

MODEL:

CaterTap WRCT-500BL3



Dimensions are in millimeters. If a Cad file is required please visit <u>www.mechline.com</u>.

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CATERTAP

CaterTap ¹/₂-inch Basin taps with 3-inch Levers

Accreditation: WRAS Connection(s): ½-inch Controls: 3-inch lever Controls: Lever Mount: Deck mounted Tap Type: Basin Water Feed: Single

FEATURES & BENEFITS

- WRAS approved.
- High-grade chrome-finished.
- Low maintenance and long lasting.
- Manufactured to British Standards.
- Robust commercial tap. Includes PosiStop protected lever and dome heads for long life and reliability for all models
- Backed by Mechline's standard 1 year warranty

TECHNICAL INFO

- Connection(s): 1/2-inch.
- Worktop hole requirement: 22-28mm.
- Recommended dynamic water pressure range: 1-5 bar.
- Flow rate: 12.50 lpm tested at 3 bar pressure
- Product material: Chrome plated brass
- Product weight: 0.78kg
- Max recommended temperature 60°C