

engineer

test

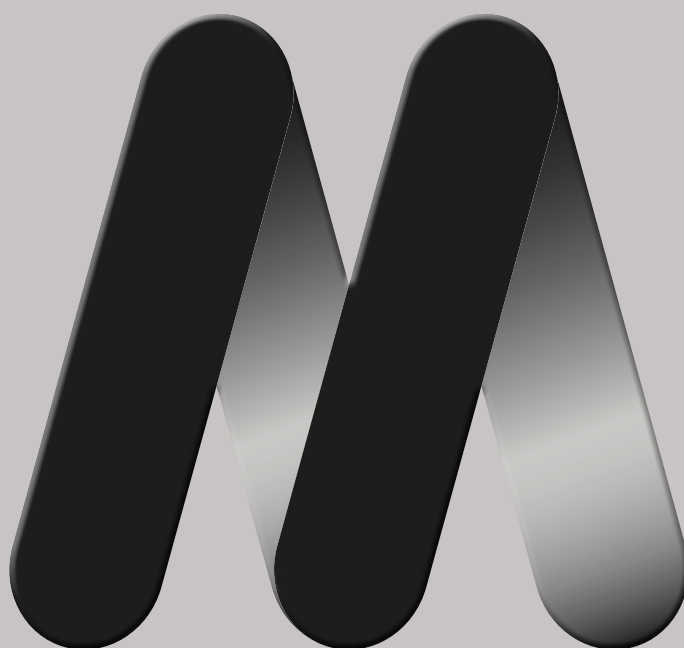
quality

specialist

solutions

Because food service professionals deserve the right products

M | **MECHLINE**



**INNOVATIVE PRODUCTS
FOR THE FOOD SERVICES AND
ENVIRONMENTAL SECTORS**



WATER



GAS



ENVIRONMENT



**PEST
CONTROL**

www.mechline.com

INTERNATIONAL PRODUCT CATALOGUE - ISSUE - SEPTEMBER - 2021



MANUFACTURERS OF SPECIALIST EQUIPMENT FOR THE FOOD SERVICE AND ENVIRONMENTAL INDUSTRIES

OUR RANGES



WATER

Pre-Rinse Sprays & Spares

Taps, Spouts & Spares

Hand Washing Solutions, Drinks Stations & Utility Sinks

Water Hoses & Connections

Mobile Kitchen Equipment Systems



GAS

Gas Hoses & Connections



ENVIRONMENT

Food Waste Bio-Digesters

Grease Management Systems

Air & Surface Sanitisation Systems



PEST CONTROL

Energy Saving Electric Grid Fly Killers

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Flying Insect Killers

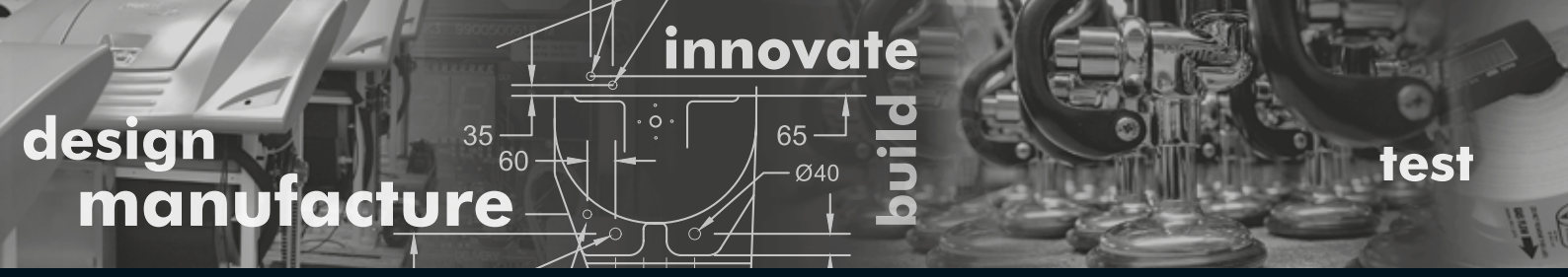
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Because food service professionals deserve the right products

MECHLINE PRODUCTS

We started life in 1984 as a commercial kitchen equipment service and installation company. In 1988, we developed our first patented product (QuickLink): a quick disconnect system for catering sinks that allows for easy cleaning. Since then we have focussed on building a portfolio of innovative and unique products for the food service industry and more recently a range of products for the waste and facilities management sectors.

Mechline works to be the authority and market leader on products engineered to address common issues in the food services and environmental sectors — whether it's in function, design or operational ease-of-use. The combination of experience and know-how ensures our products enhance the working environment for the operators, making life easier for our customers and best practice second-nature.

We manufacture the majority of our products at our head office in Milton Keynes, and you are welcome to visit us to see our manufacturing and testing facilities.





ABOUT US

At Mechline Developments we pride ourselves on being an innovative manufacturer and provider of quality products within the food service and hospitality industry.

Having started with the development of our QuickLink mobilisation systems, our focus was — and will always be — to make life easier and better for our customers. Through continuous research and ever-growing expertise we understand and deliver what our customers need and value. Whether manufactured by us, or selected by us from specialist partner manufacturers, our unwavering commitment to quality and innovation can be assured.

Our products are engineered to address common operational issues within the commercial food service and hospitality industry, with solutions expanding all four cornerstones of our ethos:



HYGIENE

Good hand-washing and water-saving habits can be encouraged with the right equipment and systems, such as Mechline's Delabie hands-free products.



SAFETY

Mechline offer safe and accredited products which you can rely on, tough against misuse and designed to facilitate a safe working environment.



ENVIRONMENT

Mechline offer a range of products to help with the ever-increasing environmental concerns of the food service industry. Responsible and effective solutions.



EFFICIENCY

Efficiency is at the heart of Mechline's design principles. Mechline offer many product ranges which offer both energy and water savings which in turn save money for the end user.

ABOUT YOU

As a customer of Mechline you can expect a resolute "right first time" attitude across every interaction with our business and supply chain. You will receive outstanding and award winning customer service and excellent product support from our professional and friendly team — always striving to make your life easier!

OUR VISION

To remain an innovative manufacturer and provider of quality products within the food service and hospitality industry.

OUR VALUES

Innovation

Expertise

Quality

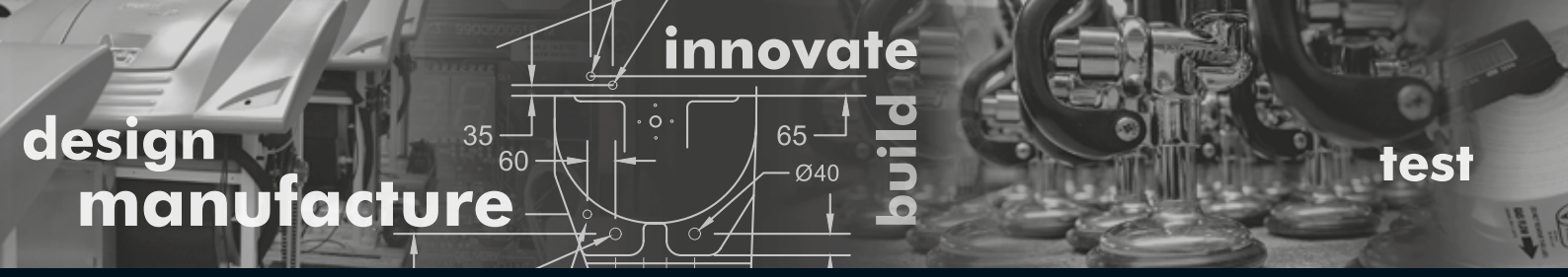
Relationships

OUR MISSION

To understand and deliver what our customers need and value, through the provision of quality products developed to solve operational issues, introduce environmental efficiencies, maximise resources and enhance safety and hygiene within the commercial foodservice and hospitality industry.

OUR OFFER

The delivery of innovative and high quality products, either manufactured by us or selected by us from specialist partner manufacturers, supported by an effective customer focussed supply chain.



Because food service professionals deserve the right products

CORPORATE SOCIAL RESPONSIBILITY

Mechline support and are involved in local and national good causes encouraging employees to give their time, effort and skills to enhance the lives of others.

Each month Mechline select a chosen charity to support and staff are encouraged to either give their time or donate to the selected charity.



"The generosity of supporters like Mechline Developments Ltd enables Cancer Research UK to lead the world in discovering and developing newer, kinder treatments and to get closer to cures."

Cancer Research UK



"Your support means a lot to us. Countless lives have been saved over the last 30 years through our research and awareness programmes; work which wouldn't happen without the ongoing fundraising support of you and those like you."

Meningitis Now



"We are absolutely thrilled to have received your support once again. The fantastic donation that we have received from Mechline Developments Ltd will help achieve so much for Willen Hospice."

Willen Hospice



"We truly appreciate the time and effort you have put into supporting us. Your donation has been put towards our Care Grants project, which provides direct support to families who are battling the financial side effect of having a child with cancer or leukaemia."

Lennox Children's Cancer Fund

We are proud of our professional team and our happy, friendly, respectful, open and fun environment.

IMPROVING DAY-TO-DAY OPERATIONS

Mechline's products are **engineered to improve day-to-day operations**, in areas of efficiency, safety, environment & hygiene. Whether it's relating to **work-flow optimisation, productivity** and **cost reduction**, or **food safety, waste management** and compliance with standards and regulations, Mechline have the right products and expertise to enhance the working environment for kitchen operators.

EFFICIENCY

- WORKER PRODUCTIVITY
- OVERHEAD & COST REDUCTION
- ENERGY MANAGEMENT
- WORKER FRIENDLY ENVIRONMENT
- WORK FLOW OPTIMISATION

ENVIRONMENT

- SUSTAINABILITY
- STANDARDS & REGULATIONS
- ENERGY MANAGEMENT
- WASTE MANAGEMENT
- OVERHEAD & COST REDUCTION

SAFETY

- FOOD SAFETY
- OVERHEAD & COST REDUCTION
- WORK-FLOW OPTIMISATION
- WORKER-FRIENDLY ENVIRONMENT
- STANDARDS & REGULATIONS

HYGIENE

- FOOD SAFETY
- STANDARDS & REGULATIONS
- CUSTOMER SERVICE
- CONSISTENT FOOD QUALITY
- NEW & EMERGING TECHNOLOGY

**design
manufacture**

innovate

build

test

Because food service professionals deserve the right products



WATER

AQUATECHNIX

From extensive experience in food service operations, engineering and service, Mechline has invested extensively in the AquaTechnix range of pre-rinses, faucets and taps. Specifically designed for the professional hospitality and food service environment and manufactured to the highest quality. WRAS-approved across the whole range.

AQUAJET

AquaJet pre-rinses from Mechline are pre-assembled and pre-tested to 6 bar, ready to install. Choose from a variety of models and options to suit any application. Matching taps are also part of the range. WRAS-approved models available, ideal for commercial kitchens.

BASIX

The BaSix range offers a range of hygienic hand washing solutions and drinks stations. Janitorial and mop sinks are also part of the range.

CATERCONNEX

A range of WRAS-approved food service water hoses for various applications. Including the industry recognised AquaVend® food-grade drinking water hoses.

QUICKLINK

The world's first mobility system for sinks and dishtabling. Safely and quickly disconnect from services allowing easy access behind normally fixed equipment where food spillage, dirt and debris build up.



GAS

DORMONT

Dormont hoses are of the highest quality and reliability with safety features built-in. Proven reputation for ultimate safety, reliability and long term performance.

FlexTube corrugated stainless steel flexible tubing is also part of the Dormont range. Ideal for anywhere rigid tube assemblies are used to carry gas within any gas-fired appliance. Call us to find out more.



ENVIRONMENT

HYGENIKX+

An advanced and compact, wall mounted air and surface sanitisation system, proven to eradicate bacteria and viruses throughout the food service & hospitality environment, washrooms, changing rooms and beyond, in terms of applications.

GREASEPAK BIOCEPTOR FOOD WASTE STRAINER

Grease management solutions specifically designed to address the drainage problems found in commercial kitchens by helping to reduce the potential build up of Fats, Oils, Grease and Starches, commonly known as FOGS.

BIOBRICK

A specially selected blend of non-toxic natural microbes which digest oils, fats, grease and other organic matter in wet wells, grease traps and other low oxygen situations.

WASTE₂O

Mechline's food waste bio-digester. Visit www.waste2-0.com to find out more.



PEST CONTROL

CATERZAP

Mechline's electric grid CaterZap fly killers use energy saving, long-life lamps that are eco-friendly & super efficient - using 30% less energy than typical UV lamps.



AQUATECHNIX AQUAJET
 CATERCONNEX BASIX
 QUICKLINK



GREASEPAK
 WASTE₂O
 WASTE2GO
 BIOCEPTOR
 HYGENIKX+

DORMONT

CATERZAP

**design
manufacture**

innovate

build

test

Because food service professionals deserve the right products

OUR COMMITMENT TO QUALITY AND CONTINUOUS IMPROVEMENT

We are dedicated to making life easier for our customers. To this end, in addition to an on-going programme of research and development, we constantly and diligently test all our products before dispatch and actively seek accreditation from industry bodies such as BSi (Kitemark), BBA and WRAS. It is commensurate with our rigorous quality assurance programmes to deliver products “right first time” and ensure your operations are not interrupted through unreliable or inadequate products.



ASME A112.14.3 / PDI G101

We are proud to be members of:



We are proud to have been awarded a range of industry awards, such as CEDA's (Catering Equipment Distributors' Association) Light Equipment Supplier of the Year and Outstanding Customer Service awards. Most recently we were double winners at the 2020 Kitchen & Equipment Awards.



ISO 9001:2015

Mechline is very proud to have been awarded certification to ISO 9001:2015.



FS 616985

WRAS APPROVAL (ALSO KNOWN AS WRAS LISTING)



The Water Regulations Advisory Scheme (or WRAS) is an organisation that aims to advise, promote and standardise best practice amongst everyone involved in the UK water industry.

To achieve WRAS approval or listing, the individual product or fitting must pass mechanical and water quality testing carried out independently by WRAS. In the case of Mechline products, this involves every component of a tap, faucet or pre-rinse (i.e. the base, hose, bowl filler, spout, riser tubes and gun are all tested).

WRAS states that 'A water fitting should not cause waste, misuse, undue consumption or contamination of the water supply and must be of an appropriate quality and standard.'

A selection of our water products including AquaJet models, and the entire AquaTechnix range have received WRAS Approval (please take a look at the individual item in the catalogue, which will be listed with the WRAS Approved logo). If you require a copy of the WRAS certificate for a particular product please contact us, or take a look at the product listing directory on www.wras.co.uk.

BREEAM CERTIFICATION

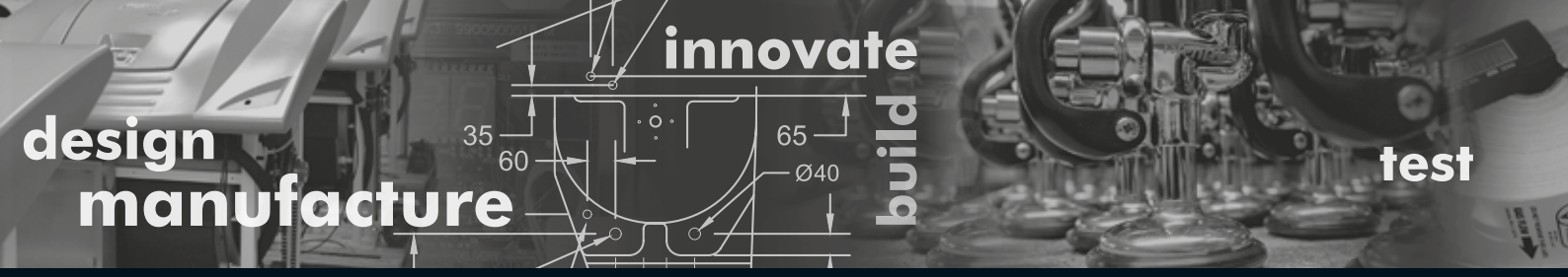
BREEAM is the world's leading sustainability assessment method for masterplanning projects, infrastructure and buildings. It recognises and reflects the value in higher performing assets across the built environment lifecycle, from new construction to in-use and refurbishment.

BREEAM does this through third party certification of the assessment of an asset's environmental, social and economic sustainability performance, using standards developed by BRE.

We know that a growing number of clients incorporate a requirement for BREEAM within their specification and procurement processes. The recognition of the importance of environmental responsibility can of course be supported by the commercial kitchen environment. BREEAM is now assessed within non-domestic newly constructed buildings and the refurbishment and fit-out of existing buildings.

Kitchens by their very nature can be perceived as big energy users. A variety of BREEAM categories are applicable when it comes to kitchen equipment and the Mechline product range, including waste management, water consumption and efficiency.

By choosing Mechline products you have the opportunity to contribute to your project's BREEAM rating. Mechline products can assist in demonstrating compliance to BREEAM ratings when installed and shown to be delivering environmental, comfort or health benefits.



Because food service professionals deserve the right products

BREEAM CERTIFICATION (CONTINUED)

Water Efficiency

Wat 01 – Water Consumption.

BREEAM Aim: To reduce the consumption of potable water for sanitary use in new buildings through the use of water efficient components and water recycling systems.

Wat 04 – Water Efficient Equipment.

BREEAM Aim: To reduce water consumption for uses not assessed under Wat 01 by encouraging specification of water efficient equipment.

A selection of our water products have WRAS Approval (please take a look at the individual item in the catalogue, which will be identified with the WRAS Approved logo). Although BREEAM does not require equipment to be WRAS Approved, it is a guaranteed indicator that components of the equipment do not adversely affect water quality or cause water wastage.

Suggested product options for compliance:

Mechline offers Electronic Sensor Taps to accompany wash hand basins. The Delabie Tempomatic 4 offers a flow rate of 3 litres per minute, equivalent to water savings of up to 90% (see page 80).

Our AquaJet range of pre-rinse sprays, when fitted with a Fan Blade Gun, or an ECO Gun meet the litre per minute requirements of the BREEAM standard. As an example, the AJPR30 fitted with the optional EcO 'Super' Water-Saving Gun offers a 62% reduction in water usage (please see page 29).

The AquaTechnix range of pre-rinse sprays has been designed to meet flow rate requirements of BREEAM compliance. Every pre-rinse spray in the range is supplied with a water saving face plate, reducing flow rates to less than 5 litres per minute to achieve maximum water savings (see page 11).

Water saving diffuser options are also available on the AquaTechnix tap and faucet range to provide significantly reduced flow rates.

Wst 03 – Operational Waste

BREEAM Aim: To encourage the recycling of operational waste through the provision of dedicated storage facilities and space.

The Mechline Waste₂O food waste bio-digester can assist in demonstrating compliance for the kitchen's waste management strategy.

Please visit www.breeam.com to find out more about each rating and the associated assessment criteria. Contact us if you require any supporting evidence in a written format to present during the design or post-construction stage for BREEAM Assessment.



WATER



GAS



ENVIRONMENT



PEST CONTROL

PRE-RINSE SPRAYS

AQUATECHNIX

The next generation of pre-rinse sprays with matching taps and faucets designed and manufactured by Mechline

FOR PROFESSIONAL FOODSERVICE

From extensive experience in Foodservice Operations, Engineering and Service, Mechline has invested extensively in the all new AquaTechnix range, specifically designed for the professional Hospitality and Foodservice environment and manufactured to the highest quality.



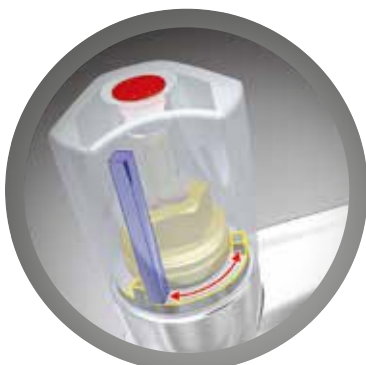
- across the whole range.

Modern practical design - Robust, 'water efficient' and fit for purpose.



Built with reliability in mind

- Unique PosiStop™ feature provides built-in reliability and performance
- A restraining wire is supplied with every pre-rinse spray to prevent the spray arm from being overstretched



Complete product range

- Pre-rinse sprays
- Faucets and mixers with a vast range of spouts available
- Basin and sink taps



The choice is yours

- Build your perfect pre-rinse from the choices of bases, heights and bowl fillers
- The complete product range means that the whole kitchen can be fitted with a suite of matching products





WATER



GAS



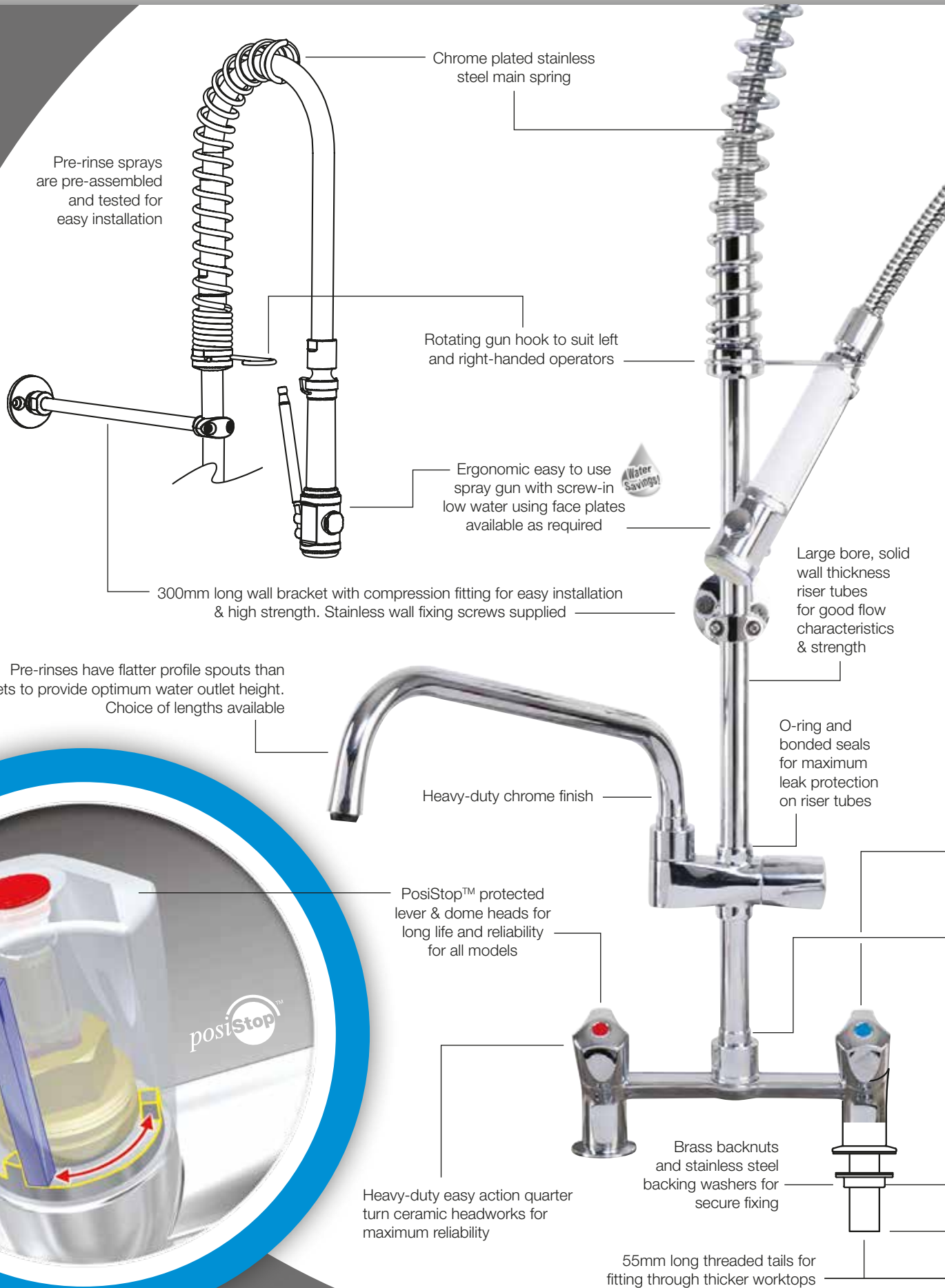
ENVIRONMENT



PEST CONTROL

FEATURES & BENEFITS

AQUATECHNIX





WATER



GAS



ENVIRONMENT



PEST CONTROL

FEATURES & BENEFITS

AQUATECHNIX

Food grade, high-flow water hose armoured with a super strong stainless steel outer

Heads angled forward for maximum ease of use



Screw-in diffusers allow water-saving diffusers to be fitted as required



55mm long threaded tails for fitting through thicker worktops

Whole range is fitted with brass backnuts and stainless steel backing washers for secure fixing

High reach professional faucet spouts. Choice of lengths available

Ergonomic dome and lever design for easy grip and operation with wet hands

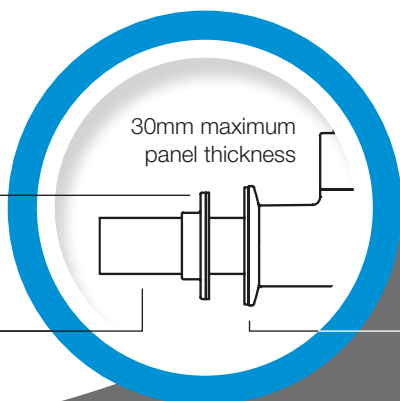
Positive location base cover on TX-10 and TX-20 models for easy installation

Combination of low friction anti-rotation washers and double o-ring seal provide solid, smooth spout action. Brazed-on o-ring block provides maximum spout and riser tube strength

Malleable copper tails on TX-20 models for easy installation and good flow characteristics

High flow non-return valves built-in to all mixer models for easy installation

30mm maximum panel thickness



- **WRAS APPROVED PRODUCT** - across the whole range
- **Complete product range** means that the whole kitchen can be fitted with a suite of matching products
- **Ergonomic** in design and functionality
- **posiStop™** - patented built-in stopping device which prevents the lever or handle from being turned or knocked too far and transferring stress to the tap valve
- **Restraining wire supplied** with every pre-rinse spray to prevent the spray arm from being overstretched or pulled into the sink
- **Modern, hygienic and practical** design comes pre-assembled, ready to install
- All assembled models are factory tested up to 6 bar for **quality assurance**
- **Wide range of spouts** – to suit every application
- **Interchangeability** between bases, spouts and pre-rinse means that product use can easily be changed on site at a later date if required
- **Heavy-duty** construction incorporating high quality tested and proven components for commercial use

Turn to the 'Kitchen Faucets/ Taps & Spouts' section for matching Faucets & Taps





WATER



GAS



ENVIRONMENT



PEST CONTROL

BUILD YOUR PERFECT PRE-RINSE IN 3 EASY STEPS

1 CHOOSE THE BASE



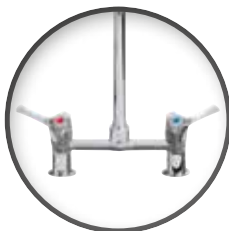
Single Pedestal / Single Feed – Deck Mounted / LEVER head control

TX-PR-10L



Single Pedestal / Twin Feed – Deck Mounted / LEVER head controls

TX-PR-20L



Twin Pedestal / Twin Feed – Deck Mounted / LEVER head controls

TX-PR-30L

**Please see advisory on p.20*



Single Pedestal / Single Feed – Panel Mounted / LEVER head control

TX-PR-15L



Twin Pedestal / Twin Feed – Panel Mounted / LEVER head controls

TX-PR-40L



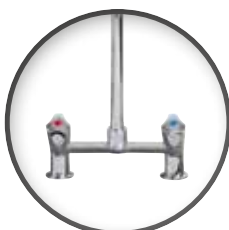
Single Pedestal / Single Feed – Deck Mounted / DOME head control

TX-PR-10D



Single Pedestal / Twin Feed – Deck Mounted / DOME head controls

TX-PR-20D



Twin Pedestal / Twin Feed – Deck Mounted / DOME head controls

TX-PR-30D



Single Pedestal / Single Feed – Panel Mounted / DOME head control

TX-PR-15D



Twin Pedestal / Twin Feed – Panel Mounted / DOME head controls

TX-PR-40D

2 CHOOSE THE HEIGHT



Standard

ST



Short

SH



Super Short

SS



WATER



GAS



ENVIRONMENT



PEST CONTROL

PRE-RINSE SPRAYS

AQUATECHNIX

3 DO YOU REQUIRE A BOWL FILLER?



150mm BOWL FILLING FAUCET - supplied with handles to complement your chosen base

BF1



300mm BOWL FILLING FAUCET - supplied with handles to complement your chosen base

BF2



NO BOWL FILLING FAUCET

BFO

Add 'BFO' to your order code IF A BOWL FILLER IS NOT REQUIRED

EXAMPLES

Base	Style	Bowl Filler
TX-PR-20L	ST	BF2
TX-PR-30D	SH	BFO

=

=

Codes would be written as:

TX-PR-20L-ST-BF2

TX-PR-30D-SH-BFO



TX-PR-10L-ST-BF1



TX-PR-15D-SH-BF2



TX-PR-40L-SS-BFO



WATER



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ENVIRONMENT



PEST CONTROL

PRE-RINSE SPRAYS

AQUATECHNIX

DECK MOUNTED - TX-10 Range

STANDARD

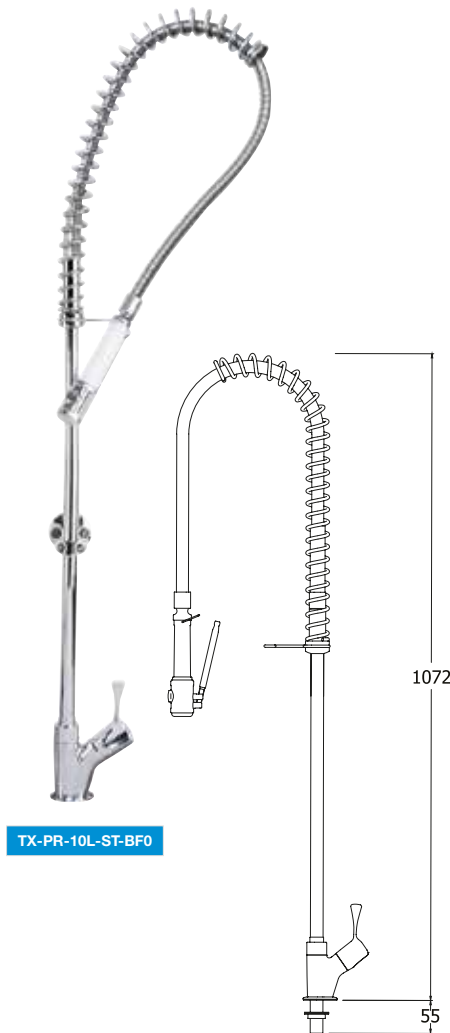
SHORT

SUPER SHORT

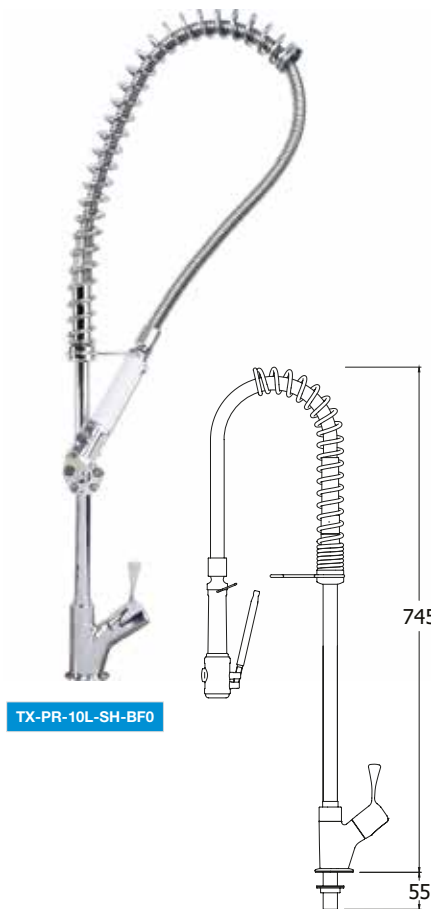


SINGLE PEDESTAL SINGLE WATER FEED MONOBLOC

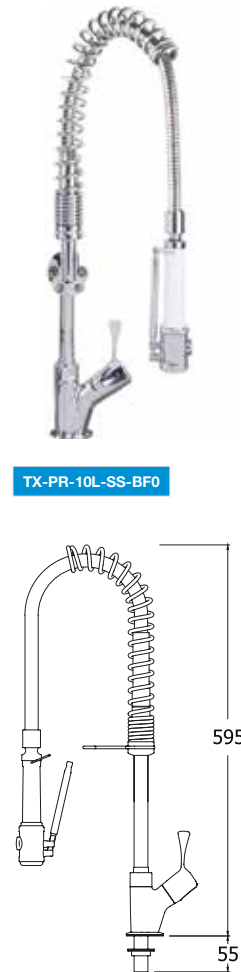
1/2" connection. Tap hole Ø 25mm.
Restraining wire supplied as standard.



TX-PR-10L-ST-BF0



TX-PR-10L-SH-BF0



TX-PR-10L-SS-BF0

LEVER CONTROLS	WITH 150mm (BF1) BOWL FILLING FAUCET		WITH 300mm (BF2) BOWL FILLING FAUCET	
	Models	Description	Models	Description
STANDARD	TX-PR-10L-ST-BF0	LEVER operated TX-PR-10L base / STANDARD height / No bowl filler H : 1072mm	TX-PR-10L-ST-BF1	LEVER operated TX-PR-10L base / STANDARD height / BF1 bowl filler H : 1204mm
SHORT	TX-PR-10L-SH-BF0	LEVER operated TX-PR-10L base / SHORT height / No bowl filler H : 745mm	TX-PR-10L-SH-BF1	LEVER operated TX-PR-10L base / SHORT height / BF1 bowl filler H : 877mm
SUPER SHORT	TX-PR-10L-SS-BF0	LEVER operated TX-PR-10L base / SUPER SHORT height / No bowl filler H : 595mm	TX-PR-10L-SS-BF1	LEVER operated TX-PR-10L base / SUPER SHORT height / BF1 bowl filler H : 675mm
			TX-PR-10L-ST-BF2	LEVER operated TX-PR-10L base / STANDARD height / BF2 bowl filler H : 1204mm
			TX-PR-10L-SH-BF2	LEVER operated TX-PR-10L base / SHORT height / BF2 bowl filler H : 877mm
			TX-PR-10L-SS-BF2	LEVER operated TX-PR-10L base / SUPER SHORT height / BF2 bowl filler H : 675mm

Recommended static water pressure range: 1.5 - 5 bar.
Maximum water temperature: 149°F (65°C).
NOTE: Heights for all models will vary depending on spring tension.
For line drawings or CAD drawings visit www.mechline.com.

Flow rates for all TX-PR-10 models - tested at 3 bar pressure

SPRAY GUN	WATER-SAVING face plate: 4.11 l/m	STANDARD face plate: 10.33 l/m
BOWL FILLER	WATER-SAVING diffuser: 3.82 l/m	STANDARD diffuser: 10.33 l/m



WATER



GAS



ENVIRONMENT



PEST CONTROL

PRE-RINSE SPRAYS

AQUATECHNIX

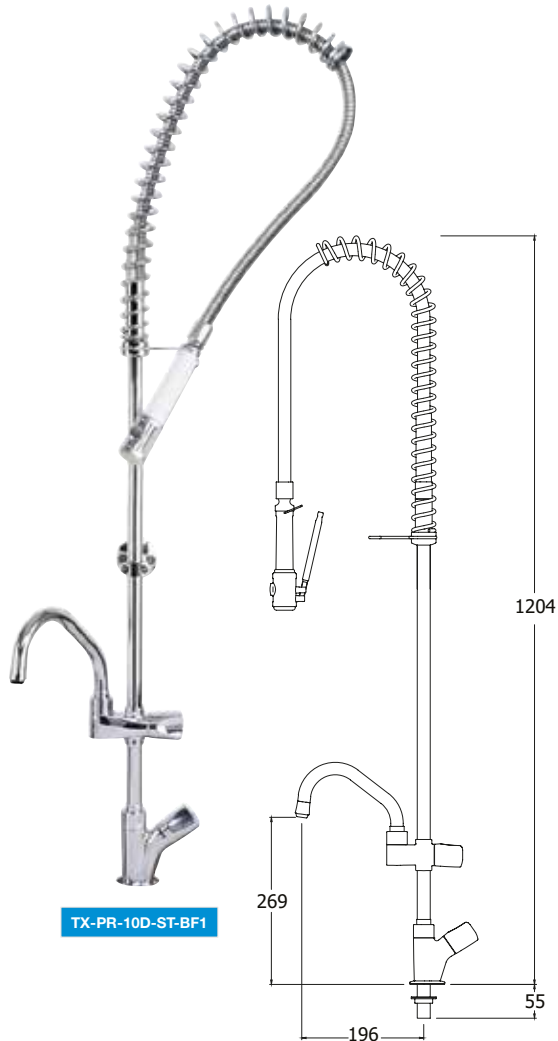
DECK MOUNTED - TX-10 Range

STANDARD SHORT SUPER SHORT

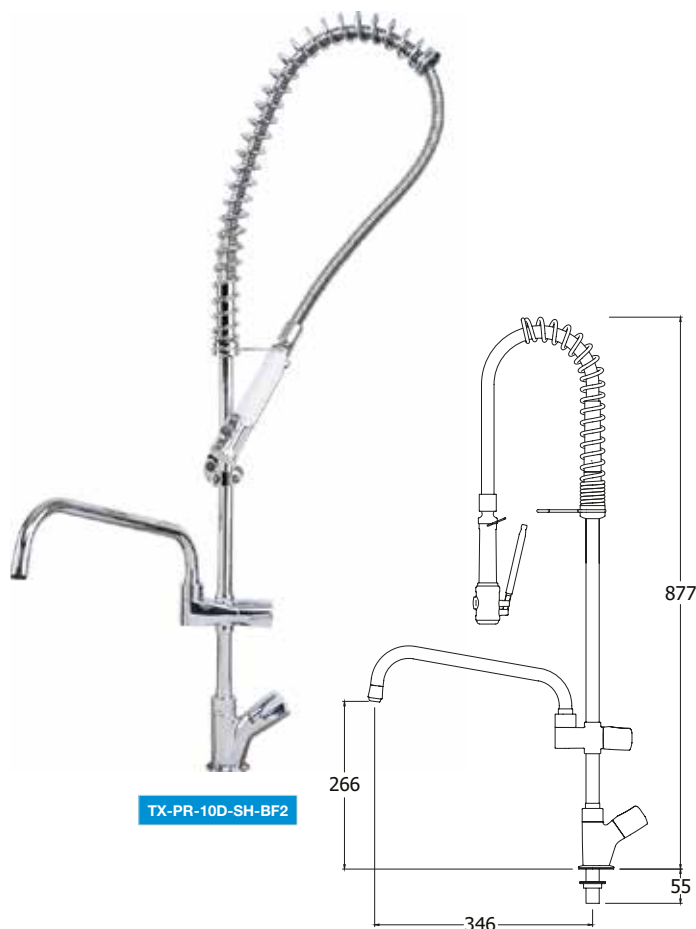


SINGLE PEDESTAL SINGLE WATER FEED MONOBLOC

1/2" connection. Tap hole Ø 25mm.
Restraining wire supplied as standard.



TX-PR-10D-ST-BF1



TX-PR-10D-SH-BF2

	DOMES HEAD CONTROLS		WITH 150mm (BF1) BOWL FILLING FAUCET	WITH 300mm (BF2) BOWL FILLING FAUCET
Models	STANDARD	TX-PR-10D-ST-BF0	TX-PR-10D-ST-BF1	TX-PR-10D-ST-BF2
Description	DOME head operated TX-PR-10D base / STANDARD height / No bowl filler H : 1072mm		DOME head operated TX-PR-10D base / STANDARD height / BF1 bowl filler H : 1204mm	DOME head operated TX-PR-10D base / STANDARD height / BF2 bowl filler H : 1204mm
Models	SHORT	TX-PR-10D-SH-BF0	TX-PR-10D-SH-BF1	TX-PR-10D-SH-BF2
Description	DOME head operated TX-PR-10D base / SHORT height / No bowl filler H : 745mm		DOME head operated TX-PR-10D base / SHORT height / BF1 bowl filler H : 877mm	DOME head operated TX-PR-10D base / SHORT height / BF2 bowl filler H : 877mm
Models	SUPER SHORT	TX-PR-10D-SS-BF0	TX-PR-10D-SS-BF1	TX-PR-10D-SS-BF2
Description	DOME head operated TX-PR-10D base / SUPER SHORT height / No bowl filler H : 595mm		DOME head operated TX-PR-10D base / SUPER SHORT height / BF1 bowl filler H : 675mm	DOME head operated TX-PR-10D base / SUPER SHORT height / BF2 bowl filler H : 675mm

Recommended static water pressure range: 1.5 - 5 bar.
Maximum water temperature: 149°F (65°C).
NOTE: Heights for all models will vary depending on spring tension.
For line drawings or CAD drawings visit www.mechline.com.

Flow rates for all TX-PR-10 models – tested at 3 bar pressure

SPRAY GUN	WATER-SAVING face plate: 4.11 l/m	STANDARD face plate: 10.33 l/m
BOWL FILLER	WATER-SAVING diffuser: 3.82 l/m	STANDARD diffuser: 10.33 l/m



WATER



GAS



ENVIRONMENT



PEST CONTROL

PRE-RINSE SPRAYS

AQUATECHNIX

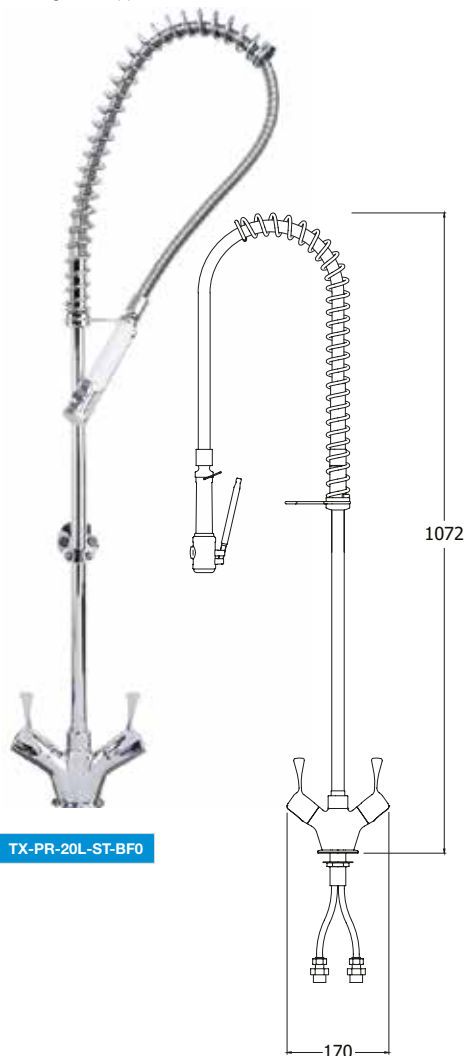
DECK MOUNTED - TX-20 Range

STANDARD SHORT SUPER SHORT

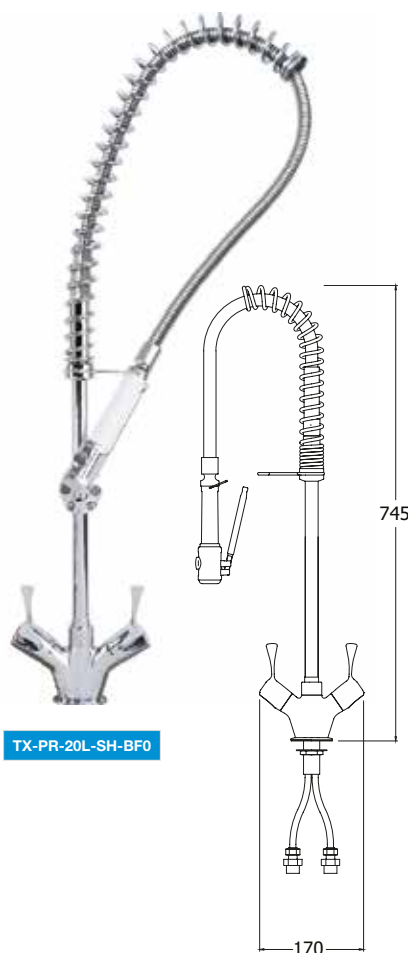


SINGLE PEDESTAL TWIN WATER FEED MONOBLOC

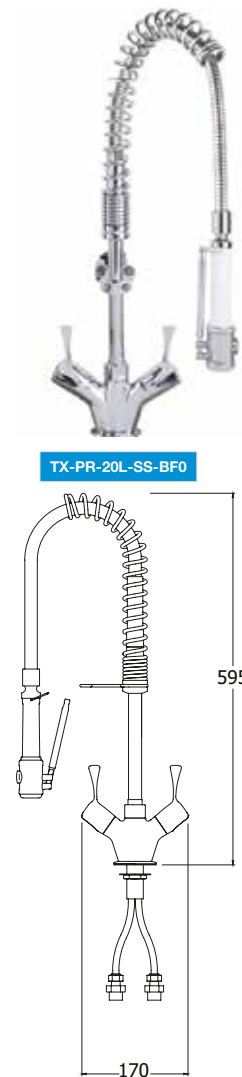
1/2" copper tail connections. Tap hole Ø 32mm.
Restraining wire supplied as standard.



TX-PR-20L-ST-BF0



TX-PR-20L-SH-BF0



TX-PR-20L-SS-BF0

LEVER CONTROLS	WITH 150mm (BF1) BOWL FILLING FAUCET		WITH 300mm (BF2) BOWL FILLING FAUCET	
	Models	Description	Models	Description
	STANDARD TX-PR-20L-ST-BF0	LEVER operated TX-PR-20L base / STANDARD height / No bowl filler H : 1072mm	TX-PR-20L-ST-BF1	LEVER operated TX-PR-20L base / STANDARD height / BF1 bowl filler H : 1204mm
	SHORT TX-PR-20L-SH-BF0	LEVER operated TX-PR-20L base / SHORT height / No bowl filler H : 745mm	TX-PR-20L-SH-BF1	LEVER operated TX-PR-20L base / SHORT height / BF1 bowl filler H : 877mm
	SUPER SHORT TX-PR-20L-SS-BF0	LEVER operated TX-PR-20L base / SUPER SHORT height / No bowl filler H : 595mm	TX-PR-20L-SS-BF1	LEVER operated TX-PR-20L base / SUPER SHORT height / BF1 bowl filler H : 675mm
			TX-PR-20L-ST-BF2	LEVER operated TX-PR-20L base / STANDARD height / BF2 bowl filler H : 1204mm
			TX-PR-20L-SH-BF2	LEVER operated TX-PR-20L base / SHORT height / BF2 bowl filler H : 877mm
			TX-PR-20L-SS-BF2	LEVER operated TX-PR-20L base / SUPER SHORT height / BF2 bowl filler H : 675mm

Recommended static water pressure range: 1.5 - 5 bar.
Maximum water temperature: 149°F (65°C).

NOTE: Heights for all models will vary depending on spring tension.
For line drawings or CAD drawings visit www.mechline.com.

Flow rates for all TX-PR-20 models - tested at 3 bar pressure

SPRAY GUN	WATER-SAVING face plate: 4.65 l/m	STANDARD face plate: 7.75 l/m
BOWL FILLER	WATER-SAVING diffuser: 3.56 l/m	STANDARD diffuser: 10.33 l/m



WATER



GAS



ENVIRONMENT



PEST CONTROL

PRE-RINSE SPRAYS

AQUATECHNIX

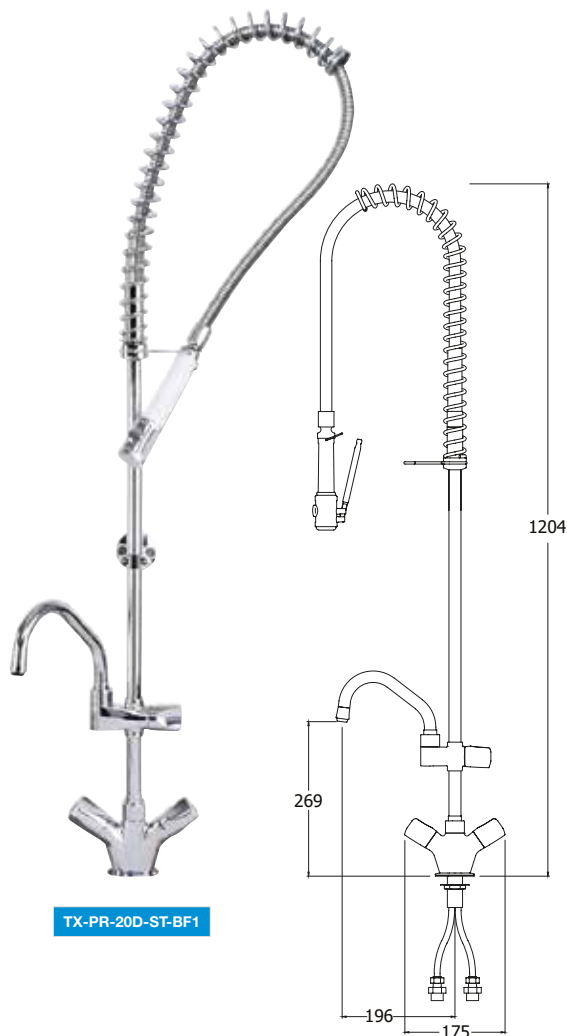
DECK MOUNTED - TX-20 Range

STANDARD SHORT SUPER SHORT

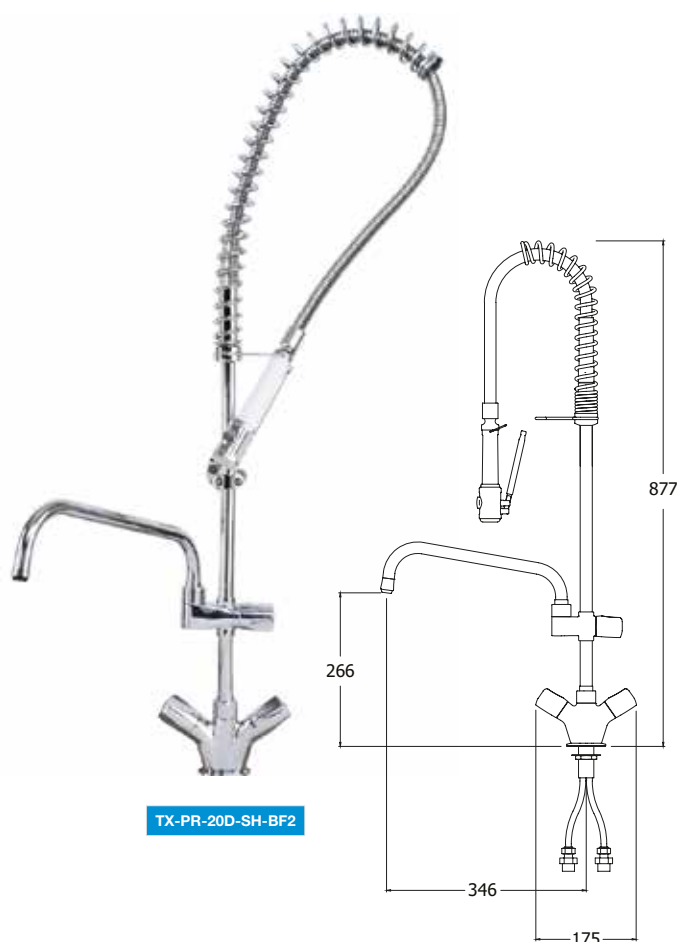


SINGLE PEDESTAL TWIN WATER FEED MONOBLOC

1/2" copper tail connections. Tap hole Ø 32mm.
Restraining wire supplied as standard.



TX-PR-20D-ST-BF1



TX-PR-20D-SH-BF2

DOME HEAD CONTROLS	WITH 150mm (BF1) BOWL FILLING FAUCET		WITH 300mm (BF2) BOWL FILLING FAUCET		
	Models	Description	Models	Description	
STANDARD TX-PR-20D-ST-BF0	DOME head operated TX-PR-20D base / STANDARD height / No bowl filler H : 1072mm	TX-PR-20D-ST-BF1	DOME head operated TX-PR-20D base / STANDARD height / BF1 bowl filler H : 1204mm	TX-PR-20D-ST-BF2	DOME head operated TX-PR-20D base / STANDARD height / BF2 bowl filler H : 1204mm
SHORT TX-PR-20D-SH-BF0	DOME head operated TX-PR-20D base / SHORT height / No bowl filler H : 745mm	TX-PR-20D-SH-BF1	DOME head operated TX-PR-20D base / SHORT height / BF1 bowl filler H : 877mm	TX-PR-20D-SH-BF2	DOME head operated TX-PR-20D base / SHORT height / BF2 bowl filler H : 877mm
SUPER SHORT TX-PR-20D-SS-BF0	DOME head operated TX-PR-20D base / SUPER SHORT height / No bowl filler H : 595mm	TX-PR-20D-SS-BF1	DOME head operated TX-PR-20D base / SUPER SHORT height / BF1 bowl filler H : 675mm	TX-PR-20D-SS-BF2	DOME head operated TX-PR-20D base / SUPER SHORT height / BF2 bowl filler H : 675mm

Recommended static water pressure range: 1.5 - 5 bar.
Maximum water temperature: 149°F (65°C).
NOTE: Heights for all models will vary depending on spring tension.
For line drawings or CAD drawings visit www.mechline.com.

Flow rates for all TX-PR-20 models - tested at 3 bar pressure

SPRAY GUN	WATER-SAVING face plate: 4.65 l/m	STANDARD face plate: 7.75 l/m
BOWL FILLER	WATER-SAVING diffuser: 3.56 l/m	STANDARD diffuser: 10.33 l/m



WATER



GAS



ENVIRONMENT



PEST CONTROL

PRE-RINSE SPRAYS

AQUATECHNIX

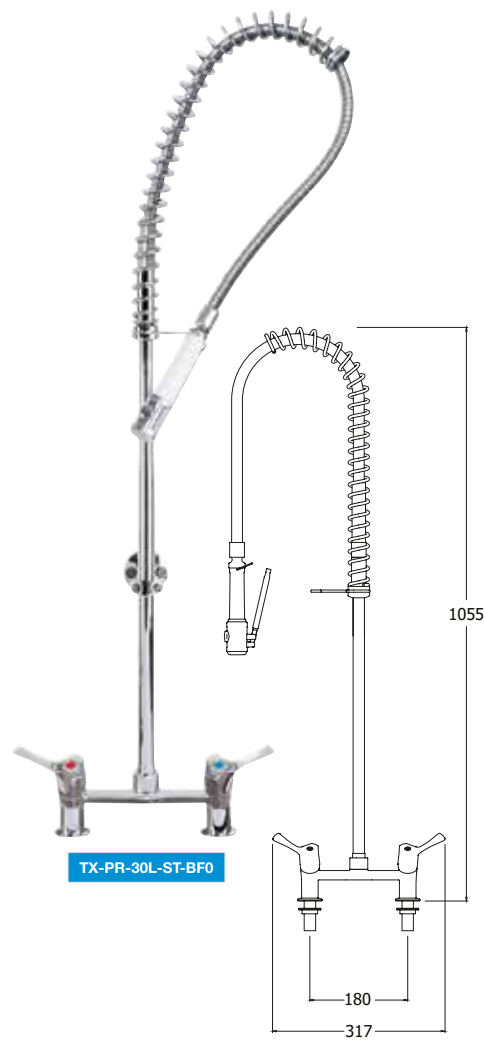
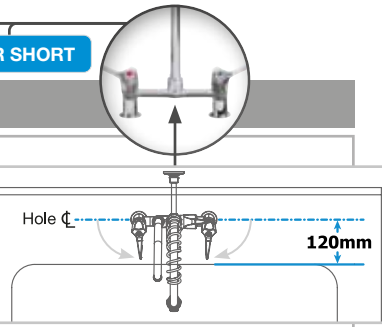
DECK MOUNTED - TX-30 Range

STANDARD SHORT SUPER SHORT

TWIN PEDESTAL TWIN WATER FEED

1/2" connections. Tap hole Ø 25mm, 180mm centres (150mm centres available on request).
Restraining wire supplied as standard.

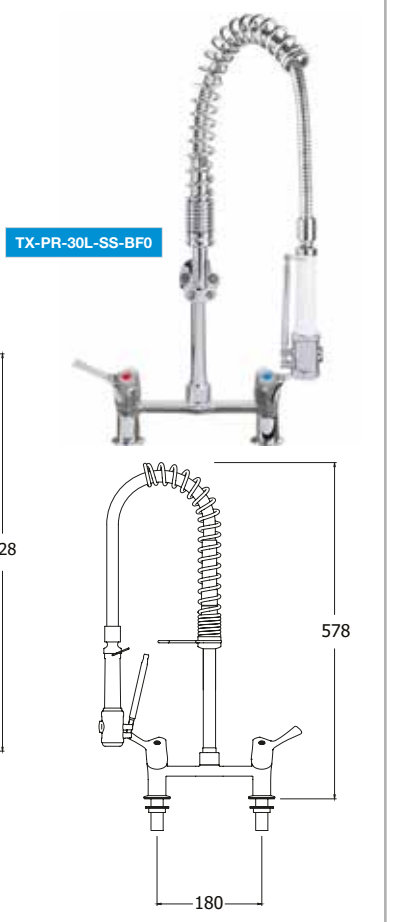
***NOTE:** When ordering a LEVER operated 30 Range model for dish washing stations you will need a minimum of 120mm clearance for the lever handles when in the 'OPEN' position. We recommend you order DOME models for this application.



TX-PR-30L-ST-BF0



TX-PR-30L-SH-BF0



TX-PR-30L-SS-BF0

LEVER CONTROLS*	WITH 150mm (BF1) BOWL FILLING FAUCET		WITH 300mm (BF2) BOWL FILLING FAUCET	
	Models	Description	Models	Description
	STANDARD TX-PR-30L-ST-BF0	LEVER operated TX-PR-30L base / STANDARD height / No bowl filler H : 1055mm	TX-PR-30L-ST-BF1	LEVER operated TX-PR-30L base / STANDARD height / BF1 bowl filler H : 1187mm
	SHORT TX-PR-30L-SH-BF0	LEVER operated TX-PR-30L base / SHORT height / No bowl filler H : 728mm	TX-PR-30L-SH-BF1	LEVER operated TX-PR-30L base / SHORT height / BF1 bowl filler H : 860mm
	SUPER SHORT TX-PR-30L-SS-BF0	LEVER operated TX-PR-30L base / SUPER SHORT height / No bowl filler H : 578mm	TX-PR-30L-SS-BF1	LEVER operated TX-PR-30L base / SUPER SHORT height / BF1 bowl filler H : 658mm
			TX-PR-30L-ST-BF2	LEVER operated TX-PR-30L base / STANDARD height / BF2 bowl filler H : 1187mm
			TX-PR-30L-SH-BF2	LEVER operated TX-PR-30L base / SHORT height / BF2 bowl filler H : 860mm
			TX-PR-30L-SS-BF2	LEVER operated TX-PR-30L base / SHORT height / BF2 bowl filler H : 658mm

Recommended static water pressure range: 1.5 - 5 bar.
Maximum water temperature: 149°F (65°C).
NOTE: Heights for all models will vary depending on spring tension.
For line drawings or CAD drawings visit www.mechline.com.

Flow rates for all TX-PR-30 models - tested at 3 bar pressure

SPRAY GUN	WATER-SAVING face plate: 4.52 l/m	STANDARD face plate: 7.84 l/m
BOWL FILLER	WATER-SAVING diffuser: 3.74 l/m	STANDARD diffuser: 9.33 l/m

Pre-Rinse Sprays - AquaTechnix



WATER



GAS



ENVIRONMENT



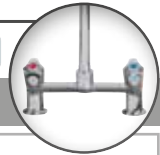
PEST CONTROL

PRE-RINSE SPRAYS

AQUATECHNIX

DECK MOUNTED - TX-30 Range

STANDARD SHORT SUPER SHORT

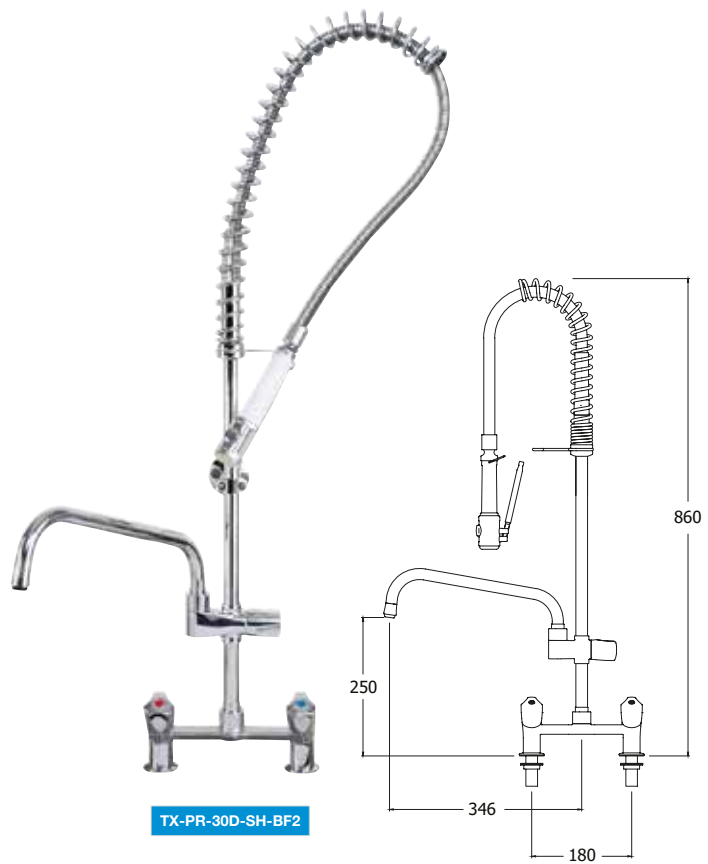


TWIN PEDESTAL TWIN WATER FEED

1/2" connections. Tap hole Ø 25mm, 180mm centres (150mm centres available on request).
Restraining wire supplied as standard.



TX-PR-30D-ST-BF1



TX-PR-30D-SH-BF2

DOME HEAD CONTROLS		WITH 150mm (BF1) BOWL FILLING FAUCET	WITH 300mm (BF2) BOWL FILLING FAUCET
Models	STANDARD TX-PR-30D-ST-BF0	TX-PR-30D-ST-BF1	TX-PR-30D-ST-BF2
Description	DOME head operated TX-PR-30D base / STANDARD height / No bowl filler H : 1055mm	DOME head operated TX-PR-30D base / STANDARD height / BF1 bowl filler H : 1187mm	DOME head operated TX-PR-30D base / STANDARD height / BF2 bowl filler H : 1187mm
Models	SHORT TX-PR-30D-SH-BF0	TX-PR-30D-SH-BF1	TX-PR-30D-SH-BF2
Description	DOME head operated TX-PR-30D base / SHORT height / No bowl filler H : 728mm	DOME head operated TX-PR-30D base / SHORT height / BF1 bowl filler H : 860mm	DOME head operated TX-PR-30D base / SHORT height / BF2 bowl filler H : 860mm
Models	SUPER SHORT TX-PR-30D-SS-BF0	TX-PR-30D-SS-BF1	TX-PR-30D-SS-BF2
Description	DOME head operated TX-PR-30D base / SUPER SHORT height / No bowl filler H : 578mm	DOME head operated TX-PR-30D base / SUPER SHORT height / BF1 bowl filler H : 658mm	DOME head operated TX-PR-30D base / SUPER SHORT height / BF2 bowl filler H : 658mm

Recommended static water pressure range: 1.5 - 5 bar.
Maximum water temperature: 149°F (65°C).
NOTE: Heights for all models will vary depending on spring tension.
For line drawings or CAD drawings visit www.mechline.com.

Flow rates for all TX-PR-30 models - tested at 3 bar pressure

SPRAY GUN	WATER-SAVING face plate: 4.52 l/m	STANDARD face plate: 7.84 l/m
BOWL FILLER	WATER-SAVING diffuser: 3.74 l/m	STANDARD diffuser: 9.33 l/m



WATER



GAS



ENVIRONMENT



PEST CONTROL

PRE-RINSE SPRAYS

AQUATECHNIX

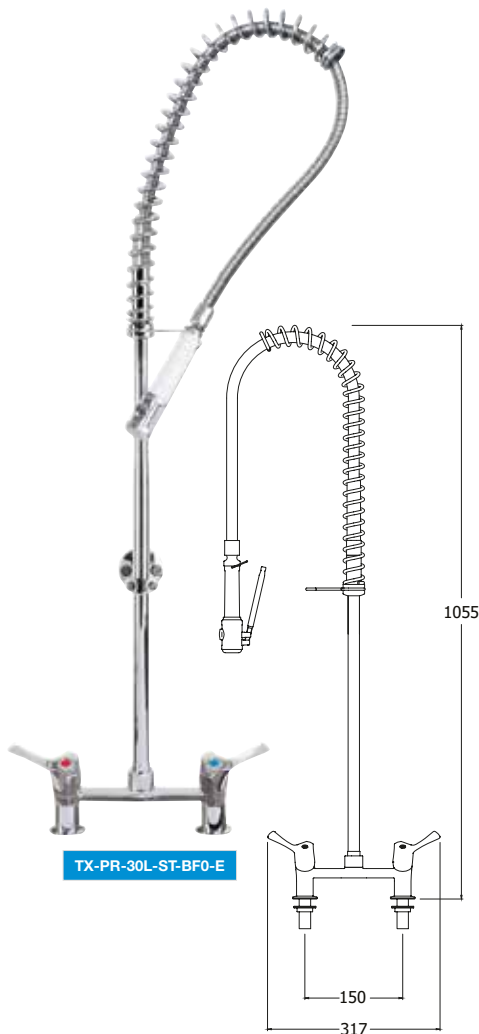
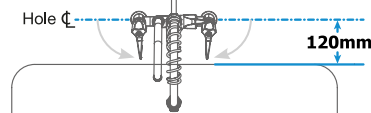
DECK MOUNTED - TX-30 Range

STANDARD SHORT SUPER SHORT

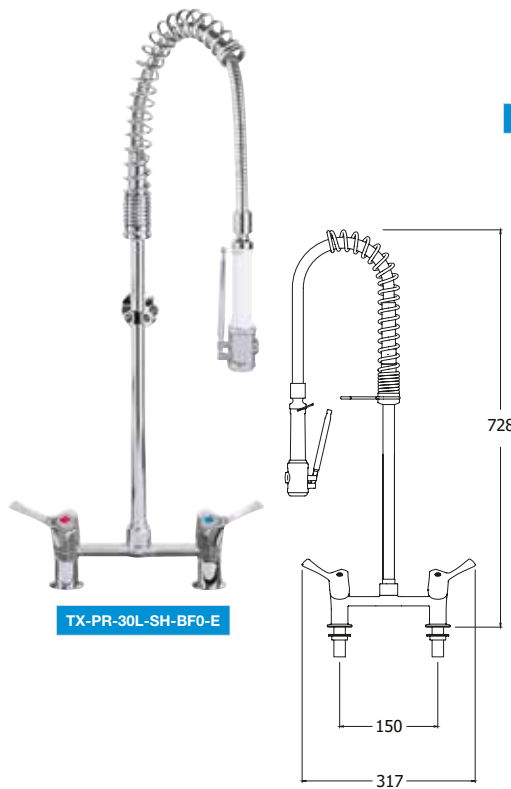
TWIN PEDESTAL TWIN WATER FEED

1/2" connections. Tap hole Ø 25mm, 180mm centres (150mm centres available on request). Restraining wire supplied as standard.

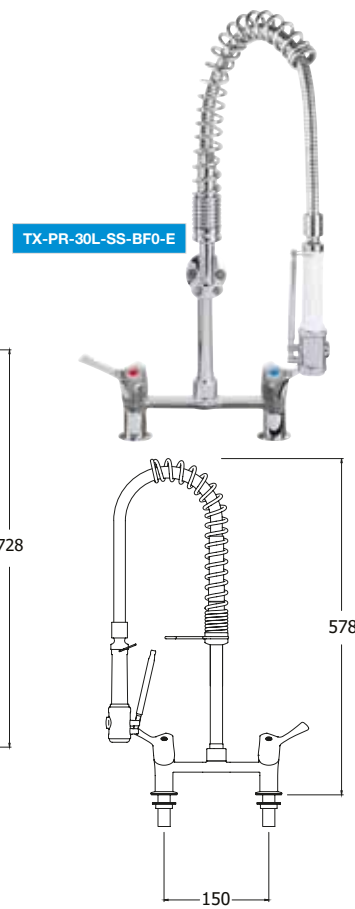
***NOTE:** When ordering a LEVER operated 30 Range model for dish washing stations you will need a minimum of 120mm clearance for the lever handles when in the 'OPEN' position. We recommend you order DOME models for this application.



TX-PR-30L-ST-BF0-E



TX-PR-30L-SH-BF0-E



TX-PR-30L-SS-BF0-E

LEVER CONTROLS*	WITH 150mm (BF1) BOWL FILLING FAUCET		WITH 300mm (BF2) BOWL FILLING FAUCET		
	Models	Description	Models	Description	
	STANDARD TX-PR-30L-ST-BF0-E	LEVER operated TX-PR-30L base / STANDARD height / No bowl filler H : 1055mm	TX-PR-30L-ST-BF1-E	LEVER operated TX-PR-30L base / STANDARD height / BF1 bowl filler H : 1187mm	
	SHORT TX-PR-30L-SH-BF0-E	LEVER operated TX-PR-30L base / SHORT height / No bowl filler H : 728mm	TX-PR-30L-SH-BF1-E	LEVER operated TX-PR-30L base / SHORT height / BF1 bowl filler H : 860mm	
	SUPER SHORT TX-PR-30L-SS-BF0-E	LEVER operated TX-PR-30L base / SUPER SHORT height / No bowl filler H : 578mm	TX-PR-30L-SS-BF1-E	LEVER operated TX-PR-30L base / SUPER SHORT height / BF1 bowl filler H : 658mm	
				TX-PR-30L-ST-BF2-E	LEVER operated TX-PR-30L base / STANDARD height / BF2 bowl filler H : 1187mm
				TX-PR-30L-SH-BF2-E	LEVER operated TX-PR-30L base / SHORT height / BF2 bowl filler H : 860mm
				TX-PR-30L-SS-BF2-E	LEVER operated TX-PR-30L base / SHORT height / BF2 bowl filler H : 658mm

Recommended static water pressure range: 1.5 - 5 bar.
Maximum water temperature: 149°F (65°C).

NOTE: Heights for all models will vary depending on spring tension.
For line drawings or CAD drawings visit www.mechline.com.

Flow rates for all TX-PR-30 models - tested at 3 bar pressure

SPRAY GUN	WATER-SAVING face plate: 4.52 l/m	STANDARD face plate: 7.84 l/m
BOWL FILLER	WATER-SAVING diffuser: 3.74 l/m	STANDARD diffuser: 9.33 l/m



WATER



GAS



ENVIRONMENT



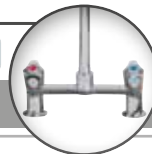
PEST CONTROL

PRE-RINSE SPRAYS

AQUATECHNIX

DECK MOUNTED - TX-30 Range

STANDARD SHORT SUPER SHORT



TWIN PEDESTAL TWIN WATER FEED

1/2" connections. Tap hole Ø 25mm, 180mm centres (150mm centres available on request).
Restraining wire supplied as standard.



TX-PR-30D-ST-BF1-E



TX-PR-30D-SH-BF2-E

DOME HEAD CONTROLS		WITH 150mm (BF1) BOWL FILLING FAUCET	WITH 300mm (BF2) BOWL FILLING FAUCET
Models	STANDARD TX-PR-30D-ST-BF0-E	TX-PR-30D-ST-BF1-E	TX-PR-30D-ST-BF2-E
Description	DOME head operated TX-PR-30D base / STANDARD height / No bowl filler H : 1055mm	DOME head operated TX-PR-30D base / STANDARD height / BF1 bowl filler H : 1187mm	DOME head operated TX-PR-30D base / STANDARD height / BF2 bowl filler H : 1187mm
Models	SHORT TX-PR-30D-SH-BF0-E	TX-PR-30D-SH-BF1-E	TX-PR-30D-SH-BF2-E
Description	DOME head operated TX-PR-30D base / SHORT height / No bowl filler H : 728mm	DOME head operated TX-PR-30D base / SHORT height / BF1 bowl filler H : 860mm	DOME head operated TX-PR-30D base / SHORT height / BF2 bowl filler H : 860mm
Models	SUPER SHORT TX-PR-30D-SS-BF0-E	TX-PR-30D-SS-BF1-E	TX-PR-30D-SS-BF2-E
Description	DOME head operated TX-PR-30D base / SUPER SHORT height / No bowl filler H : 578mm	DOME head operated TX-PR-30D base / SUPER SHORT height / BF1 bowl filler H : 658mm	DOME head operated TX-PR-30D base / SUPER SHORT height / BF2 bowl filler H : 658mm

Recommended static water pressure range: 1.5 - 5 bar.
Maximum water temperature: 149°F (65°C).
NOTE: Heights for all models will vary depending on spring tension.
For line drawings or CAD drawings visit www.mechline.com.

Flow rates for all TX-PR-30 models - tested at 3 bar pressure

SPRAY GUN	WATER-SAVING face plate: 4.52 l/m	STANDARD face plate: 7.84 l/m
BOWL FILLER	WATER-SAVING diffuser: 3.74 l/m	STANDARD diffuser: 9.33 l/m



WATER



GAS



ENVIRONMENT



PEST CONTROL

PRE-RINSE SPRAYS

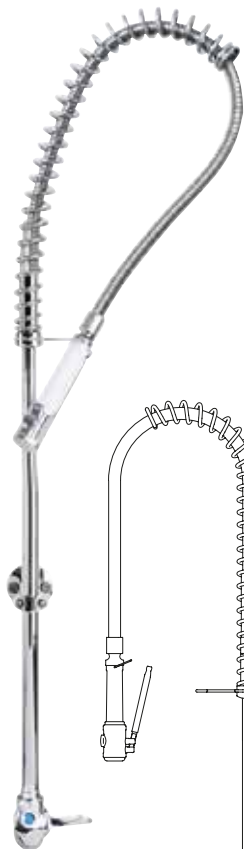
AQUATECHNIX

PANEL MOUNTED - TX-15 Range

STANDARD SHORT SUPER SHORT

SINGLE PEDESTAL SINGLE WATER FEED MONOBLOC

1/2" connection. 30mm maximum panel thickness. Tap hole Ø 25mm.
Restraining wire supplied as standard.



TX-PR-15L-ST-BF0

1018



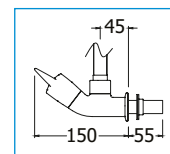
TX-PR-15L-SH-BF0

691



TX-PR-15L-SS-BF0

541



LEVER CONTROLS		WITH 150mm (BF1) BOWL FILLING FAUCET	WITH 300mm (BF2) BOWL FILLING FAUCET
Models	STANDARD TX-PR-15L-ST-BF0	TX-PR-15L-ST-BF1	TX-PR-15L-ST-BF2
Description	LEVER operated TX-PR-15L base / STANDARD height / No bowl filler H : 1018mm	LEVER operated TX-PR-15L base / STANDARD height / BF1 bowl filler H : 1150mm	LEVER operated TX-PR-15L base / STANDARD height / BF2 bowl filler H : 1150mm
Models	SHORT TX-PR-15L-SH-BF0	TX-PR-15L-SH-BF1	TX-PR-15L-SH-BF2
Description	LEVER operated TX-PR-15L base / SHORT height / No bowl filler H : 691mm	LEVER operated TX-PR-15L base / SHORT height / BF1 bowl filler H : 823mm	LEVER operated TX-PR-15L base / SHORT height / BF2 bowl filler H : 823mm
Models	SUPER SHORT TX-PR-15L-SS-BF0	TX-PR-15L-SS-BF1	TX-PR-15L-SS-BF2
Description	LEVER operated TX-PR-15L base / SUPER SHORT height / No bowl filler H : 541mm	LEVER operated TX-PR-15L base / SUPER SHORT height / BF1 bowl filler H : 621mm	LEVER operated TX-PR-15L base / SUPER SHORT height / BF2 bowl filler H : 621mm

Recommended static water pressure range: 1.5 - 5 bar.

Maximum water temperature: 149°F (65°C).

NOTE: Heights for all models will vary depending on spring tension.

For line drawings or CAD drawings visit www.mechline.com.

Flow rates for all TX-PR-15 models – tested at 3 bar pressure

SPRAY GUN	WATER-SAVING face plate: 4.11 l/m	STANDARD face plate: 10.84 l/m
BOWL FILLER	WATER-SAVING diffuser: 3.71 l/m	STANDARD diffuser: 10.31 l/m



WATER



GAS



ENVIRONMENT



PEST CONTROL

PRE-RINSE SPRAYS

AQUATECHNIX

PANEL MOUNTED - TX-15 Range

STANDARD

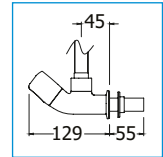
SHORT

SUPER SHORT



SINGLE PEDESTAL SINGLE WATER FEED MONOBLOC

1/2" connection. 30mm maximum panel thickness. Tap hole Ø 25mm.
Restraining wire supplied as standard.



DOME HEAD CONTROLS		WITH 150mm (BF1) BOWL FILLING FAUCET	WITH 300mm (BF2) BOWL FILLING FAUCET
Models	STANDARD TX-PR-15D-ST-BF0	TX-PR-15D-ST-BF1	TX-PR-15D-ST-BF2
Description	DOME head operated TX-PR-15D base / STANDARD height / No bowl filler H : 1018mm	DOME head operated TX-PR-15D base / STANDARD height / BF1 bowl filler H : 1150mm	DOME head operated TX-PR-15D base / STANDARD height / BF2 bowl filler H : 1150mm
Models	SHORT TX-PR-15D-SH-BF0	TX-PR-15D-SH-BF1	TX-PR-15D-SH-BF2
Description	DOME head operated TX-PR-15D base / SHORT height / No bowl filler H : 691mm	DOME head operated TX-PR-15D base / SHORT height / BF1 bowl filler H : 823mm	DOME head operated TX-PR-15D base / SHORT height / BF2 bowl filler H : 823mm
Models	SUPER SHORT TX-PR-15D-SS-BF0	TX-PR-15D-SS-BF1	TX-PR-15D-SS-BF2
Description	DOME head operated TX-PR-15D base / SUPER SHORT height / No bowl filler H : 541mm	DOME head operated TX-PR-15D base / SUPER SHORT height / BF1 bowl filler H : 621mm	DOME head operated TX-PR-15D base / SUPER SHORT height / BF2 bowl filler H : 621mm

Recommended static water pressure range: 1.5 - 5 bar.
Maximum water temperature: 149°F (65°C).
NOTE: Heights for all models will vary depending on spring tension.
For line drawings or CAD drawings visit www.mechline.com.

Flow rates for all TX-PR-15 models - tested at 3 bar pressure

SPRAY GUN	WATER-SAVING face plate: 4.11 l/m	STANDARD face plate: 10.84 l/m
BOWL FILLER	WATER-SAVING diffuser: 3.71 l/m	STANDARD diffuser: 10.31 l/m



WATER



GAS



ENVIRONMENT



PEST CONTROL

PRE-RINSE SPRAYS

AQUATECHNIX

PANEL MOUNTED - TX-40 Range

STANDARD

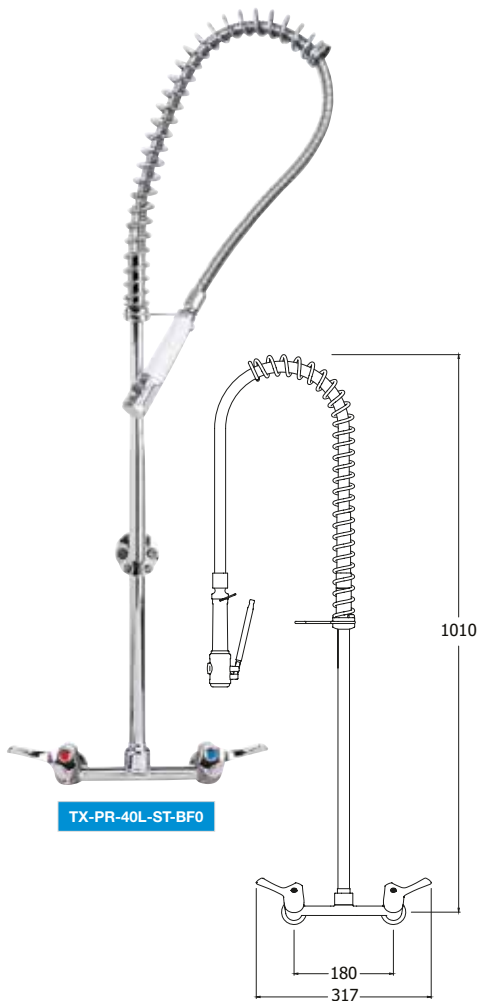
SHORT

SUPER SHORT



TWIN PEDESTAL TWIN WATER FEED

1/2" connections. 30mm maximum panel thickness. Tap hole Ø 25mm, 180mm centres (150mm centres available on request).
Restraining wire supplied as standard.



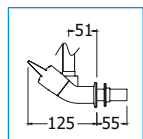
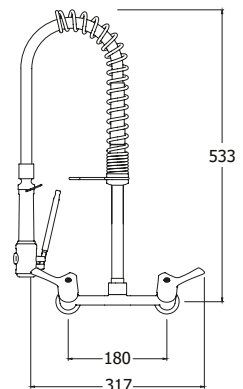
TX-PR-40L-ST-BF0



TX-PR-40L-SH-BF0



TX-PR-40L-SS-BF0



LEVER CONTROLS		WITH 150mm (BF1) BOWL FILLING FAUCET	WITH 300mm (BF2) BOWL FILLING FAUCET
Models	STANDARD TX-PR-40L-ST-BF0	TX-PR-40L-ST-BF1	TX-PR-40L-ST-BF2
Description	LEVER operated TX-PR-40L base / STANDARD height / No bowl filler H : 1010mm	LEVER operated TX-PR-40L base / STANDARD height / BF1 bowl filler H : 1142mm	LEVER operated TX-PR-40L base / STANDARD height / BF2 bowl filler H : 1142mm
Models	SHORT TX-PR-40L-SH-BF0	TX-PR-40L-SH-BF1	TX-PR-40L-SH-BF2
Description	LEVER operated TX-PR-40L base / SHORT height / No bowl filler H : 683mm	LEVER operated TX-PR-40L base / SHORT height / BF1 bowl filler H : 815mm	LEVER operated TX-PR-40L base / SHORT height / BF2 bowl filler H : 815mm
Models	SUPER SHORT TX-PR-40L-SS-BF0	TX-PR-40L-SS-BF1	TX-PR-40L-SS-BF2
Description	LEVER operated TX-PR-40L base / SUPER SHORT height / No bowl filler H : 533mm	LEVER operated TX-PR-40L base / SUPER SHORT height / BF1 bowl filler H : 613mm	LEVER operated TX-PR-40L base / SUPER SHORT height / BF2 bowl filler H : 613mm

Recommended static water pressure range: 1.5 - 5 bar.

Maximum water temperature: 149°F (65°C).

NOTE: Heights for all models will vary depending on spring tension.

For line drawings or CAD drawings visit www.mechline.com.

Flow rates for all TX-PR-40 models - tested at 3 bar pressure

SPRAY GUN	WATER-SAVING face plate: 4.52 l/m	STANDARD face plate: 10.33 l/m
BOWL FILLER	WATER-SAVING diffuser: 3.70 l/m	STANDARD diffuser: 9.55 l/m



WATER



GAS



ENVIRONMENT



PEST CONTROL

PRE-RINSE SPRAYS

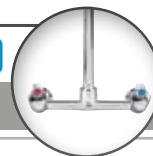
AQUATECHNIX

PANEL MOUNTED - TX-40 Range

STANDARD

SHORT

SUPER SHORT



TWIN PEDESTAL TWIN WATER FEED

1/2" connections. 30mm maximum panel thickness. Tap hole Ø 25mm, 180mm centres (150mm centres available on request).
Restraining wire supplied as standard.



TX-PR-40D-ST-BF1



TX-PR-40D-SH-BF2



DOME HEAD CONTROLS

	WITH 150mm (BF1) BOWL FILLING FAUCET		WITH 300mm (BF2) BOWL FILLING FAUCET	
Models	STANDARD	TX-PR-40D-ST-BF0	TX-PR-40D-ST-BF1	TX-PR-40D-ST-BF2
Description	DOME head operated TX-PR-40D base / STANDARD height / No bowl filler H : 1010mm		DOME head operated TX-PR-40D base / STANDARD height / BF1 bowl filler H : 1142mm	
Models	SHORT	TX-PR-40D-SH-BF0	TX-PR-40D-SH-BF1	TX-PR-40D-SH-BF2
Description	DOME head operated TX-PR-40D base / SHORT height / No bowl filler H : 683mm		DOME head operated TX-PR-40D base / SHORT height / BF1 bowl filler H : 815mm	
Models	SUPER SHORT	TX-PR-40D-SS-BF0	TX-PR-40D-SS-BF1	TX-PR-40D-SS-BF2
Description	DOME head operated TX-PR-40D base / SUPER SHORT height / No bowl filler H : 533mm		DOME head operated TX-PR-40D base / SUPER SHORT height / BF1 bowl filler H : 613mm	

Recommended static water pressure range: 1.5 - 5 bar.

Maximum water temperature: 149°F (65°C).

NOTE: Heights for all models will vary depending on spring tension.

For line drawings or CAD drawings visit www.mechline.com.

Flow rates for all TX-PR-40 models - tested at 3 bar pressure

SPRAY GUN	WATER-SAVING face plate: 4.52 l/m	STANDARD face plate: 10.33 l/m
BOWL FILLER	WATER-SAVING diffuser: 3.70 l/m	STANDARD diffuser: 9.55 l/m



WATER



GAS



ENVIRONMENT



PEST CONTROL

PRE-RINSE SPRAYS

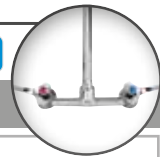
AQUATECHNIX

PANEL MOUNTED - TX-40 Range

STANDARD

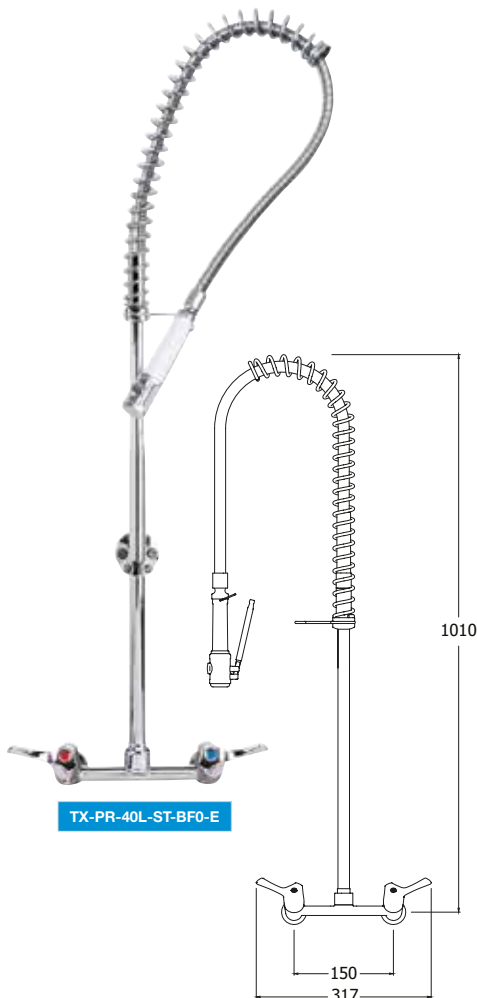
SHORT

SUPER SHORT



TWIN PEDESTAL TWIN WATER FEED

1/2" connections. 30mm maximum panel thickness. Tap hole Ø 25mm, 180mm centres (150mm centres available on request).
Restraining wire supplied as standard.



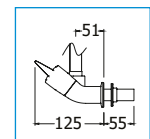
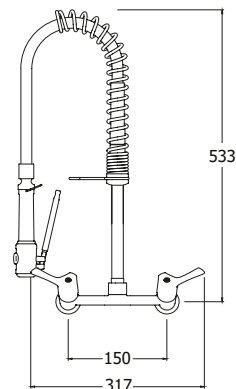
TX-PR-40L-ST-BF0-E



TX-PR-40L-SH-BF0-E



TX-PR-40L-SS-BF0-E



LEVER CONTROLS	WITH 150mm (BF1) BOWL FILLING FAUCET		WITH 300mm (BF2) BOWL FILLING FAUCET		
	Models	Description	Models	Description	
STANDARD TX-PR-40L-ST-BF0-E	LEVER operated TX-PR-40L base / STANDARD height / No bowl filler H : 1010mm	TX-PR-40L-ST-BF1-E	LEVER operated TX-PR-40L base / STANDARD height / BF1 bowl filler H : 1142mm	TX-PR-40L-ST-BF2-E	LEVER operated TX-PR-40L base / STANDARD height / BF2 bowl filler H : 1142mm
SHORT TX-PR-40L-SH-BF0-E	LEVER operated TX-PR-40L base / SHORT height / No bowl filler H : 683mm	TX-PR-40L-SH-BF1-E	LEVER operated TX-PR-40L base / SHORT height / BF1 bowl filler H : 815mm	TX-PR-40L-SH-BF2-E	LEVER operated TX-PR-40L base / SHORT height / BF2 bowl filler H : 815mm
SUPER SHORT TX-PR-40L-SS-BF0-E	LEVER operated TX-PR-40L base / SUPER SHORT height / No bowl filler H : 533mm	TX-PR-40L-SS-BF1-E	LEVER operated TX-PR-40L base / SUPER SHORT height / BF1 bowl filler H : 613mm	TX-PR-40L-SS-BF2-E	LEVER operated TX-PR-40L base / SUPER SHORT height / BF2 bowl filler H : 613mm

Recommended static water pressure range: 1.5 - 5 bar.

Maximum water temperature: 149°F (65°C).

NOTE: Heights for all models will vary depending on spring tension.

For line drawings or CAD drawings visit www.mechline.com.

Flow rates for all TX-PR-40 models - tested at 3 bar pressure

SPRAY GUN	WATER-SAVING face plate: 4.52 l/m	STANDARD face plate: 10.33 l/m
BOWL FILLER	WATER-SAVING diffuser: 3.70 l/m	STANDARD diffuser: 9.55 l/m



WATER



GAS



ENVIRONMENT



PEST CONTROL

PRE-RINSE SPRAYS

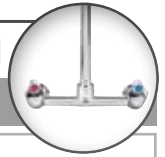
AQUATECHNIX

PANEL MOUNTED - TX-40 Range

STANDARD

SHORT

SUPER SHORT



TWIN PEDESTAL TWIN WATER FEED

1/2" connections. 30mm maximum panel thickness. Tap hole Ø 25mm, 180mm centres (150mm centres available on request).
Restraining wire supplied as standard.



TX-PR-40D-ST-BF1-E



TX-PR-40D-SH-BF2-E



DOME HEAD CONTROLS

	WITH 150mm (BF1) BOWL FILLING FAUCET		WITH 300mm (BF2) BOWL FILLING FAUCET	
Models	STANDARD	TX-PR-40D-ST-BF0-E	TX-PR-40D-ST-BF1-E	TX-PR-40D-ST-BF2-E
Description	DOME head operated TX-PR-40D base / STANDARD height / No bowl filler H : 1010mm		DOME head operated TX-PR-40D base / STANDARD height / BF1 bowl filler H : 1142mm	
Models	SHORT	TX-PR-40D-SH-BF0-E	TX-PR-40D-SH-BF1-E	TX-PR-40D-SH-BF2-E
Description	DOME head operated TX-PR-40D base / SHORT height / No bowl filler H : 683mm		DOME head operated TX-PR-40D base / SHORT height / BF1 bowl filler H : 815mm	
Models	SUPER SHORT	TX-PR-40D-SS-BF0-E	TX-PR-40D-SS-BF1-E	TX-PR-40D-SS-BF2-E
Description	DOME head operated TX-PR-40D base / SUPER SHORT height / No bowl filler H : 533mm		DOME head operated TX-PR-40D base / SUPER SHORT height / BF1 bowl filler H : 613mm	

Recommended static water pressure range: 1.5 - 5 bar.

Maximum water temperature: 149°F (65°C).

NOTE: Heights for all models will vary depending on spring tension.

For line drawings or CAD drawings visit www.mechline.com.

Flow rates for all TX-PR-40 models - tested at 3 bar pressure

SPRAY GUN	WATER-SAVING face plate: 4.52 l/m	STANDARD face plate: 10.33 l/m
BOWL FILLER	WATER-SAVING diffuser: 3.70 l/m	STANDARD diffuser: 9.55 l/m



WATER



GAS



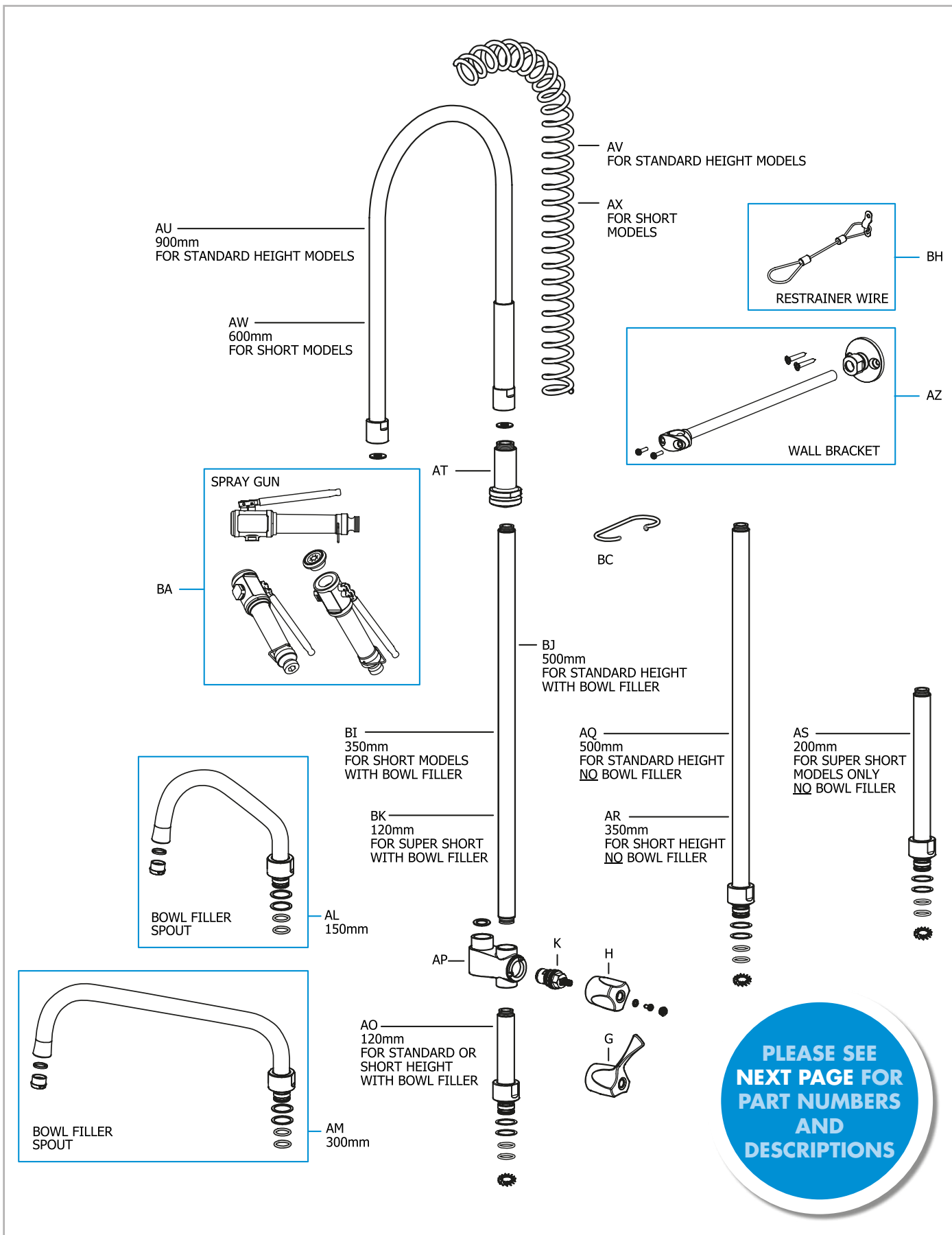
ENVIRONMENT



PEST CONTROL

PRE-RINSE SPRAYS SPARE PARTS

AQUATECHNIX





WATER



GAS



ENVIRONMENT



PEST CONTROL

PRE-RINSE SPRAYS SPARE PARTS

AQUATECHNIX

AQUATECHNIX 10, 15, 20, 30 & 40 SPARE PARTS

Note: Some parts also fit AquaTechniX faucets.

	Part Numbers	Description
G	TXLH2	Lever Handle 2 (Single – includes screw, washer and divet)
H	TXDH	Dome Handle (Single – includes screw, washer and divet)
K	TXCC1	Ceramic Cartridge 1 (Single)
AL	TXSP150FSPOUT	150 (6") Flat Complete Pre-Rinse Spout (Single)
AM	TXSP300FSPOUT	300 (12") Flat Complete Pre-Rinse Spout (Single)
AO	TXBFRT	Bowl Filler 120mm Riser Tube, Washers & O Rings (Single)
AP	TXBFBOD	Bowl Filler Body (No Valve - Single)
AQ	TXSTRTNBF	Standard 500mm Riser Tube For No Bowl Filler (Single with Washers & O Rings)
AR	TXSHRTNBF	Short 350mm Riser Tube For No Bowl Filler (Single with Washers & O Rings)
AS	TXSSRT	Super Short 200mm Riser Tube (Single)
AT	TXRTB	Riser Tube Block (Single - No Hook)

	Part Numbers	Description
AU	TXSTHOSE	Standard 900mm Hose (Single with 2 Washers)
AV	TXSTSPRING	Standard Main Spring (Single)
AW	TXSHHOSE	Short 600mm Hose (Single with 2 Washers)
AX	TXSHSPRING	Short Main Spring (Single)
AZ	TXPRWB	Wall Bracket (Single with 2 Wall Screws)
BA	TXSPRAYGUN	Spray Gun (Single Complete With 1 Hose Washer)
BC	TXSGH	Spray Gun Hook (Single)
BH	AJPR-RS	Restraining Device (Single)
BI	TXSHRTFBF	Short 350mm Riser Tube For Use With Bowl Filler (Single with Washers & O Rings)
BJ	TXSTRTFBF	Standard 500mm Riser Tube For Use With Bowl Filler (Single with Washers & O Rings)
BK	TXSSRTFBF	Super Short 120mm Riser Tube For Use With Bowl Filler (Single With Washers & O Rings)



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WATER



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ENVIRONMENT



PEST CONTROL

PRE-RINSE SPRAYS

AQUAJET

WRAS-approved and ideal for commercial kitchens

AquaJet pre-rinses from Mechline are pre-assembled and pre-tested to 6 bar - ready to install. Choose from a variety of models and options to suit any application. Matching taps are also part of the range.

PRE-ASSEMBLED AND PRE-TESTED



WATER SAVINGS

Water Savings!
SAVE UP TO 62%



Choose our optional EcO Super Water-Saving Gun (pictured left) and you could save up to 62% in water!

Save up to 50% when choosing to fit your pre-rinse with our optional Fan Blade Gun.

Save up to 44% with our Water-Saving Gun.



WATER SAVING/COST SAVING CALCULATOR @ 3 BAR PRESSURE

Product Description	Typical Delivery (litres per minute)	Typical Water Savings (over a standard gun)
AJPR10 - with optional Water-Saving Gun	4.23 Lt / min	40%
AJPR10 - with optional Fan Blade Gun	3.90 Lt / min	45%
AJPR10 - with optional EcO Super Water-Saving Gun	3.10 Lt / min	56%
AJPR30 - with optional Water-Saving Gun	4.44 Lt / min	44%
AJPR30 - with optional Fan Blade Gun	3.99 Lt / min	50%
AJPR30 - with optional EcO Super Water-Saving Gun	3.00 Lt / min	62%



WATER



GAS



ENVIRONMENT



PEST CONTROL

PRE-RINSE SPRAYS

AQUAJET

FEATURES

- A variety of choices to suit each application
- WRAS approved across the range
- Pre-assembled, ready to install - saves time on site
- All assembled models are factory tested up to 6 bar for quality assurance
- Choice of optional bowl fillers, water dispensing guns and accessories



- Maximum water temperature: 149°F (65°C)
- Restraining device available to prevent hose from overstretching into basin, which reduces abuse and helps meet Water Board regulations
- Super strong, food-grade, high-flow water hose
- Complete spares available which also fit most brands of pre-rinses on the market
- Backed up by Mechline warranty



HOW TO ORDER YOUR PRE-RINSE IN 4 EASY

1 CHOOSE THE BASE



Single Pedestal / Single Feed – Deck Mounted

AJPR10



Single Pedestal / Twin Feed – Deck Mounted

AJPR20



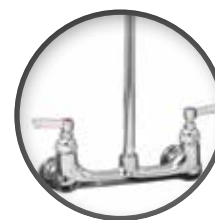
Twin Pedestal / Twin Feed – Deck Mounted

AJPR30



Single Pedestal / Single Feed – Panel Mounted

AJPR15



Twin Pedestal / Twin Feed – Panel Mounted

AJPR40

2 CHOOSE THE STYLE



Standard

ST

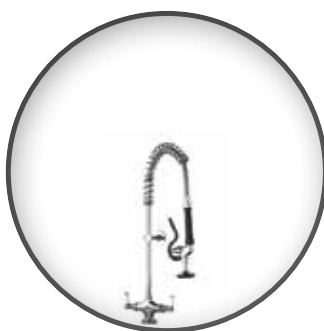
with **AJPR10** base

with **AJPR20** base

with **AJPR30** base

with **AJPR15** base

with **AJPR40** base



Short

SH

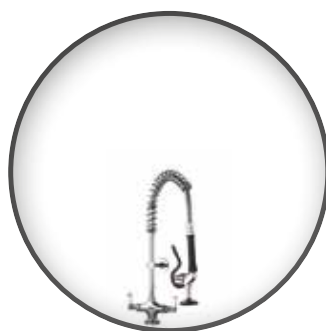
with **AJPR10** base

with **AJPR20** base

with **AJPR30** base

Not an option with AJPR15 base

Not an option with AJPR40 base



Super Short

SS

with **AJPR10** base

with **AJPR20** base

with **AJPR30** base

Not an option with AJPR15 base

Not an option with AJPR40 base



Hangman

HM

with **AJPR10** base

with **AJPR20** base

with **AJPR30** base

Only available on request

Only available on request



WATER



GAS



ENVIRONMENT



PEST CONTROL

PRE-RINSE SPRAYS

AQUAJET

3 DO YOU REQUIRE A BOWL FILLER?



150mm Bowl filling Faucet

BF1

Not an option with Super Short style



300mm Bowl filling Faucet

BF2

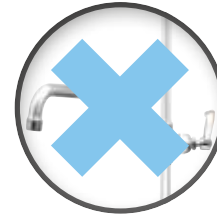
Not an option with Super Short style



400mm Bowl filling Faucet

BF3

Not an option with Super Short style



No Bowl filling Faucet

BF0

IF NOT REQUIRED
or
NOT AN AVAILABLE OPTION
please add **BF0** to your order code

4 CHOOSE THE SPRAY GUN



Rose Head gun

S

No additional charge add **S** to your order code



Angled head gun

A



Fan Blade head gun

F



Water-Saving head gun

W



"Eco" Water-Saving gun

E

EXAMPLES

Base	Style	Bowl Filler	Spray Gun		Codes would be written as:
AJPR20	ST	BF2	S	=	AJPR20-ST-BF2-S
AJPR30	SS	BFO	F	=	AJPR30-SS-BFO-F

SOME OPTIONAL EXTRAS TO CONSIDER...



AJPR-RS

Restraining Device
Prevents the spray arm from being overstretched or pulled into the sink.



AJ-PANELFIX-KIT

Panel-Fixing Kit
For panel mounted models only.



WATER



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ENVIRONMENT



PEST CONTROL

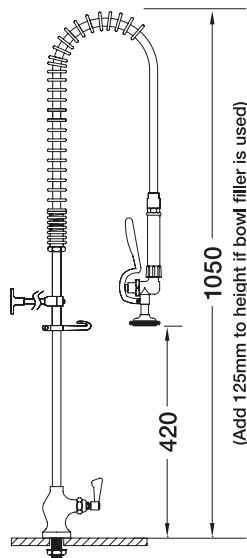
PRE-RINSE SPRAYS

AQUAJET

DECK MOUNTED - AQUAJET 10

STANDARD SHORT SUPER SHORT HANGMAN

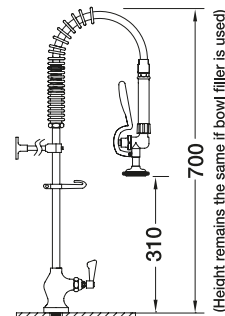
SINGLE PEDESTAL SINGLE WATER FEED MONOBLOC with lever control and standard rose head gun



(M) 1/2-inch connection
Tap hole req.: 25mm dia.

AquaJet 10 STANDARD

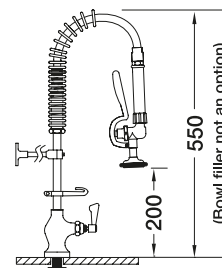
Model	Description
AJPR10-ST-BF0-S	AJPR10 base / STANDARD style / No bowl filler / STANDARD gun



(M) 1/2-inch connection
Tap hole req.: 25mm dia.

AquaJet 10 SHORT

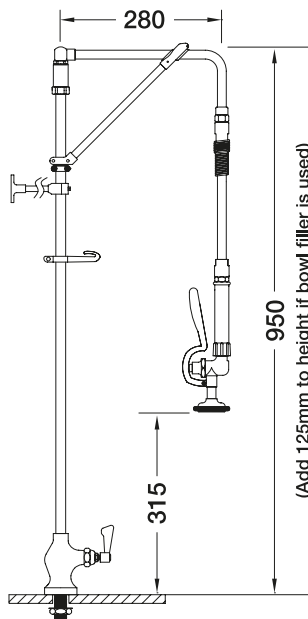
Model	Description
AJPR10-SH-BF0-S	AJPR10 base / SHORT style / No bowl filler / STANDARD gun



(M) 1/2-inch connection
Tap hole req.: 25mm dia.

AquaJet 10 SUPER SHORT

Model	Description
AJPR10-SS-BF0-S	AJPR10 base / Super SHORT style / No bowl filler / STANDARD gun



(M) 1/2-inch connection
Tap hole req.: 25mm dia.

AquaJet 10H HANGMAN

Model	Description
AJPR10-HM-BF0-S	AJPR10 base / HANGMAN style / No bowl filler / STANDARD gun

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PEST CONTROL

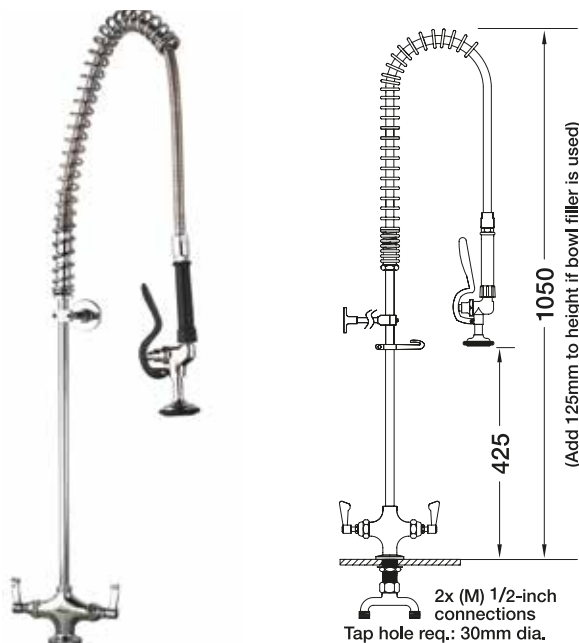
PRE-RINSE SPRAYS

AQUAJET

DECK MOUNTED - AQUAJET 20

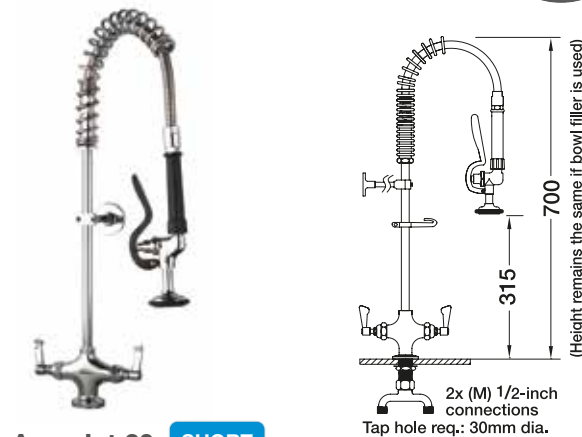
STANDARD SHORT SUPER SHORT HANGMAN

SINGLE PEDESTAL TWIN WATER FEED MONOBLOC with lever controls and standard rose head gun



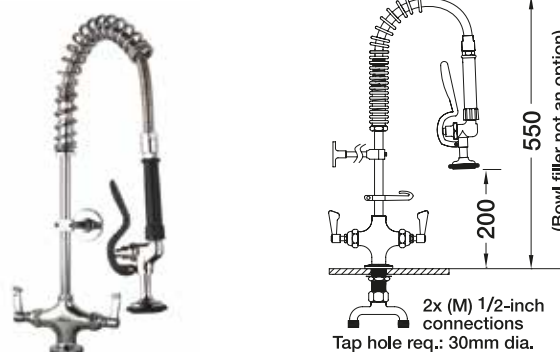
AquaJet 20 STANDARD

Model	Description
AJPR20-ST-BF0-S	AJPR20 base / STANDARD style / No bowl filler / STANDARD gun



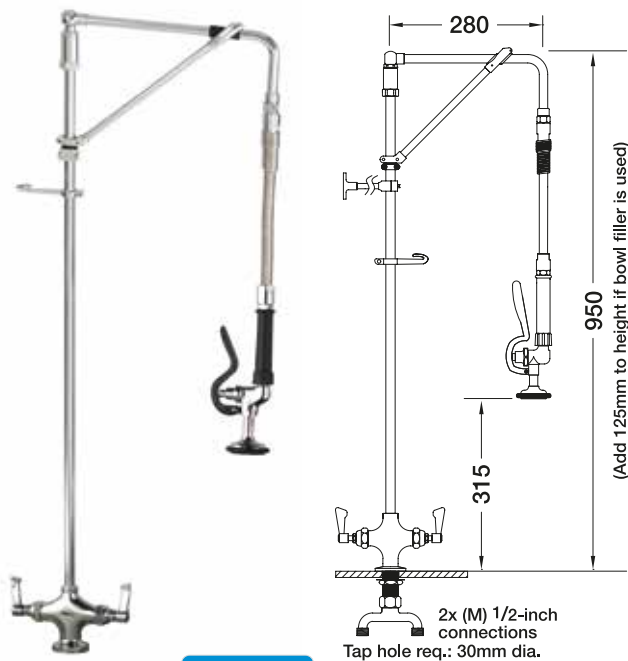
AquaJet 20 SHORT

Model	Description
AJPR20-SH-BF0-S	AJPR20 base / SHORT style / No bowl filler / STANDARD gun



AquaJet 20 SUPER SHORT

Model	Description
AJPR20-SS-BF0-S	AJPR20 base / Super SHORT style / No bowl filler / STANDARD gun



AquaJet 20H HANGMAN

Model	Description
AJPR20-HM-BF0-S	AJPR20 base / HANGMAN style / No bowl filler / STANDARD gun

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PEST CONTROL

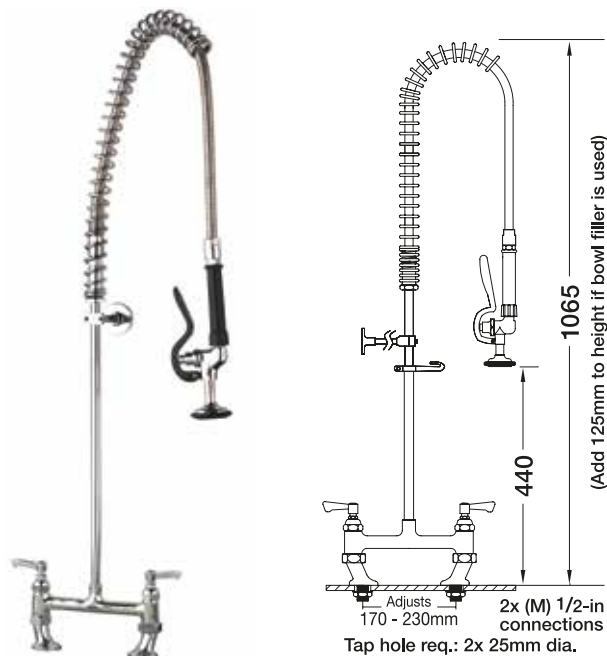
PRE-RINSE SPRAYS

AQUAJET

DECK MOUNTED - AQUAJET 30

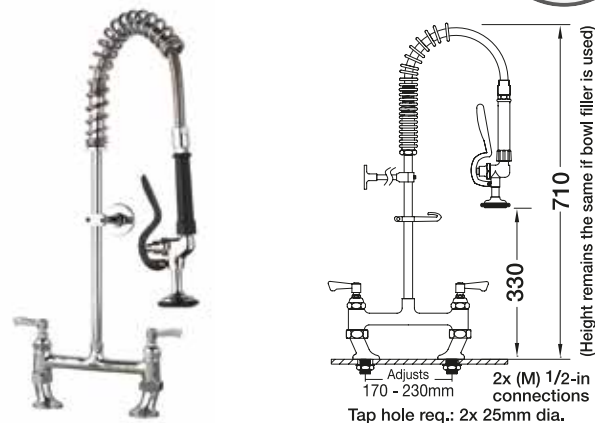
STANDARD SHORT SUPER SHORT HANGMAN

TWIN PEDESTAL TWIN WATER FEED with lever controls and standard rose head gun



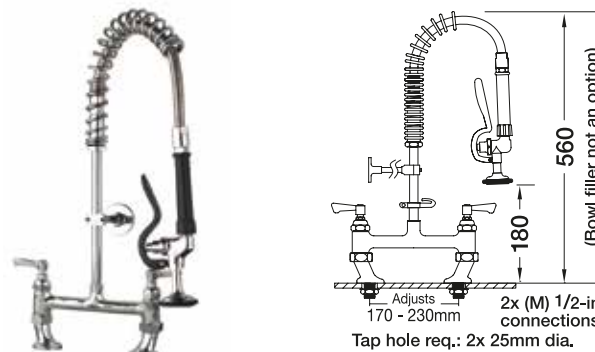
AquaJet 30 STANDARD

Model	Description
AJPR30-ST-BF0-S	AJPR30 base / STANDARD style / No bowl filler / STANDARD gun



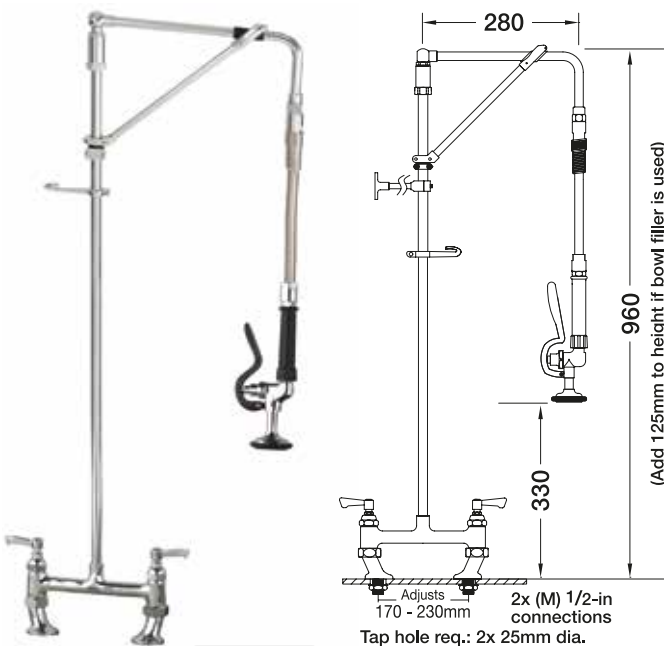
AquaJet 30 SHORT

Model	Description
AJPR30-SH-BF0-S	AJPR30 base / SHORT style / No bowl filler / STANDARD gun



AquaJet 30 SUPER SHORT

Model	Description
AJPR30-SS-BF0-S	AJPR30 base / Super SHORT style / No bowl filler / STANDARD gun



AquaJet 30H HANGMAN

Model	Description
AJPR30-HM-BF0-S	AJPR30 base / HANGMAN style / No bowl filler / STANDARD gun

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WATER



GAS



ENVIRONMENT



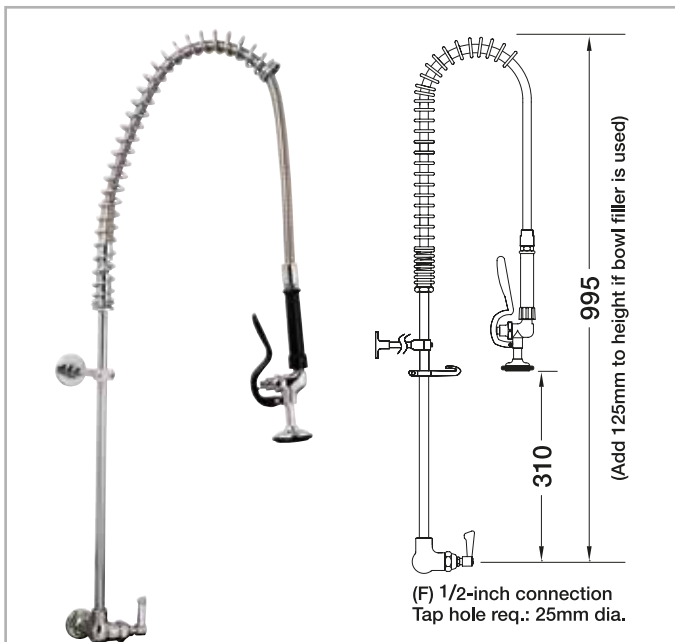
PEST CONTROL

PRE-RINSE SPRAYS

AQUAJET

PANEL MOUNTED - AQUAJET 15

SINGLE PEDESTAL SINGLE WATER FEED MONOBLOC with lever control and standard rose head gun

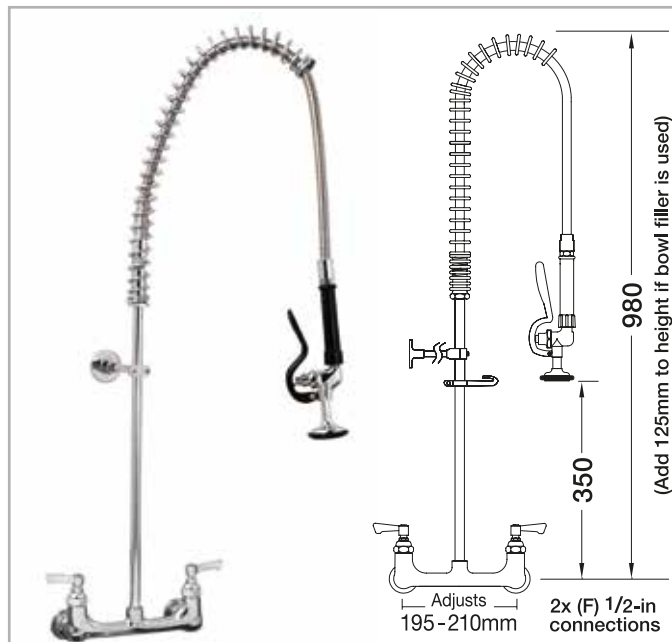
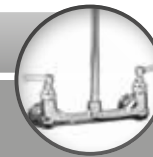


AquaJet 15

Model	Description
AJPR15-ST-BF0-S	AJPR15 base / STANDARD style / No bowl filler / STANDARD gun

PANEL MOUNTED - AQUAJET 40

TWIN PEDESTAL TWIN WATER FEED with lever controls and standard rose head gun



AquaJet 40

Model	Description
AJPR40-ST-BF0-S	AJPR40 base / STANDARD style / No bowl filler / STANDARD gun

Optional Panel Fixing Kits available



AJ-PANELFIX-KIT

Panel-Fixing Kit
For panel mounted models only.



AJPR-RS

Restraining Device
Prevents the spray arm from being overstretched or pulled into the sink.

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WATER



GAS



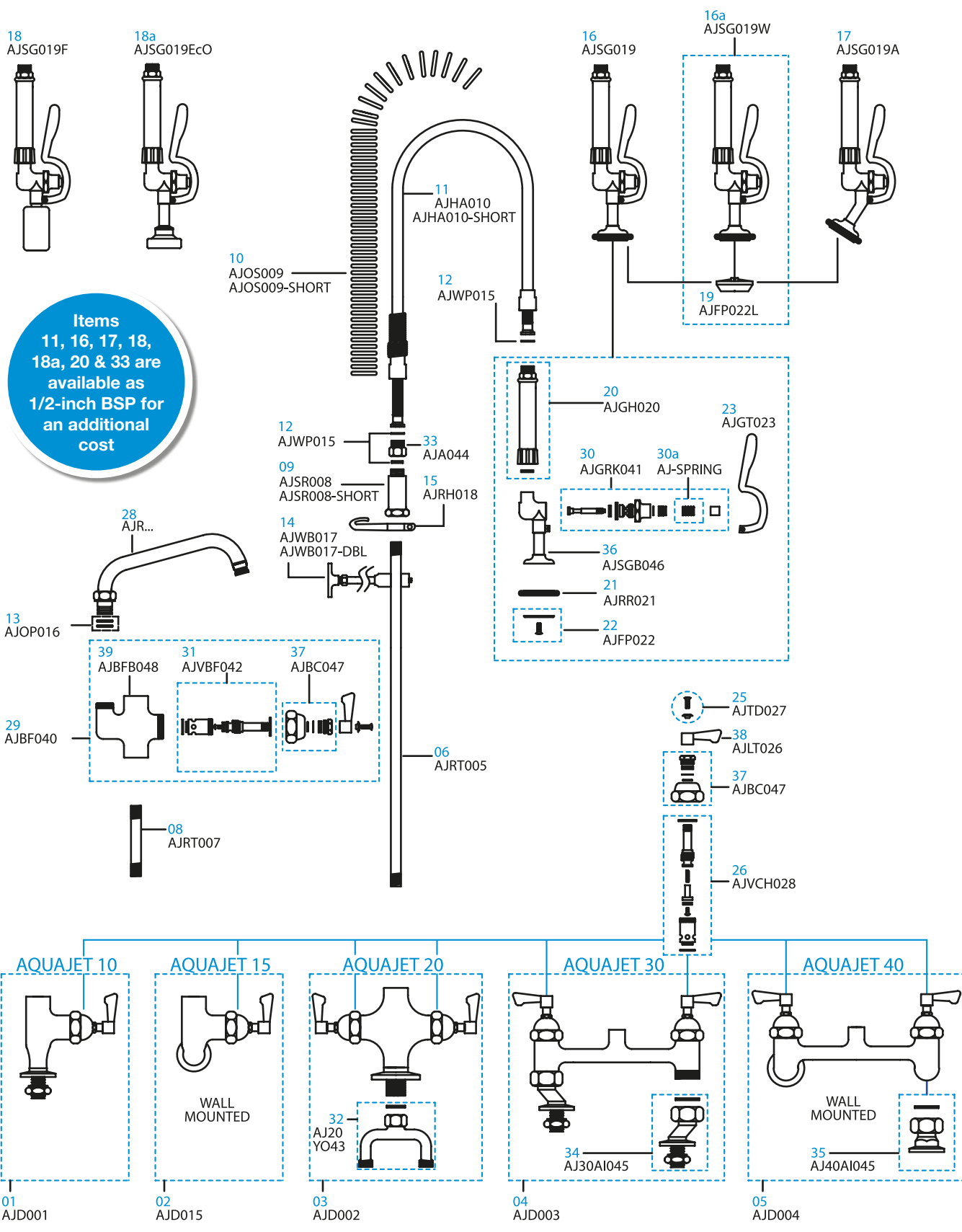
ENVIRONMENT



PEST CONTROL

PRE-RINSE SPRAYS SPARE PARTS

AQUAJET





WATER



GAS



ENVIRONMENT



PEST CONTROL

PRE-RINSE SPRAYS SPARE PARTS

AQUAJET

AQUAJET 10, 15, 20, 30 & 40 SPARE PARTS

Note: Some parts also fit AquaJet faucets and the AquaJet 50 pre-rinse spray.

	Part Number	Description
01	AJD001	Pre-Rinse Spray Body Deck for AJ-PR-10
02	AJD015	Pre-Rinse Spray Body Deck for AJ-PR-15
03	AJD002	Pre-Rinse Spray Body Deck for AJ-PR-20
04	AJD003	Pre-Rinse Spray Body Deck for AJ-PR-30
05	AJD004	Pre-Rinse Spray Body Deck for AJ-PR-40
06	AJRT005	500mm Riser
07	AJRT006	350mm Riser
07a	AJRT002	200mm Riser
08	AJRT007	100mm Riser
09	AJSR008	Spring Retainer
09a	AJSR008-SHORT	Spring Retainer (for Short models only)
10	AJOS009	Outer Support Spring
10a	AJOS009-SHORT	Outer Support Spring (for Short models only)
11	AJHA010*	Complete Inner & Outer Hose Assembly, c/w End Fittings
11a	AJHA010-SHORT*	Complete Inner & Outer Hose Assembly, c/w End Fittings (for Short models only)
12	AJWP015	Hose Assembly Washer Pack (3 washers)
13	AJOP016	Spout "O" Ring Pack (2 x "O" rings)
14	AJWB017	Wall Bracket (Length: 300mm; dia. 17.15mm)
14a	AJWB017-DLB	Double Length Wall Bracket (Length: 600mm; dia. 17.15mm)
15	AJRH018	Riser Hook for Pre-Rinse Spray Head
16	AJSG019*	Complete Pre-Rinse Spray Gun Assembly Standard Rose Head
16a	AJSG019W*	Complete Pre-Rinse Spray Standard Gun Assembly, c/w Water Saving Face Plate
17	AJSG019A*	Complete Pre-Rinse Spray Gun Assembly Angled Rose Head
18	AJSG019F*	Complete Pre-Rinse Spray Gun Assembly Fan Blade Head
18a	AJSG019EcO*	Complete Pre-Rinse Spray Gun Assembly "EcO" Water Saving Head
19	AJFP022L	Water Saving Face Plate (for Standard Rose Head & Angled Rose Head Guns only)
20	AJGH020*	Spray Gun Handle & Washer
21	AJRR021	Rubber Ring
22	AJFP022	Faceplate & Screw
23	AJGT023	Trigger (includes screw)

	Part Number	Description
25	AJTD027	2 Red, 2 Blue Inserts & 2 Screws
26	AJVCH028	1 Valve Body (fits hot on Lever Head Body or hot & cold on Cross Head Body)
27	AJVC029	1 Valve Body (fits cold ONLY) for Lever Head Body
Replacement Spouts for Bowl Fillers & Faucets:		
28a	AJRS031	150mm (6-inch)
28b	AJRG032	150mm (6-inch) Gooseneck
28c	AJRS035	300mm (12-inch)
28d	AJRS037	400mm (16-inch)
28e	AJRSD038	450mm (18-inch) Double Jointed
29	AJBF040L	Bowl Filler Body
30	AJGRK041	Spray Gun Valve Repair Kit
30a	AJ-SPRING	Spray Gun Valve Spring ONLY
31	AJVBF042	1 Valve Body (for bowl filler ONLY)
32	AJ20Y043	AJ-PR-20 Brass Yoke & Washer
33	AJA044*	Hose Adapter
34	AJ30AI045	AJ-PR-30 Adjustable Inlet & Washer (sold individually)
35	AJ40AI045	AJ-PR-40 Adjustable Inlet & Washer (sold individually)
36	AJSGB046	Spray Gun Body ONLY
37	AJBC047	Valve Bonnet & Packing Gland
38	AJLT026	Pair (H&C) 63mm Chrome Lever (Replacement Cold Valve AJVC029 also required)
39	AJBFB048	Bowl Filler Body ONLY (no valve assembly)

*NOTE: 1/2-inch BSP versions available at extra cost. Suffix model number with: BSP



WATER



GAS



ENVIRONMENT



PEST CONTROL

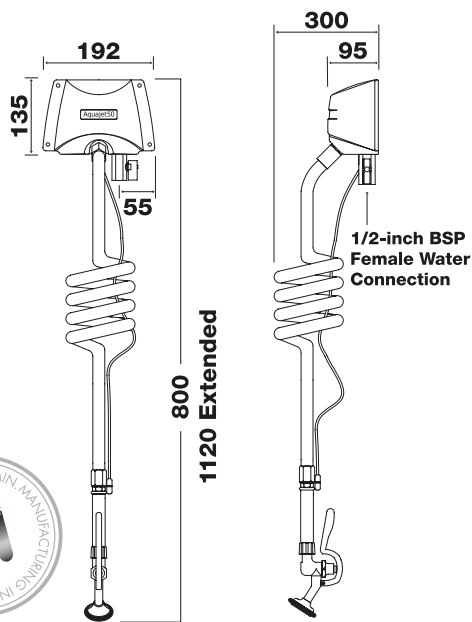
PRE-RINSE SPRAYS

AQUAJET

WALL MOUNTED - AQUAJET 50

SINGLE WATER FEED WALL-MOUNTED PRE-RINSE SPRAY with built-in water inlet valve, integral restraining wire and gun hook for storage. Recommended water pressure: 22.5 - 75psi (1.5 - 5 bar). Maximum water temperature: 131°F (55°C)

Ideal for pre-rinsing dishes or for rinsing and washing vegetables & other food (when connected to a potable water supply).



AquaJet 50

Model	Description
AJPR50-2	AquaJet 50 with STANDARD angled spray gun
AJPR50-2-W	AquaJet 50 with WATER-SAVING face plate fitted to angled spray gun - delivers up to 47% water savings.



AQUAJET 50 SPARE PARTS

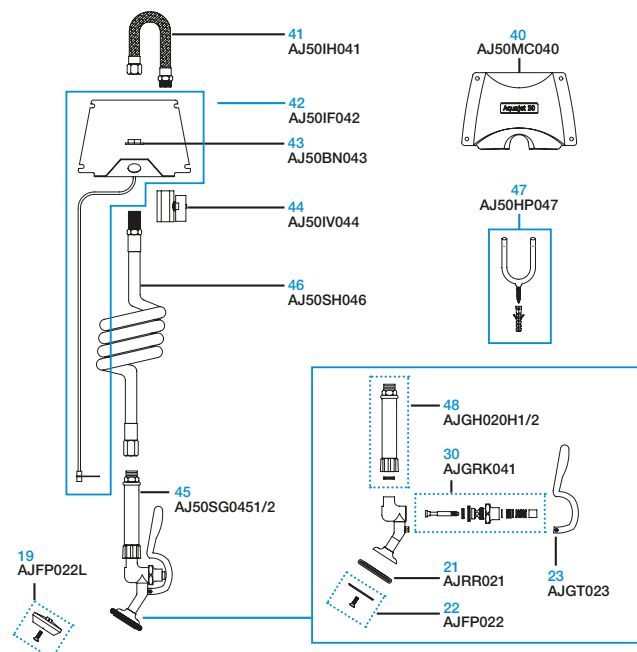
Model	Part
40	AJ50MC040 Moulded Cover
41	AJ50IH041 Inner Hose
42	AJ50IF042 Inner Fabrication with Restrainer
43	AJ50BN043 Coiled Hose Backnut
44	AJ50IV044 Ball Valve (complete)
45	AJ50SG0451/2 Angled Gun (1/2-inch BSP)
46	AJ50SH046 Coiled Hose
47	AJ50HP047 Gun Handle Hook
48	AJGH020H1/2 Spray Gun Handle & Washer (1/2-inch BSP)

Parts numbered on the diagram but not listed above can be found on page 39.

If a mixed water supply on the AquaJet 50 is preferred, consider adding a mixer valve. **We recommend the Compact Mixer M-MX91.**



See page 103 for details





WATER



GAS



ENVIRONMENT



PEST CONTROL

PRE-RINSE SPRAYS

AQUAJET

WASH DOWN HOSE REELS

- Spring loaded latch mechanisms allow complete positive hose retractions every time
- Ground edge drive springs minimise fractures found in conventional slit edge springs
- Full flow shaft and swivel ensure no water pressure drop or restriction of flow
- De-clutching arbour eliminates the possibility of spring damage due to reverse winding of the reel spool

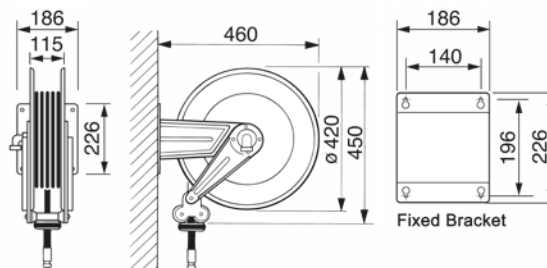
- Hose changes are made easier on open reels as the reel does not need to be pre-tensioned
- Metal reels are either steel powder coated or stainless steel (304) for maximum working life
- A variety of mounting options available

NB:
Minimum 3-bar pressure is recommended to provide reasonable washing performance

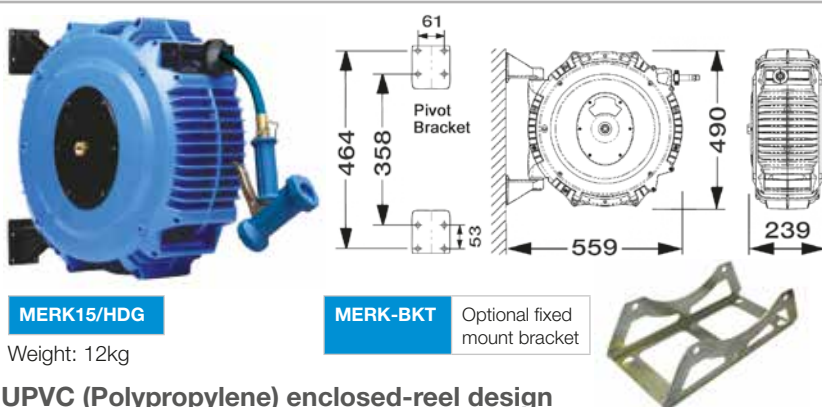
NB: Installation must comply with local water authority codes. Isolation controls and check valves not included. Hose reels are not WRAS listed.

STANDARD powder-coated steel & STAINLESS STEEL (304) open-reel design

Water temperature: up to 60°C / Water pressure: 3 - 20 bar (300psi)
Hose length: 15m (50ft) / Hose inside dia.: 12mm (1/2-inch)
Inlet: 1/2-inch BSP, female connection



Model	Description
STANDARD Finish	
MRK15/SSG	with Standard Rose Head Gun
MRK15/FBG	with Fan Blade Head Gun
MRK15/HDG	with Heavy-Duty Adjustable Head Gun
MRK-WMPB	Optional pivot bracket (powder-coated steel finish)
STAINLESS STEEL (304) Finish	
MSRK15/SSG	with Standard Rose Head Gun
MSRK15/FBG	with Fan Blade Head Gun
MSRK15/HDG	with Heavy-Duty Adjustable Head Gun
MSRK-WMPB	Optional pivot bracket (stainless steel finish)



UPVC (Polypropylene) enclosed-reel design

Water temp.: up to 80°C / Water pressure: 3 - 17 bar (250psi) / Hose length: 15m (50ft)
Hose inside dia.: 12mm (1/2-inch) / Inlet: 1/2-inch BSP, female connection

Model	Description
MERK15/SSG	with Standard Rose Head Gun (includes a wall mounted PIVOT bracket)
MERK15/FBG	with Fan Blade Head Gun (includes a wall mounted PIVOT bracket)
MERK15/HDG	with Heavy-Duty Adjustable Head Gun (includes a wall mounted PIVOT bracket)
MERK-BKT	Optional FIXED wall, floor, under bench or ceiling mount bracket (mild steel finish)

IMPORTANT: The required length of hose must always be drawn out from the reel prior to operation to prevent unnecessary hose wear.

HOSE REEL SPARE PARTS

Model	Part
AJSG019-1/2BSP	Replacement Rose Head Gun
AJSG019F-1/2BSP	Replacement Fan Blade Head Gun
AJ-HDG	Replacement Heavy-Duty Adjustable Head Gun
AJ-BHRS	Brass Hose Reel Swivel
AJ-HRCS	1/2-inch FxF Chromed Socket



WATER



GAS



ENVIRONMENT



PEST CONTROL

KITCHEN FAUCETS/TAPS & SPOUTS

SUITABILITY: Light Medium Heavy

INTRODUCING MECHLINE WATER DROP RATINGS TO HELP YOU CHOOSE THE CORRECT TAP FOR THE RIGHT APPLICATION

SUITABILITY: Light Medium Heavy

Mechline offers an exceptional collection of durable, high-quality taps and faucets. Easy cleaning, robust construction and manufactured to meet the rigours of the professional catering environment.

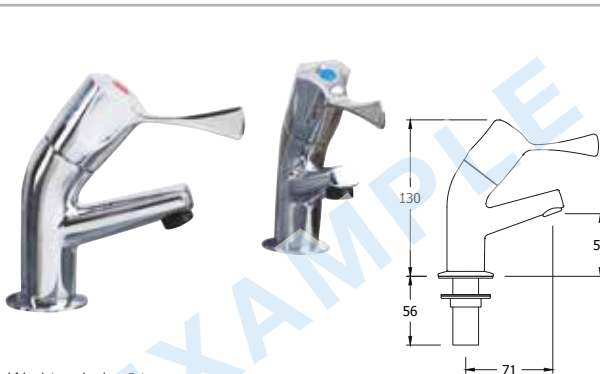
When specifying a tap it should be the correct tap for the intended use. We have created the Mechline Water Drop Ratings to help you select the correct tap for purpose.

Our in house technical team has evaluated each tap that Mechline offer and have rated them with 1, 2 or 3 Water Drops to indicate the level of suitable application.

- 1** Water Drop = **Light** Usage
- 2** Water Drops = **Medium** Usage
- 3** Water Drops = **Heavy** Usage

The Mechline Water Drop Ratings are for general advice purposes only. Buyers & users must satisfy themselves as to the ultimate suitability and safety of the products for their particular purposes & duties.

1/2" BASIN TAPS WITH 3-INCH LEVER



Worktop hole: 21mm
Recommended working pressure 1.5-5 bar

Model	Description
TX-500BL	1/2-inch Basin Taps (pair) H: 130mm





WATER



GAS



ENVIRONMENT



PEST CONTROL

KITCHEN FAUCETS/TAPS & SPOUTS

AQUATECHNIX

MATCHING
PRE-RINSE
SPRAYS ON
PAGES 11-27

AquaTechnix is the next generation of pre-rinse sprays, taps and faucets designed and manufactured by Mechline

FOR PROFESSIONAL FOODSERVICE

From extensive experience in Foodservice Operations, Engineering and Service, Mechline has invested extensively in the all new AquaTechnix range, specifically designed for the professional Hospitality and Foodservice environment and manufactured to the highest quality.



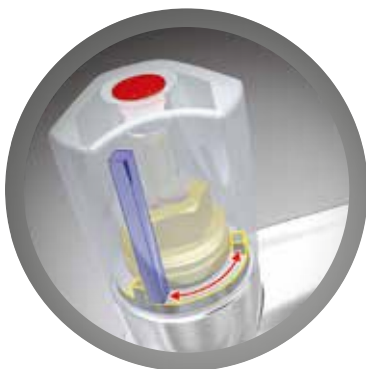
- across the whole range.

Modern practical design - Robust, 'water efficient' and fit for purpose.



Ease of use

- Specifically designed for professional foodservice with ease of use in mind
- Unique PosiStop™ feature providing built-in reliability and performance



Complete product range

- Pre-rinse sprays
- Faucets and mixers
- Basin and sink taps
- Wide range of spouts available



Interchangeability

- Complete interchangeability between all bodies, spouts and pre-rinse sprays – means that product use can easily be changed on site at a later date if required





WATER



GAS



ENVIRONMENT



PEST CONTROL

KITCHEN FAUCETS/TAPS & SPOUTS

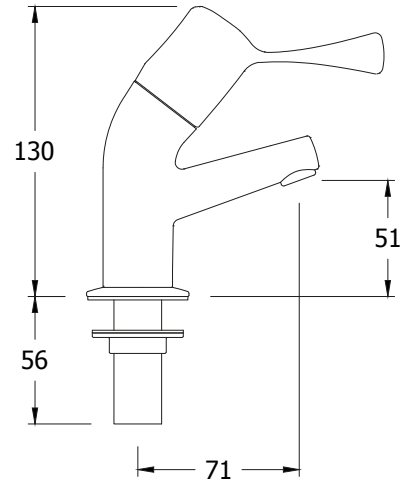
SUITABILITY: Light Medium Heavy

DECK MOUNTED BASIN TAPS - SINGLE FEED

AQUATECHNIX

SINGLE HOLE SINGLE WATER FEED ONE CONTROL

1/2" BASIN TAPS WITH 3-INCH LEVER

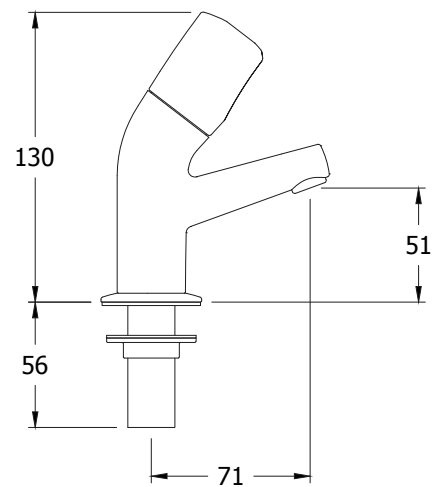


Worktop hole: 21mm, Recommended working pressure 1.5-5 bar

Model	Description
TX-500BL	1/2-inch Basin Taps (pair) H: 130mm



1/2" DOME HEAD BASIN TAPS



Worktop hole: 21mm, Recommended working pressure 1.5-5 bar

Model	Description
TX-500BD	1/2-inch Basin Taps (pair) H: 130mm



1/2" connection. Tap hole Ø 21mm. Recommended static water pressure range: 1.5 - 5 bar. CAD available on request.

Flow rates for TX-500 basin tap models – tested at 3 bar pressure: Fitted with WATER-SAVING diffuser: 4.33 l/m Fitted with STANDARD diffuser: 10.91 l/m



WATER



GAS



ENVIRONMENT



PEST CONTROL

KITCHEN FAUCETS/TAPS & SPOUTS

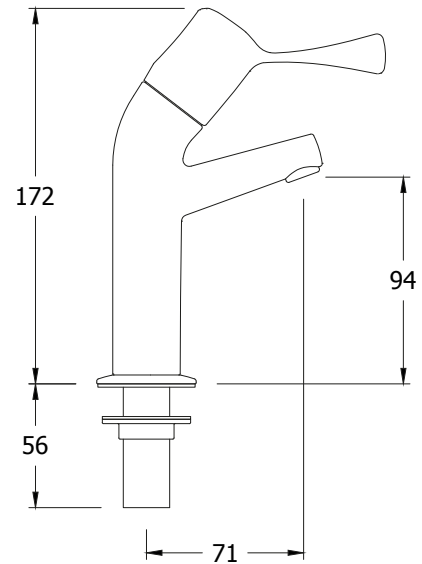
SUITABILITY: Light Medium Heavy

DECK MOUNTED SINK TAPS - SINGLE FEED

AQUATECHNIX

SINGLE HOLE SINGLE WATER FEED ONE CONTROL

1/2" SINK TAPS WITH 3-INCH LEVERS

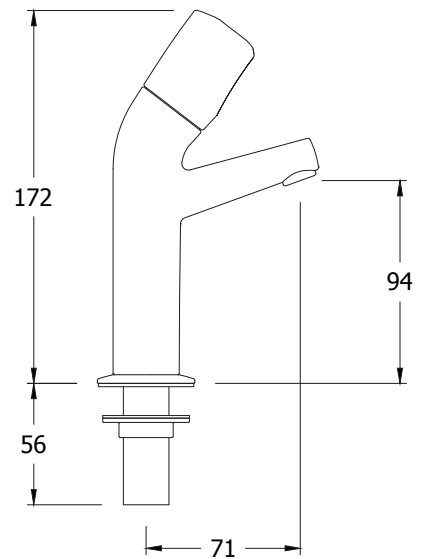


Worktop hole: 21mm, Recommended working pressure 1.5-5 bar

Model	Description
TX-500SL	1/2-inch Sink Taps (pair). H: 172mm



1/2" DOME HEAD SINK TAPS



Worktop hole: 21mm, Recommended working pressure 1.5-5 bar

Model	Description
TX-500SD	1/2-inch Sink Taps (pair). H: 172mm



1/2" connection. Tap hole Ø 21mm. Recommended static water pressure range: 1.5 - 5 bar. CAD available on request.

Flow rates for TX-500 sink tap models – tested at 3 bar pressure: Fitted with WATER-SAVING diffuser: 4.33 l/m Fitted with STANDARD diffuser: 10.84 l/m



WATER



GAS



ENVIRONMENT



PEST CONTROL

KITCHEN FAUCETS/TAPS & SPOUTS

SUITABILITY: Light Medium Heavy

DECK MOUNTED - MONOBLOC

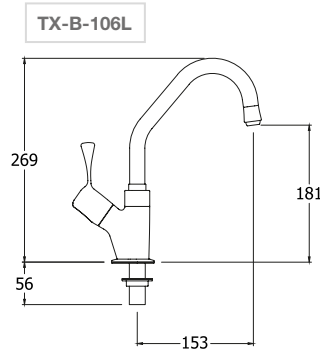
SINGLE HOLE SINGLE WATER FEED ONE CONTROL

1/2" FAUCET WITH LEVER OR DOME HEAD CONTROL AND SWIVEL SPOUT



TX-B-106L

150mm spout



TX-B-112L

400mm spout



LEVER

150mm spout

300mm spout

Models

TX-B-106L

TX-B-112L

Description

LEVER operated TX-B-10 base with 150mm swivel spout. H: 269mm



LEVER operated TX-B-10 base with 300mm swivel spout. H: 325mm

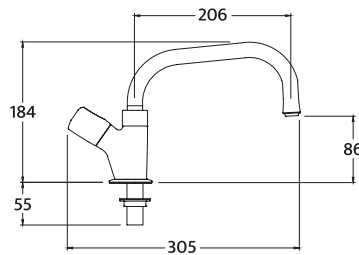


TX-B-10 base common to all taps on this page

Available with LEVER or DOME head controls and your choice of SPOUT



TX-B-108DF



TX-B-108DF

200mm low profile spout



TX-B-112D

300mm spout



DOME HEAD

150mm spout

200mm low profile spout

300mm spout

Models

TX-B-106D

TX-B-108DF

TX-B-112D

Description

DOME operated TX-B-10 base with 150mm swivel spout. H: 269mm



DOME operated TX-B-10 base with 200mm low profile swivel spout. H: 184mm



DOME operated TX-B-10 base with 300mm swivel spout. H: 325mm



Flow rates for all TX-B-10 models - tested at 3 bar pressure: Fitted with WATER-SAVING diffuser: 4.11 l/m Fitted with STANDARD diffuser: 10.84 l/m



WATER



GAS



ENVIRONMENT

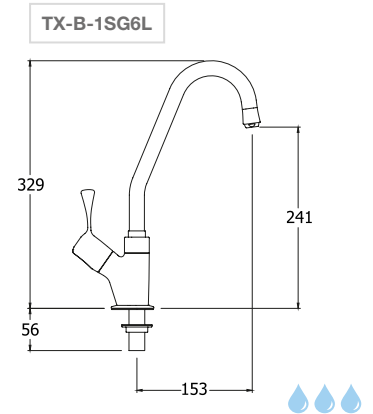
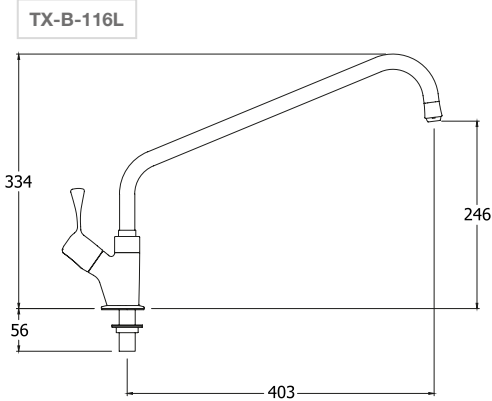


PEST CONTROL

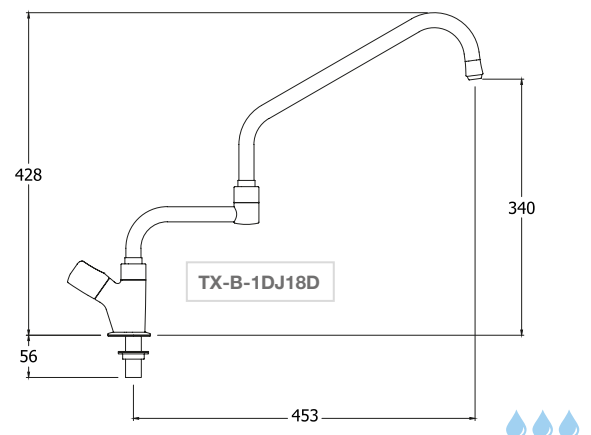
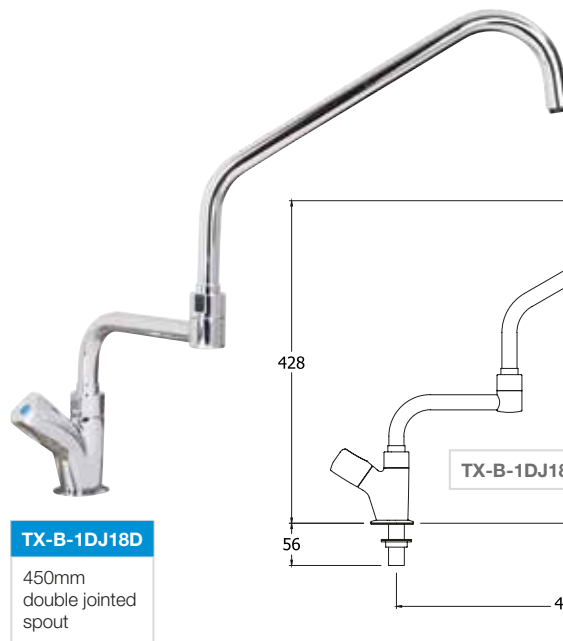
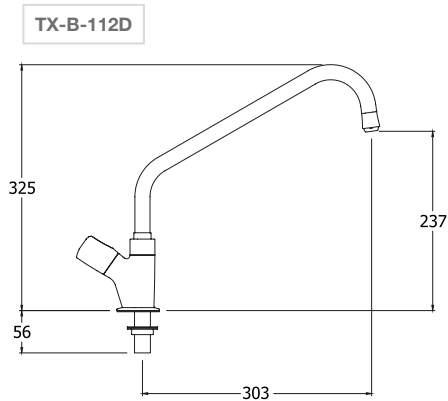
KITCHEN FAUCETS/TAPS & SPOUTS

SUITABILITY: Light Medium Heavy

AQUATECHNIX



400mm spout	450mm double jointed spout	150mm gooseneck spout
TX-B-116L	TX-B-1DJ18L	TX-B-1SG6L
LEVER operated TX-B-10 base with 400mm swivel spout. H: 334mm	LEVER operated TX-B-10 base with 450mm double jointed spout. H: 428mm	LEVER operated TX-B-10 base with 150mm swivel gooseneck spout. H: 329mm



400mm spout	450mm double jointed spout	150mm gooseneck spout
TX-B-116D	TX-B-1DJ18D	TX-B-1SG6D
DOME operated TX-B-10 base with 400mm swivel spout. H: 334mm	DOME operated TX-B-10 base with 450mm double jointed spout. H: 428mm	DOME operated TX-B-10 base with 150mm swivel gooseneck spout. H: 329mm

1/2" connection. Tap hole Ø 25mm. Recommended static water pressure range: 1.5 - 5 bar. CAD available on request.



WATER



GAS



ENVIRONMENT



PEST CONTROL

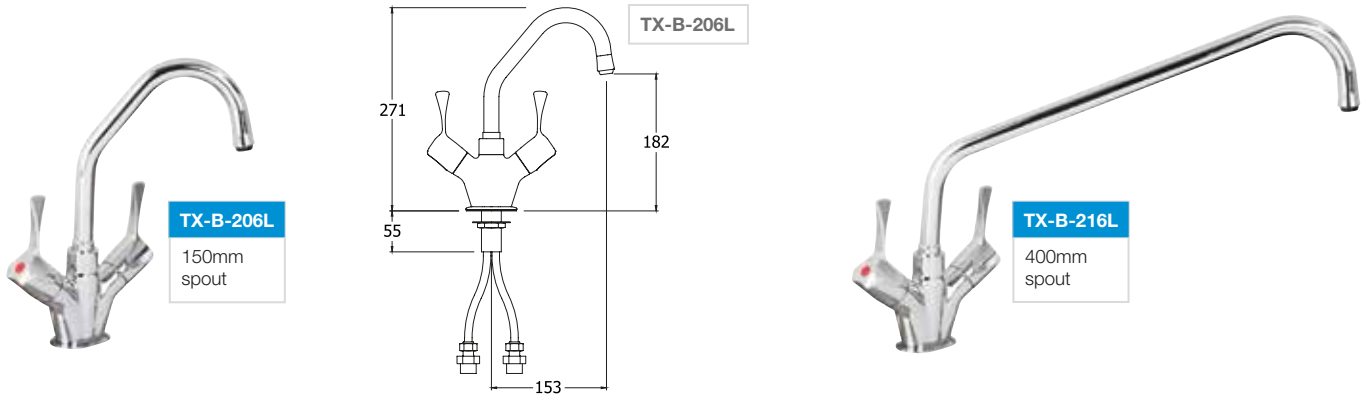
KITCHEN FAUCETS/TAPS & SPOUTS

SUITABILITY: Light Medium Heavy

DECK MOUNTED - MONOBLOC MIXER

SINGLE HOLE TWIN WATER FEED TWO CONTROLS

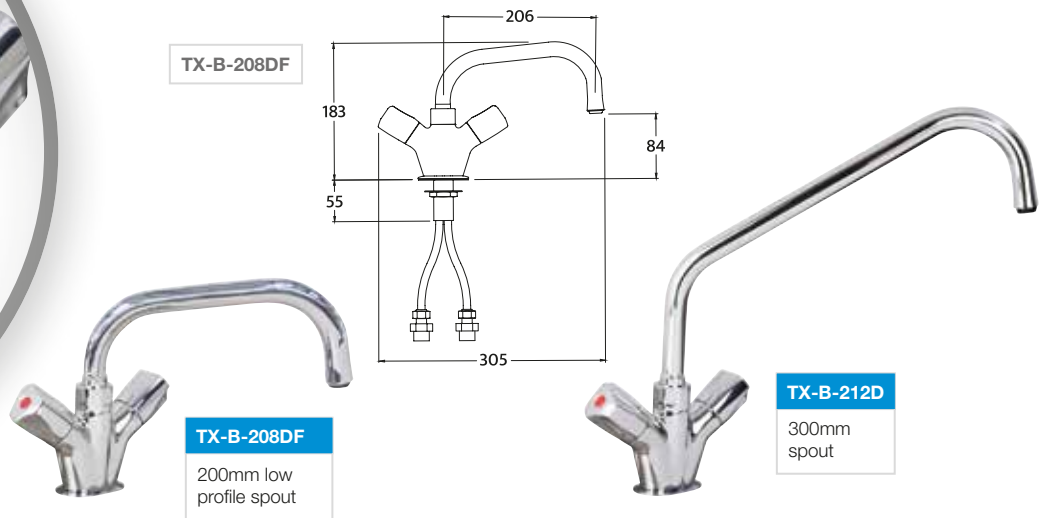
1/2" FAUCET WITH LEVER OR DOME HEAD CONTROL AND SWIVEL SPOUT



LEVER	150mm spout	300mm spout
Models	TX-B-206L	TX-B-212L
Description	LEVER operated TX-B-20 base with 150mm swivel spout. H: 271mm	LEVER operated TX-B-20 base with 300mm swivel spout. H: 327mm

TX-B-20 base common to all taps on this page

Available with LEVER or DOME head controls and your choice of SPOUT



DOME HEAD	150mm spout	200mm low profile spout	300mm spout
Models	TX-B-206D	TX-B-208DF	TX-B-212D
Description	DOME operated TX-B-20 base with 150mm swivel spout. H: 271mm	DOME operated TX-B-20 base with 200mm low profile swivel spout. H: 183mm	DOME operated TX-B-20 base with 300mm swivel spout. H: 327mm

Flow rates for all TX-B-20 models - tested at 3 bar pressure: Fitted with WATER-SAVING diffuser: 3.56 l/m Fitted with STANDARD diffuser: 10.33 l/m



WATER



GAS



ENVIRONMENT

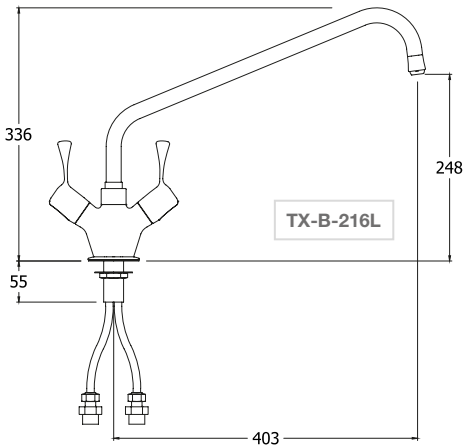


PEST CONTROL

KITCHEN FAUCETS/TAPS & SPOUTS

SUITABILITY: Light Medium Heavy

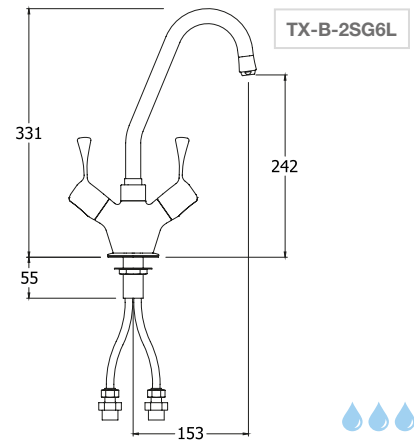
AQUATECHNIX



TX-B-216L



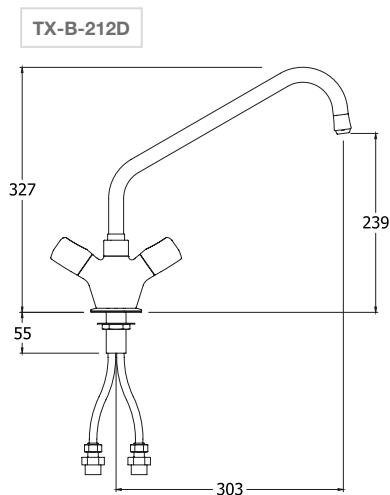
TX-B-2SG6L
150mm gooseneck spout



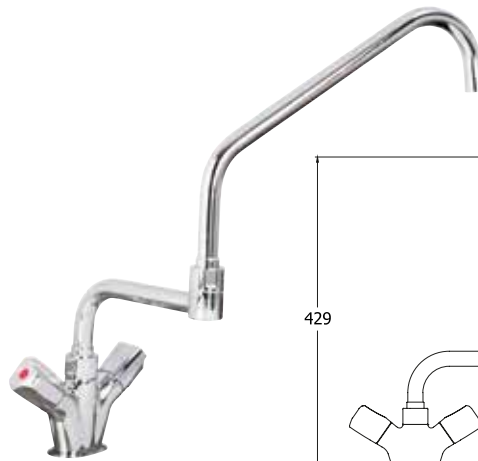
TX-B-2SG6L



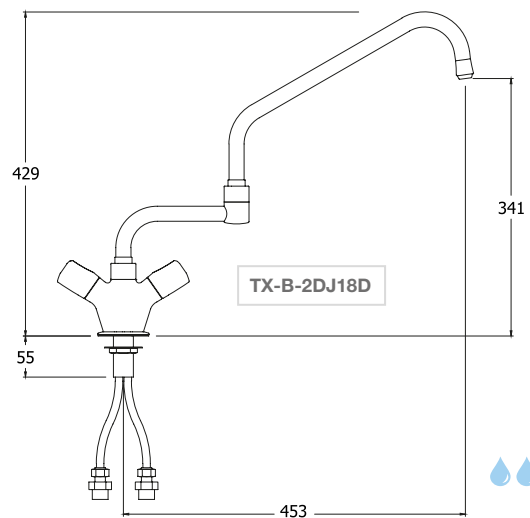
400mm spout	450mm double jointed spout	150mm gooseneck spout
TX-B-216L	TX-B-2DJ18L	TX-B-2SG6L
LEVER operated TX-B-20 base with 400mm swivel spout. H: 336mm	LEVER operated TX-B-20 base with 450mm double jointed spout. H: 429mm	LEVER operated TX-B-20 base with 150mm swivel gooseneck spout. H: 331mm



TX-B-216D



TX-B-2DJ18D
450mm double jointed spout



TX-B-2DJ18D



400mm spout	450mm double jointed spout	150mm gooseneck spout
TX-B-216D	TX-B-2DJ18D	TX-B-2SG6D
DOME operated TX-B-20 base with 400mm swivel spout. H: 336mm	DOME operated TX-B-20 base with 450mm double jointed spout. H: 429mm	DOME operated TX-B-20 base with 150mm swivel gooseneck spout. H: 331mm

1/2" connection. Tap hole Ø 32mm. Recommended static water pressure range: 1.5 - 5 bar. CAD available on request.



WATER



GAS



ENVIRONMENT



PEST CONTROL

KITCHEN FAUCETS/TAPS & SPOUTS

SUITABILITY: Light Medium Heavy

DECK MOUNTED - TWIN MIXER

AQUATECHNIX

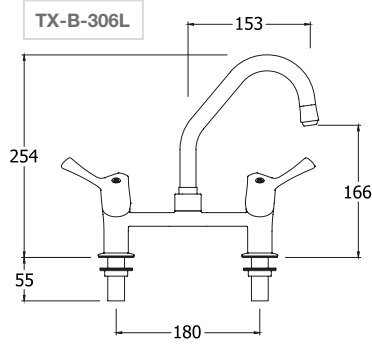
TWIN HOLE TWIN WATER FEED TWO CONTROLS

1/2" FAUCET WITH LEVER OR DOME HEAD CONTROL AND SWIVEL SPOUT

***NOTE:** When ordering a LEVER operated 30 Range model for dish washing stations you will need a minimum of 120mm clearance for the lever handles when in the 'OPEN' position. We recommend you order DOME models for this application.



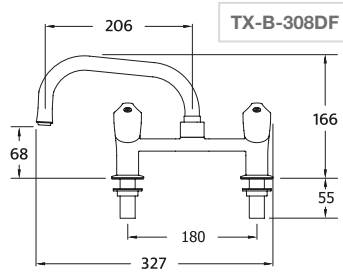
TX-B-306L
150mm spout



TX-B-316L
400mm spout

LEVER	150mm spout	200mm low profile spout	300mm spout
Models	TX-B-306L	TX-B-308LF	TX-B-312L
Description	LEVER operated TX-B-30 base with 150mm swivel spout. H: 254mm	LEVER operated TX-B-30 base with 200mm low profile swivel spout. H: 163mm	LEVER operated TX-B-30 base with 300mm swivel spout. H: 310mm

TX-B-30 base common to all taps on this page Available with LEVER or DOME head controls and your choice of SPOUT



TX-B-308DF
200mm low profile spout



TX-B-312D
300mm spout

DOME HEAD	150mm spout	200mm low profile spout	300mm spout
Models	TX-B-306D	TX-B-308DF	TX-B-312D
Description	DOME operated TX-B-30 base with 150mm swivel spout. H: 254mm	DOME operated TX-B-30 base with 200mm low profile swivel spout. H: 166mm	DOME operated TX-B-30 base with 300mm swivel spout. H: 310mm

Flow rates for all TX-B-30 models - tested at 3 bar pressure: Fitted with WATER-SAVING diffuser: 3.70 l/m Fitted with STANDARD diffuser: 9.33 l/m



WATER



GAS



ENVIRONMENT

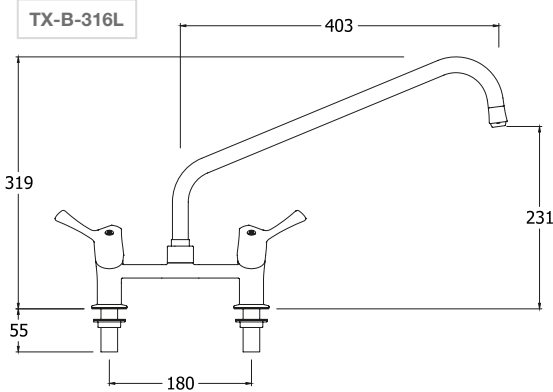


PEST CONTROL

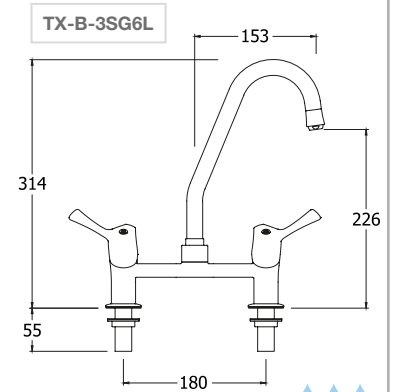
KITCHEN FAUCETS/TAPS & SPOUTS

SUITABILITY: Light Medium Heavy

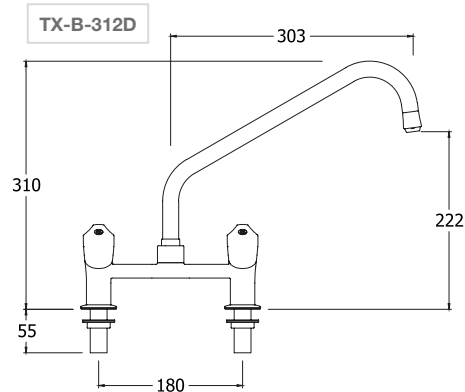
AQUATECHNIX



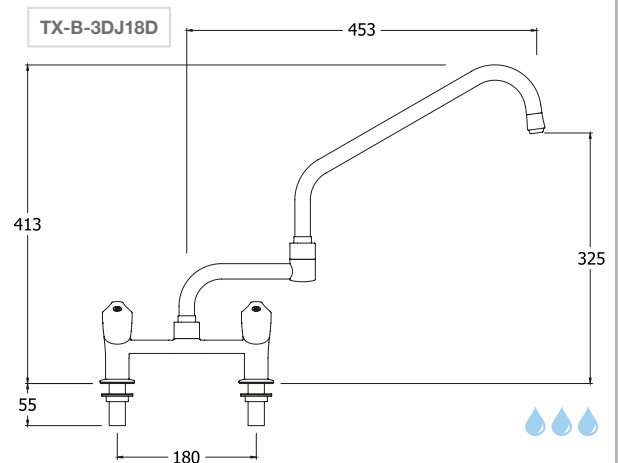
TX-B-3SG6L
150mm gooseneck spout



400mm spout	450mm double jointed spout	150mm gooseneck spout
TX-B-316L	TX-B-3DJ18L	TX-B-3SG6L
LEVER operated TX-B-30 base with 400mm swivel spout. H: 319mm	LEVER operated TX-B-30 base with 450mm double jointed spout. H: 413mm	LEVER operated TX-B-30 base with 150mm swivel gooseneck spout. H: 314mm



TX-B-3DJ18D
450mm double jointed spout



400mm spout	450mm double jointed spout	150mm gooseneck spout
TX-B-316D	TX-B-3DJ18D	TX-B-3SG6D
DOME operated TX-B-30 base with 400mm swivel spout. H: 319mm	DOME operated TX-B-30 base with 450mm double jointed spout. H: 413mm	DOME operated TX-B-30 base with 150mm swivel gooseneck spout. H: 314mm

1/2" connections. Tap hole Ø 25mm, 180mm centres. Recommended static water pressure range: 1.5 - 5 bar. CAD available on request.



WATER



GAS



ENVIRONMENT



PEST CONTROL

KITCHEN FAUCETS/TAPS & SPOUTS

SUITABILITY: Light Medium Heavy

DECK MOUNTED - TWIN MIXER

AQUATECHNIX

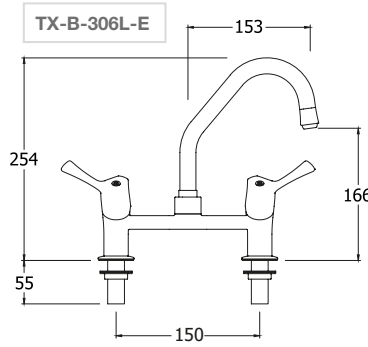
TWIN HOLE TWIN WATER FEED TWO CONTROLS

1/2" FAUCET WITH LEVER OR DOME HEAD CONTROL AND SWIVEL SPOUT

***NOTE:** When ordering a LEVER operated 30 Range model for dish washing stations you will need a minimum of 120mm clearance for the lever handles when in the 'OPEN' position. We recommend you order DOME models for this application.



TX-B-306L-E
150mm spout

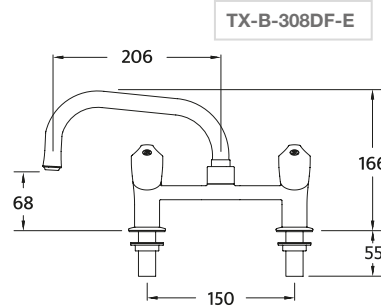


TX-B-316L-E
400mm spout

LEVER	150mm spout	200mm low profile spout	300mm spout
Models	TX-B-306L-E	TX-B-308LF-E	TX-B-312L-E
Description	LEVER operated TX-B-30 base with 150mm swivel spout. H: 254mm	LEVER operated TX-B-30 base with 200mm low profile swivel spout. H: 163mm	LEVER operated TX-B-30 base with 300mm swivel spout. H: 310mm

TX-B-30 base common to all taps on this page

Available with LEVER or DOME head controls and your choice of SPOUT



TX-B-308DF-E
200mm low profile spout



TX-B-312D-E
300mm spout

DOME HEAD	150mm spout	200mm low profile spout	300mm spout
Models	TX-B-306D-E	TX-B-308DF-E	TX-B-312D-E
Description	DOME operated TX-B-30 base with 150mm swivel spout. H: 254mm	DOME operated TX-B-30 base with 200mm low profile swivel spout. H: 166mm	DOME operated TX-B-30 base with 300mm swivel spout. H: 310mm

Flow rates for all TX-B-30 models - tested at 3 bar pressure: Fitted with WATER-SAVING diffuser: 3.70 l/m (only available on request) Fitted with STANDARD diffuser: 9.33 l/m



WATER



GAS



ENVIRONMENT

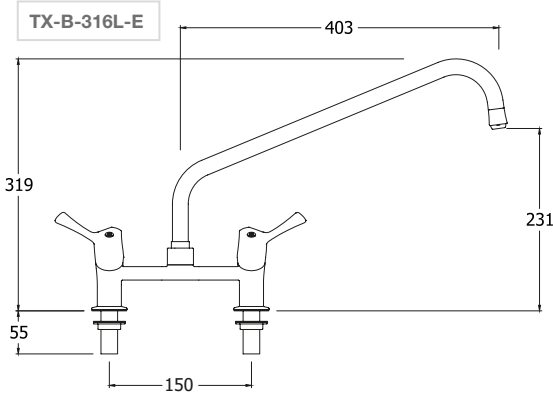


PEST CONTROL

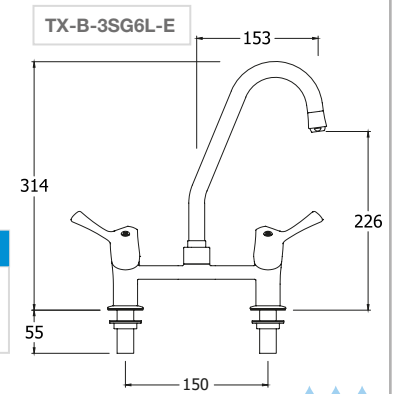
KITCHEN FAUCETS/TAPS & SPOUTS

SUITABILITY: Light Medium Heavy

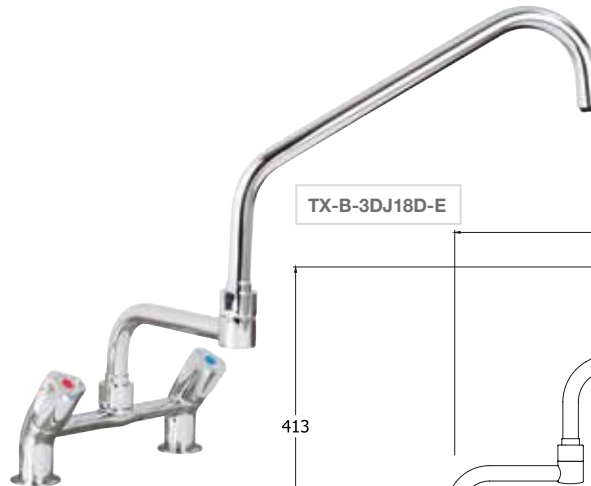
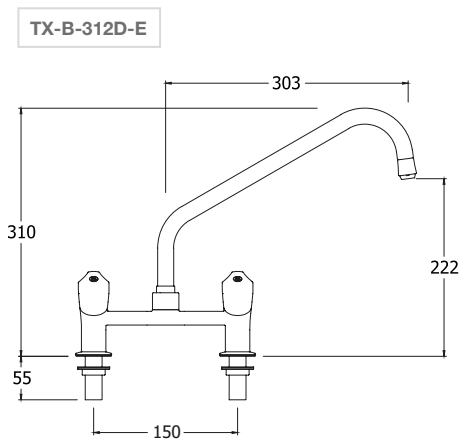
AQUATECHNIX



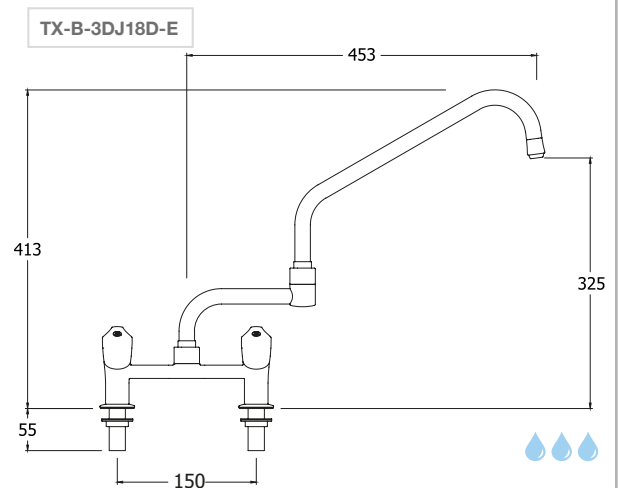
TX-B-3SG6L-E
150mm
gooseneck
spout



400mm spout	450mm double jointed spout	150mm gooseneck spout
TX-B-316L-E	TX-B-3DJ18L-E	TX-B-3SG6L-E
LEVER operated TX-B-30 base with 400mm swivel spout. H: 319mm	LEVER operated TX-B-30 base with 450mm double jointed spout. H: 413mm	LEVER operated TX-B-30 base with 150mm swivel gooseneck spout. H: 314mm



TX-B-3DJ18D-E
450mm double
jointed
spout



400mm spout	450mm double jointed spout	150mm gooseneck spout
TX-B-316D-E	TX-B-3DJ18D-E	TX-B-3SG6D-E
DOME operated TX-B-30 base with 400mm swivel spout. H: 319mm	DOME operated TX-B-30 base with 450mm double jointed spout. H: 413mm	DOME operated TX-B-30 base with 150mm swivel gooseneck spout. H: 314mm

1/2" connections. Tap hole Ø 25mm, 150mm centres. Recommended static water pressure range: 1.5 - 5 bar. CAD available on request.



WATER



GAS



ENVIRONMENT



PEST CONTROL

KITCHEN FAUCETS/TAPS & SPOUTS

SUITABILITY: Light Medium Heavy

PANEL MOUNTED - MONOBLOC

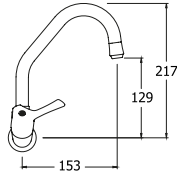
SINGLE HOLE SINGLE WATER FEED ONE CONTROL

1/2" FAUCET WITH LEVER OR DOME HEAD CONTROL AND SWIVEL SPOUT

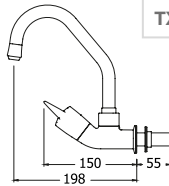


TX-W-1506L

150mm spout



TX-W-1506L



TX-W-1516L

400mm spout



LEVER

150mm spout

200mm low profile spout

300mm spout

Models

TX-W-1506L

TX-W-1508LF

TX-W-1512L

Description

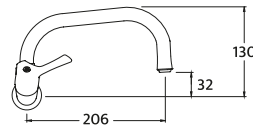
LEVER operated TX-W-15 base with 150mm swivel spout. H: 217mm

LEVER operated TX-W-15 base with 200mm low profile swivel spout. H: 130mm

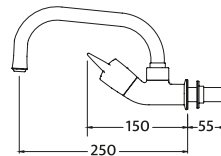
LEVER operated TX-W-15 base with 300mm swivel spout. H: 273mm

TX-W-15 base common to all taps on this page

Available with LEVER or DOME head controls and your choice of SPOUT



TX-W-1508DF



TX-W-1508DF

200mm low profile spout



TX-W-1512D

300mm spout



DOME HEAD

150mm spout

200mm low profile spout

300mm spout

Models

TX-W-1506D

TX-W-1508DF

TX-W-1512D

Description

DOME operated TX-W-15 base with 150mm swivel spout. H: 217mm

DOME operated TX-W-15 base with 200mm low profile swivel spout. H: 130mm

DOME operated TX-W-15 base with 300mm swivel spout. H: 273mm

Flow rates for all TX-W-15 models - tested at 3 bar pressure: Fitted with **WATER-SAVING diffuser: 3.70 l/m** Fitted with **STANDARD diffuser: 10.31 l/m**



WATER



GAS



ENVIRONMENT

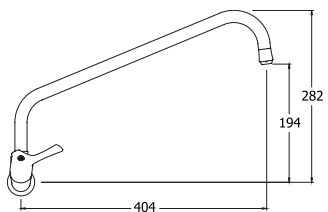


PEST CONTROL

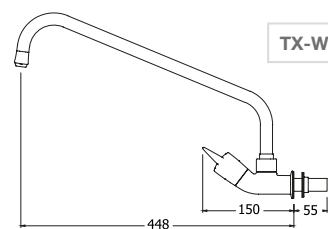
KITCHEN FAUCETS/TAPS & SPOUTS

SUITABILITY: Light Medium Heavy

AQUATECHNIX

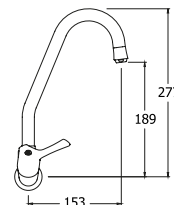


TX-W-1516L

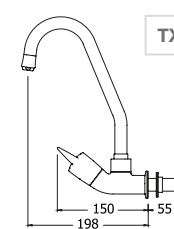


TX-W-15SG6L

150mm
gooseneck
spout



TX-W-15SG6L



400mm spout

450mm double jointed spout

150mm gooseneck spout

TX-W-1516 L

TX-W-15DJ18L

TX-W-15SG6L

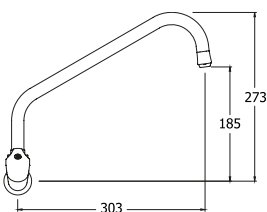
LEVER operated TX-W-15 base with 400mm swivel spout. H: 282mm



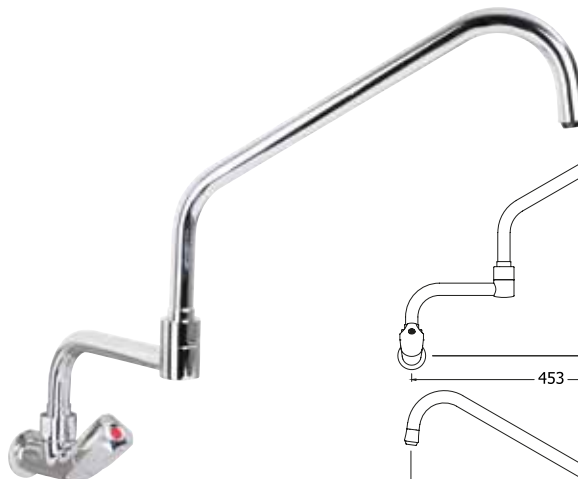
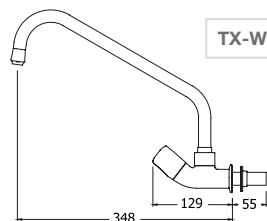
LEVER operated TX-W-15 base with 450mm double jointed spout. H: 376mm



LEVER operated TX-W-15 base with 150mm swivel gooseneck spout. H: 277mm

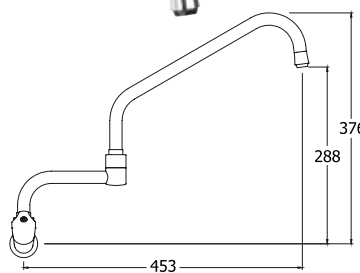


TX-W-1512D

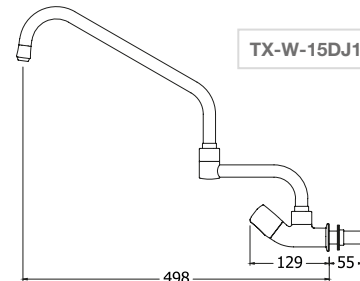


TX-W-15DJ18D

450mm double
jointed spout



TX-W-15DJ18D



400mm spout

450mm double jointed spout

150mm gooseneck spout

TX-W-1516D

TX-W-15DJ18D

TX-W-15SG6D

DOME operated TX-W-15 base with 400mm swivel spout. H: 282mm



DOME operated TX-W-15 base with 450mm double jointed spout. H: 376mm



DOME operated TX-W-15 base with 150mm swivel gooseneck spout. H: 277mm



1/2" connection. 30mm maximum wall/panel thickness. Tap hole Ø 25mm. Recommended static water pressure range: 1.5 - 5 bar. CAD available on request.



WATER



GAS



ENVIRONMENT



PEST CONTROL

KITCHEN FAUCETS/TAPS & SPOUTS

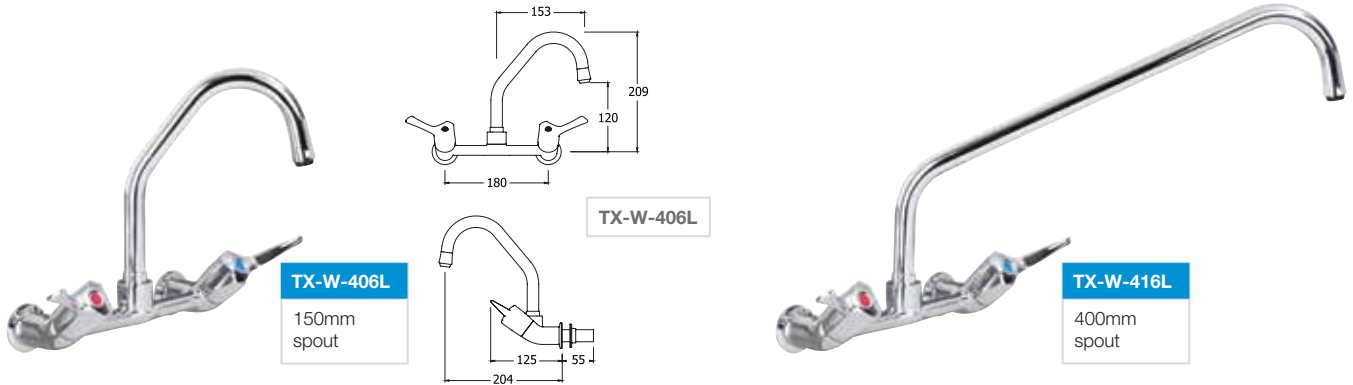
SUITABILITY: Light Medium Heavy

PANEL MOUNTED - TWIN MIXER

AQUATECHNIX

TWIN HOLE TWIN WATER FEED TWO CONTROLS

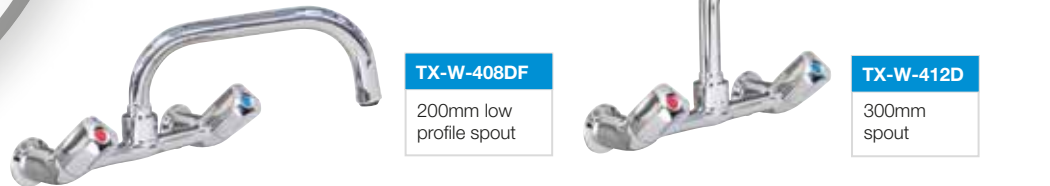
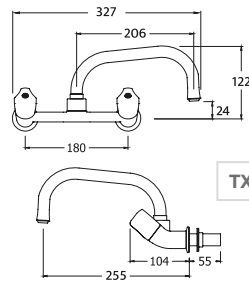
1/2" FAUCET WITH LEVER OR DOME HEAD CONTROL AND SWIVEL SPOUT



LEVER	150mm spout	200mm low profile spout	300mm spout
Models	TX-W-406L	TX-W-408LF	TX-W-412L
Description	LEVER operated TX-W-40 base with 150mm swivel spout. H: 209mm	LEVER operated TX-W-40 base with 200mm low profile swivel spout. H: 118mm	LEVER operated TX-W-40 base with 300mm swivel spout. H: 265mm

TX-B-40 base common to all taps on this page

Available with LEVER or DOME head controls and your choice of SPOUT



DOME HEAD	150mm spout	200mm low profile spout	300mm spout
Models	TX-W-406D	TX-W-408DF	TX-W-412D
Description	DOME operated TX-W-40 base with 150mm swivel spout. H: 209mm	DOME operated TX-W-40 base with 200mm low profile swivel spout. H: 122mm	DOME operated X-W-40 base with 300mm swivel spout. H: 265mm

Flow rates for all TX-W-40 models – tested at 3 bar pressure: Fitted with WATER-SAVING diffuser: 3.70 l/m Fitted with STANDARD diffuser: 9.55 l/m



WATER



GAS



ENVIRONMENT

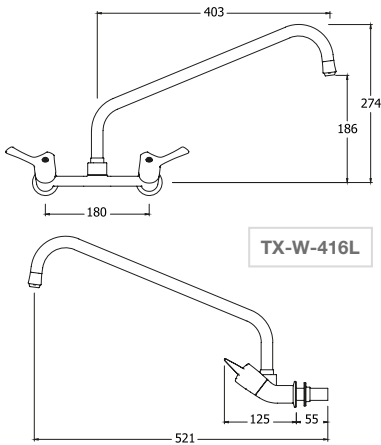


PEST CONTROL

KITCHEN FAUCETS/TAPS & SPOUTS

SUITABILITY: Light Medium Heavy

AQUATECHNIX

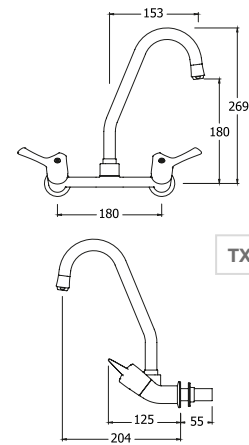


TX-W-416L



TX-W-4SG6L

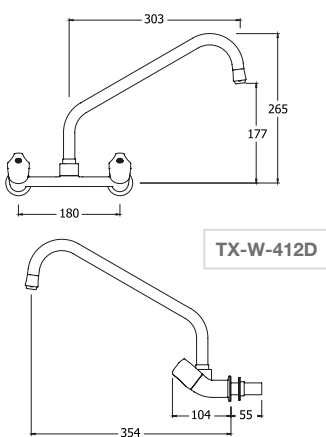
150mm gooseneck spout



TX-W-4SG6L



400mm spout	450mm double jointed spout	150mm gooseneck spout
TX-W-416L	TX-W-4DJ18L	TX-W-4SG6L
LEVER operated TX-W-40 base with 400mm swivel spout. H: 274mm	LEVER operated TX-W-40 base with 450mm double jointed spout. H: 368mm	LEVER operated TX-W-40 base with 150mm swivel gooseneck spout. H: 269mm

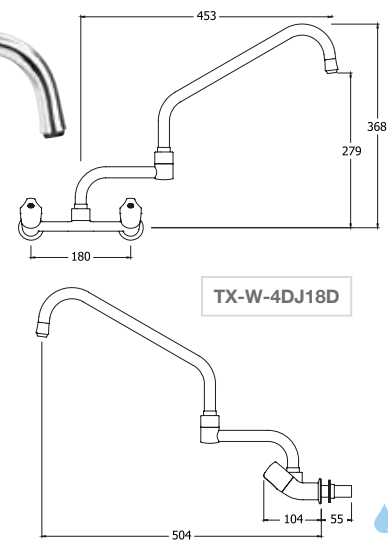


TX-W-412D



TX-W-4DJ18D

450mm double jointed spout



TX-W-4DJ18D



400mm spout	450mm double jointed spout	150mm gooseneck spout
TX-W-416D	TX-W-4DJ18D	TX-W-4SG6D
DOME operated TX-W-40 base with 400mm swivel spout. H: 274mm	DOME operated TX-W-40 base with 450mm double jointed spout. H: 368mm	DOME operated TX-W-40 base with 150mm swivel gooseneck spout. H: 269mm

1/2" connections. 30mm maximum wall/panel thickness. Tap hole Ø 25mm, 180mm centres. Recommended static water pressure range: 1.5 - 5 bar. CAD available on request.



WATER



GAS



ENVIRONMENT



PEST CONTROL

KITCHEN FAUCETS/TAPS & SPOUTS

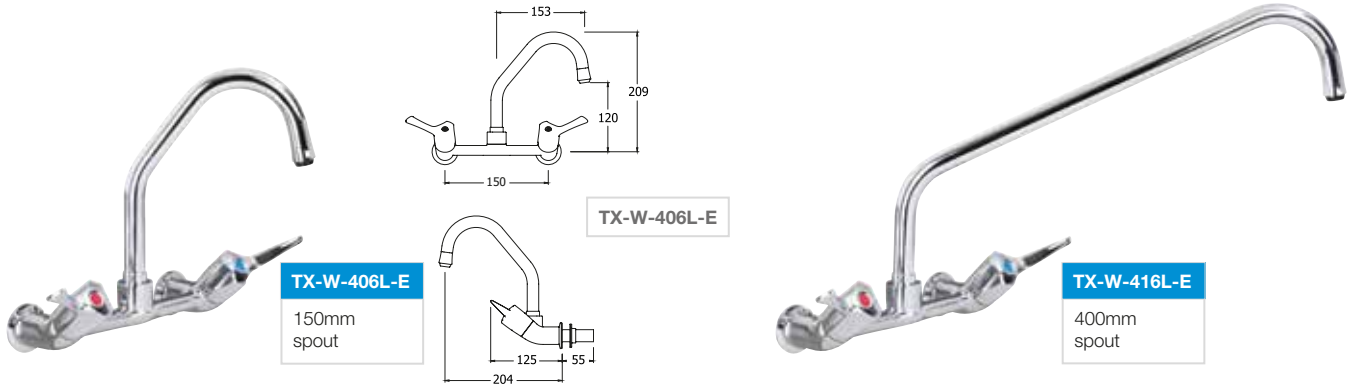
SUITABILITY: Light Medium Heavy

PANEL MOUNTED - TWIN MIXER

AQUATECHNIX

TWIN HOLE TWIN WATER FEED TWO CONTROLS

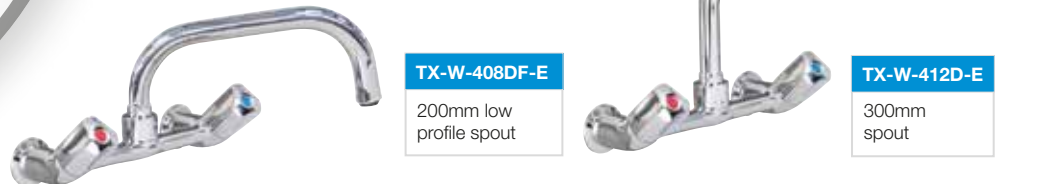
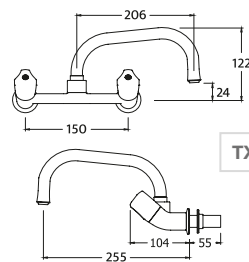
1/2" FAUCET WITH LEVER OR DOME HEAD CONTROL AND SWIVEL SPOUT



LEVER	150mm spout	200mm low profile spout	300mm spout
Models	TX-W-406L-E	TX-W-408LF-E	TX-W-412L-E
Description	LEVER operated TX-W-40 base with 150mm swivel spout. H: 209mm	LEVER operated TX-W-40 base with 200mm low profile swivel spout. H: 118mm	LEVER operated TX-W-40 base with 300mm swivel spout. H: 265mm

TX-B-40 base common to all taps on this page

Available with LEVER or DOME head controls and your choice of SPOUT



DOME HEAD	150mm spout	200mm low profile spout	300mm spout
Models	TX-W-406D-E	TX-W-408DF-E	TX-W-412D-E
Description	DOME operated TX-W-40 base with 150mm swivel spout. H: 209mm	DOME operated TX-W-40 base with 200mm low profile swivel spout. H: 122mm	DOME operated X-W-40 base with 300mm swivel spout. H: 265mm

Flow rates for all TX-W-40 models – tested at 3 bar pressure: Fitted with WATER-SAVING diffuser: 3.70 l/m Fitted with STANDARD diffuser: 9.55 l/m



WATER



GAS



ENVIRONMENT

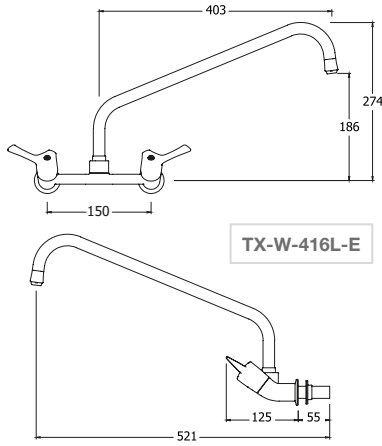


PEST CONTROL

KITCHEN FAUCETS/TAPS & SPOUTS

SUITABILITY: Light Medium Heavy

AQUATECHNIX

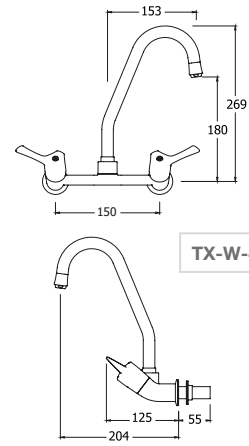


TX-W-416L-E



TX-W-4SG6L-E

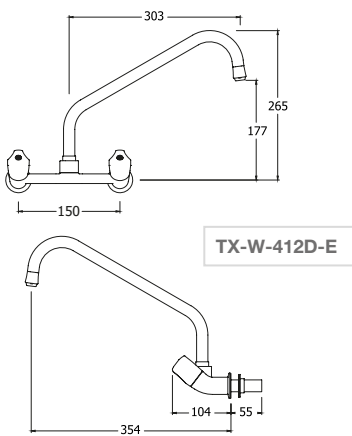
150mm gooseneck spout



TX-W-4SG6L-E



400mm spout	450mm double jointed spout	150mm gooseneck spout
TX-W-416L-E	TX-W-4DJ18L-E	TX-W-4SG6L-E
LEVER operated TX-W-40 base with 400mm swivel spout. H: 274mm	LEVER operated TX-W-40 base with 450mm double jointed spout. H: 368mm	LEVER operated TX-W-40 base with 150mm swivel gooseneck spout. H: 269mm

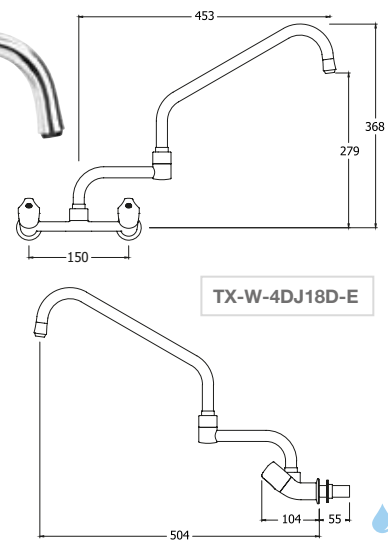


TX-W-412D-E



TX-W-4DJ18D-E

450mm double jointed spout



TX-W-4DJ18D-E



400mm spout	450mm double jointed spout	150mm gooseneck spout
TX-W-416D-E	TX-W-4DJ18D-E	TX-W-4SG6D-E
DOME operated TX-W-40 base with 400mm swivel spout. H: 274mm	DOME operated TX-W-40 base with 450mm double jointed spout. H: 368mm	DOME operated TX-W-40 base with 150mm swivel gooseneck spout. H: 269mm

1/2" connections. 30mm maximum wall/panel thickness. Tap hole Ø 25mm, 150mm centres. Recommended static water pressure range: 1.5 - 5 bar. CAD available on request.



WATER



GAS



ENVIRONMENT



PEST CONTROL

KITCHEN FAUCETS/TAPS & SPOUTS

AQUAJET

Comprehensive range of taps manufactured to meet the rigours of commercial catering



BENEFITS

- WRAS-approved
- High-quality robust construction specifically designed for commercial kitchens
- Easy lever operation
- Deck-mounted & panel-mounted options
- Selection of spout options to suit most applications
- Spare parts are available

Wide Range

A comprehensive range of single, monobloc, deck mixer and panel mounted faucets to compliment the AquaJet range of pre-rinse sprays.

A choice of deck-mounted or panel-mounted tap bases, and a great choice of spout options.

Double Jointed spout

The double jointed spout option gives the operator ease of use to simply extend or retract to the required length. Ideal for multi basin environments or options extended outside of the basin.





WATER



GAS



ENVIRONMENT



PEST CONTROL

KITCHEN FAUCETS/TAPS & SPOUTS

SUITABILITY: Light Medium Heavy

DECK MOUNTED - MONOBLOC

AQUAJET

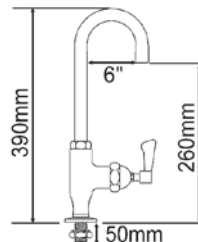
SINGLE HOLE SINGLE WATER FEED ONE CONTROL

1/2" SINK TAP WITH LEVER CONTROL AND SWIVEL SPOUT

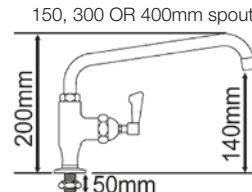


Worktop hole: 25mm,
Recommended working pressure 1.5-5 bar

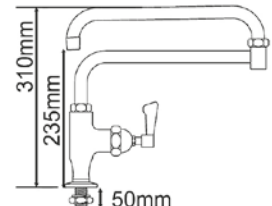
Model	Description	WRAS
AJ-B-106L	150mm Swivel Spout	
AJ-B-112L	300mm Swivel Spout	
AJ-B-116L	400mm Swivel Spout	
AJ-B-1DJ18L	450mm Double Jointed Spout	
AJ-B-1SG6L	150mm Swivel Gooseneck Spout	



AJ-B-1SG6L



AJ-B-106L



AJ-B-1DJ18L

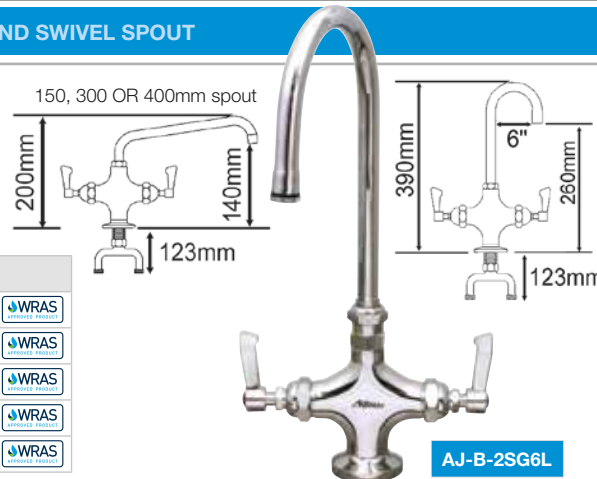


DECK MOUNTED - MONOBLOC MIXER

AQUAJET

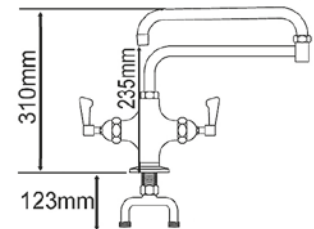
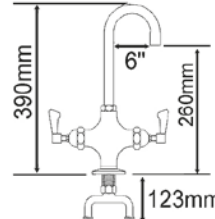
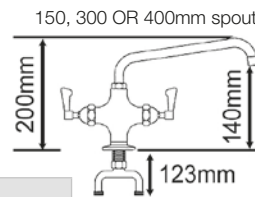
SINGLE HOLE TWIN WATER FEED TWO CONTROLS

1/2" MIXER TAP WITH LEVER CONTROLS AND SWIVEL SPOUT



Worktop hole: 30mm,
Recommended working pressure 1.5-5 bar

Model	Description	WRAS
AJ-B-206L	150mm Swivel Spout	
AJ-B-212L	300mm Swivel Spout	
AJ-B-216L	400mm Swivel Spout	
AJ-B-2DJ18L	450mm Double Jointed Spout	
AJ-B-2SG6L	150mm Swivel Gooseneck Spout	



AJ-B-2SG6L

AJ-B-2DJ18L

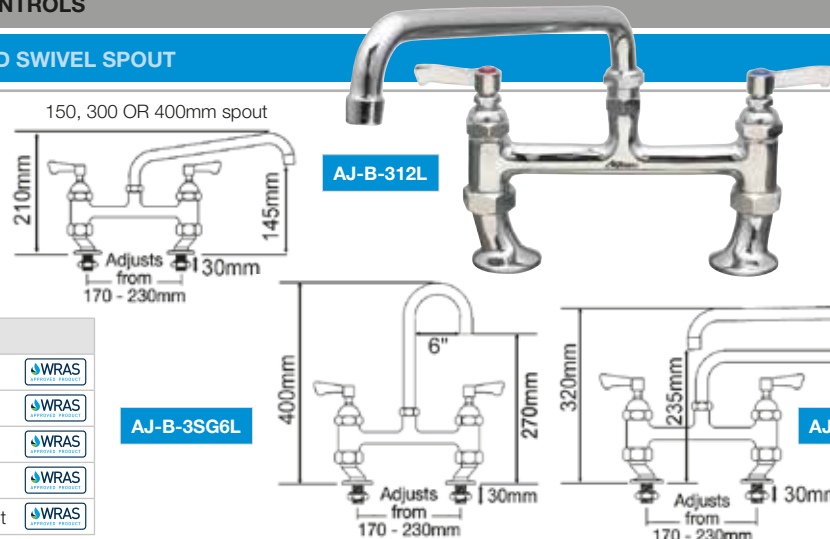


DECK MOUNTED - TWIN MIXER

AQUAJET

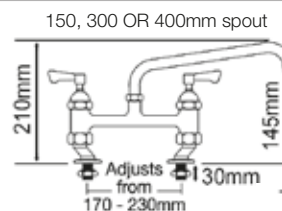
TWIN HOLE TWIN WATER FEED TWO CONTROLS

1/2" MIXER WITH LEVER CONTROLS AND SWIVEL SPOUT



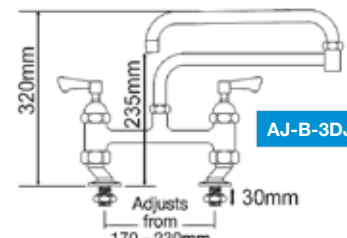
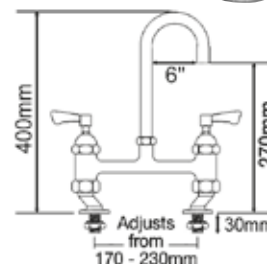
Worktop hole: 25mm,
Recommended working pressure 1.5-5 bar

Model	Description	WRAS
AJ-B-306L	150mm Swivel Spout	
AJ-B-312L	300mm Swivel Spout	
AJ-B-316L	400mm Swivel Spout	
AJ-B-3DJ18L	450mm Double Jointed Spout	
AJ-B-3SG6L	150mm Swivel Gooseneck Spout	



AJ-B-312L

AJ-B-3SG6L



AJ-B-3DJ18L





WATER



GAS



ENVIRONMENT



PEST CONTROL

KITCHEN FAUCETS/TAPS & SPOUTS

SUITABILITY: Light Medium Heavy

PANEL MOUNTED - SINGLE FEED

AQUAJET

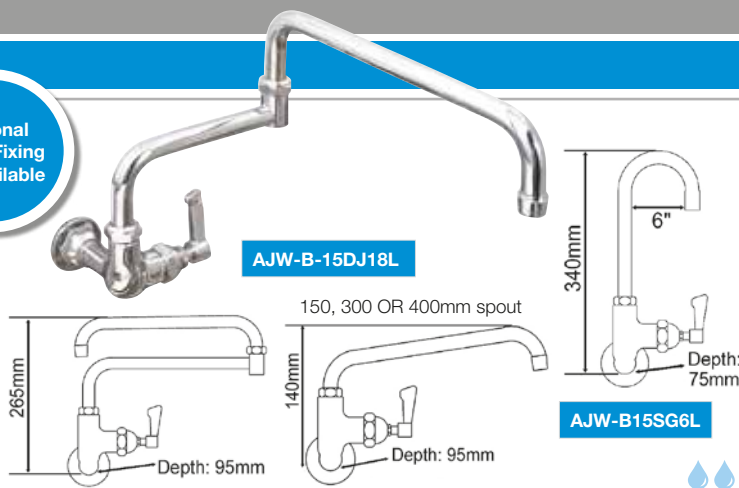
SINGLE HOLE SINGLE WATER FEED ONE CONTROL

1/2" TAPS WITH LEVER CONTROL AND SWIVEL SPOUT

Optional Panel Fixing Kit available

Panel hole: 25mm, Recommended working pressure 1.5-5 bar

Model	Description	WRAS
AJW-B-1506L	150mm Swivel Spout	
AJW-1512L	300mm Swivel Spout	
AJW-B-1516L	400mm Swivel Spout	
AJW-B-15DJ18L	450mm Double Jointed Spout	
AJW-B15SG6L	150mm Swivel Gooseneck Spout	
AJ-PANELFIX-KIT	Optional Panel-fixing kit (sold separately)	



PANEL MOUNTED - TWIN MIXER

AQUAJET

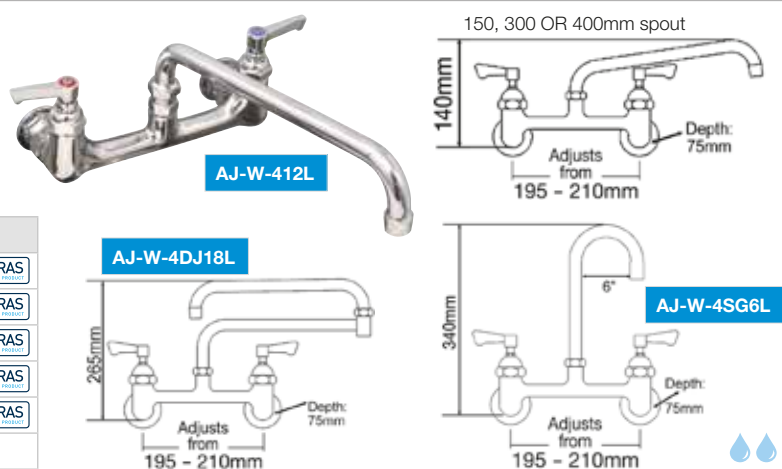
TWIN HOLE TWIN WATER FEED TWO CONTROLS

1/2" MIXER WITH LEVER CONTROLS & SWIVEL SPOUT

Optional Panel Fixing Kit available

Panel hole: 25mm, Recommended working pressure 1.5-5 bar

Model	Description	WRAS
AJ-W-406L	150mm Swivel Spout	
AJ-W-412L	300mm Swivel Spout	
AJ-W-416L	400mm Swivel Spout	
AJ-W-4DJ18L	450mm Double Jointed Spout	
AJ-W-4SG6L	150mm Swivel Gooseneck Spout	
AJ-PANELFIX-KIT	Optional Panel-fixing kit (sold separately)	



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WATER



GAS



ENVIRONMENT



PEST CONTROL

HAND WASH STATIONS

NEW BASIX

The new BaSix range is the next generation of hand wash stations, designed to promote optimal hygiene practise with minimal fuss.



BENEFITS

Mechline's new BaSix range is manufactured using a unique combination of high grade 304 Austenitic stainless steel for the bowl and deck, and a high grade, high strength injection moulded ABS-Polycarbonate for the skirt.

The combination provides a robust, easy to clean and easy to install basin which has been specifically designed to be ideal for commercial kitchen installations.



- across the whole range.



The law governing food preparation areas requires that separate wash hand basins must be provided in any food area, which must only be used for washing hands and be easy to get at and use.

The basin must provide hot and cold running water (or a single feed at a suitable temperature) and suitable drainage. It is commonly recommended that hand washing should take at least 20 seconds of continuous lathering using soap and running water.

For this reason Mechline supplies wash hand basins as standard without plugs to prevent the accumulation of water and other materials in the basin.

This policy also helps satisfy the requirement that facilities for washing food and utensils are to be separate from hand washing facilities and that food preparation tasks are conducted in appropriate purpose supplied sinks and not in hand wash basins.



WATER



GAS



ENVIRONMENT



PEST CONTROL

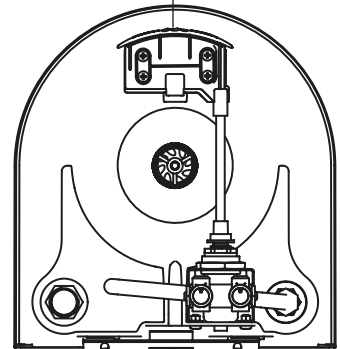
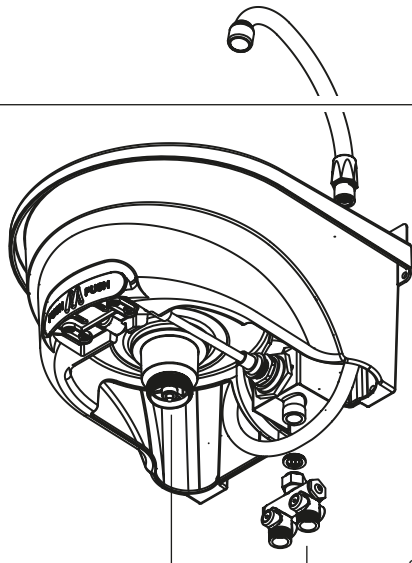
HAND WASH STATIONS

BASIX



Mounting bracket supplied with every model for fast and easy installation

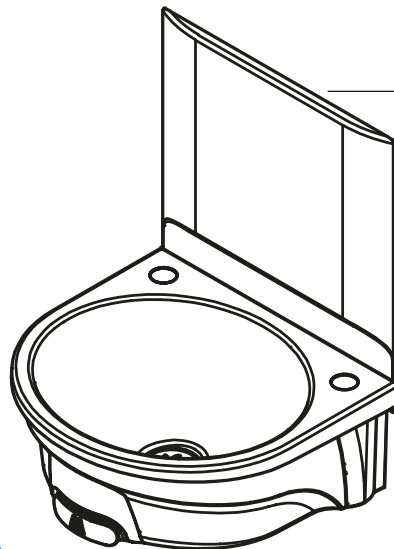
Push-Front panel with all KVS models



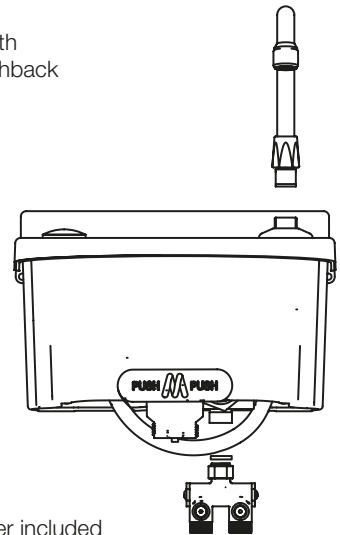
Basins supplied with a choice of tap



Supplied complete with drain boss and mixing valve, if applicable



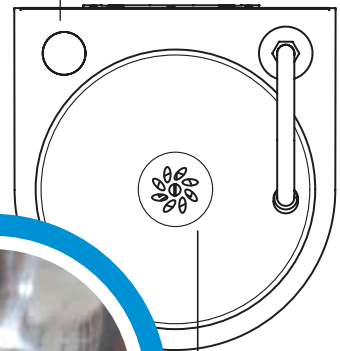
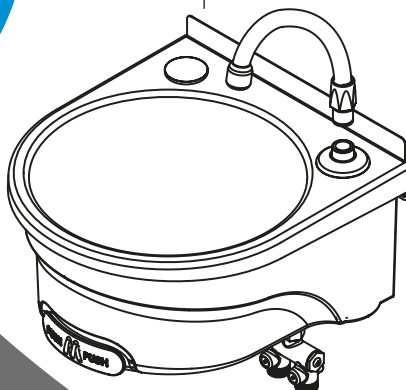
400i basin with integral splashback



Tap hole stopper included



No fascia mounting screws, which can attract dirt



Integral flush waste reduces the risk of bacterial development



WATER



GAS



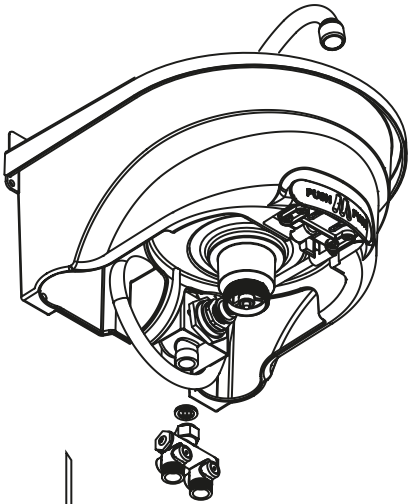
ENVIRONMENT



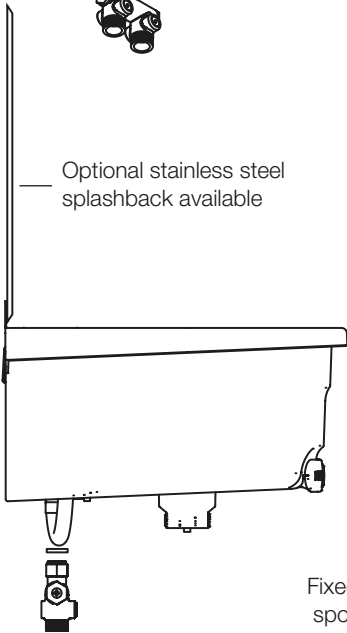
PEST CONTROL

HAND WASH STATIONS

BASIX

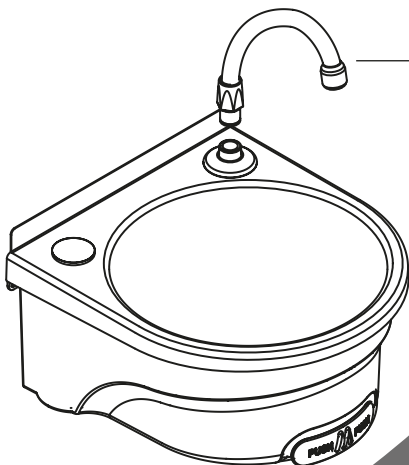


Optional stainless steel splashback available



High grade 304 austenitic stainless steel for the bowl and deck, and a high grade, high strength injection moulded ABS-Polycarbonate for the skirt

Fixed chrome-plated brass spout comes as standard on our hands-free front panel operated basins



Our hands-free 'Push-Front' panel operated basins feature soft-touch technology, allowing users to operate the basin with no effort



- **WRAS APPROVED PRODUCT** - across the whole range
- **Curved design**, ideal for commercial kitchens
- **No sharp corners** for kitchen staff to knock into
- Easy to clean **integral flush grated waste** reduces the risk of bacterial development
- Bowl and deck are permanently bonded to the skirt, removing the need for exposed bolts or rivets
- **High strength** injection moulded skirt removes the possibility of cut hazards created by sharp stainless steel edge
- **Soft-touch, front panel** operated basins are part of the range
- **Mounting bracket with integral spirit level** for fast and easy installation
- Optional extras include: **waste bin, splashback** (for 300 and 400 models) and deck-mounted **soap dispenser**
- **Stylish, functional** design



WATER



GAS



ENVIRONMENT



PEST CONTROL

HAND WASH STATIONS

BASIX

BUILD YOUR PERFECT HAND WASH STATION IN 2 EASY STEPS

1 CHOOSE YOUR BASIN



BSX-300

O/D: 300 x 320 x 160mm
Bowl: 260mm dia. x 130mm deep
Optional splashback, soap dispenser and waste bin are also available.

Supplied with a push-front panel if you choose the 'hands-free' operated spout option (KVS)



BSX-400i

Same as the BSX-400 but with an integral splashback



BSX-400

O/D: 400 x 360 x 160mm
Bowl: 358 x 310 x 130mm deep
Optional soap dispenser and waste bin are also available.

Supplied with a push-front panel if you choose the 'hands-free' operated spout option (KVS)



2 CHOOSE YOUR TAP



AQUATECHNIX

Pair of WRAS LEVER taps

TX-BL



Pair of WRAS DOME taps

TX-BD



BASIX

HANDS-FREE
WRAS push-front panel operated fixed spout with manual mixer

KVS

As above with thermostatic mixer

KVS-T



SAVE WATER & IMPROVE HYGIENE WITH INTELLIGENT DESIGN



WATER



GAS



ENVIRONMENT



PEST CONTROL

HAND WASH STATIONS

BASIX

300 MODELS

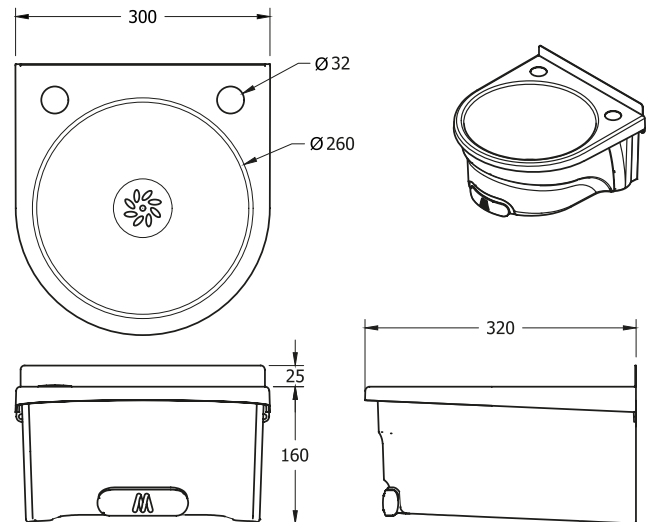
Basin O/D: 300 x 320 x 160 Bowl: 260 dia. x 130 deep

With your choice of tap, or there's an easy push-front panel basin for the "hands-free" operated spout option (KVS).



with fixed spout and push-front panel

BSX-300-KVS



FRONT VIEW

SIDE VIEW

Complete with basin, 1 1/4-inch BSP drain boss and your choice of tap or push-front panel operated spout (with mixing valve)



BSX-300-TX-BL

BSX-300-TX-BD

FURTHER OPTIONS

Model	Description	
BSX300-SPL	Optional Splashback for 300 models only, 315(H) x 300(W)	
BSX-SPD	Optional Soap Dispenser See page 84 for more details	
BSX-WASTE-BIN	Optional Waste Bin Hangs neatly under the basin	

Model	Description	
BSX-300-TX-BL	with a pair of AquaTechnix LEVER taps	
BSX-300-TX-BD	with a pair of AquaTechnix DOME taps	
Water Savings and Hygiene Options		
BSX-300-KVS	'Push-Front', Hands-Free mechanical operation Includes fixed spout, M-MX91 manual mixer, water hose & tap hole stopper	
BSX-300-KVS-T	'Push-Front', Hands-Free mechanical operation Includes fixed spout, Premix Nano thermostatic mixer, water hose & tap hole stopper	



WATER



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ENVIRONMENT



PEST CONTROL

HAND WASH STATIONS

BASIX

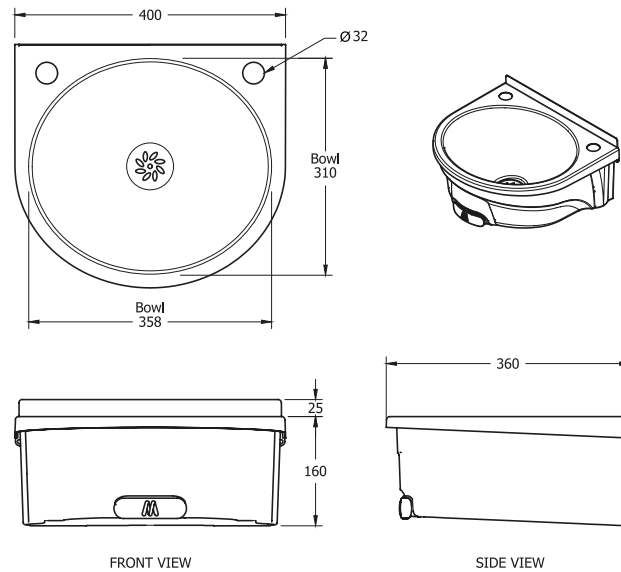
400 MODELS

Basin O/D: 400 x 360 x 160 Bowl: 358 x 310 x 130 deep

With your choice of tap, or there's an easy push-front panel basin for the "hands-free" operated spout option (KVS).

with fixed spout
and push-front panel

BSX-400-KVS



Complete with basin, 1 1/4-inch BSP drain boss and your choice of tap or push-front panel operated spout (with mixing valve)







BSX-400-TX-BL



BSX-400-TX-BD

FURTHER OPTIONS

Model	Description	
BSX400-SPL	Optional Splashback for 400 models only, 360(H) x 400(W)	
BSX-SPD	Optional Soap Dispenser See page 84 for more details	
BSX-WASTE-BIN	Optional Waste Bin Hangs neatly under the basin	

Model	Description	
BSX-400-TX-BL	with a pair of AquaTechnix LEVER taps	
BSX-400-TX-BD	with a pair of AquaTechnix DOME taps	
Water Savings and Hygiene Options		
BSX-400-KVS	'Push-Front', Hands-Free mechanical operation Includes fixed spout, M-MX91 manual mixer, water hose & tap hole stopper	
BSX-400-KVS-T	'Push-Front', Hands-Free mechanical operation Includes fixed spout, Premix Nano thermostatic mixer, water hose & tap hole stopper	



WATER



GAS



ENVIRONMENT



PEST CONTROL

HAND WASH STATIONS

BASIX

400i MODELS

Basin O/D: 400 x 360 x 510 Bowl: 358 x 310 x 130 deep

With your choice of tap, or there's an easy push-front panel basin for the "hands-free" operated spout option (KVS).

with fixed spout and push-front panel

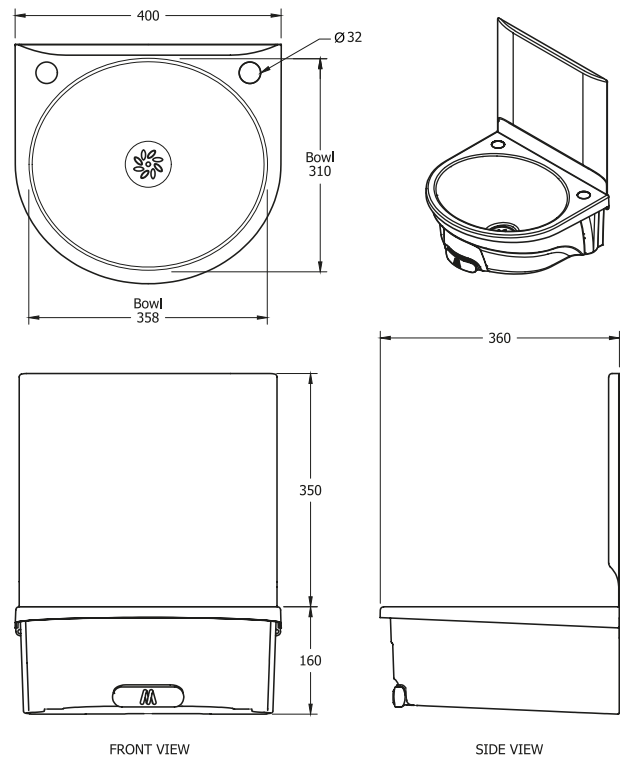
BSX-400i-KVS



BSX-400i-TX-BL



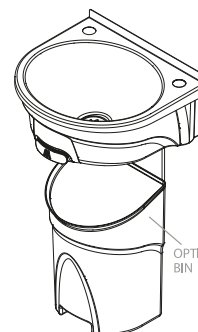
BSX-400i-TX-BD



Complete with basin, 1 1/4-inch BSP drain boss and your choice of tap or push-front panel operated spout (with mixing valve)

FURTHER OPTIONS

Model	Description
BSX-SPD	Optional Soap Dispenser See page 84 for more details
BSX-WASTE-BIN	Optional Waste Bin Hangs neatly under the basin



Model	Description
BSX-400i-TX-BL	with a pair of AquaTechnix LEVER taps
BSX-400i-TX-BD	with a pair of AquaTechnix DOME taps
Water Savings and Hygiene Options	
BSX-400i-KVS	'Push-Front', Hands-Free mechanical operation Includes fixed spout, M-MX91 manual mixer, water hose & tap hole stopper
BSX-400i-KVS-T	'Push-Front', Hands-Free mechanical operation Includes fixed spout, Premix Nano thermostatic mixer, water hose & tap hole stopper



WATER



GAS



ENVIRONMENT



PEST CONTROL

HAND WASH STATIONS

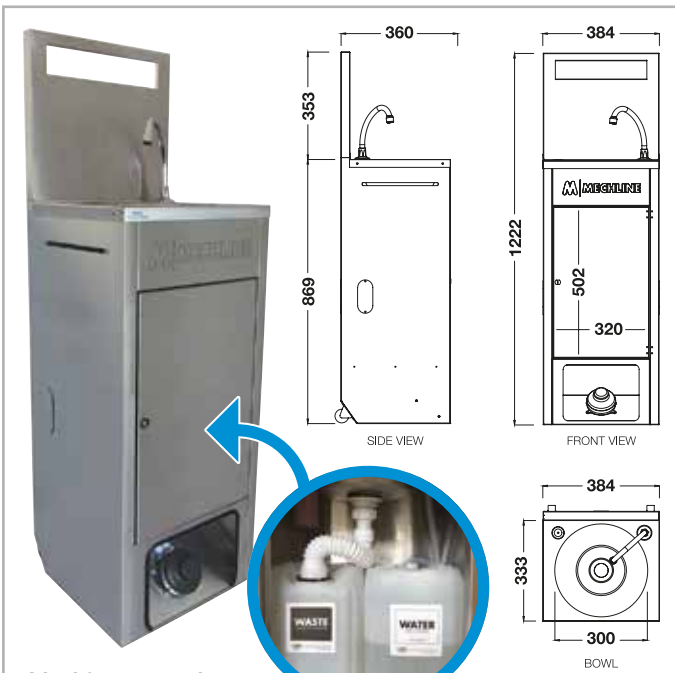
BASIX

MOBILE HANDS-FREE RANGE

- Hands-free technology to help prevent the spread of germs by hand
- UK manufactured
- High grade polished 304 stainless steel for the bowl and corrosion resistant 430 for the main body
- Spout fitted with water-saving diffuser
- An extremely small footprint of only 384 x 360mm
- Large foot void of 245 x 180mm - for ease of operation
- Reinforced, heavy-duty stainless steel foot plate
- Splashback will protect walls from water splashes and allow simple transportation using the grab handle
- Castors can be removed to allow flush to wall fitting if desired
- Optional deck-mounted soap/sanitiser dispenser, hanging towel dispenser and bin available



Basin O/D: 384 x 333 x 1222 Bowl: 300 dia. x 138 deep

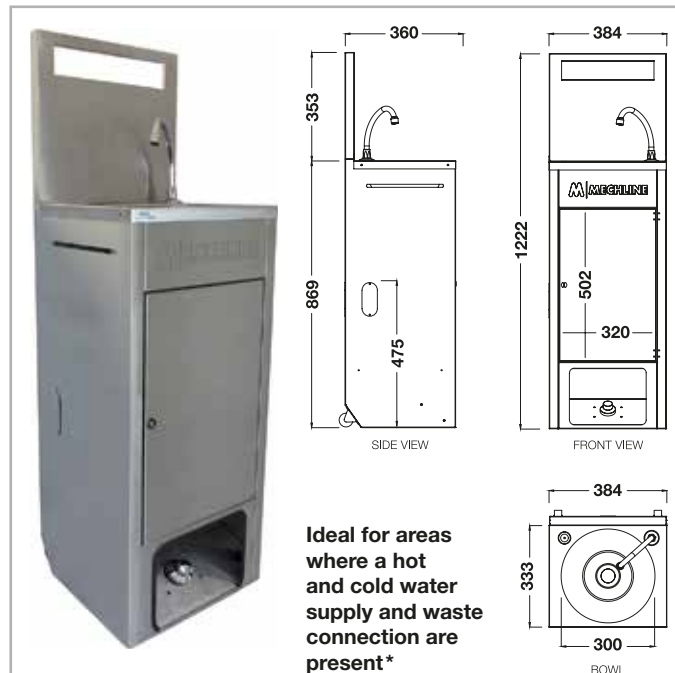


Ideal for areas where no water supply, waste or electric are present

CAN PROVIDE OVER 300 HAND WASHES PER WATER CONTAINER*

Model	Description
BSX-MHB-X	Manual foot pump valve operated. COLD water supply only via containers stored behind front hinged door, with ¼ turn thumb latch. 1x 12.5L water container and 1x 12.5L waste collection container supplied with reinforced PVC water hoses and flexible waste.

*When the supplied alternative ultra water-saving diffuser is fitted.



Ideal for areas where a hot and cold water supply and waste connection are present*

Model	Description
BSX-MHB-HCW	Time flow foot valve operated with manual mixer valve (see M-MX91 on page 103 for more details). Low flow rate of 0.6lpm with water-saving diffuser as supplied (tested at 3 bar pressure). Internal lower storage shelf behind front hinged door, with ¼ turn thumb latch.
BSX-MHB-HCW-T	As above, but with thermostatic mixer valve (see DLB-1464230 on page 103 for more details)

*Hot and cold water (min. 1.5 bar) and waste connection (1 ¼ inch).

FURTHER OPTIONS

Model	Description
BSX-SPD	Soap/sanitiser dispenser <i>See page 104 for more details</i>
BSX-MHB-TD	Hanging towel dispenser
BSX-MHB-WB	Hanging waste bin



SPARE PARTS

Model	Description
BSX-MHB-1	Water and waste containers (pair) for X model only
BSX-MHB-2	Trim for foot void
BSX-MHB-3	Castors (pair)
BSX-MHB-4	Flexible waste connection for X model only
BSX-MHB-5	PVC tubing (2m length) for X model only
BSX-MHB-6	1/2" x 1/2" swivel hose tail connector for X model only
BSX-MHB-7	Braided stainless steel hose for HCW models only
BSX-MHB-8	Manual foot pump for X model only
BSX-MHB-9	Time flow foot valve for HCW models only



WATER



GAS



ENVIRONMENT



PEST CONTROL


DRINK STATIONS

BASIX H₂O~2U

A range of drinks stations to enable businesses to offer easily accessible drinking water for staff, customers and the public.



BENEFITS

-  - across the whole range.
- Stylish, curved design. Ideal for public and staff areas, kitchens, changing/wash rooms.
- Soft-touch press buttons with built in auto shut-off valve require no user effort.
- Tall swan neck bottle filler and deep bowl accommodates large water bottles.
- Overall design function encourages reuse and recycling of drinks containers, helping to protect the environment.



Safety in mind

High-strength injection moulded units removes the possibility of cut hazards created by sharp stainless steel edges. No sharp corners for staff, customers or the public to knock into. Child friendly.



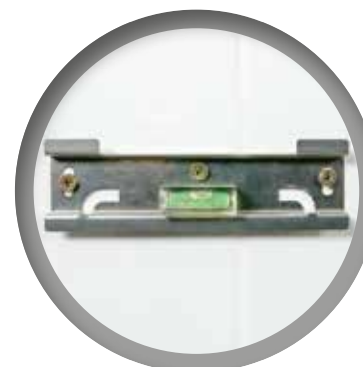
Bottle Filler and Bubbler

Chrome-plated water bubbler and water bottle filler are robust, corrosion resistant and easy to clean. Adjustable flow screws allow the flow rates to be quickly and easily modified (using an Allen key).



Easy Installation

Mounting bracket with integral spirit level supplied with every 300 and 400 basin for fast and easy installation.





WATER



GAS



ENVIRONMENT



PEST CONTROL

DRINK STATIONS

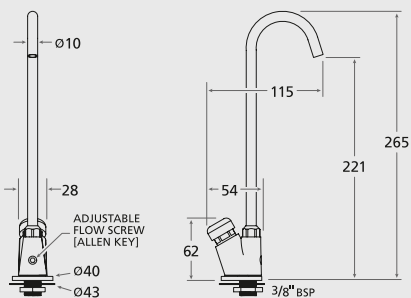
BASIX

TAP OPTIONS

- Chrome-plated
- Robust, corrosion resistant and easy to clean
- Adjustable flow screws allow the flow rates to be quickly and easily modified (using an Allen Key)
- EPDM rubber o-rings
- Double filter, to ensure users a thick and uniform water flow, to increase hygienic use and convenience
- Soft-touch press buttons with built in auto shut-off valve require no user effort
- 3/8-inch BSP thread
- Supplied with flexible connection hose - 10mm bore, 150mm length, 3/8-inch F x 15mm compression fitting
- 25 - 32mm tap hole size
- Can be purchased separately

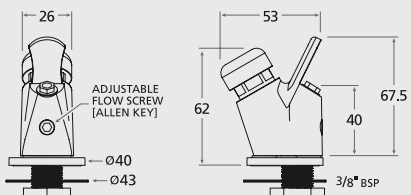
BSX-WBF

Bottle Filler



BSX-BUB

Bubbler



300 MODELS

Basin O/D: 300 x 320 x 160 Bowl: 260 dia. x 130 deep



- Wall mounted 300mm wide basin complete with 1 1/4-inch BSP drain boss and your choice of bottle filler and/or bubbler tap
- High grade 304 Austenitic stainless steel for the bowl and deck, and a high grade, high strength injection moulded ABS-Polycarbonate for the skirt
- Bowl and deck are permanently bonded to the skirt, removing the need for exposed bolts and rivets
- Easy to clean - integral flush grated waste
- Supplied with a mounting bracket with integral spirit level for fast and easy installation
- Optional waste bin and/or splashback available

Model	Description	WRAS Approved Product
BSX-300-WDS	BSX-300 basin with water bottle filler and bubbler	
BSX-300-WBF	BSX-300 basin with water bottle filler (includes tap hole stopper)	
BSX-300-BUB	BSX-300 basin with water bubbler (includes tap hole stopper)	

400 MODELS

Basin O/D: 400 x 360 x 160 Bowl: 358 x 310 x 130 deep



- Wall mounted 400mm wide basin complete with 1 1/4-inch BSP drain boss and your choice of bottle filler and/or bubbler tap
- High grade 304 Austenitic stainless steel for the bowl and deck, and a high grade, high strength injection moulded ABS-Polycarbonate for the skirt
- Bowl and deck are permanently bonded to the skirt, removing the need for exposed bolts and rivets
- Easy to clean - integral flush grated waste
- Supplied with a mounting bracket with integral spirit level for fast and easy installation
- Optional waste bin and/or splashback available

Model	Description	WRAS Approved Product
BSX-400-WDS	BSX-400 basin with water bottle filler and bubbler	
BSX-400-WBF	BSX-400 basin with water bottle filler (includes tap hole stopper)	
BSX-400-BUB	BSX-400 basin with water bubbler (includes tap hole stopper)	



WATER



GAS



ENVIRONMENT



PEST CONTROL

DRINK STATIONS

BASIX

400i MODELS

Basin O/D: 400 x 360 x 510 Bowl: 358 x 310 x 130 deep

BSX-400i-WDS



- Wall mounted 400mm wide basin with integral splashback complete with 1 1/4-inch BSP drain boss and your choice of bottle filler and/or bubbler tap
- High grade 304 Austenitic stainless steel for the bowl and deck, and a high strength injection moulded ABS-Polycarbonate for the skirt
- Bowl and deck are permanently bonded to the skirt, removing the need for exposed bolts and rivets
- Easy to clean - integral flush grated waste
- Supplied with a mounting bracket with integral spirit level for fast and easy installation
- Optional waste bin available

BSX-400i-BUB

with

BSX-WASTE-BIN

Model	Description	WRAS
BSX-400i-WDS	BSX-400i basin with water bottle filler and bubbler	
BSX-400i-WBF	BSX-400i basin with water bottle filler (includes tap hole stopper)	
BSX-400i-BUB	BSX-400i basin with water bubbler (includes tap hole stopper)	

FURTHER OPTIONS

- Optional splashback
- High grade 304 Austenitic stainless steel
- 315(H) x 300(W)



BSX300-SPL

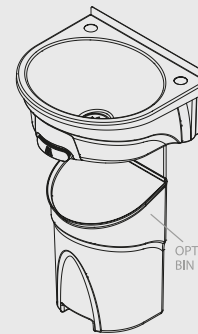
for 300 models

BSX400-SPL

for 400 models

BSX-WASTE-BIN

- Optional waste bin for 300, 400 and 400i models only
- High density polyethylene
- Hangs neatly under the basin



SPL-WS1

- Optional splashback for WS1-G (grey) models only
- High grade polycarbonate ABS plastic
- 245(H) x 342(W)



SPL-WS1-WHITE

- Optional splashback for WS1-W (white) models only
- High grade polycarbonate ABS plastic
- 245(H) x 342(W)



WS1 MODELS

Basin O/D: 355 x 320 x 195 Bowl: 255 x 278 x 110 deep

WS1-G-WDS



WS1-W-WBF

with

SPL-WS1-WHITE



- Wall mounted 355mm wide basin complete with 1 1/4-inch BSP drain boss and your choice of bottle filler and/or bubbler tap
- Standard grey or white available
- Engineered from a single-piece of moulded high grade polycarbonate ABS plastic
- SaniTru® antimicrobial additive embedded in the basin material resists mould, mildew and grime to provide a cleaner surface
- Ergonomic, attractive, strong and durable with no sharp edges or exposed bolts and rivets
- Optional splashback available

Model	Description	WRAS
WS1-G-WDS	WS1 GREY basin with water bottle filler and bubbler	
WS1-G-WBF	WS1 GREY basin with water bottle filler (includes tap hole stopper)	
WS1-G-BUB	WS1 GREY basin with water bubbler (includes tap hole stopper)	
WS1-W-WDS	WS1 WHITE basin with water bottle filler and bubbler	
WS1-W-WBF	WS1 WHITE basin with water bottle filler (includes tap hole stopper)	
WS1-W-BUB	WS1 WHITE basin with water bubbler (includes tap hole stopper)	



Because food service professionals
deserve the right products!



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WATER



GAS



ENVIRONMENT



PEST CONTROL

HAND WASH STATIONS

BASIX

The BaSix range offers a range of hygienic hand washing solutions including Janitorial & Mop Sinks



SAVE WATER AND IMPROVE HYGIENE WITH INTELLIGENT DESIGN

BENEFITS

Mechline's BaSix range of hygienic hand-washing solutions help operations meet their requirement to provide hand-washing stations for staff on site. By giving the tools to make it easier and faster, good and safe habits are more easily followed and enforced.

Hands-free use significantly reduces cross-contamination and risk from germs and bacteria to improve health and safety.



Utility Sinks

Robust stainless steel construction utility sinks featuring lift out (removable) mop strainer.



Improve Hygiene

Hand-washing is the number one prevention against the spread of bacteria and pathogens. Good hand-washing habits can be encouraged with the right equipment.



WATER



GAS



ENVIRONMENT



PEST CONTROL

HAND WASH STATIONS

BASIX

BUILD YOUR PERFECT HAND WASH STATION IN 3 EASY STEPS

1 CHOOSE YOUR BASIN



WS1

GREY ABS Polycarbonate basin
O/D: 355 x 320 x 195mm
Bowl: 255 x 278 x 110mm deep
Optional splashback and soap dispenser also available.



WS1

As above in **WHITE**
Please also complete step 3 if the WHITE WS1 is your preferred basin.



WS2

Stainless steel (304) basin
O/D: 305 x 270 x 140mm
Bowl: 240mm dia. x 135mm deep
Optional soap dispenser also available.



WS3

Stainless steel (304) basin.
Push-front panel style when fitted with hands-free KVS
O/D: 300 x 320 x 195mm
Bowl: 260mm dia. x 150mm deep
Optional splashback and soap dispenser also available.



WS4

Stainless steel (304) basin
O/D: 384 x 333 x 138mm
Bowl: 300mm dia. x 138mm deep
Optional soap dispenser also available.



WS6

Stainless steel (304) push-front panel style basin with integral splashback
O/D: 420 x 375 x 570mm
Bowl: 360 x 270 x 100mm deep
Optional soap dispenser and waste bin also available.

2 CHOOSE YOUR TAP



Pair of **WRAS**
LEVER taps

TX-BL



Pair of **WRAS**
DOME taps

TX-BD

AQUATECHNIX

All above not an option with WS6.



BASIX

HANDS-FREE
knee-valve operated spout for WS1, WS2 or WS4 and push-front panel operated spout for WS3 or WS6 with manual mixer

KVS

SAVE WATER & IMPROVE HYGIENE WITH INTELLIGENT DESIGN





WATER



GAS



ENVIRONMENT



PEST CONTROL

HAND WASH STATIONS

BASIX

3 HAVE YOU CHOSEN A WHITE WS1?

This STEP is only applicable if you prefer the WHITE WS1 basin in STEP 1 (Grey WS1 basins are standard). Please add **WHITE** to the end of your order code.

ORDER CODE EXAMPLES

Basin	Tap	White WS1?		Codes would be written as:
WS3	KVS		=	WS3-KVS
WS1	TX-BD	WHITE	=	WS1-TX-BD-WHITE

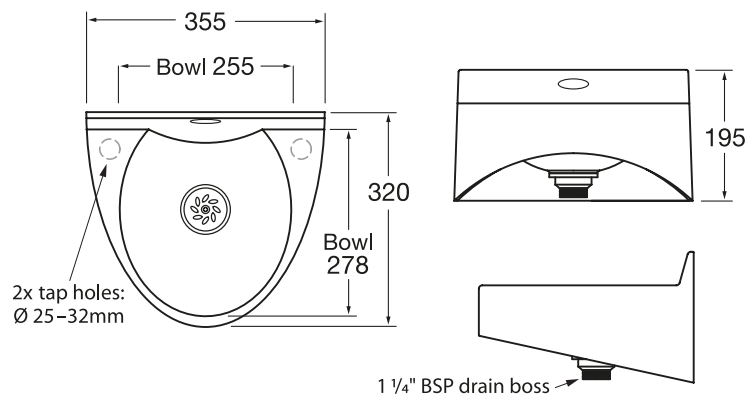
WS1 MODELS

ABS Polycarbonate basin O/D: 355 x 320 x 195 Bowl: 255 x 278 x 110 deep

Engineered from a single-piece, moulded high-grade polycarbonate ABS plastic, the WS1 is ergonomic, attractive, **strong & durable** with no sharp edges. Eco-friendly, the WS1 can be fully recycled & has lower embedded energy costs than traditional stainless steel basins. **Designed & manufactured in the UK by Mechline.**



Grey basins are standard. Please clearly indicate "WHITE" after model ref. if preferred.



WS1-KVS-WHITE

pictured with SPL-WS1

Model	Description
WS1-TX-BL	with a pair of AquaTechnix LEVER taps
WS1-TX-BD	with a pair of AquaTechnix DOME taps
Water Savings and Hygiene Options	
WS1-KVS	Knee-Operated, Hands-Free mechanical operation Includes knee-valve, swivel spout, M-MX91 manual mixer, water hose & tap hole stopper
Further Options	
SPL-WS1	Optional Splashback for WS1 models only, 245(H) x 342(W)
BSX-SPD	Optional Soap Dispenser - See page 84 for more details



WS1-TX-BL



WS1-TX-BD



WATER



GAS



ENVIRONMENT



PEST CONTROL

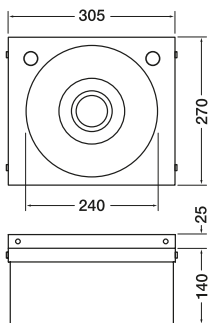
HAND WASH STATIONS

BASIX

WS2 MODELS

Stainless steel (304) basin O/D: 305 x 270 x 140
Bowl: 240 dia. x 135 deep

Choose your **tap**, or "hands-free" knee-valve operated spout (KVS) to create your perfect hand wash station.



WS2-TX-BD

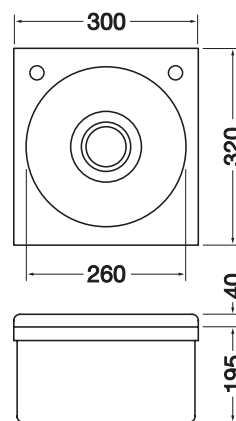
Complete with basin, 1 1/4-inch BSP drain boss, choice of tap or hands-free control (with mixing valve)

Model	Description
WS2-TX-BL	with a pair of AquaTechnix LEVER taps
WS2-TX-BD	with a pair of AquaTechnix DOME taps
Water Savings and Hygiene Options	
WS2-KVS	Knee-Operated, Hands-Free mechanical operation Includes knee-valve, swivel spout, M-MX91 manual mixer, water hose & tap hole stopper
Further Options	
BSX-SPD	Optional Soap Dispenser <i>See page 104 for more details</i>

WS3 MODELS

Stainless steel (304) basin O/D: 300 x 320 x 195
Bowl: 260 dia. x 150 deep

Choose your **tap**, or there's an easy push-front panel for the "hands-free" operated spout option (KVS).



WS3-TX-BL

Complete with basin, 1 1/4-inch BSP drain boss, choice of tap or hands-free control (with mixing valve)

Model	Description
WS3-TX-BL	with a pair of AquaTechnix LEVER taps
WS3-TX-BD	with a pair of AquaTechnix DOME taps
Water Savings and Hygiene Options	
WS3-KVS	"Push-Front", Hands-Free mechanical operation Includes swivel spout, M-MX91 manual mixer, water hose & tap hole stopper
Further Options	
SPL-WS3	Optional Splashback for WS3 models only, 315(H) x 300(W)
BSX-SPD	Optional Soap Dispenser <i>See page 104 for more details</i>



WATER



GAS



ENVIRONMENT



PEST CONTROL

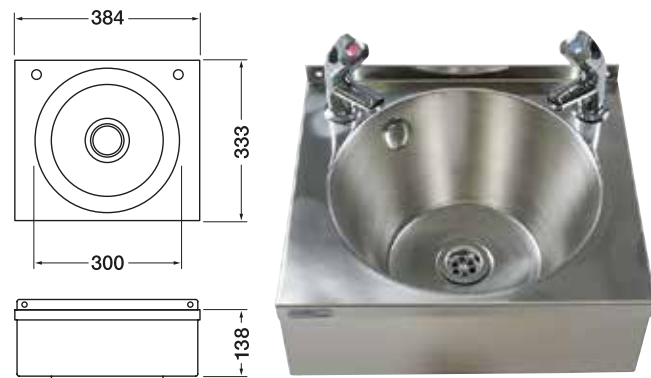
HAND WASH STATIONS

BASIX

WS4 MODELS

Stainless steel (304) basin O/D: 384 x 333 x 138
Bowl: 300 dia. x 138 deep

Choose your **tap**, or “hands-free” knee-valve operated spout (KVS) to create your perfect hand wash station.



WS4-TX-BD

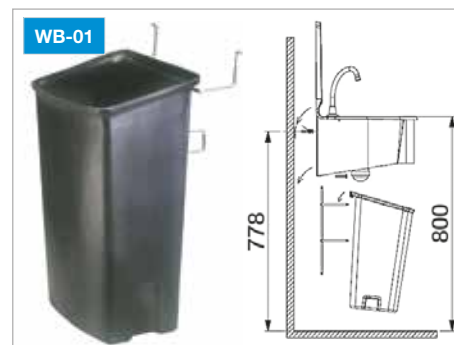
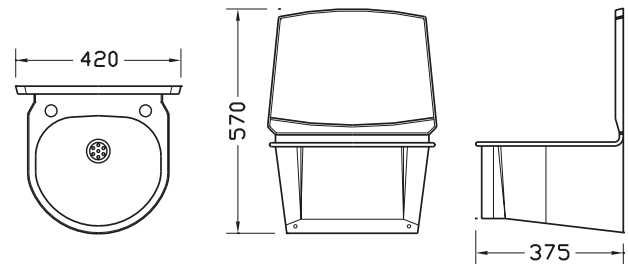
Complete with basin, 1 1/4-inch BSP drain boss, choice of tap or hands-free control (with mixing valve)

Model	Description
WS4-TX-BL	with a pair of AquaTechnix LEVER taps
WS4-TX-BD	with a pair of AquaTechnix DOME taps
Water Savings and Hygiene Options	
WS4-KVS	Knee-Operated, Hands-Free mechanical operation Includes knee-valve, swivel spout, M-MX91 manual mixer, water hose & tap hole stopper
Further Options	
BSX-SPD	Optional Soap Dispenser See page 104 for more details

WS6 MODELS

Stainless steel (304) basin O/D: 420 x 375 x 570
Bowl: 360 x 270 x 100 deep

Choose your **tap**, or there's an easy push-front panel for the “hands-free” operated spout option (KVS).



Complete with stainless steel basin, 1 1/4-inch BSP drain boss, integral splashback, hands-free control and mixing valve.

Model	Description
Water Savings and Hygiene Options	
WS6-KVS	'Push-Front', Hands-Free mechanical operation Includes swivel spout, M-MX91 manual mixer, water hose & tap hole stopper
Further Options	
WB-01	Optional Waste Bin, (for WS6 basin only)



WATER



GAS



ENVIRONMENT



PEST CONTROL

UTILITY SINKS

BASIX

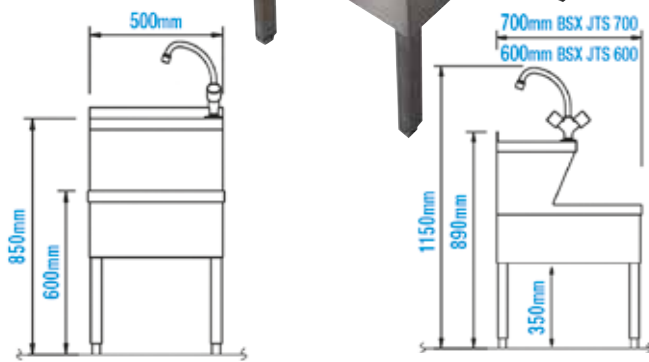
JANITORIAL SINKS

Handwash bowl: 430 (max) x 280 x 130 deep Mop bowl: 400 x 400 x 200 deep

Includes monobloc mixer tap, lift-out (removable) mop strainer, waste fittings (excluding trap), adjustable feet and removable rear legs and bracket supplied for easy installation on coved walls.



Removable service panel

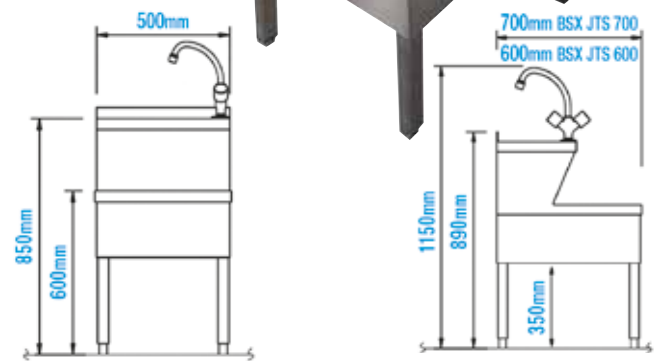


Model	Description
Janitorial Sinks	
BSXJTS600	Stainless steel construction (600mm deep) with monobloc mixer tap
BSXJTS700	Stainless steel construction (700mm deep) with monobloc mixer tap

Includes TX-B-212D mixer tap, lift-out (removable) mop strainer, waste fittings (excluding trap), adjustable feet and removable rear legs and bracket supplied for easy installation on coved walls.



Removable service panel



Model	Description
Janitorial Sinks	
BSXJT600-TX-B-212D	Stainless steel construction (600mm deep) with WRAS-approved mixer tap
BSXJT700-TX-B-212D	Stainless steel construction (700mm deep) with WRAS-approved mixer tap

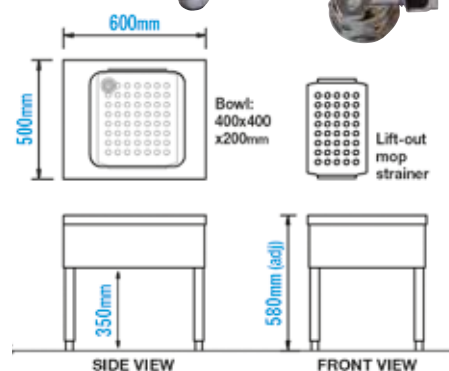
MOP SINK

Dims: 600 x 500 x 560-620 adjustable height Mop bowl: 400 x 400 x 200 deep

Includes lift-out (removable) mop strainer, 1 1/2" waste fittings (excluding trap), adjustable feet, stainless steel upstand overflow, removable rear legs and bracket supplied for easy installation on coved walls.



Model	Description
Mop Sink	
BSXMS600	Stainless steel construction
Optional extras (sold individually)	
BSX-500WX-SO-H	1/2" Cross Head Bib Tap HOT with 80mm long stand off
BSX-500WX-SO-C	1/2" Cross Head Bib Tap COLD with 80mm long stand off
500BTBP	1/2" Bib Tap Elbow (chrome)
SPL-MS600	Optional Splashback





WATER



GAS



ENVIRONMENT



PEST CONTROL

FIXTURES, FITTINGS & ACCESSORIES

BASIX

KNEE/FOOT VALVES



Knee-Operated Valve

Model	Description
DLB-1468200	Angle wall feed
DLB-1470800	Straight in-line
M-RUB-KV	Straight in-line (not WRAS)

NB: M-RUB-KV comes as standard on knee-valve operated hand-wash stations.



MIX FOOT

Model	Description
DLB-1478200	Floor-mounted M1/2" foot-operated basin MIXER with instant shut-off
DLB-1478204	Wall-mounted M1/2" foot-operated basin MIXER with instant shut-off



MONO FOOT

Model	Description
DLB-1472202	Floor-mounted M1/2" foot-operated basin valve with instant shut-off

MIXER VALVES



Thermostatic Mixer Valve

Model	Size
DLB-1466030	1/2-inch
DLB-1466040	3/4-inch



15mm Mini Thermostatic Blending Valve

Model	Size
WNT-MIX	15mm



Manual Mixer - compact

Model	Description
DLB-400000	1/2-inch



Manual Mixer - compact

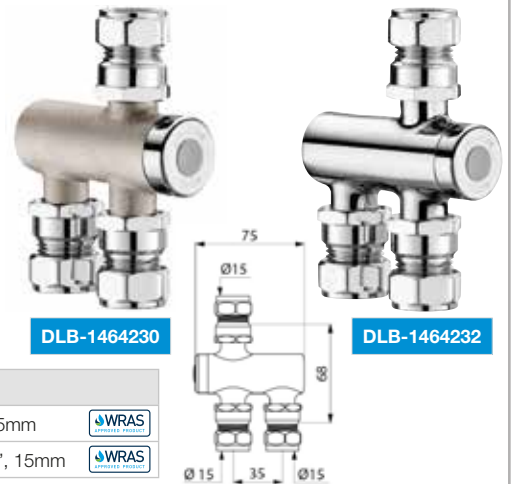
Model	Description
M-MX91	MF1/2-inch

Compact Manual Mixer comes as standard on KVS hand-wash stations.

PREMIX® NANO

Thermostatic mixing valve for mixed water distribution between 34 and 60°C.

- For 1 to 2 tap or 1 shower.
- Anti-scalding safety: immediate shut-off if hot or cold water supply fails.
- Temperature pre-set at 38°C, can be adjusted by the installer from 34 - 60°C.
- Integrated non-return valves and filters.
- Minimum flow rate for operation: 3 lpm.
- Thermal shocks are possible.



Model	Description
DLB-1464230	Nickel-plated body M1/2", 15mm
DLB-1464232	Polished chrome body M1/2", 15mm

TIMEFLOW VALVES



Timeflow Valve for WS3 Basin

Model	Description
M-TPO91-INOX	for WS3 basin



Timeflow Valve for WS6 Basin

Model	Description
DLB-1496252	for WS6 basin



WATER



GAS



ENVIRONMENT



PEST CONTROL

FIXTURES, FITTINGS & ACCESSORIES

BASIX

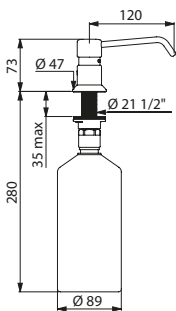
SOAP DISPENSERS

DECK MOUNTED

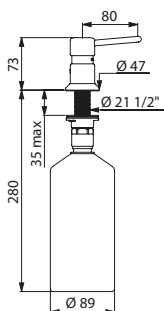
Liquid soaps with a viscosity between 500 to 800 centipoises/MPSA are best.



DLB-1458024



DLB-1458024



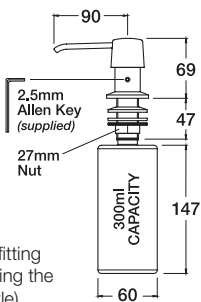
DLB-1458016



DLB-1458016

Chrome plated push-button dispenser. Allen screw fitting prevents vandalism. Filled up from the top (by unscrewing the upper part) or from the bottom (by unscrewing the bottle).

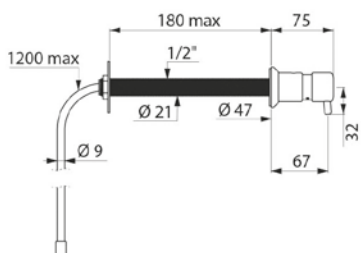
Model	Description	
DLB-1458024	with 1 litre bottle, CURVED spout, L. 120mm	Not suitable for BASIX 300, 400 or 400i wash hand stations. Please use: BSX-SPD
DLB-1458016	with 1 litre bottle, STRAIGHT spout, L. 80mm	
DLB-1459016	with 0.5 litre bottle, STRAIGHT spout, L. 80mm height under washbasin 223mm	
DLB-1458216	with rilsan pipe 1.20 metre for remote tank, STRAIGHT spout, L. 80mm	



Chrome plated brass push-top dispenser. Allen screw fitting prevents vandalism. Filled up from the top (by unscrewing the upper part) or from the bottom (by unscrewing the bottle).

Model	Description
BSX-SPD	with 300ml capacity bottle, CURVED spout, L 90mm, drill hole size = 26mm

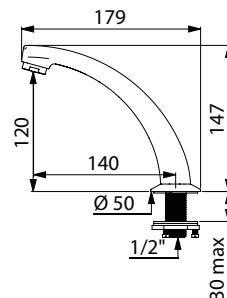
WALL MOUNTED



Chrome plated push-button through-the-wall dispenser. For remote soap-tin (tin not included).

Model	Description
DLB-1458300	for wall 150mm thick, with flexible pipe 6/8 L. 1.20 m

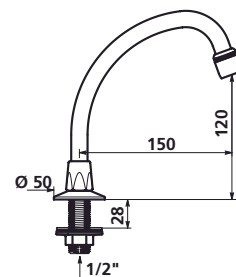
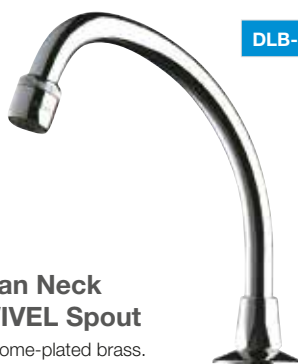
SPOUTS



FIXED, Cast Spout

- Chrome-plated solid brass.
- Reinforced fixing by 3 stainless steel screws.
- Flow straightener set at 3 lpm.

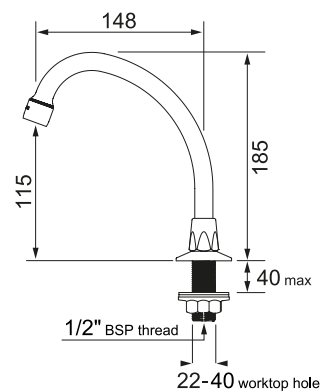
Model	Description
DLB-1962284	L 140, H 120mm, M1/2"



Swan Neck SWIVEL Spout

- Chrome-plated brass.
- Fixing by back-nut.
- Scale-resistant flow straightener set at 3 lpm.

Model	Description
DLB-1934304	L 150, H 120mm, M1/2"
DLB-1934404	L 200, H 200mm, M1/2"



Swan Neck Spout

- Chrome-plated brass.
- Fixing by back-nut.
- Scale-resistant flow straightener set at 3 lpm.

Model	Description
M-CDC90	SWVEL Spout L 148, H 115mm, OA 185mm, M1/2"
M-CDC90-FIXED	FIXED Spout L 148, H 115mm, OA 185mm, M1/2"

NB: Spouts supplied with KVS hand-wash stations.



WATER



GAS



ENVIRONMENT



PEST CONTROL

MISCELLANEOUS

Drain Lever Waste Kit
Nickel coated brass body with stainless steel lever and strainer.

Model	Description
MDLW-150	1 1/2-inch drain connection, without overflow

Tap Hole Stopper

Model
THS

Hands-Free Conversion Kit - for Existing Wash Hand Basins
Consider making your existing basin a hands-free station.
Includes: knee valve, spout, blending mixer valve, water hose & tap hole stopper. (Basin sold separately).
OPTION: Can be supplied with Thermostatic mixing valve as an option. Contact Mechline for more information.

Model	Description
HANDSFREE-EZ	Conversion Kit

"Gastronorm"/Oven Grids

Durable stainless steel, designed to fit most cooker formats.

Model	Description	Model	Description
BSX-GN1/1-1	1 strutt, 16 rungs, (530x325mm)	BSX-GN2/1-3	3 strutts, 20 rungs, (650x530mm)
BSX-GN1/1-2	1 strutt, 20 rungs, (325x530mm)	BSX-OG64-2	3 strutts, 29 rungs, (600x400mm)

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AND ORDERING

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M | MECHLINE

Because food service professionals
deserve the right products!



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www.mechline.com





WATER



GAS



WASTE
MANAGEMENT



PEST
CONTROL

WATER HOSES & ACCESSORIES

CATERCONNEX

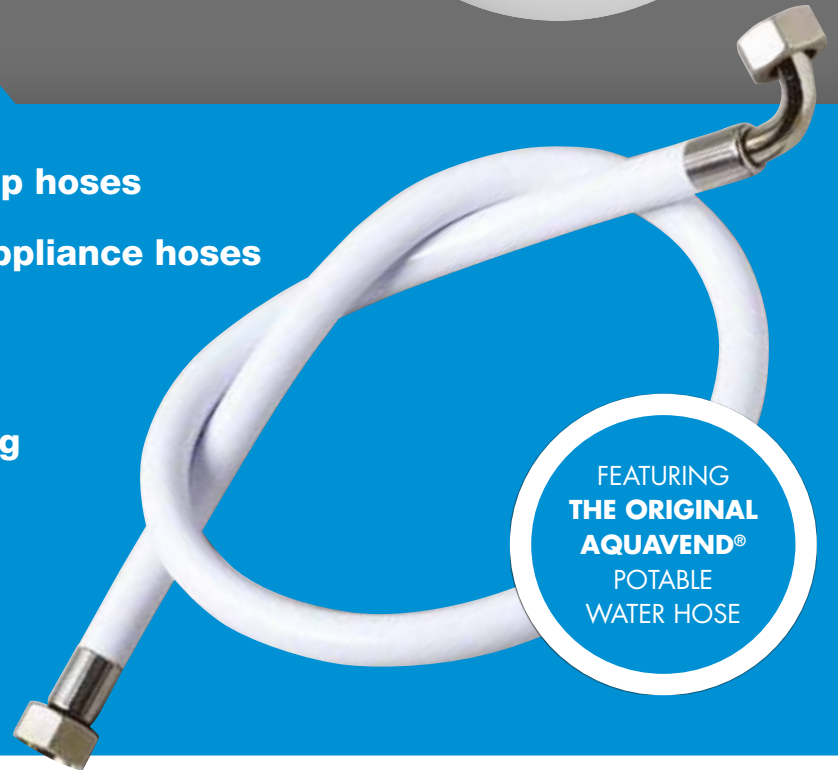
Water hoses for commercial catering applications

A range of WRAS-approved food service water hoses for various applications. Including the industries recognised Aquavend® food-grade drinking water hoses.



INCLUDED IN THE RANGE

- F-series - stainless steel braided **tap hoses**
- A-series - stainless steel braided **appliance hoses**
- **AquaVend® hoses** - the original food-grade drinking water hoses
- DM-series - stainless steel **drinking machine hoses**
- NSF certified **coiled hoses** - perfect for mobile equipment
- And more...



FEATURING
**THE ORIGINAL
AQUAVEND®**
POTABLE
WATER HOSE

Coiled Hoses

Coiled hoses for mobile stations to resist kinking and stretching.



Pressure Reducing Valve & Gauge

1/2-inch to 3/4-inch adjustable 1-6 bar valve, complete with gauge.



Quick-Disconnect Couplings

Quick-disconnect couplings available for portable systems and easy maintenance.





WATER



GAS



WASTE
MANAGEMENT



PEST
CONTROL

WATER HOSES & ACCESSORIES

CATERCONNEX

STAINLESS STEEL BRAIDED TAP HOSES

NB: Hoses that do not list a PEX* hose equivalent are available upon request.

	Model	Length	Bore Size	Connections	Description	
	F01	300mm	10mm	1/2" x 15mm	Braided tap hose (BTH)	
	F01-PEX	'PEX lined' version* as F01 above				
	F02	300mm	10mm	1/2" x 1/2"	Braided connector hose	
	F03	300mm	13mm	1/2" x 15mm	Maxi bore BTH	
	F03-PEX	'PEX lined' version* as F03 above				
	F04	300mm	10mm	1/2" x 15mm	BTH c/w isolation valve	
	F05	300mm	10mm	1/2" x 15mm	BTH c/w push fit	
	F05-5	300mm	13mm	1/2" x 15mm	BTH c/w push fit	
	F06	300mm	10mm	1/2" x 15mm	BTH c/w push fit and isolation valve	
	F06-5	300mm	13mm	1/2" x 15mm	BTH c/w push fit and isolation valve	
	F07	300mm	10mm	3/4" x 15mm	Braided tap hose (BTH)	
	F08	500mm	10mm	1/2" x 15mm	Braided tap hose (BTH)	
	F08-PEX	'PEX lined' version* as F08 above				
	F09	500mm	10mm	3/4" x 15mm	Braided tap hose (BTH)	
	F10	500mm	10mm	3/4" x 22mm	Braided tap hose (BTH)	
	F10-5	300mm	13mm	3/4" x 22mm	Braided tap hose (BTH)	
	F11	500mm	10mm	1/2" x 1/2"	Braided connector hose	
	F13	500mm	13mm	1/2" x 15mm	BTH c/w push fit and isolation valve	

MECHLINE OFFERS AN EXTENSIVE RANGE OF WRAS-APPROVED BRAIDED STAINLESS STEEL (AISI 304) WATER HOSES - SUITABLE FOR NUMEROUS APPLICATIONS.

NOMINAL

Bore mm:	10	13	19
Bore Dia. OD mm:	14	17	26
Working pressure (Bar):	15	15	12
Burst pressure (Bar 20°C):	100	90	80
Bend Radius mm:	40	50	70
Temp:	Max - 20° to + 100°C		

APPLICATION

For hot or cold water, to sanitary fittings, pumps, catering equipment, air-conditioning, sink taps, heating or between rigid pipework.

FITTINGS

- Crimped (swaged) ferrules in Nickel-Plated Brass; end fittings are Brass, Chrome Plated or Plastic
- Fittings can be either male or female, push fit, elbow or straight
- Other fittings are available on request as Special Order



WATER



GAS



WASTE
MANAGEMENT



PEST
CONTROL

WATER HOSES & ACCESSORIES

CATERCONNEX

STAINLESS STEEL BRAIDED APPLIANCE HOSES

NB: Hoses that do not list a PEX* hose equivalent are available upon request.

Model	Length	Bore Size	Connections	WRAS
A02	1000mm	10mm	1/2", female, straight swivel x 1/2" elbow swivel	WRAS APPROVED PRODUCT
A03	1200mm	10mm	1/2", female, straight swivel x 1/2" elbow swivel	WRAS APPROVED PRODUCT
A04	1500mm	10mm	1/2", female, straight swivel x 1/2" elbow swivel	WRAS APPROVED PRODUCT
A05	1000mm	13mm	3/4", female, straight swivel x 3/4" elbow swivel	WRAS APPROVED PRODUCT
A05-PEX	'PEX lined' version* as A05 above			WRAS APPROVED PRODUCT
A06	1200mm	13mm	3/4", female, straight swivel x 3/4" elbow swivel	WRAS APPROVED PRODUCT
A06-PEX	'PEX lined' version* as A06 above			WRAS APPROVED PRODUCT
A07	1500mm	13mm	3/4", female, straight swivel x 3/4" elbow swivel	WRAS APPROVED PRODUCT
A09	1000mm	19mm	3/4", female, straight swivel x 3/4" elbow swivel	WRAS APPROVED PRODUCT
A10	1200mm	19mm	3/4", female, straight swivel x 3/4" elbow swivel	WRAS APPROVED PRODUCT
A11	1500mm	19mm	3/4", female, straight swivel x 3/4" elbow swivel	WRAS APPROVED PRODUCT



STAINLESS STEEL DRINKING MACHINE HOSES

Model	Length	Bore Size	Connections
DM01	500mm	10mm	3/8" female coned x 3/8" elbow, female coned
DM02	1000mm	10mm	3/8" female coned x 3/8" elbow, female coned
DM07	1000mm	10mm	1/2" x 1/2" female - straight both ends
DM08	1500mm	10mm	1/2" x 1/2" female - straight both ends
DM09	1000mm	10mm	3/4" x 3/4" female - straight both ends
DM10	1500mm	10mm	3/4" x 3/4" female - straight both ends

PEX hose equivalents are available upon request

*PEX (cross-linked polyethylene) lined water hoses can provide added durability and flexibility. The risk of harbouring Legionella bacteria is greatly reduced making it ideal for potable water systems, hospitals, care homes, hospices, etc.

MECHLINE ORIGINAL AQUAVEND® HOSE

FOOD GRADE DRINKING WATER HOSES.
MECHLINE AQUAVEND® SERIES IS THE ULTIMATE TASTE – FREE POTABLE WATER HOSE.



FEATURES

- WRAS Approved
- High quality, reinforced, wipe-clean PVC material
- Inner braided and multi-layered for extra strength
- Suitable for water up to 70°C
- Abrasion and kink resistant
- Will not support microbiological growth
- Highly flexible

Suitable for: Catering equipment, vending machines, ice makers, coffee machines, water softeners, water filters and anywhere where taste-free water delivery is required.

Maximum water pressure: 10 bar at 20°C



See following page for a full range of Mechline Original AquaVend® hose products

Water Hoses & Accessories - CaterConnex



WATER



GAS



WASTE
MANAGEMENT



PEST
CONTROL

WATER HOSES & ACCESSORIES

CATERCONNEX

MECHLINE ORIGINAL AQUAVEND® HOSE

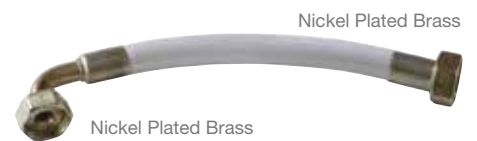


MAVD-10-10-PBS

NB:
Other sizes,
lengths and fittings
are available on
request.

HOSES

Model	Length	Bore Size	Connections	WRAS
10mm BORE PLASTIC FITTINGS				
MAVD-10-10-P	1000mm	10mm	3/4" 90° Elbow x 3/4" Female (retained washers)	
MAVD-10-12-P	1200mm	10mm	3/4" 90° Elbow x 3/4" Female (retained washers)	
MAVD-10-15-P	1500mm	10mm	3/4" 90° Elbow x 3/4" Female (retained washers)	
MAVD-10-20-P	2000mm	10mm	3/4" 90° Elbow x 3/4" Female (retained washers)	
10mm BORE NICKEL PLATED BRASS FITTINGS				
MAVD-10-10-B	1000mm	10mm	3/4" 90° Elbow (f/faced) x 3/4" Female (f/faced)	
MAVD-10-12-B	1200mm	10mm	3/4" 90° Elbow (f/faced) x 3/4" Female (f/faced)	
MAVD-10-15-B	1500mm	10mm	3/4" 90° Elbow (f/faced) x 3/4" Female (f/faced)	
MAVD-10-20-B	2000mm	10mm	3/4" 90° Elbow (f/faced) x 3/4" Female (f/faced)	
10mm BORE PLASTIC/BRASS FITTINGS				
MAVD-10-10-PBS	1000mm	10mm	3/4" Elbow (retained washer) x 15mm Standpipe	
MAVD-10-12-PBS	1200mm	10mm	3/4" Elbow (retained washer) x 15mm Standpipe	
MAVD-10-15-PBS	1500mm	10mm	3/4" Elbow (retained washer) x 15mm Standpipe	
MAVD-10-20-PBS	2000mm	10mm	3/4" Elbow (retained washer) x 15mm Standpipe	
12mm BORE PLASTIC FITTINGS				
MAVD-12-10-P	1000mm	12mm	3/4" 90° Elbow x 3/4" Female (retained washers)	
MAVD-12-12-P	1200mm	12mm	3/4" 90° Elbow x 3/4" Female (retained washers)	
MAVD-12-15-P	1500mm	12mm	3/4" 90° Elbow x 3/4" Female (retained washers)	
MAVD-12-20-P	2000mm	12mm	3/4" 90° Elbow x 3/4" Female (retained washers)	
12mm BORE NICKEL PLATED BRASS FITTINGS				
MAVD-12-10-B	1000mm	12mm	3/4" 90° Elbow (f/faced) x 3/4" Female (f/faced)	
MAVD-12-12-B	1200mm	12mm	3/4" 90° Elbow (f/faced) x 3/4" Female (f/faced)	
MAVD-12-15-B	1500mm	12mm	3/4" 90° Elbow (f/faced) x 3/4" Female (f/faced)	
MAVD-12-20-B	2000mm	12mm	3/4" 90° Elbow (f/faced) x 3/4" Female (f/faced)	
12mm BORE PLASTIC/BRASS FITTINGS				
MAVD-12-10-PBS	1000mm	12mm	3/4" Elbow (retained washer) x 15mm Standpipe	
MAVD-12-12-PBS	1200mm	12mm	3/4" Elbow (retained washer) x 15mm Standpipe	
MAVD-12-15-PBS	1500mm	12mm	3/4" Elbow (retained washer) x 15mm Standpipe	
MAVD-12-20-PBS	2000mm	12mm	3/4" Elbow (retained washer) x 15mm Standpipe	



AQUAVEND ADAPTORS/REDUCING BUSHES

Model	Length	Bore Size	Connections
MAVD-R-5-P	N/A	N/A	3/4 to 1/2 in., plastic end
MAVD-R-5-C	N/A	N/A	3/4 to 1/2 in., chromed brass
MAVD-R-3-P	N/A	N/A	3/4 to 3/8 in., plastic end
MAVD-R-3-C	N/A	N/A	3/4 to 3/8 in., chromed brass

SPECIALITY HOSES, QUICK DISCONNECT VALVES & ACCESSORIES

Coiled Hose



A **high-quality** innovation in water hose technology, **coiled hoses** are constructed from spiral **polyurethane tubing with brass end fittings**.

- Specially engineered to **coil and stretch without weakening** the integrity of the hose
- **Ideal for mobile equipment** when cleaning and doing maintenance
- Maximum water pressure: 100psi (6.8 bar)
- **NSF certified**
- Other lengths available as special order

1000mm (when hose fully extended),
1/2" thread/bore

ADD A
**QUICK-DISCONNECT
VALVE** TO EASILY
DISCONNECT HOSES
FROM THE WATER
SUPPLY WITH NO
LEAKING!

Model	Connections
SW50-1000	1000mm (when hose fully extended), 1/2" thread/bore

NB: SW50-1000 can be fitted with Quick-Disconnect connections, as required. See below for more information on QD valves.

Quick-Disconnect Water Valves



Quick-Disconnect Coupling valves allow easy disconnection of the water supply and prevent residual water escaping from the equipment. They make servicing and maintenance work easy to do.

- Isolates water and **self-seals** to minimise residual water when equipment is moved.
- Available in 1/2", 3/4" and 1".

Model	Connections
HQD50	1/2", 2-Way Brass Quick-Disconnect Water Valve
HQD75	3/4", 2-Way Brass Quick-Disconnect Water Valve



Washing Machine Hoses - unbraided

Model	Connections	WRAS
W15B	1500mm, Inlet hose Blue, 3/4" elbow x 3/4" straight	
W25B	2500mm, Inlet hose Blue, 3/4" elbow x 3/4" straight	
W15R	1500mm, Inlet hose Red, 3/4" elbow x 3/4" straight	
W25R	2500mm, Inlet hose Red, 3/4" elbow x 3/4" straight	



Pressure Reducing Valve & Gauge

Model	Connections
PRV50/75	1/2 to 3/4" adjustable 1-6 bar, pressure reducing valve, complete with pressure gauge

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deserve the right products!



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WATER



GAS



WASTE
MANAGEMENT



PEST
CONTROL

MAKE IT EASIER THAN EVER TO GET BEHIND YOUR CATERING EQUIPMENT!



How it works:

It's as easy as A - B - Clean!

- A. Mobile equipment is connected to QuickLink.
- B. With a lift of the Quicklink levers, equipment is safely disconnected from services and equipment can be moved from it's location.
- C. Easily pull equipment from services and enjoy the full benefit of thoroughly cleaning and reaching more areas of your kitchen.



Operational Benefits:

EASY-TO-USE

QuickLink systems allow the caterer, by means of a lever mechanism, to simply pull the lever to disconnect the services so that the "host" unit will be free to be moved. The re-connection of the "host" unit to the mains services is just as simple, using a guide system, and the same lever mechanism. The QuickLink system relocates to the exact position as originally installed. Upon engagement, the equipment is securely fixed to the wall box, and together with adjustable wall buffers & lockable castors, the unit is rigid and will remain secure.

NO SPECIAL TRAINING NEEDED

Freely, instantly and safely access equipment at any time. Cleaning duties can be carried out as a daily or weekly routine and without the need of an engineer in attendance - ensuring that the requirements of "due diligence" are met.

TIME & MONEY SAVINGS

If equipment needs servicing then easy access gives engineers quick access - saving time on site; therefore saving money. No need for specialist contractors to carry out chemical cleaning, thus saving considerable operational costs, disruption to the catering facilities and reducing the use of chemicals in kitchens.



WATER



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MANAGEMENT



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MOBILISATION SYSTEMS FOR SINKS & DISHTABLING

QUICKLINK



Shown: QuickLink Wallplate and Standard Drain Kit.
Inset: Wallplate levers in motion to demonstrate operation.



Shown: QuickLink installed with sink moved from wall and disconnected from services.

The QuickLink systems allow equipment, normally restricted in movement through mechanical services connections, to be totally and safely mobilised through the innovative quick disconnect system. Thus, items such as Sinks, Dishwash Systems, Waste Disposal Units and beverage units can now be successfully mobilised quickly and simply, without the caterer needing the assistance of any special tools or the attendance of an engineer.

Used by many major organisations: catering management, catering designers and environmental health officers as a true advancement in the catering equipment market to ensure compliance with legislation and hygiene codes of practice and to maximise operational efficiency and effectiveness.

Can contribute to:

- Reducing/eliminating the requirement for specialist cleaning contractors or engineers
- Reducing caterers'/engineers' time to disconnect and move equipment
- Reducing downtime of equipment in operation
- Reducing maintenance costs in personnel, chemicals, materials and time
- Reducing equipment installation time
- Reducing requirement of out-of-hours engineering / maintenance
- Reducing potential equipment damage through regular maintenance and servicing
- Maximising resources through better utilisation of existing staff's time and skills
- Providing protection to building fabric and mechanical services
- Avoiding the collection of dirt, debris, liquid spillages, etc. behind equipment, which may lead to potential health hazards



WATER



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WASTE
MANAGEMENT



PEST
CONTROL

MOBILISATION SYSTEMS FOR SINKS & DISHTABLING

QUICKLINK

BASE PACK

QUICKLINK S BASE PACK FOR SINGLE & DOUBLE SINKS



IN ADDITION TO A BASE PACK, YOU WILL NEED A DRAIN KIT. SEE OPTIONS BELOW.

Wallplate (1x)
Fixes to wall. Supplies HOT & COLD water to dishwasher tabling

QuickLink S

Base pack for single & double sinks:

Model	Description
S4-QUICKLINK-S	Includes wallplate (1x), sink bracket (1x) and wall buffers (2x)
Optional Extras	
WB1	Wall buffers (2x)



Sink Bracket (1x)
Fixes to sink through tap holes.



Wall Buffers (2x)
Bolt to sink legs to eliminate twisting.



DRAIN KITS

Decide what kind of drains need to be accommodated on the equipment and whether plastic or metal pipe/fittings are required on site.

Standard Drain Kits

Standard MUPVC QuickLink drain fixes to sink drain boss. One drain kit is suitable for one or two-bowled sinks.

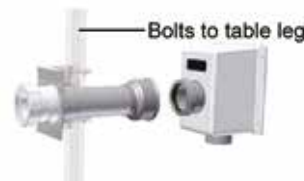
Model	Description
M54	Standard drain kit
M54C	Standard drain kit in chrome



Remote Drain Kits

Bolts to dishwasher tabling leg or undershelf. Usually ordered in addition to standard M54 drain kit to accommodate waste disposal units and under counter dishwasher drains. In some cases, it replaces a standard M54 where one cannot be used.

Model	Description
M54R	REMOTE drain kit
M54RC	REMOTE drain kit in chrome





WATER



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WASTE
MANAGEMENT



PEST
CONTROL

BASE PACK

QUICKLINK D BASE PACK FOR PASSTHROUGH DISH WASH TABLING



IN ADDITION TO A BASE PACK, YOU WILL NEED A DRAIN KIT. SEE OPTIONS BELOW.

Wallplate (1x)
Fixes to wall. Supplies HOT & COLD water to dishwash tabling

Drip tray (1x)

Hooks into dishwasher inlet to collect water run-off from dishwash tabling - allowing mobile dishwash tabling to be separated from dishwasher. Can be used for inlet or outlet tabling. One drip tray would be needed for each mobile table



Sink Bracket (1x)
Fixes to dishwash tabling



Wall Buffers (2x)
Bolt to sink legs to eliminate twisting.



QuickLink D

Base pack for passthrough dishwash tabling:

Model	Description
S4-QUICKLINK-D	Includes wallplate (1x), tabling bracket (1x), wall buffers (2x) and drip tray (1x)
Optional Extras	
QLDT	Drip tray (1x)
WB1	Wall buffers (2x)

DRAIN KITS

Decide what kind of drains need to be accommodated on the equipment and whether plastic or metal pipe/fittings are required on site.

Standard Drain Kits

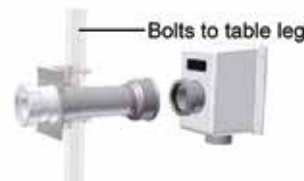
Standard MUPVC QuickLink drain fixes to sink drain boss. One drain kit is suitable for one or two-bowled sinks.



Model	Description
M54	Standard drain kit
M54C	Standard drain kit in chrome

Remote Drain Kits

Bolts to dishwash tabling leg or undershelf. Usually ordered in addition to standard M54 drain kit to accommodate waste disposal units and under counter dishwasher drains. In some cases, it replaces a standard M54 where one cannot be used.



Model	Description
M54R	REMOTE drain kit
M54RC	REMOTE drain kit in chrome



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deserve the right products!



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GAS CONNECTIONS & ACCESSORIES

Dormont®

A WATTS Brand

Standard & Braided Gas Hoses, Safety Options & Regulators

PROVEN REPUTATION FOR ULTIMATE SAFETY, RELIABILITY AND LONG TERM PERFORMANCE

Dormont hoses are of the highest quality and reliability with safety features built-in.

You can “Fit & Forget” - saving time and money and preserving your reputation by using “the most trusted name in gas hoses.” - gas hoses designed with safety and long-life in mind.

Dormont’s attention to detail and specific engineering process ensure that every precaution has been taken so that the job’s done right, first time!



Gas Hoses

All hoses supplied complete with quick-disconnect coupling, straight restraining wire & mounting hardware.

Approved for both gas families:
LPG and Natural Gas



Compact Regulators

Mechline’s CaterConnex-Gas Compact Regulators are designed for commercial cooking appliances.



Gas Hose Safety & Performance Options

Range of options for use on Standard or Braided hoses





WATER



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ENVIRONMENT



PEST CONTROL

All commercial gas hoses are not the same!
DEMAND THE DIFFERENCE.

Dormont®



Flared-end Mechanical fittings -
 for Strength and Reliability.



BSI Kitemarked - Most
 accredited gas hose in the World.



Approved for both gas
 families: - LPG &
 Natural Gas.



All Hoses Annealed -
 to Increase Flexibility and
 Corrosion Resistance.



304 Stainless
 Steel, Helically
 formed Hose -
 Flexible
 and Strong.



PVC Dipped
 Coating - Wrinkle
 free, Easy to
 Clean and
 Durable.



Push-to-Connect,
 Flat-Faced, Quick
 Disconnect Coupling -
 Easy to Use with Less Places
 for Dirt and Debris to Collect.



Antimicrobial
 Coating -
 to Resist
 Build Up of
 Bacteria for Hygiene.



Option: Safety Quik

Dormont®
 by MECHLINE



Option: Swivel Max

Your reputation is our business





WATER



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PEST CONTROL


Superior Construction

comes as **STANDARD**. Dormont standard hoses are specifically designed and engineered for the commercial food service environment and application.



 Dipped **PVC** coating provides a **permanent, wrinkle-free, heat and crack-resistant smooth surface** preventing places where dirt and debris can lodge facilitating cleaning and **better hygiene**. PVC coating also increases service life and will not hold a flame in the event of a fire.

	Dormont smooth surface		Others wrinkled surface
---	----------------------------------	---	-----------------------------------

 **Unique Antimicrobial Coating**, exclusive to Dormont hoses, improves hygiene and safety since materials resist contamination and inhibit the growth of mildew, mould and odour-causing bacteria on the hose.



 Each fully annealed **304 stainless steel** hose has an exclusive **helical** corrugation design (one continuous spiral corrugation) to increase strength and flexibility.


 The **annealing process** increases the strength, ductility and corrosion resistance of the stainless steel after corrugation.



 **Flared mechanical end fittings** provide longer-lasting service life at critical twisting points versus welded fittings.



 Exclusive push-to-connect, quick-disconnect coupling unit for easy, one-handed operation with a unique **flat face** to prevent the ingress of debris and liquids.

 **360° axial rotation.**



WATER



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PEST CONTROL

DORMONT GAS HOSES



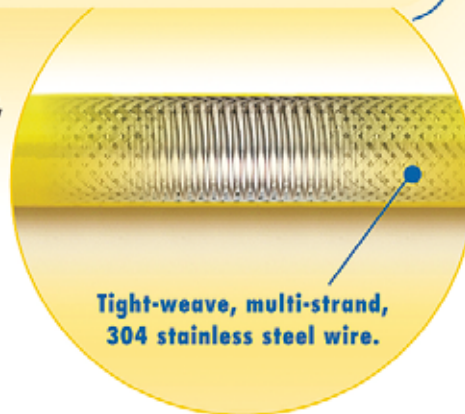
Strength and Durability

Upgrade to Dormont's **PREMIUM BRAIDED** hoses and enjoy all the features & benefits of the standard hose but increase service life and improve installation configurations.

Stainless steel braiding prevents the corrugations of the hose from stretching as equipment is moved – increasing durability, service life and tensile strength. Combined with the dipped antimicrobial PVC coating process, the braiding provides an exceptionally strong outer protective surface.

Additionally every braided hose comes with the same antimicrobial coating and one-handed, push-to-connect, quick-disconnect coupling found in the unbraided hoses.

Model number: BPQ.



BTU CAPACITIES Flow rating BTU @ 0.55 sp. gr. natural gas, 0.58 mbar pressure drop, 37.96 MJ/m3.

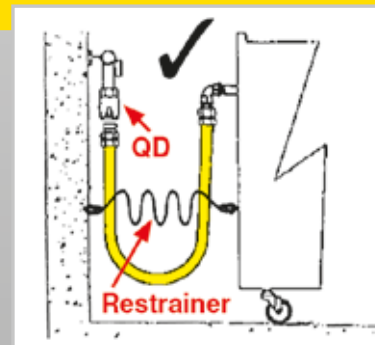
Hose I.D. inches	Length (mm)		
	1000mm	1250mm	1500mm
1/2-inch	66,000	59,000	56,000
3/4-inch	152,000	142,000	136,000
1-inch	246,000	236,000	214,000
1 1/4-inch	-	455,000	430,000

NB: Pressure drop determines how much gas is delivered. Higher pressure will increase the amount delivered. Lower pressures and the addition of Performance Options may reduce the amount delivered. Be sure to check your installation requirements when ordering gas hoses and/or seek the advice of a Gas Safe registered engineer.

The BTU capacities given here were determined under the test conditions specified in BS669 part 2 1997 and are for braided and unbraided gas hoses fitted with standard quick-disconnect fittings or Safety Quik™. For sizes/lengths other than those given, or for hoses fitted with SwivelMAX™ fittings, or without quick-disconnect couplings, contact Mechline.

CORRECT INSTALLATION

- QD part of the hose should be at the supply end
- Ensure that there is a natural, single loop - no sharp bends, crimps or twists in the hose - to avoid fatigue
- Do not allow hose to drag on the floor
- The restrainer should be slightly shorter than the length of the gas hose to avoid over-extending the hose - do not attach restrainer to gas supply pipes, gas hose or any point insufficiently anchored



STANDARDS / LEGISLATION

- Kitemark License # KM39643
- Certified to BS 669-2:1997
- Worldwide accreditation.



KM 39643
BS 669-2:1997



"Component"



The only hose that carries the BSI kitemark that signifies ongoing quality testing rather than the BS669 Part 2 Certificate which purely signifies compliance of one sample on the original test date.



WATER



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PEST CONTROL

DORMONT GAS HOSES



DORMONT HOSES ARE OF THE HIGHEST QUALITY AND RELIABILITY WITH SAFETY FEATURES BUILT-IN.



GAS HOSES



FOR SPARE PARTS
See page 106

HOSES SUPPLIED COMPLETE WITH... QUICK-DISCONNECT COUPLING AND STRAIGHT RESTRAINER CABLE WITH MOUNTING HARDWARE

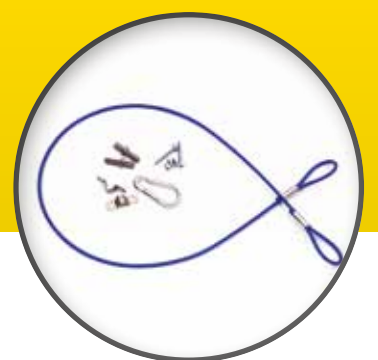
QUICK-DISCONNECT COUPLING
For use with Dormont hoses only

- Easy to reconnect
- Flat face preventing the ingress of dirt
- designed for catering applications



STRAIGHT RESTRAINER

With mounting hardware



Model	Inside dia.
UNBRAIDED Gas Hose "NPVF" + Quick-Disconnect Coupling + Straight Restrainer Cable with mounting hardware	
1000mm* UNBRAIDED	
BS-UB-15-100	½-inch
BS-UB-25-100	¾-inch
BS-UB-30-100	1-inch
1¼-inch (Use 1200mm instead)	
1200mm* UNBRAIDED	
BS-UB-15-120	½-inch
BS-UB-25-120	¾-inch
BS-UB-30-120	1-inch
BS-UB-40-120	1¼-inch
1500mm* UNBRAIDED	
BS-UB-15-150	½-inch
BS-UB-25-150	¾-inch
BS-UB-30-150	1-inch
BS-UB-40-150	1¼-inch
*Alternative lengths available: 300, 600 & 1800mm, as special order.	

Model	Inside dia.
BRAIDED Gas Hose "BPQ" + Quick-Disconnect Coupling + Straight Restrainer Cable with mounting hardware	
1000mm* BRAIDED	
BS-BR-15-100	½-inch
BS-BR-25-100	¾-inch
BS-BR-30-100	1-inch
1¼-inch (Use 1200mm instead)	
1200mm* BRAIDED	
BS-BR-15-120	½-inch
BS-BR-25-120	¾-inch
BS-BR-30-120	1-inch
BS-BR-40-120	1¼-inch
1500mm* BRAIDED	
BS-BR-15-150	½-inch
BS-BR-25-150	¾-inch
BS-BR-30-150	1-inch
BS-BR-40-150	1¼-inch
*Alternative lengths available: 300, 600 & 1800mm, as special order.	

APPROVED FOR BOTH GAS FAMILIES: LPG AND NATURAL GAS



WATER



GAS



ENVIRONMENT



PEST CONTROL

DORMONT GAS HOSES



SwivelMAX provides unique multi-plane rotational movement to increase aisle space in the kitchen; decreases stress on the hose and thereby increase the service life of the hose. Maximised performance, mobility, space & safety. Can be fitted to standard or braided gas hoses as part of the original assembly. Cannot be retro-fitted.



SPARE PART NOT AVAILABLE
Can only be ordered as part of original construction.



GAS HOSES + SWIVELMAX

UNBRAIDED - OR - BRAIDED Gas Hose
+ Quick-Disconnect Coupling
+ 1 SwivelMAX + Straight Restraining Cable
with mounting hardware

Model **Inside dia.**



1000mm* UNBRAIDED "NPVF"	
BS-UB-15-100-1S	½-inch
BS-UB-25-100-1S	¾-inch
BS-UB-30-100-1S	1-inch
1000mm* BRAIDED "BPQ"	
BS-BR-15-100-1S	½-inch
BS-BR-25-100-1S	¾-inch
BS-BR-30-100-1S	1-inch

Model **Inside dia.**



1200mm* UNBRAIDED "NPVF"	
BS-UB-15-120-1S	½-inch
BS-UB-25-120-1S	¾-inch
BS-UB-30-120-1S	1-inch
1200mm* BRAIDED "BPQ"	
BS-BR-15-120-1S	½-inch
BS-BR-25-120-1S	¾-inch
BS-BR-30-120-1S	1-inch

Model **Inside dia.**



1500mm* UNBRAIDED "NPVF"	
BS-UB-15-150-1S	½-inch
BS-UB-25-150-1S	¾-inch
BS-UB-30-150-1S	1-inch
1500mm* BRAIDED "BPQ"	
BS-BR-15-150-1S	½-inch
BS-BR-25-150-1S	¾-inch
BS-BR-30-150-1S	1-inch

UNBRAIDED - OR - BRAIDED Gas Hose
+ Quick-Disconnect Coupling
+ 2 SwivelMAX + Straight Restraining Cable
with mounting hardware



1000mm* UNBRAIDED "NPVF"	
BS-UB-15-100-2S	½-inch
BS-UB-25-100-2S	¾-inch
BS-UB-30-100-2S	1-inch
1000mm* BRAIDED "BPQ"	
BS-BR-15-100-2S	½-inch
BS-BR-25-100-2S	¾-inch
BS-BR-30-100-2S	1-inch



1200mm* UNBRAIDED "NPVF"	
BS-UB-15-120-2S	½-inch
BS-UB-25-120-2S	¾-inch
BS-UB-30-120-2S	1-inch
1200mm* BRAIDED "BPQ"	
BS-BR-15-120-2S	½-inch
BS-BR-25-120-2S	¾-inch
BS-BR-30-120-2S	1-inch

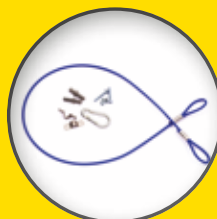


1500mm* UNBRAIDED "NPVF"	
BS-UB-15-150-2S	½-inch
BS-UB-25-150-2S	¾-inch
BS-UB-30-150-2S	1-inch
1500mm* BRAIDED "BPQ"	
BS-BR-15-150-2S	½-inch
BS-BR-25-150-2S	¾-inch
BS-BR-30-150-2S	1-inch

*Alternative lengths available: 300, 600 & 1800mm, as special order.

Gas Connections & Accessories - Dormont

SPARE PARTS AVAILABLE



See page 106 for details



WATER



GAS



ENVIRONMENT



PEST CONTROL

DORMONT GAS HOSES



Safety Quik™



With **Safety Quik** the hose can only be disconnected when the valve is turned to the OFF position. Gas flow is safely shut off with a simple, one-handed action. Likewise, the valve cannot be opened until the gas hose is correctly re-attached. Thermal shut-off safety feature stops the flow of gas when internal temperatures exceed 150°C (300°F).

FOR SPARE PARTS
See page 106

GAS HOSES + SAFETY QUIK

UNBRAIDED - OR - BRAIDED Gas Hose + Safety Quik + Straight Restraining Cable with mounting hardware



Model	Inside dia.
1000mm* UNBRAIDED "NPVF"	
BS-UB-15-100-F	½-inch
BS-UB-25-100-F	¾-inch
BS-UB-30-100-F	1-inch
1000mm* BRAIDED "BPQ"	
BS-BR-15-100-F	½-inch
BS-BR-25-100-F	¾-inch
BS-BR-30-100-F	1-inch

Model	Inside dia.
1200mm* UNBRAIDED "NPVF"	
BS-UB-15-120-F	½-inch
BS-UB-25-120-F	¾-inch
BS-UB-30-120-F	1-inch
1200mm* BRAIDED "BPQ"	
BS-BR-15-120-F	½-inch
BS-BR-25-120-F	¾-inch
BS-BR-30-120-F	1-inch

Model	Inside dia.
1500mm* UNBRAIDED "NPVF"	
BS-UB-15-150-F	½-inch
BS-UB-25-150-F	¾-inch
BS-UB-30-150-F	1-inch
1500mm* BRAIDED "BPQ"	
BS-BR-15-150-F	½-inch
BS-BR-25-150-F	¾-inch
BS-BR-30-150-F	1-inch

UNBRAIDED - OR - BRAIDED Gas Hose + Safety Quik + 1 SwivelMAX + Straight Restraining Cable with mounting hardware



Model	Inside dia.
1000mm* UNBRAIDED "NPVF"	
BS-UB-15-100-1SCF	½-inch
BS-UB-25-100-1SCF	¾-inch
BS-UB-30-100-1SCF	1-inch
1000mm* BRAIDED "BPQ"	
BS-BR-15-100-1SCF	½-inch
BS-BR-25-100-1SCF	¾-inch
BS-BR-30-100-1SCF	1-inch

Model	Inside dia.
1200mm* UNBRAIDED "NPVF"	
BS-UB-15-120-1SCF	½-inch
BS-UB-25-120-1SCF	¾-inch
BS-UB-30-120-1SCF	1-inch
1200mm* BRAIDED "BPQ"	
BS-BR-15-120-1SCF	½-inch
BS-BR-25-120-1SCF	¾-inch
BS-BR-30-120-1SCF	1-inch

Model	Inside dia.
1500mm* UNBRAIDED "NPVF"	
BS-UB-15-150-1SCF	½-inch
BS-UB-25-150-1SCF	¾-inch
BS-UB-30-150-1SCF	1-inch
1500mm* BRAIDED "BPQ"	
BS-BR-15-150-1SCF	½-inch
BS-BR-25-150-1SCF	¾-inch
BS-BR-30-150-1SCF	1-inch

UNBRAIDED - OR - BRAIDED Gas Hose + Safety Quik + 2 SwivelMAX + Straight Restraining Cable with mounting hardware



Model	Inside dia.
1000mm* UNBRAIDED "NPVF"	
BS-UB-15-100-2SCF	½-inch
BS-UB-25-100-2SCF	¾-inch
BS-UB-30-100-2SCF	1-inch
1000mm* BRAIDED "BPQ"	
BS-BR-15-100-2SCF	½-inch
BS-BR-25-100-2SCF	¾-inch
BS-BR-30-100-2SCF	1-inch

Model	Inside dia.
1200mm* UNBRAIDED "NPVF"	
BS-UB-15-120-2SCF	½-inch
BS-UB-25-120-2SCF	¾-inch
BS-UB-30-120-2SCF	1-inch
1200mm* BRAIDED "BPQ"	
BS-BR-15-120-2SCF	½-inch
BS-BR-25-120-2SCF	¾-inch
BS-BR-30-120-2SCF	1-inch

Model	Inside dia.
1500mm* UNBRAIDED "NPVF"	
BS-UB-15-150-2SCF	½-inch
BS-UB-25-150-2SCF	¾-inch
BS-UB-30-150-2SCF	1-inch
1500mm* BRAIDED "BPQ"	
BS-BR-15-150-2SCF	½-inch
BS-BR-25-150-2SCF	¾-inch
BS-BR-30-150-2SCF	1-inch

*Alternative lengths available: 300, 600 & 1800mm, as special order.



WATER



GAS



ENVIRONMENT



PEST CONTROL

DORMONT GAS HOSES



WHAT IS THE DORMONT SAFETY SYSTEM PLUS™?

IT'S WHEN YOU COMBINE THE FOLLOWING, to make The 'Ultimate' Gas Hose:



Dormont's braided hose



1 Safety Quik



2 SwivelMax



1 coiled restrainer



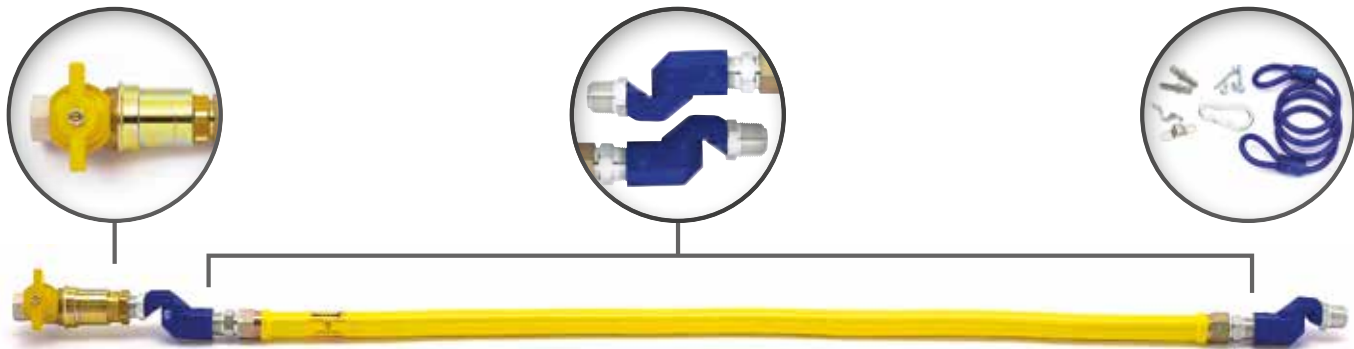
Only braided hoses are used to create the **Safety System Plus™**. Braided hoses **resist the wear & tear** that can stretch other hoses and cause the hose to deteriorate over time.

With the Safety System Plus you can enjoy a **lifetime warranty** on the hose for the life of the original appliance to which it is connected. ****For more details on conditions of warranty, contact Mechline.**

THE ULTIMATE IN SAFETY & PERFORMANCE WITH LIMITED LIFETIME WARRANTY**



SAFETY SYSTEM PLUS™ PACKAGE



Safety System Plus™ Dormont Gas Hoses

To qualify for Lifetime Warranty, the hose must be a Braided Gas Hose fitted with 2x Swivels, 1x Safety Quik + 1x coiled restraining cable.

Model	Inside dia.	Model	Inside dia.	Model	Inside dia.
1000mm*		1200mm*		1500mm*	
BS-BR-15-100-2SCF-RC36	½-inch	BS-BR-15-120-2SCF-RC48	½-inch	BS-BR-15-150-2SCF-RC60	½-inch
BS-BR-25-100-2SCF-RC36	¾-inch	BS-BR-25-120-2SCF-RC48	¾-inch	BS-BR-25-150-2SCF-RC60	¾-inch
BS-BR-30-100-2SCF-RC36	1-inch	BS-BR-30-120-2SCF-RC48	1-inch	BS-BR-30-150-2SCF-RC60	1-inch

*Alternative 1800mm length available, as special order.

SPARE PARTS

Straight Restrainer

With mounting hardware



Model	Length	Use with a hose length of
Straight		
RS36	600mm	1000mm
RS48	900mm	1200mm
RS60	1200mm	1500mm

Coiled Restrainer

With mounting hardware



Model	Length	Use with a hose length of
Coiled		
RC36	600mm	1000mm
RC48	900mm	1200mm
RC60	1200mm	1500mm

Quick-Disconnect Coupling



Model	Fitting Size
F50C	1/2-inch
F75C	3/4-inch
F100C	1-inch
F125C	1-1/4-inch



Model	Fitting Size
CF50	½-inch
CF75	¾-inch
CF100	1-inch



WATER



GAS



ENVIRONMENT



PEST CONTROL



From the manufacturers of **Dormont** - The most trusted name in gas hose technology

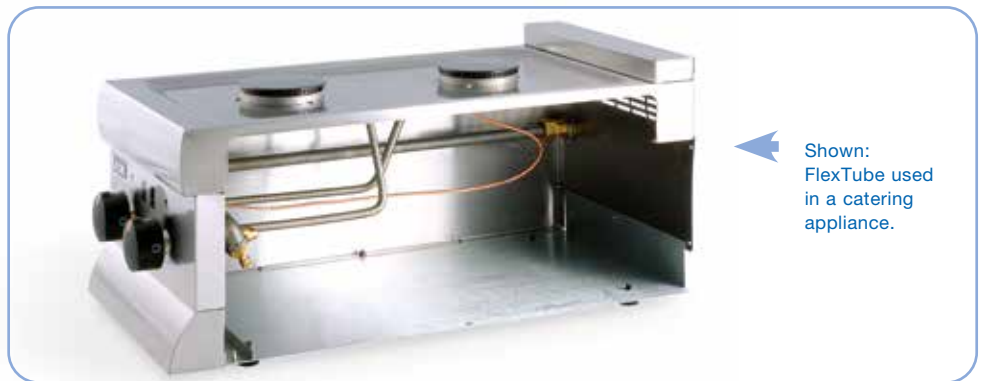
Corrugated stainless steel flexible tubing - ideal for anywhere rigid tube assemblies are used to carry gas within gas appliances, including:

- Gas Fires • Catering Equipment • Boilers
- Furnaces • Overhead Heaters • Convector Heaters

Any Gas-Fired Appliance can benefit from FlexTube™



← Shown: FlexTube used in a gas fire appliance.



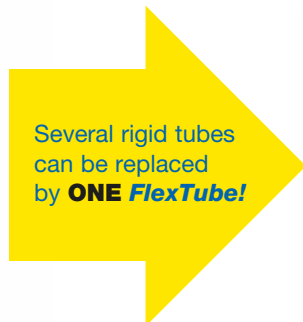
← Shown: FlexTube used in a catering appliance.

By using common lengths of **Metric FlexTube** for multiple connections, manufacturers **save money** by reducing time spent on configuring different lengths of rigid tube for unique applications.

Save on

- Inventory Cost • Factory Space • Time & Money and...
- Reduce assembly time
- Reduce inventory
- Reduce prototype development time
- Reduce platform changeover time
- Reduce tooling

Made of corrugated stainless steel to provide enhanced strength, corrosion resistance and flexibility.



Several rigid tubes can be replaced by **ONE FlexTube!**



Flexible, Responsive Manufacturing needs Flexible, Responsive Solutions – **Metric FlexTube™**



WATER



GAS



ENVIRONMENT



PEST CONTROL

FLEXIBLE GAS TUBING



Tubing Material - Annealed 304 grade Stainless Steel.

Working Pressure Range - 0 – 1000mBar.

Fittings - Metric FlexTube is designed for use with compression fittings manufactured to BS 2051: Part 2. Compression tube ends are standard, flared ends available on request, all technical information applies.

Temperature - 18°C to 260°C as measured at the fitting.

Neck Length - From 13mm to 38mm in 6mm increments. 13mm is standard.

Product Code	Tube Diameter ¹ (mm)	Length (mm)	Corrugated O.D. ² (mm)	Nominal Material Wall Thickness (mm)	Minimum Recommended Bend Radius (mm)	Flow Capacity ³ (600mm straight length at 1.25 Mbar pressure drop)	
						(KW/hr)	(Btu/hr)
	4mm		6.1	.23	13	1.7	5,800
F4 - 150		150					
F4 - 200		200					
F4 - 250		250					
F4 - 300		300					
F4 - 400		400					
F4 - 500		500					
F4 - 600		600					
F4 - 800		800					
F4 - 1000		1000					
	6mm		8.1	.25	19	2.8	9,500
F6 - 100		100					
F6 - 150		150					
F6 - 200		200					
F6 - 300		300					
F6 - 400		400					
F6 - 500		500					
F6 - 700		700					
F6 - 800		800					
F6 - 850		850					
F6 - 1000		1000					
	8mm		10.2	.25	19	8.2	28,100
F8 - 150		150					
F8 - 180		180					
F8 - 200		200					
F8 - 250		250					
F8 - 300		300					
F8 - 400		400					
F8 - 500		500					
F8 - 600		600					
F8 - 750		750					
F8 - 1000		1000					
F8 - 1500		1500					
	10mm		12.7	.25	19	14.2	48,600
F10 - 300		300					
F10 - 600		600					
F10 - 1000		1000					
	12mm		15	.25	19	25.5	87,300
F12 - 150		150					
F12 - 200		200					
F12 - 300		300					
F12 - 600		600					
F12 - 800		800					

Note 1: Imperial FlexTube sizes available on request.

Note 2: Minimum bend radius is measured to the corrugated O.D. of the tubing.

Note 3: As with all tubing / piping, when Metric FlexTube is bent, the pressure drop will increase. Please contact Mechline for assistance in meeting your flow requirements.

* Technical Addendum: Metric FlexTube is a valuable, proven alternative to rigid piping with many advantages for the gas appliance manufacturer. As with any gas product, FlexTube's application and installation instructions must be followed. We cannot accept responsibility for any loss or damage caused as a result of failure to follow these instructions. The gas appliance manufacturer is responsible for completed product testing and for ensuring the suitability of Metric FlexTube for the application. Please contact Mechline for a copy of the Metric Flex Tube Application Requirements sheet, or view at www.mechline.com.

HYGENIKX+™ COVERS ALL YOUR CLEAN AIR NEEDS



BACK OF HOUSE

Helps to maintain high levels of cleanliness

- Targets and kills biological hazards in the kitchen

- Extends shelf-life of fresh food



FRONT OF HOUSE

Improves indoor air quality

- Eradicates viruses & bacteria in the air and on surfaces

- Creates a healthier space for customers and staff



WASHROOMS & REFUSE

Eradicates unpleasant odours

- Significantly improves hygiene standards

- Provides round-the-clock hygiene & safety protection



Air & Surface Sanitisation

by **MECHLINE**

www.mechline.com/hgx

HyGenikx™ units have been tested in accordance with: CE/UKCA – BRE – Campden BRI (SARS-CoV-2) – Intertek (CSA 187 and UL 867)



WATER



GAS



ENVIRONMENT



PEST CONTROL

ADVANCED INFECTION CONTROL TECHNOLOGY

HYGENIKX+

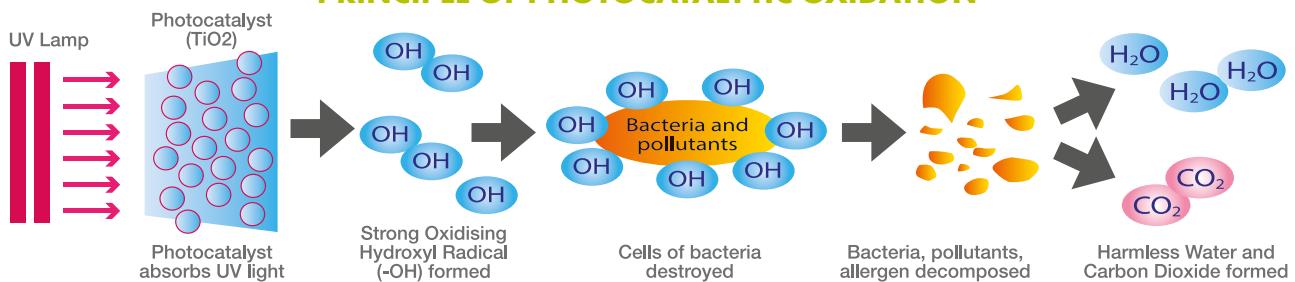
HYGENIKX+™ is an advanced, wall mounted AIR & SURFACE SANITISATION SYSTEM

HyGenikx offers a comprehensive range of five Air & Surface Sterilisation units designed to improve air quality, extending shelf-life of fresh food, and controlling odours. It works by removing unwanted bacteria, microbes and pathogens, including Coronavirus, from air and surfaces helping people maintain a high levels of cleanliness and infection control.

HyGenikx targets and kills the biological hazards in the kitchen, including Salmonella, Escherichia coli (E. coli), Norovirus and other primary sources of infections, and has been proven to eliminate harmful Listeria in an independent validation study carries out by ALS laboratories – the UKs leading provider of food and drink testing services.

HyGenikx works by using a combination of the most effective air and surface sterilisation technologies available to produce Superoxide Ions and Plasma Quatro, which are proven to eradicate harmful bacteria, viruses, VOCs (volatile organic compounds), moulds and fungi, as well as neutralise all odours.

PRINCIPLE OF PHOTOCATALYTIC OXIDATION



COMMERCIAL FOODSERVICE & HOSPITALITY

The HyGenikx 'S' range are designed for toilets and restrooms, changing and locker room areas.

The HyGenikx 'F' range are designed for food storage, preparation and service, this includes chilled food storage areas.

The HyGenikx 'R' range are designed for non-occupied Refuse/ Bin Store areas where there is a greater need for odour control.

10m ²	HGX-W-10-S	HGX-T-10-S	HGX-W-10-F	HGX-T-10-F	×	×
20m ²	HGX-W-20-S	HGX-T-20-S	HGX-W-20-F	HGX-T-20-F	×	×
30m ²	HGX-W-30-S	HGX-T-30-S	HGX-W-30-F	HGX-T-30-F	×	×
NON-OCCUPIED	×	×	×	×	HGX-W-15-R	HGX-T-15-R

SMALLER OCCUPIED Areas

The HyGenikx 'O' range are designed for SMALLER occupied office areas, communal living spaces or dining areas.

The HyGenikx 'AF' range are designed for LARGER occupied office areas, communal living spaces or larger dining areas.

10-20m ²	HGX-W-05-O	HGX-T-05-O
20-40m ²	HGX-W-25-O	HGX-T-25-O

LARGER OCCUPIED Areas

25m ²	HGX-AF-25 / 25-E	
50m ²	HGX-AF-50 / 50-E	
75m ²	HGX-AF-75 / 75-E	
100m ²	HGX-AF-100 / 100-E	



WATER



GAS



ENVIRONMENT



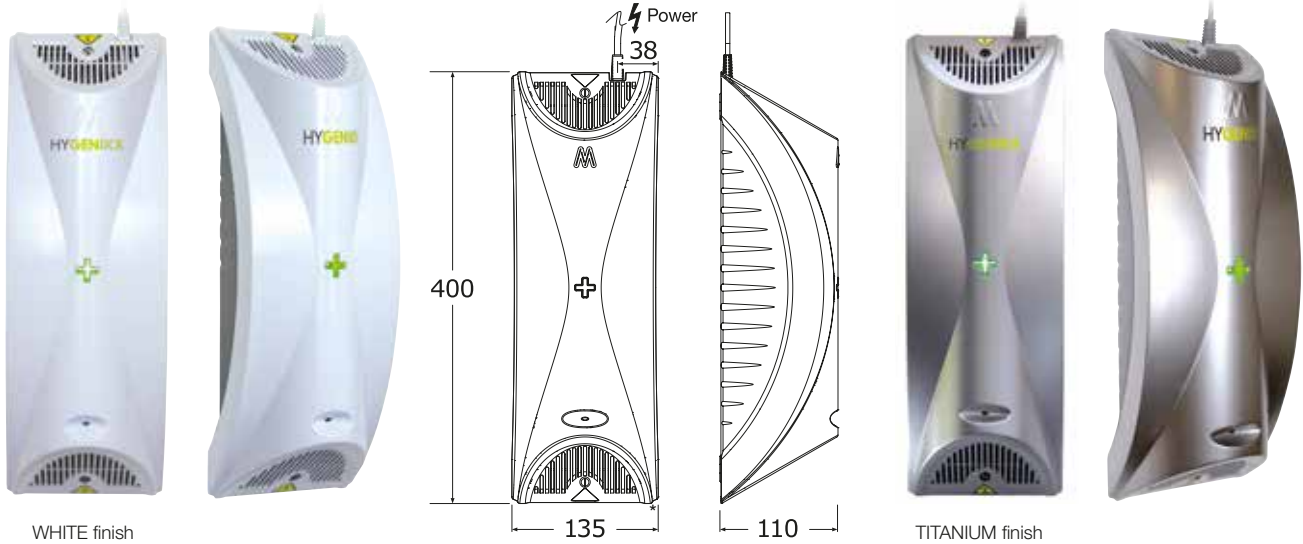
PEST CONTROL

ADVANCED INFECTION CONTROL TECHNOLOGY

HYGENIKX+

COMMERCIAL FOODSERVICE & HOSPITALITY

SMALLER OCCUPIED AREAS



Model	Description
HGX-W-10-S	WHITE / 10m ² GENERAL* areas / lamp type YELLOW
HGX-W-20-S	WHITE / 20m ² GENERAL* areas / lamp type GREEN
HGX-W-30-S	WHITE / 30m ² GENERAL* areas / lamp type RED
HGX-W-10-F	WHITE / 10m ² FOOD* areas / lamp type ORANGE
HGX-W-20-F	WHITE / 20m ² FOOD* areas / lamp type BLUE
HGX-W-30-F	WHITE / 30m ² FOOD* areas / lamp type PURPLE
HGX-W-15-R	WHITE / Non-Occupied REFUSE* areas / lamp type GREY
HGX-W-05-O	WHITE / 10-20m ² OCCUPIED* areas / lamp type BROWN
HGX-W-25-O	WHITE / 20-40m ² OCCUPIED* areas / lamp type WHITE

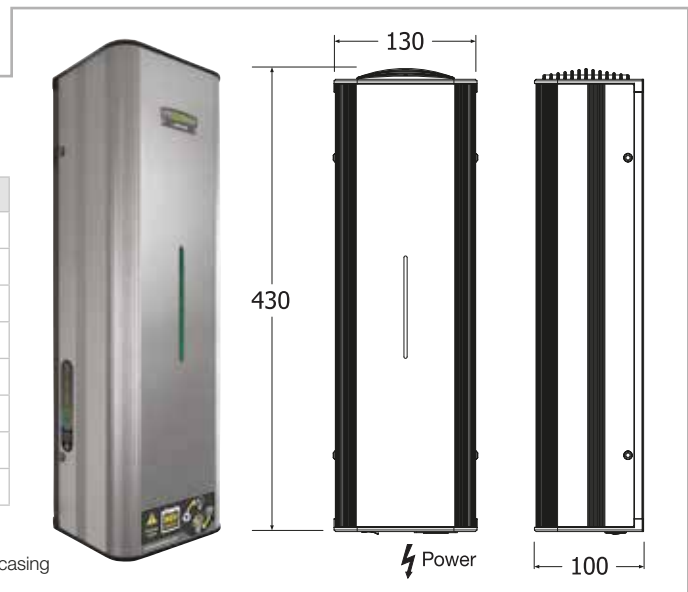
Model	Description
HGX-T-10-S	TITANIUM / 10m ² GENERAL* areas / lamp type YELLOW
HGX-T-20-S	TITANIUM / 20m ² GENERAL* areas / lamp type GREEN
HGX-T-30-S	TITANIUM / 30m ² GENERAL* areas / lamp type RED
HGX-T-10-F	TITANIUM / 10m ² FOOD* areas / lamp type ORANGE
HGX-T-20-F	TITANIUM / 20m ² FOOD* areas / lamp type BLUE
HGX-T-30-F	TITANIUM / 30m ² FOOD* areas / lamp type PURPLE
HGX-T-15-R	TITANIUM / Non-Occupied REFUSE* areas / lamp type GREY
HGX-T-05-O	TITANIUM / 10-20m ² OCCUPIED* areas / lamp type BROWN
HGX-T-25-O	TITANIUM / 20-40m ² OCCUPIED* areas / lamp type WHITE

* 'S' range (GENERAL) designed for toilets and restrooms, changing and locker room areas / 'F' range (FOOD) designed for food storage, preparation and service, this includes chilled food storage areas - supplied with food safe shatterproof lamps / 'R' range (REFUSE) designed for non-occupied Refuse/Bin Store areas where there is a greater need for odour control / 'O' range (OCCUPIED) designed for SMALLER occupied office areas, communal living spaces or dining areas.

LARGER OCCUPIED AREAS

The fan assisted 'AF' range are designed for LARGER occupied office areas, communal living spaces or larger dining areas.

Model	Description
HGX-AF-25	25m ² areas / lamp type 9.5 mg HGX-AF-25-LR
HGX-AF-50	50m ² areas / lamp type 38 mg HGX-AF-25-LR
HGX-AF-75	75m ² areas / lamp type 50 mg HGX-AF-25-LR
HGX-AF-100	100m ² areas / lamp type 70 mg HGX-AF-25-LR
HGX-AF-25-E	EURO model for 25m ² areas / lamp type 9.5 mg HGX-AF-25-LR
HGX-AF-50-E	EURO model for 50m ² areas / lamp type 38 mg HGX-AF-25-LR
HGX-AF-75-E	EURO model for 75m ² areas / lamp type 50 mg HGX-AF-25-LR
HGX-AF-100-E	EURO model for 100m ² areas / lamp type 70 mg HGX-AF-25-LR



ALUMINIUM casing



WATER



GAS



ENVIRONMENT



PEST CONTROL

ADVANCED INFECTION CONTROL TECHNOLOGY

HYGENIKX+

Replacement LAMP & BATTERY kits

COMMERCIAL FOODSERVICE & HOSPITALITY

SMALLER OCCUPIED AREAS

- Lamps must be replaced every year to ensure optimum performance of the system.
- The 'F' range / FOOD* area models are supplied with food safe lamps which have a shatterproof protective sheath around the lamp.
- These replacement kits include a battery which needs to be fitted with the new lamp.



HGX-20-S



HGX-20-F

Model	Description
HGX-10-S	Includes replacement LAMP (type YELLOW) and backup BATTERY for use in 10m ² GENERAL* areas
HGX-20-S	Includes replacement LAMP (type GREEN) and backup BATTERY for use in 20m ² GENERAL* areas
HGX-30-S	Includes replacement LAMP (type RED) and backup BATTERY for use in 30m ² GENERAL* areas
HGX-10-F	Includes replacement food safe shatterproof LAMP (type ORANGE) and backup BATTERY for use in 10m ² FOOD* areas
HGX-20-F	Includes replacement food safe shatterproof LAMP (type BLUE) and backup BATTERY for use in 20m ² FOOD* areas
HGX-30-F	Includes replacement food safe shatterproof LAMP (type PURPLE) and backup BATTERY for use in 30m ² FOOD* areas
HGX-15-R	Includes replacement LAMP (type GREY) and backup BATTERY for use in REFUSE* (non-occupied) areas
HGX-05-O	Includes replacement LAMP (type BROWN) and backup BATTERY for use in 10-20m ² SMALLER OCCUPIED* areas
HGX-25-O	Includes replacement LAMP (type WHITE) and backup BATTERY for use in 20-40m ² SMALLER OCCUPIED* areas

Replacement LAMPS for 'AF' range

LARGER OCCUPIED AREAS

- Lamps must be replaced every year to ensure optimum performance of the system.



Model	Description
HGX-AF-25-LR	Replacement LAMP (type 9.5 mg) for use in 25m ² LARGER OCCUPIED* areas
HGX-AF-50-LR	Replacement LAMP (type 38 mg) for use in 50m ² LARGER OCCUPIED* areas
HGX-AF-75-LR	Replacement LAMP (type 50 mg) for use in 75m ² LARGER OCCUPIED* areas
HGX-AF-100-LR	Replacement LAMP (type 70 mg) for use in 100m ² LARGER OCCUPIED* areas

SPARES

COMMERCIAL FOODSERVICE & HOSPITALITY

SMALLER OCCUPIED AREAS

- Spares for 'S', 'F', 'R' and 'O' ranges only.

Model	Description
HGX-PCB	PCB assembly board
HGX-LH	Lamp holder

*'S' range (GENERAL) designed for toilets and restrooms, changing and locker room areas / 'F' range (FOOD) designed for food storage, preparation and service, this includes chilled food storage areas - supplied with food safe shatterproof lamps / 'R' range (REFUSE) designed for non-occupied Refuse/Bin Store areas where there is a greater need for odour control / 'O' range (OCCUPIED) designed for SMALLER occupied office areas, communal living spaces or dining areas / 'AF' range (OCCUPIED) designed for LARGER occupied office areas, communal living spaces or dining areas.

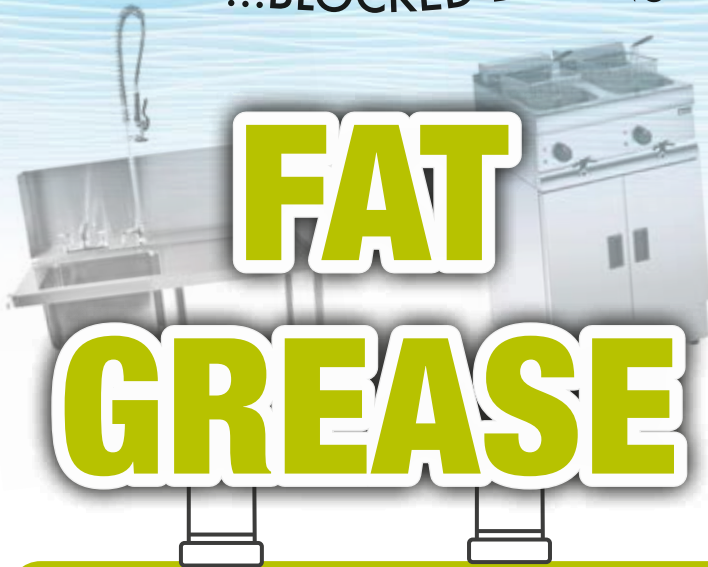
IS YOUR GREASE MANAGEMENT FIT FOR PURPOSE?

...BAD ODOURS

...CONSTANT CLEANING

...BLOCKED DRAINS

...COMPLIANCE ISSUES



GREASE MANAGEMENT SOLUTIONS *by* **MECHLINE**



3 SIMPLE STEPS to keep your kitchen flowing...

FOOD WASTE **STRAINER** **GREASEPAK**™ **BIOCEPTOR**™

All commercial kitchens produce Fats, Oils, Grease and Starches, commonly known as FOGS.
Making sure you have the right protection in place means;

NO OPERATIONAL DOWNTIME – LEGAL COMPLIANCE – BETTER STAFF EXPERIENCES – ENVIRONMENTAL BENEFITS – GREAT CUSTOMER EXPERIENCES.

Too many kitchen operators spend too much time dealing with back of house issues that get in the way of good service.

DON'T LET YOUR PRECIOUS TIME AND RESOURCES GET SUCKED DOWN THE DRAIN!

Food industry legislation can be overwhelming, and not adhering to it can damage your finances as well as your reputation. Take 3 simple steps to ensure your kitchen grease management meets regulations and protects the environment.

STEP 1 FOOD WASTE STRAINER



FWS500

For bowls 480–510
by 380–410mm

FWS600

For bowls 580–610
by 430–460mm

Prevents food waste particles from going down the drain. The Food Waste Strainer is designed to be simple to use, so all staff need to do is...

- A. Rinse food particles into the removable basket...
- B. Empty out the food waste into the recycle bin...
- C. Replace the basket to keep the sink and waste pipes clear.

Flexible design, meaning it can fit most standard sink bowls.
...see page 125

STEP 2 GREASEPAK™



GP-MSGD5

Prevents the build-up of FOGS in the drain, and in grease traps. GreasePak is an easy-to-use, self-contained wall-mounted dosing module that uses a blend of specially selected microorganisms to degrade FOGS into smaller, simpler molecules, which cannot reform or solidify. It is simple to install and maintain – providing cost effective and efficient drain protection.
...see page 115

STEP 3 BIOCEPTOR™



BioCeptor FOGS Intercept and Treatment (F.I.T) unit works in conjunction with the GreasePak bio-fluid dosing module. Designed using flow control technology, allowing the sealed F.I.T unit to be much smaller than a standard interceptor. The combined technologies create a highly effective environment, perfect for permanent degradation of FOGS. The reduced frequency of maintenance and waste collections is due to the powerful bio-fluid and unit design which also makes cleaning simple and hygienic. BioCeptor can easily be completely removed from situ to clean floors, walls and surrounding areas. BioCeptor's F.I.T unit is highly efficient at capturing FOGS, with an average efficiency rating of 95.6%.
...see page 117



WATER



GAS



ENVIRONMENT



PEST CONTROL

GREASE MANAGEMENT SYSTEMS

GREASEPAK

Biological Drain Maintenance System

A unique, automatic drain dosing system specifically designed to address the drainage problems found in commercial kitchens. Preventing the build-up of Fats, Oils, Grease and Starches (FOGS) leaving staff free to run the kitchen.



DEGRADE
FOGS IN
COMMERCIAL
KITCHEN
DRAINS

EASY TO USE...



1 The GreasePak module delivers a daily dose of bio-fluid into the drain.

2 The specially formulated bio-fluid degrades Fats, Oils, Grease and Starches (FOGS).

3 Grease build up is prevented and your drains stay clear and odour-free.

THE BENEFITS...

GreasePak can be installed almost anywhere in the kitchen

GreasePak™ is a stylish, discreet and easy-to-clean, self-contained wall-mounted dosing unit that takes up no floor space and is very simple to install and operate.

- Simple design, few working parts – trouble free!
- Bio-fluid refills are easy to store, handle and change
- Choice of long-life, battery operated unit or mains-powered
- A cost effective and efficient solution

Helps to keep drains clear of fats, oils and grease (FOGS)

Designed to address the drainage problems found in commercial kitchens. The GreasePak module doses the drain with a blend of specially selected microorganisms that have been chosen for their ability to degrade Fats, Oils, Grease and Starches (FOGS) in low oxygen conditions (such as closed drains) and where pH levels fluctuate.

- Eco-friendly, uses no harsh chemicals
- Can work on its own or in conjunction with a grease trap
- Helps to prevent drains from smelling

An effective, environmentally friendly commercial solution

An environmentally friendly Class 1 biodegradable bio-fluid that degrades FOGS into smaller, simpler molecules that cannot reform or solidify. These degraded products are then further digested by the bacterial population or are quickly washed away.

- Helps satisfy legislation and building regulations by providing an effective means of grease removal
- Only bioremediation system to be BBA-approved (certificate 11/4827)





WATER



GAS



ENVIRONMENT

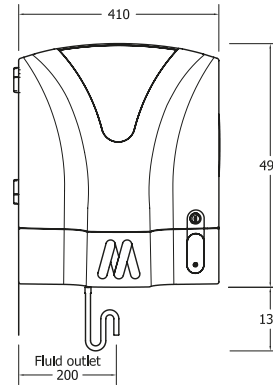
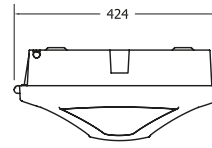


PEST CONTROL

GREASE MANAGEMENT SYSTEMS

GREASEPAK

GP-DMI-STD-2



Dosing Modules (fluid sold separately)

- Discreet wall-mounted unit – takes up no floor space
- Lockable door
- Easy to change dosing time and MSGD fluid volume
- Compact white ABS plastic dosing module with audible alarm

Model	Description
GP-DMI-STD-2	Battery operated
GP-DMI-MAINS-2	Mains powered, 230v/50/1

PURPOSE

Mechline's GreasePak is a unique, safe, automatic drain dosing system specifically designed to prevent the recurrence of drain blockages from Fats, Oils, Grease and Starches (FOGS) in commercial kitchens. Use in conjunction with a grease trap or as a stand alone drain maintenance system. GreasePak's highly developed and powerful bio-fluid solution deals with FOGS helping to maintain free-running drains, decrease odours and avoid blockages.

Helps foodservice operators meet with legislative demands to have an effective means of grease removal.

FEATURES & BENEFITS

- Compact automatic dosing system
- Battery operated or mains-powered models available
- Easy to install and operate with no water connection required
- Affordable, easy to manage and easy to clean with built in alarm to remind you to replace fluid
- Meets Building Regulations for an effective means of grease removal
- Use alone or in conjunction with a grease traps
- Most powerful, multi-strain, bio-fluid of its type - degrades FOGS into simple molecules that cannot reform or solidify
- Bio-fluid is 100% natural and safe
- Reduce the need for grease trap cleaning by over 50% - saving money!
- Reduce the chance of attracting vermin and pests
- Environmentally responsible

ACCREDITATIONS

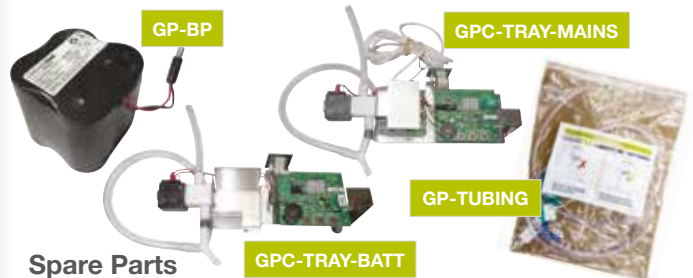
- CE-certified
- Manufactured to ISO 9001-2015 standards
- BBA-approved, certificate 11/4827

Bio-Fluid

- Multi Strain Grease Degradator (MSGD), contained in a 5-litre box
- MSGD is very efficient in the degrading of FOGS
- Highly effective and environmentally friendly
- Class 1, Bio-degradable, non-hazardous product
- Easy to store, handle, locate and connect
- Simple twist on / off connector – no spills
- Considered the most powerful product of its type



Model	Description
GP-MSGD5	3 x 5L boxes of dosing fluid supplied in a master box (on standard dosing, master box is approximately 3-months supply)



Spare Parts

Model	Description
GP-BP	Battery Pack Replacement (approximate service life 18-24 months)
GPC-TRAY-BATT	Component tray for battery operated models - inc. PCB Assembly Board & Latching Solenoid Valve (battery not included)
GPC-TRAY-MAINS	Component tray for mains powered models - inc. PCB Assembly Board & Latching Solenoid Valve
GP-TUBING	Plastic tubing for GreasePak module – inc. clips and elbow

BIOCEPTOR

Combined FOGS intercept and treatment system

designed to retain and break down Fats, Oils and Grease (FOG) to prevent them from entering the drainage system.

The system utilises GreasePak's proven biological treatment solution in conjunction with a new FOG, Intercept and Treatment (F.I.T) unit. Optimally designed to maximise the retention & management of FOG onsite.





WATER



GAS



ENVIRONMENT



PEST CONTROL

GREASE MANAGEMENT SYSTEMS

BIOCEPTOR

HOW IT WORKS...

1

The GreasePak dosing module delivers a daily dose of bio-fluid into the drain to prevent the build-up of Fats, Oils, Grease and Starches (FOGS)

2

Within the BioCeptor's FOGS Intercept & Treatment (F.I.T) unit FOGS are intercepted and degraded by the specially formulated bio-fluid so they cannot reform or solidify

3

Frequency of emptying the F.I.T unit is greatly reduced and you will help to maintain free flowing drains within the premises and the sewerage system



First...

BioCeptor's F.I.T unit slows down the flow of wastewater discharged from a food service operation, intercepting FOG through the design of internal baffles.

And then...

GreasePak Multi-Strain Grease Degradator (MSGD) bio-fluid transforms the F.I.T unit in to an active biological treatment zone.

MSGD fluid is a highly concentrated active bio-fluid specially formulated to degrade FOGS.

It is naturally occurring, nonpathogenic and contains in excess of 500 million bacteria per gram.

It is the **MOST POWERFUL** on the market.





WATER



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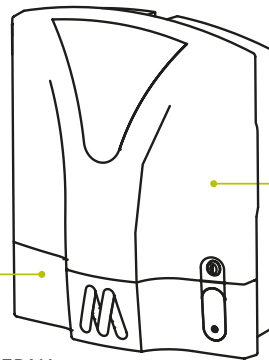
PEST CONTROL

GREASE MANAGEMENT SYSTEMS

BIOCEPTOR

FEATURES & BENEFITS

- Utilises the traditional principles of entrapment and retention alongside the natural process of bioremediation.
- The combined technologies create a highly effective environment, perfect for permanent degradation of FOGS.
- Held within the F.I.T unit bacteria forms into biofilms and breaks down the captured FOGS.
- Biofilms also populate the drain lines downstream from the F.I.T unit providing a safety net of protection for drains.
- Less need to open the F.I.T unit, lowering the associated hygiene risk.
- The GreasePak dosing module is approved by the British Board of Agrément (BBA).
- The F.I.T unit is certified to ASME A112.14.3 and PDI G-101.
- Helps satisfy legislation and building regulations by providing an effective means of grease removal.
- Makes it even easier for food service outlets to meet best practise advice.



**GREASEPAK
BIO-FLUID
DOSING MODULE**

The dosing module is a simple design, few working parts – trouble free!

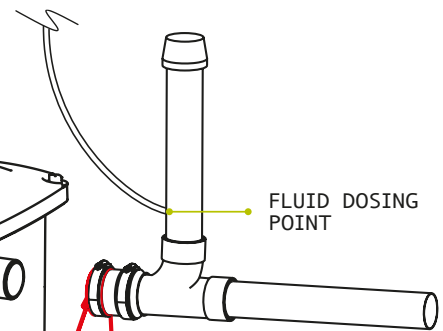
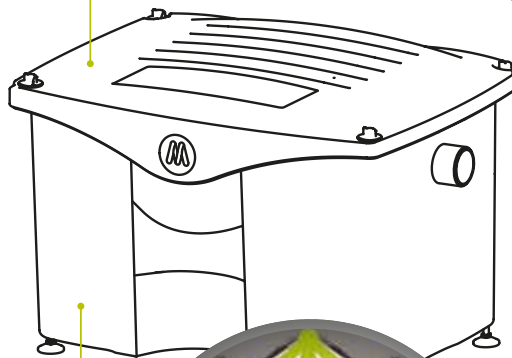


Bio-fluid refills are easy to store, handle & change.

- Eco-friendly, uses no harsh chemicals.
- Bio-fluid doses automatically – so the operator doesn't need to remember.

**FOG INTERCEPT AND
TREATMENT (F.I.T) UNIT**

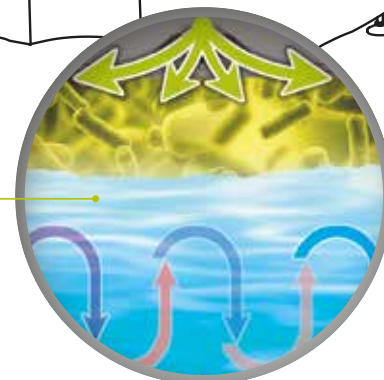
Smaller than a standard grease trap due to flow control technology.



**FLUID DOSING
POINT**

PLUGS

- Ease of disconnection using the Plugs supplied with the Rubber Connectors.
- Together with the Plugs and the lightweight nature of the F.I.T unit this means it can be completely removed from situ.
- The floor, wall and local area can be completely and hygienically cleaned, reducing risk and maximising safety.



- BioCeptor's F.I.T unit is highly efficient at capturing FOG, with an average efficiency rating of 95.6%.



WATER



GAS



ENVIRONMENT

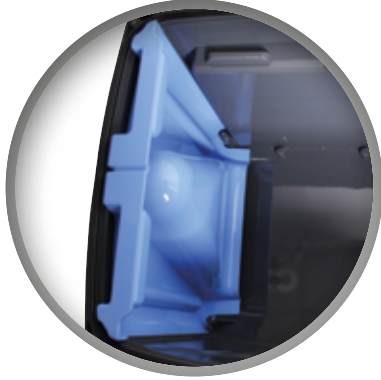


PEST CONTROL

GREASE MANAGEMENT SYSTEMS

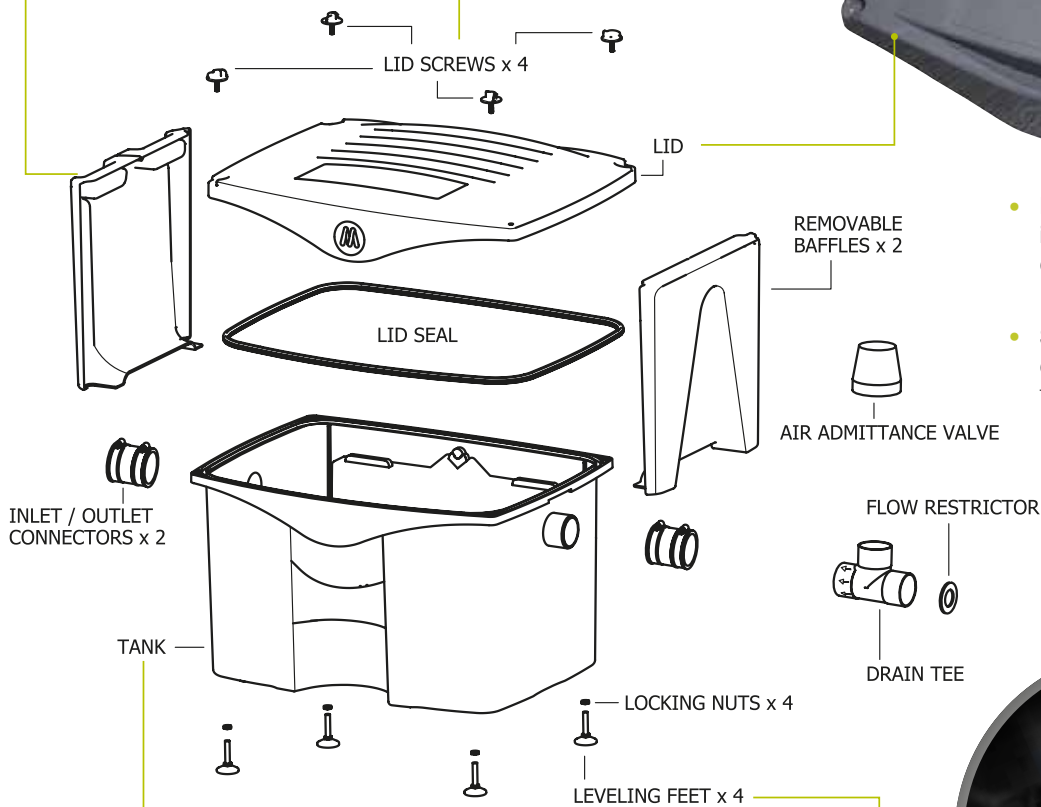
BIOCEPTOR

FEATURES & BENEFITS



Easy to remove baffles to facilitate easy cleaning and maintenance.

Easy to remove, mechanical lid fittings for engineers to access tank – no special tool needed.



- Made from high strength injection moulded high-density polypropylene.

- Stylish, rounded modern design – no sharp corners for organic waste to collect.

- Quick disconnect cleaning kit – designed for easy cleaning and with hygiene in mind.



- All materials are recyclable.
- 10 year warranty on the tank and lid.
- Simple to install, supplied with universal fittings (R to L or L to R).
- Air tight chamber with sealed lid. Reduced Odours / Infestation risk.
- Optimised inner working design to maximise the retention of FOGS.

- Supplied with four adjustable levelling feet, which can help compensate for uneven floors and can help to create a flow fall through the F.I.T unit if required.

Mechline BioCeptor Sizing Guide

The Mechline BioCeptor F.I.T unit has been designed to be as compact as possible by using flow control technology, which allows the product to be much smaller than a standard grease trap.

The Mechline BioCeptor F.I.T unit has been independently tested by NSF and meets and exceeds the performance requirements of ASME A112.14.3-2000.

The following sizing table is based on ASME A112.14.3-2000 and applies to the Mechline BioCeptor. Volumetric sizing calculations may apply to standard grease traps.

BioCeptor Flow rates - [based on ASME A112.14.3-2000]						
BioCeptor Flow - sink bowl/s flow time						
Bowl size - mm	Total Drainage Load	DRAINAGE LOAD – Sink bowl 75% Volume	Mechline BioCeptor (96Lpm) - time to discharge	DRAINAGE LOAD – 2nd Sink bowl 66% Volume	DRAINAGE LOAD - Total for 2 x Sink bowl unit	Mechline BioCeptor (96Lpm) – combined time to discharge
250 x 250 x 200	12.5L	10.0L	6 secs	8.25L	18.25L	11 secs
400 x 400 x 300	48L	36.0L	23 secs	32L	68L	43 secs
500 x 400 x 250	50L	37.5L	24 secs	33L	70.5L	44 secs
500 x 400 x 300	60L	45.0L	28 secs	30L	75L	47 secs
600 x 450 x 250	67.5L	51.0L	32 secs	44.5L	96.5L	60 secs
600 x 450 x 300	81L	61.0L	38 secs	53.5L	114.5L	72 secs

PDI/ASME size interceptors based on their ‘flow’ control measurement, to determine the possible peak flow from kitchen drainage. ‘Size’ in the traditional sense, i.e. volume, is not relevant – a ‘big’ trap won’t necessarily be good at stopping FOGS.

With Mechline’s BioCeptor, FOGS retained in the F.I.T unit is broken down through the process of bioremediation, which prolongs the time it takes to reach maximum capacity (and requires emptying).

BioCeptor is efficient at capturing FOGS and then effective at breaking it down which means the FOGS cannot reform or solidify, keeping drains clear and free flowing.

Sizing rational based on volume capacity fails to consider these variables.

In the UK many specify interceptors based on volume, which is not key criteria for determining performance. In fact, the greater the capacity of FOGS within a unit, without any bio treatment, the less effective it is and the more maintenance / servicing is required.

BioCeptor’s F.I.T unit has been independently certified to ASME and PDI to retain on average 95.6% of FOGS at 1.6 litres per second (96 litres per minute).



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PEST CONTROL

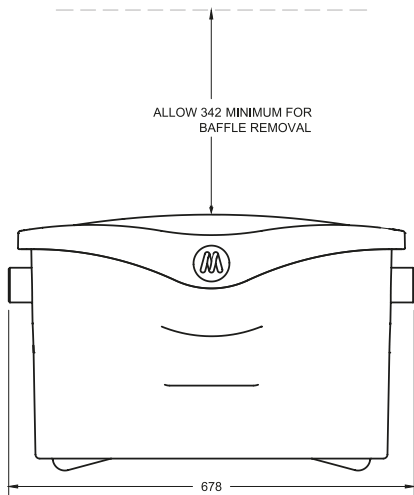
GREASE MANAGEMENT SYSTEMS

BIOCEPTOR

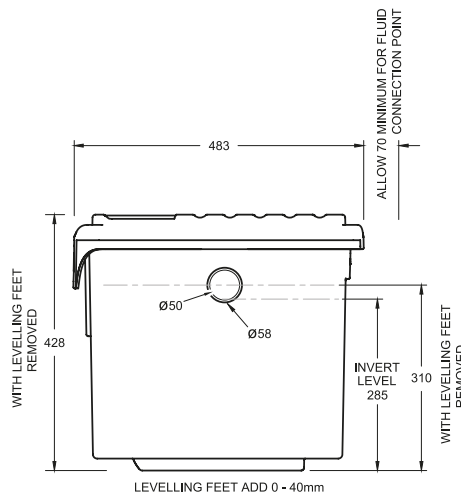
BioCeptor & InterCeptor F.I.T Unit (Interceptor does not include dosing module)

Length (side to side): 678mm / 26¹¹/₁₆ inches Depth (back to front): 483mm / 19 inches

Height (not including dosing tube): 428mm / 16⁷/₈ inches



FRONT VIEW



SIDE VIEW



ASME A112.14.3 / PDI G101

F.I.T unit - independently tested and certified to **ASME A112.14.3** and **PDI G-101***.

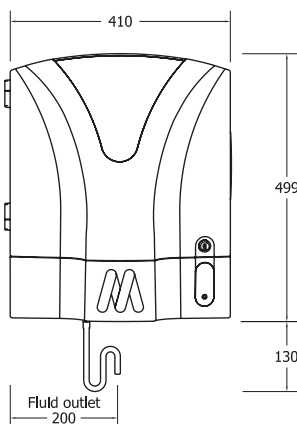


GreasePak dosing module - approved by the **British Board of Agrément (BBA)** - certificate 11/4827.

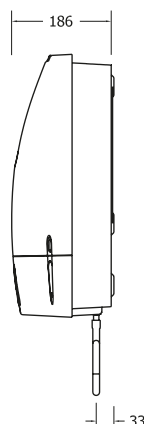
GreasePak Dosing Module

Length (side to side): 410mm / 16⁹/₆₄ inches Depth (back to front): 186mm / 7²¹/₆₄ inches

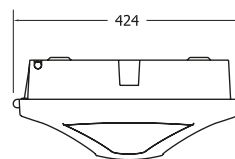
Height (not including dosing tube): 499mm / 19⁵/₈ inches



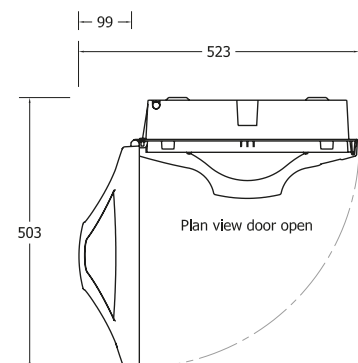
FRONT VIEW



SIDE VIEW



PLAN VIEW



PLAN VIEW DOOR OPEN

*ASME A112.14.3 and PDI-G101 are recognised standards used to meet regulatory obligations in many countries, often cited by government agencies and referenced in plumbing codes.



WATER



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ENVIRONMENT



PEST CONTROL

GREASE MANAGEMENT SYSTEMS

BIOCEPTOR

BIOCEPTOR – combined FOGS intercept and treatment system

Model	Description
BIO-1001E	<p>BIOCEPTOR model – includes:</p> <p>1x F.I.T Unit (c/w: 1x straight rubber flex coupling inlet/outlet connector, EURO air admittance valve (AAV), EURO rubber flex tee piece+flow restrictor, 2x waste pipe plug+tether and 4x leveling feet)</p> <p>1x GreasePak battery operated dosing module (c/w: fluid tubing+clips+elbow and 5L MSGD5 bio-fluid)</p>
INT-1001E	<p>INTERCEPTOR. A standalone F.I.T InterCeptor unit. Includes:</p> <p>1x F.I.T Unit HDPE, Silicone lid seal, removal baffles. C/W: QD kit, flexible drain connectors, air admittance valve, flow control device. Universal R to L, or, L to R</p>



BIO-FLUID Refills

Model	Description
GP-MSGD5	<p>3 x 5L boxes of dosing bio-fluid for GreasePak module – supplied in a master box (on standard dosing, master box is approx. 3-months supply)</p>





WATER



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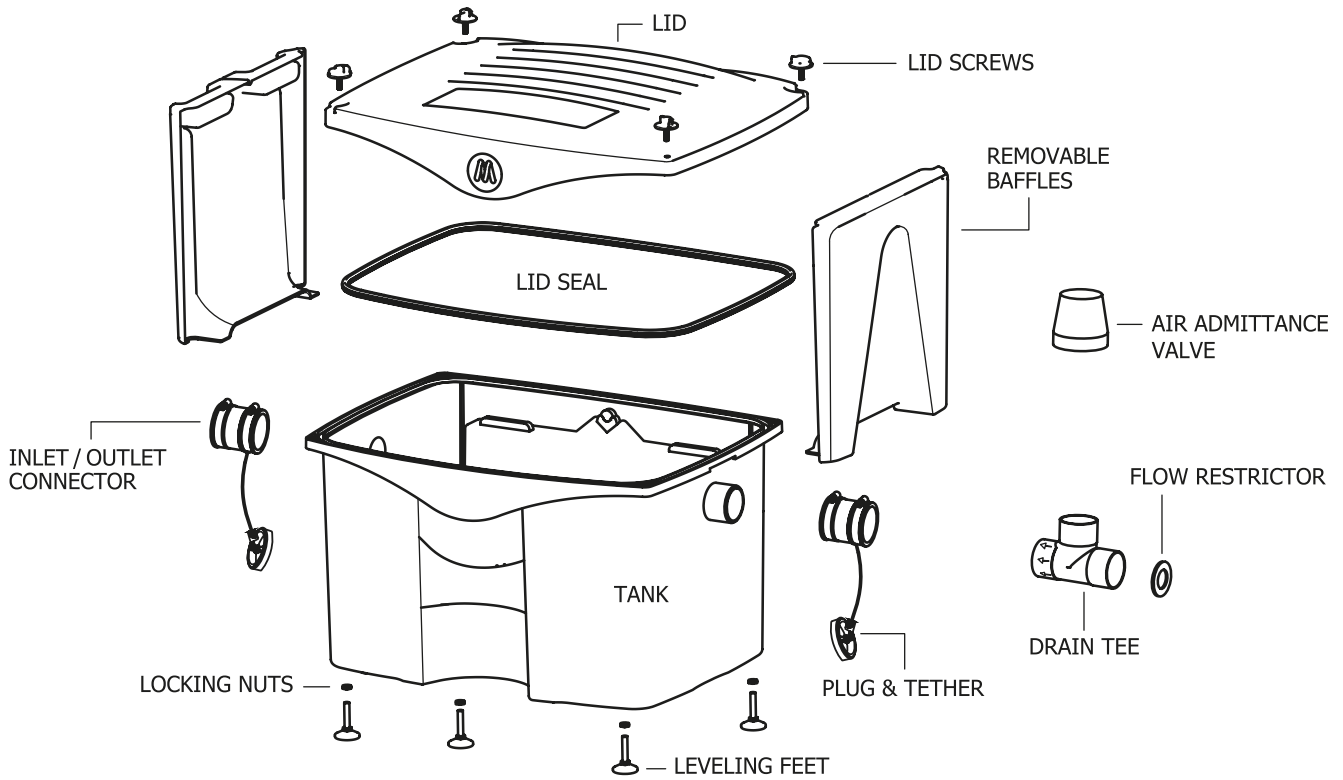
ENVIRONMENT



PEST CONTROL

GREASE MANAGEMENT SYSTEMS

Replacement PARTS



Model	Description
BCPTR01	Lid for F.I.T Unit
BCPTR02	Baffles (pair) for F.I.T Unit
BCPTR03	Lid screws (pair) for F.I.T Unit
BCPTR04	Feet (pair) for F.I.T Unit
BCPTR05	Lid seal for F.I.T Unit
BCPTR06	Straight rubber flex coupling inlet/outlet connector for F.I.T Unit
BCPTR07	UK air admittance valve (AAV) for F.I.T Unit
BCPTR07-E	EURO air admittance valve (AAV) for F.I.T Unit
BCPTR08	UK tee piece with flow restrictor for F.I.T Unit
BCPTR08-E	EURO rubber flex tee piece with flow restrictor for F.I.T Unit
BCPTR09	Waste pipe plug and tether (pair) for F.I.T Unit
GP-BP	Battery pack for GreasePak module (approx. service life 18-24 months)
GPC-TRAY-BATT	Component tray for battery operated GreasePak module – inc. PCB Assembly Board & Latching Solenoid Valve (battery not included)
GP-TUBING	Plastic tubing for GreasePak module – inc. clips and elbow



GP-BP



GP-TUBING



GPC-TRAY-BATT



WATER



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PEST CONTROL

GREASE MANAGEMENT SYSTEMS

FOOD WASTE STRAINER for commercial sinks

A unique sink strainer system designed and manufactured by Mechline **to make it easier for kitchen staff** to prevent food waste particles from entering the drainage system via the sink drain boss.

THE EASY WAY TO PREVENT FOOD WASTE GOING DOWN THE DRAIN



SIMPLE TO USE...



RINSE the sink to wash all the food waste particles down into the basket



EMPTY out the food waste into the recycle bin* using the removable the basket



REPLACE the basket to keep the sink and waste pipes clean and clear

- Flexible design, meaning it can fit most standard sink bowls.
- Easy for kitchen staff to use
- Can be fitted to bowls with the drain waste on the left or on the right using unique, adjustable cover plates
- Raised angle of front end aids the rinsing of food particles into the food waste basket ready for emptying

- Removable basket allows trapped food waste to be easily emptied into the bin – no mess left in the sink bowl to deal with
- Reduces the ingress of food waste to the waste system
- Made from durable 1mm 304 Stainless Steel
- Helps to prolong service intervals for Grease Traps

- The sink plug upstand can be supplied and is available in two sizes – 250mm or 300mm long
- Complete system is easy to remove and replace, to allow periodic cleaning through the dishwasher

WORKS IN CONJUNCTION WITH GREASEPAK & BIOCEPTOR for a full FOGS management solution

*We recommend food waste is recycled – contact us to find out about our environmental solutions.



WATER



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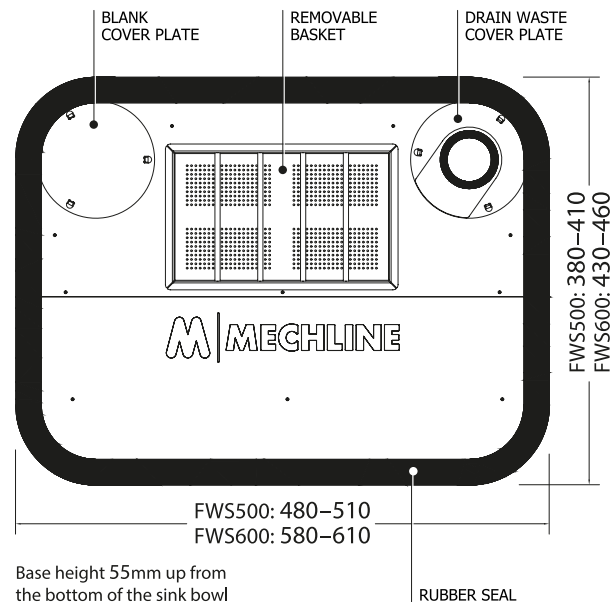


PEST CONTROL

GREASE MANAGEMENT SYSTEMS

FOOD WASTE STRAINER – for commercial sink bowls

- The unique, adjustable cover plates allow the system to be fitted to bowls with the drain waste on the left or on the right of the sink bowl. **Note:** For sinks fitted with a twist handle central waste, please contact us.
- Durable 1mm 304 Stainless Steel.
- Raised angle of front face designed to aid the rinsing of food particles into the food waste basket.
- The removable basket allows trapped food waste to be easily emptied into the recycle bin – leaving no mess left in the sink bowl to deal with.
- Easy to remove and replace the whole system, to allow periodic cleaning through the dishwasher
- Reducing the amount of food waste entering the drain will help to prolong service intervals for Grease Traps.
- **Sink plug upstand can be supplied** and is available in two sizes (250mm or 300mm long) which will fit a standard 1 1/2 inch (40mm) waste. **Note:** For the food waste strainer system to work efficiently, a plug upstand strainer is required. The upstand must be lower than the sink's brim.



Model	Description
FWS500	Food Waste Strainer 500: to fit sink bowls between 480–510mm and 380–410mm
FWS600	Food Waste Strainer 600: to fit sink bowls between 580–610mm and 430–460mm

Note: The food waste strainer system is designed to be positioned 55mm up from the bottom of the sink bowl. Please measure at this depth when determining the correct model.

Replacement PARTS

Model	Description
FWS-US250	Sink Plug Upstand – 250mm
FWS-US300	Sink Plug Upstand – 300mm
FWS600-B	Replacement Basket



FWS-US250



FWS-US300



FWS600-B



WATER



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PEST CONTROL

FOOD WASTE BIO-DIGESTERS

WASTE₂O

Food Waste Bio-Digester

The Waste₂O food waste bio-digester digests up to 180 Kg of food waste to water over a 24-hour period. It's an operationally friendly, low carbon footprint, on-site, affordable food waste management system that is sustainable, environmentally responsible and commercially viable.



DIGESTS UP TO 180KG OF WASTE IN 24HRS

HOW IT WORKS...



1

Food waste is added to the chamber through the hatch.

2

Microorganisms digest food waste while starting the breakdown of Fats, Oils, Grease & Starches (FOGS).

3

All soft food is digested. Waste water is the only output, no solids to manage.

THE BENEFITS...

Just add food waste and let it do the rest

Aerobic microbial activity converts all soft food waste into waste water that is safely sent straight to the drain, using existing services-- saving you the hassle of dealing with solid food waste. No need to store food waste, reduces odour and vermin problems and reduces what goes to landfill.

- No solids to manage
- Easy, on-site food waste solution
- Food waste digested to waste water

Sustainable & affordable food waste solution

Less food waste to transport takes trucks off the road and improves an operation's overall carbon footprint. Fewer collections save money and are better for the environment. Improved waste stream management leads to better return on recyclables.

- Less food waste to landfill
- Fewer trucks on the road
- Labour & money saving

Environmentally responsible & earth friendly

Waste₂O™ reclaims the water inherent to food waste (approximately 70% of food waste is water), safely returning it to water treatment plants--meaning water is not lost to landfill or incineration. The optional Volume Sensor gives operations an effective management tool to track and monitor food usage to prevent and reduce food waste.

- Water from food waste totally reclaimed
- Better waste stream separation & recycling, plus effective food waste management
- Environmentally-sound solution



WATER



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ENVIRONMENT



PEST CONTROL

BIOLOGICAL DRAIN MAINTENANCE SYSTEMS

MODEL: **W20.180.3**



WRAS-approved air-break tank

Model: W20.180.3 - Mechline's Waste₂O food waste bio-digester
Manufacturer: Mechline Developments Limited

PURPOSE

Mechline's bio-digester is designed to be a sustainable, on-site, compact food waste solution that can be installed in the kitchen dishwash area or area convenient to kitchen operations. It digests up to 180 Kg of soft, organic food waste to waste water in a 24-hour period.

FEATURES & BENEFITS

- Digests anything a person can digest
- Produces only waste water, safe for drains, WRc-approved
- Water inherent to food waste is captured and reclaimed by local waste water treatment facilities
- No solid waste to manage
- Compact design, easy to use and operate
- Reduces how much food waste goes to landfill
- Fewer food waste collections reduce your carbon footprint
- Uses safe, naturally-occurring microorganisms, classed as Hazard Group 1, that also start the breakdown of Fats, Oils, Grease & Starches (FOGS)

CONFIGURATION OPTIONS

- **Volume Sensor** - an optional application to help site operators monitor how much food waste is being put through the machine, prompting good practice in the prevention of further food waste. Sold separately.

ACCREDITATIONS

- WRc-approved
- CE-certified
- Incorporates WRAS-approved air break tank, listing number 1209336

MATERIAL / COLOUR / DESCRIPTION

Stainless steel external panels. Moulded MDPE, IP-rated, impact resistant top through which food is loaded; service access panels to the front where bio-fluid replacement box is situated. Visual and audible indicators to ensure correct usage.

WEIGHT

230 Kg (when empty)

WATER USAGE & RECOMMENDED PRESSURE

Recommended pressure	2 to 5 bar at constant 50°C
Maximum water hardness	70mg per litre
Water usage	Approx 600 litres (0.6m ³) per 24 hours

SPECIAL NOTES

Machine has 4 height adjustable legs, integral drain pump and locking service access panels.

Unless otherwise stated, machine is supplied with poly-chips, booster block and first 3-month's (approx.) supply of bio-fluid. On-going supplies are required and are sold separately - see 'on-going machine requirements' below.

Unless otherwise stated, delivery is included to a UK mainland address.

Installation NOT included

SITE REQUIREMENTS

Note: Further information available in the Operator Manual

Low energy & operational requirements:

- ½-in BSP continuous warm water connection (50°C)
- 1 ½-in drain connection (to main sewer)
- 230V, 50Hz, 10-amp 1-phase power connection (1.7 metre cable and moulded plug supplied)

Specific water, drain and power connections are required for a successful installation. Recommended for installation in a well-ventilated area. Installation is performed by others. Unless otherwise arranged, Mechline will commission the machine and train staff when the machine is planned for its first use.

Service access clearances: LHS 600mm (24") / RHS 600mm (24") / Rear: 90mm (31/2").

Optimal performance and machine capacity is dependent on food temperature, schedule of filling and types of food. The resulting waste water (effluent) is safe for drains and sewer systems. Output will vary according to volume and type of food waste added.

ON-GOING MACHINE REQUIREMENTS

- **W20.EPAK** - Bio-Fluid Pack Master Box. A highly specialised biological preparation for odour control and breaking down of organic matter. Supplied in master boxes of 3x 5-Litre. Replace approx. every month.
- **W20.BOOST** - Annual Re-Charge Booster Block. A water-soluble block containing microorganisms for digesting soft organic food waste. Supplied as 1x block. Replace approx. 1x per year unless the machine has not been operated for longer than one month, then use a block to re-charge the population of microorganisms.
- Top-up of poly-chips, on occasion as required

WARRANTY

One-year manufacturer's warranty for parts and labour. Terms and conditions apply. Optional maintenance packages available, sold separately.

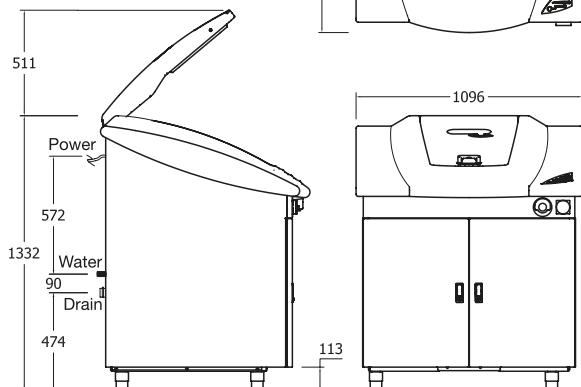
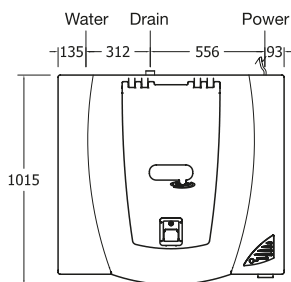
RECOMMENDED USE

Ideal for food service operations wanting to efficiently reduce and manage their food waste in an environmentally responsible and sustainable way. Also recommended is the introduction of GreasePak, a highly effective means of maintaining the drain system, avoiding issues associated with blockages caused by fats, oils and greases. GreasePak is complementary to any existing grease traps which may be in place.

SIMILAR PRODUCTS

Model: W20.400, Waste2GO - for the North American market

TECHNICAL ASSISTANCE: Call 0044 (0)1908 261511 and ask for the Technical Helpdesk or e-mail service@mechline.com



See 'SITE REQUIREMENTS' for important recommended clearances for service access.



WATER



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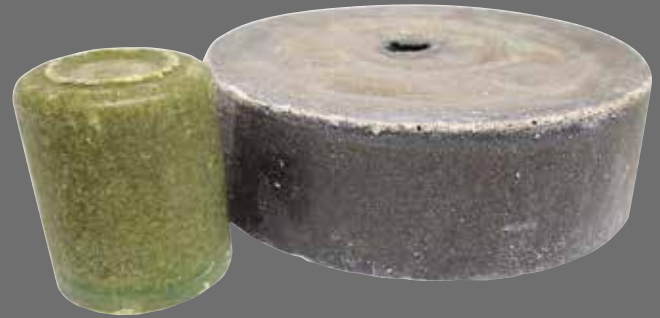
PEST CONTROL

GREASE MANAGEMENT SYSTEMS

BIOBRICK

MSGD

BioBrick is a controlled release system containing a specially selected blend of non-toxic natural microbes which digest Fats, Oils, Grease and Starches (FOGS) and other organic matter in wet wells, grease traps and other low oxygen situations.



Model	Description
GP-BIOBRICKS-LARGE	Single large BioBrick (230x70mm), approx. 3Kg
GP-BIOBRICKS-SMALL	Pack of 6 small BioBricks (70x90mm), each approx. 400g

HOW IT WORKS...

The bacteria in the BioBrick forms a biofilm which is continually replaced and produces a continuous and renewable supply of highly active enzymes for FOGS degradation. This biofilm adheres to the drainage system walls and is highly resistant to cleaning fluids and disinfectants, thus providing a longer lasting protection than enzyme or caustic products, which have minimal contact time.

Product Key Features

- Safe and Stable blend of Bacillus spores.
- Aerobic and facultative anaerobic strains with a fast growth rate.
- Ability to work under a great range of conditions – low and high temperature, low and high pH, aerobic and anaerobic conditions, low-nutrient conditions, salinity, etc.
- Production of extra-cellular enzymes providing a wide range of degradation capabilities including fats, oils and grease, short and long chain fatty acids, cellulose, protein and starch.

THE BENEFITS of regular application are:

- Fat digestion
- Improved flow
- Eliminate blockages
- Effective odour reduction
- Complete digestion of solids
- Reduction of pump use and wear
- Significant reduction in BOD levels

Usage Instructions

BioBricks should be used as directed by the Consultant. However, if the brick is to be used in a lifting station the brick should be suspended at a midway point between the high and low points in the pumping cycle. If the brick is to be used to keep drain lines clear, it should be placed in a position so that all the waste passes over it.

Longevity

Dependant on application, the large BioBrick should last approximately 3 months and the small BioBrick should last approximately 1 month each.

Health and Safety

There is a risk of serious damage to the eyes. Avoid contact with eyes and in case of contact with the eyes, rinse immediately with water and seek medical advice. The product is harmful if swallowed. Avoid ingestion and contact with drinking water or foodstuffs.

Product contains naturally occurring non-pathogenic bacterial cultures and is not harmful to the environment.

For best results, store in a cool, dry place.

M | MECHLINE

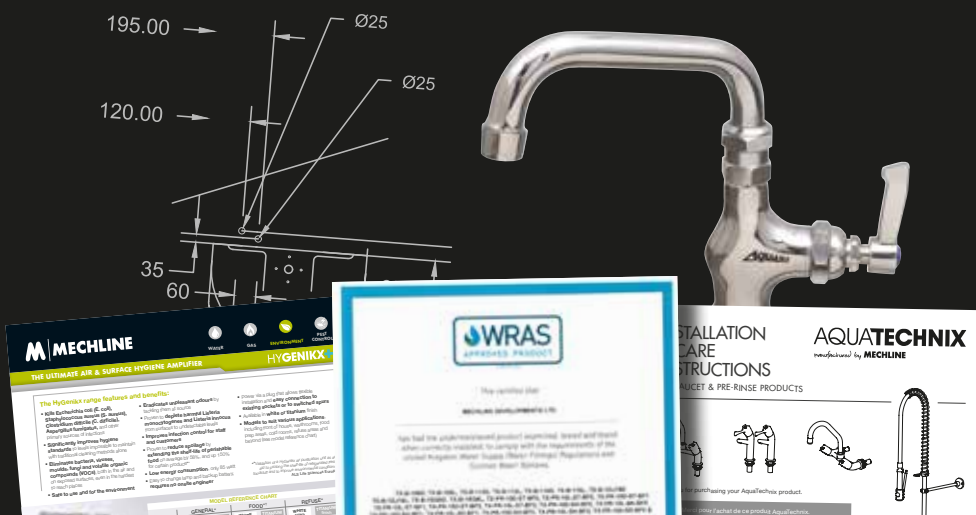
Because food service professionals
deserve the right products!



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INSTRUCTIONS, BIM FILES, CAD DRAWINGS & 3D DRAWINGS.

www.mechline.com



FLYING INSECT KILLERS

CATERZAP

Mechline's Electric Grid CaterZap fly killers use energy saving, long-life lamps that are eco-friendly & super efficient - using 30% less energy than typical UV lamps.

The CaterZap electronic insect killer utilises ultra-violet rays, which are proven to be the most effective lure for light-sensitive flying insects, such as flies, moths, mosquitoes, etc. These insects are electrocuted by the electrically-charged metal grids. There are no chemicals, no smells, no sprays and no mess. The fly killer is pollution-free and harmless to humans and pets. It is ideal for use in houses, factories, food outlets, cold rooms, hospitals and other places. Indoor use only.

HIGH QUALITY,
LONG LIFE, ENERGY
SAVING LAMPS
**THE
ENVIRONMENTALLY
RESPONSIBLE
CHOICE!**



Energy Saving

Shatterproof lamps are energy saving, long-life design, eco-friendly & super-efficient. Using 30% less energy than typical UV lamps.



Powerful Electric Grids

Powerful, electric grids are efficient and effective, killing flying insects instantly with non-clogging grids. Easy to clean and maintain.



Installation Options

Can be suspended, stood on its base or fixed to wall for easy installation.





WATER



GAS



ENVIRONMENT



PEST CONTROL

FLYING INSECT KILLERS

CATERZAP

ENERGY SAVING INSECT KILLERS



***Energy saving, long-life lamps are eco-friendly & super efficient - using 30% less energy than typical UV lamps - up to 15,000 hours - lasting up to 2 years**

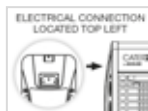
- No ballasts required - **saving 10W per lamp. No starters** - very reliable & more energy-efficient design
- Stainless steel casings - **very lightweight & durable**
- Can be suspended, stood on its base or fixed to wall for **easy installation**
- Powerful, electric grids are **efficient & powerful**, killing flying insects instantly with non-clogging grids - **easy to clean & maintain**
- **Easy, removable catchment tray**
- **Shatterproof lamps**
- **Two sizes** provide wide areas of cover
- **CE certified**; conforming to EU standards

FEATURING SHATTERPROOF LAMPS!

ELECTRIC GRID MODELS



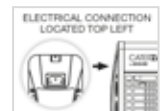
Dimensions (mm): 256(H) x 288(W) x 105(D)
 Casing Finish: Stainless Steel
 Weight: 2.56 Kg
 Power Supply: 220-240V/50Hz
 *Lamp: 1 x 13W E27
 Range of Action: 40-60 Sq M



Model	Description
CZPEPAT20S	Energy saving, electric grid, 16W power



Dimensions (mm): 256(H) x 408(W) x 105(D)
 Casing Finish: Stainless Steel
 Weight: 2.73 Kg
 Power Supply: 220-240V/50Hz
 *Lamp: 2 x 13W E27
 Range of Action: 80-100 Sq M



Model	Description
CZPEPAT40S	Energy saving, electric grid, 29W power



IMPORTANT: DO NOT REMOVE THE PLASTIC SHEATH, it is an integral part of the lamp. Lamps must be replaced after 2 years to ensure optimum performance of the fly killer.

Spare Lamps

Model	Description
CZPEPUV13-S/P-E27	Shatterproof UV energy saving lamps - 13W E27

Note: Shatterproof, low-energy lamps provide working temps from -200°C to +260°C; are flexible at cryogenic temperatures; have extremely high electrical resistance; resist UV radiation and are naturally non-flammable.

Contact us to discuss all other spare part requirements.

STANDARD MECHLINE WARRANTY - up to 1 year, from date of invoice

Unless otherwise stated, all products carry a **parts only warranty** of twelve (12) months, from date of invoice, against a manufacturing defect. Warranty excludes labour and/or site attendance and no reimbursement of costs can be made relating to site attendance by the customer or their representatives. The Warranty excludes improper use and misuse and inappropriate product selection for the application.

OTHER MECHLINE WARRANTY PERIODS:

AQUATECHNIX

Up to 2 years, from date of invoice

AquaTechnix products (taps, faucets & pre-rinses) carry a two-year warranty. Warranty excludes improper use and misuse; inappropriate product selection for application. Warranty is for parts only, against manufacturing defect or workmanship. No inclusion is made for labour or site attendance.

OTHER MANUFACTURERS WARRANTY PERIODS:

Dormont®

Up to 1 year, from date of invoice unless they are SAFETY SYSTEM™ hoses

Dormont unbraided and braided gas hoses are subject to Mechline's standard warranty.

Safety System™ hoses have a Limited Lifetime Warranty - The limited lifetime warranty is only available on braided hoses (Model Series: BPQ), when braided hoses are also built with Dormont's Safety System™ accessories, meaning the addition of two Swivel Max™, one Safety Quik™ and one coiled restrainer. We support that the hose will be free from defects causing gas leakage during the life of the equipment to which the gas hose is originally connected or installed.



Warranty is for **parts only**, against manufacturing defect. No inclusion is made for labour or site attendance. The Warranty excludes improper use and misuse and inappropriate product selection for the application.

NOTES:

Lamps are not covered by warranty.

AquaJet Hose Reels carry a 3 month warranty on the hose itself. Standard 1 year warranty applies to the reel. Warranty does not cover hose wear due to improper use with enclosed reel design models, as noted on page 35.

FAULTY PRODUCTS RETURNS PROCEDURE



If the product has been specified and installed correctly but fails to perform within its operational parameters, please contact our Technical Department following the procedure outlined below.

► **STEP 1 - Before contacting us for a returns number, please have the following information to hand:**

- a) Confirmation that the item is within the manufacturer's product warranty period from date of invoice.
- b) A Purchase Order for any replacement items. The replacement parts will be charged to your account.
- c) Account Number
- d) Product Reference/Model
- e) Description of fault
- f) ONE of the following relating to the product(s) you wish to return: PO number, Mechline sales order number OR invoice number.

► **STEP 2 - Contact us in one of the following ways:**

Telephone: +44 (0)1908 261511, E-mail: technical@mechline.com

► **STEP 3 - Return the faulty part/products to us for investigation.**

NB: Costs for returning goods to Mechline for inspection are at the customer's expense.

► **STEP 4 - When we have received the part/products we will carry out an investigation to determine if the item is faulty.**

NB: Allow up to 2 weeks for this step of the procedure to complete.

IF NO FAULT IS FOUND:

We will report accordingly and ask if you want the item returned. Carriage at the prevailing rate will apply.

IF THE FAULT IS FOUND TO BE A MANUFACTURING DEFECT:

1. A complete credit for the amount paid on your original invoice will be made to your account.
2. An additional £9.95 will be credited to your account to take into consideration the cost for returning the goods to Mechline for investigation.

FAULTY PRODUCTS RETURNS PROCEDURE



We pressure and flow test 100% of our products before dispatching them. If you are experiencing operating problems with an installation involving a Mechline Tap, Pre-Rinse Spray or Basin, please in the first Instance contact the installer and ask them to carry out the following fault finding procedure. Using this process will ensure that any issues with the Installation can be quickly and effectively identified and remedied.

- Has the product been correctly installed In line with the manufacturer's instructions? Is there a kinked water hose feeding the product for example?
- Has the correct product been selected for the intended use?
- Water pressure - products are designed to operate within specific parameters. Is the water pressure too high, or too low? If there is a hot and cold feed, is the differential between the hot and cold feeds causing the issue?
- Is the issue a result of water hardness inhibiting the full function of the equipment?
- Has any debris or limescale washed down the water feed pipes, causing the product to block or fail?
- Is the product not working as a result of misuse or damage?
- Having checked the above, is the Mechline product considered to be failing to work?

If the product has been specified and installed correctly but fails to perform within its operational parameters, please contact our Technical Department following the procedure outlined below.

► **STEP 1 - Before contacting us for a returns number, please have the following information to hand:**

- a) Confirmation that the item is within the manufacturer's product warranty period from date of invoice.
- b) A Purchase Order for any replacement items. The replacement parts will be charged to your account.
- c) Account Number
- d) Product Reference/Model
- e) Description of fault
- f) Photograph, if possible
- g) ONE of the following relating to the product(s) you wish to return: PO number, Mechline sales order number OR invoice number.

► **STEP 2 - Contact us in one of the following ways:**

Telephone: +44 (0)1908 261511, E-mail: technical@mechline.com

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2. An additional £9.95 will be credited to your account to take into consideration the cost for returning the goods to Mechline for investigation.

NOTE: Mechline offers a parts only warranty and therefore do not provide labour for on-site attendance or reimbursement for site attendance by the customer or their representatives.

Please bear in mind that the product was pressure and flow tested and was in good condition when it left Mechline.

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