

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

Stainless Steel Hose Racks	
Large Stainless Steel Hose Rack	# 224150



(Trigger gun
not to scale
with unit.)



www.laffertyequipment.com

501-851-2820

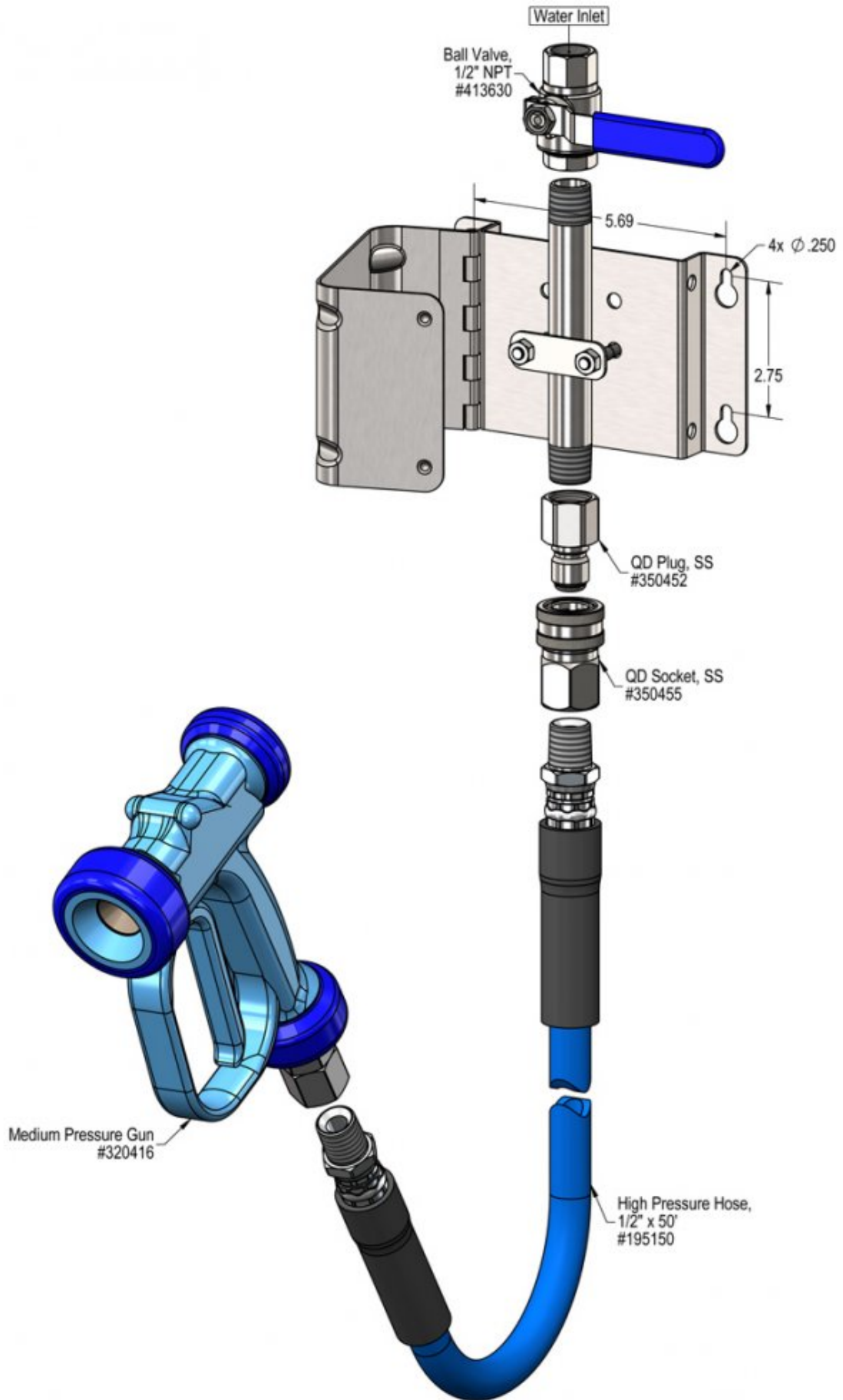
**WARNING! READ ALL
INSTRUCTIONS BEFORE
USING EQUIPMENT!**



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.

