

## PR300 Pre-Rinse & Pot Fill

MAS PR300 Hob Mounted Single Lever Mixer Pre-Rinse Unit is designed to clear excess food debris and sauces off of dishes before placing them in your commercial dishwashers, and an ergonomic trigger handle allows easy and intuitive use.

The PR300 Unit is vital in commercial kitchen restaurants, as many pots are much too large to fit in even the largest of commercial dishwashers. WELS and WATERMARK Certified

PR300 Pre Rinse unit is perfectly suited to:

- Commercial kitchen
- Restaurants
- Cafes

### Features

- Commercial grade quality and fully backed by our industrial warranty.
- Support spring in chrome plated steel allows the trigger hose to be pulled into the spraying position and returned back to the washing area when released.
- Stylish pin flick mixer that is compact and easy to use.
- Easy to assemble and adjustable wall bracket.
- Flexible hose TPU inner.
- Main riser pipe in stainless steel, and designed for quick and easy installation.
- Chrome plated finish for easy cleaning and added durability.

### Technical Information

- Inlet: 1/2" BSP - Female Flexi Tails
- Outlet: Trigger Spray & Pot Filler
- Headworks: Ceramic Cartridge
- Working Pressure Range (kPa): 100 Min - 500 Max
- Working Temperature Range (°C): 5 Min - 90 Max
- Nominal Flow Rate: 3.5
- Construction: Brass
- Finish: Chrome

#### Spare parts options



PR300-HS



PR-GUN



PR300-SK

