hot water tank and touchless faucet in one space-saving system that can be placed in numerous locations. The faucet design provides a 2-in-1 deck or splash mount option to easily accommodate existing hand sinks. All that's required is a sink, cold-water line, and 115-volt/15-amp electrical outlet.

How the system works.

Cold water enters the tank enclosure through the supply hose. The cold water travels through the mixing valve into the tank where it is heated to approximately 145°F. Once motion is detected by the faucet sensor, the solenoid valve will open, mixing the water from the tank with additional cold water to deliver 100°F[4] water to the faucet.

[1] Based on cycles of 20 seconds on/40 seconds off, incoming water temperature of 40°F (4.4°C), and a tank set point of 105°F.
[2] According to ServSafe food safety best practices
[3] Emory University, Department of Chemistry, 2020
[4] Based on steady-state use at a tank setpoint of 100°F.
[5] Assumes two washes/hour at 6 employees/day for 18 hours/day and 365 days/year for a total of 78,840 washes.

THE NEW BEST PRACTICE FOR HANDWASHING.

The Instant Warm Handwash System provides staff with a more comfortable and convenient solution for frequent, thorough and consistent handwashing throughout their entire shift.

Keep your operation running with expert service when you need it.

With our comprehensive service network, you're assured of prompt, expert service from factory-authorized InSinkErator service centers nationwide.

Kitchen Better.

From food waste disposers and reduction systems to hot water dispensers and hygiene solutions, InSinkErator has foodservice equipment commercial kitchens need to enhance day-to-day operations.

1 YEAR | LIMITED WARRANTY

For complete warranty terms and condition please review the product manual.

For more information, call 800-845-8345 or visit insinkerator.emerson.com

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Our products appear on The KCL CADalog. More information is available from Kochman Consultants, Ltd. at www.kclcad.com.

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*The WASH-2 system is certified by IAPMO R&T against NSF/ANSI/CAN 372.

The F-WASH-2-C faucet is certified by IAPMO R&T against NSF/ANSI/CAN 61.

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F541-21C-83-85

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