



THE INSTANT WARM HANDWASH SYSTEM

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

System Benefits:

- Dispenses at least 40 twenty-second, instantly warm handwashes at 100°F or higher per hour²
- Sanitary, touchless design
- Saves water, time and money
- Costs less than \$0.01 per wash³
- Hot water tank and faucet in one space-saving system
- Easy to retrofit, the system can be placed in numerous locations (7 ft. cord included)
- Minimal requirements: sink, cold-water line, 115-volt/15-amp electrical outlet
- Faucet can be splash or deck mounted
- Hard-wired motion sensor in faucet; No battery to fail
- Code compliant with FDA, CDC, ServSafe
- US Patent No.11203857



2-in-1:
Splash or
Deck Mount



100°F Water
On-Demand⁴



The InSinkEerator Instant Warm Handwash System checks multiple boxes for us. First, the sensor faucet performs excellent and helps us keep our hand sink areas completely handsfree. And most importantly, the system offers us peace of mind that our restaurants always have 100-degree water for handwashing to meet FDA and health inspector guidelines. Even at our highest volume locations, we never have to worry about not having warm water at our handwash sinks.

– *John Vuletic*
Area Manager, Tri-Arch Inc., operator of 11 McDonald's locations



Splash mount

Deck mount



*The WASH-2 system is certified by IAPMO R&T against NSF/ANSI 372. The WASH-2 faucet is certified by IAPMO R&T against NSF/ANSI 61.

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

1. Emory University, Department of Chemistry, 2020. 2. Based on cycles of 20 seconds on/40 seconds off, and incoming water temperature of 40° F (4.4° C). 3. Assumes two washes/hour at 6 employees/day for 18 hours/day and 365 days/year for a total of 78,840 washes. 4. Based on steady-state use at the factory setting of 105°+/-3° F. Temperature is adjustable between 80–120° F.