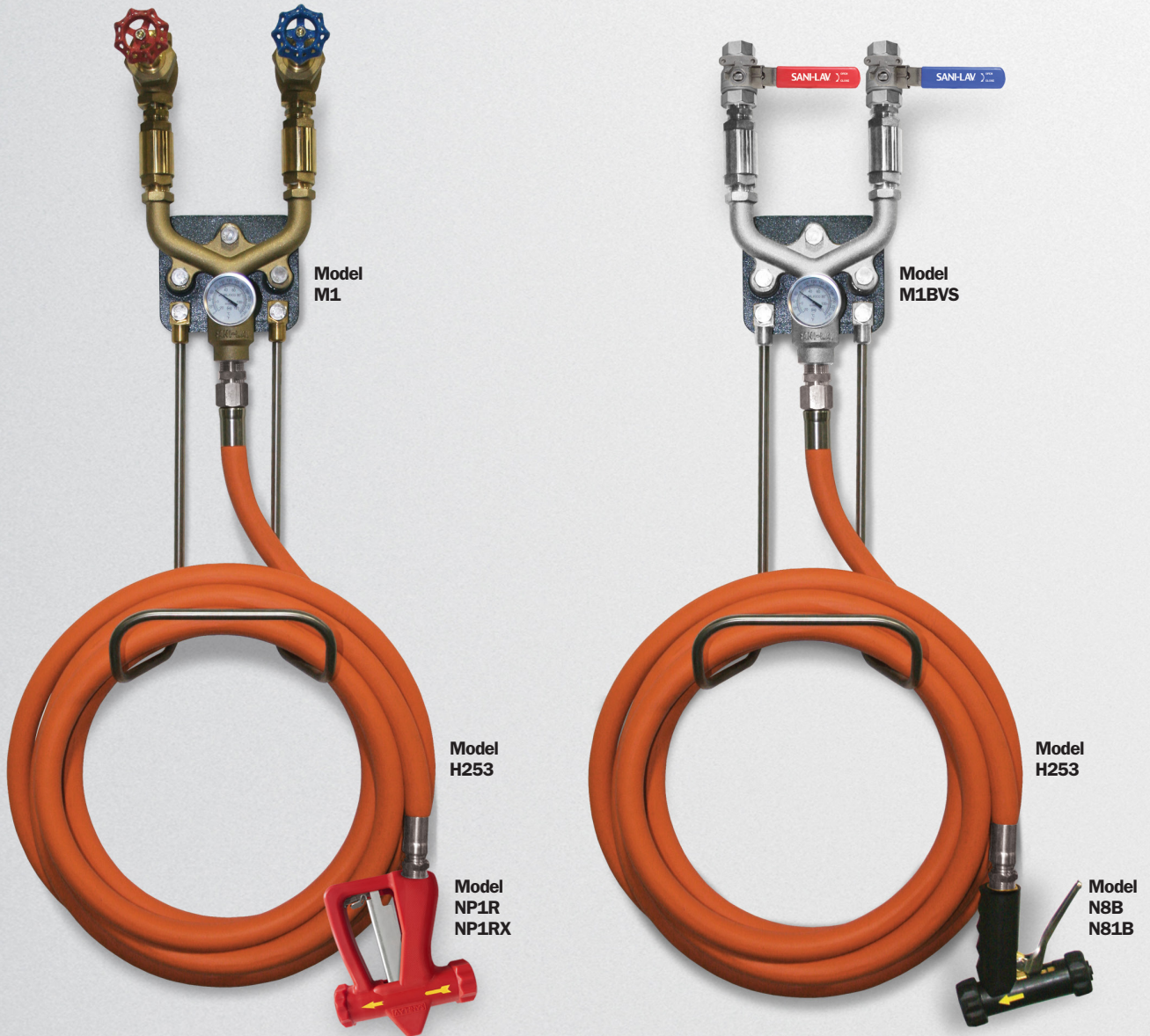


Industrial Hot and Cold-Water Mixing Station

Reliable temperature control for industrial washdown.



Available in brass or stainless steel.

A durable wall-mounted hot and cold-water mixing station designed for demanding washdown environments. Available in brass with globe check valves or stainless steel with ball valves. Each unit blends hot and cold water to deliver water with adjustable temperatures up to 200°F. Built for food processing, sanitation, and maintenance applications, providing dependable performance, long service life, and easy operation.

Why the ergonomic series nozzles stand out

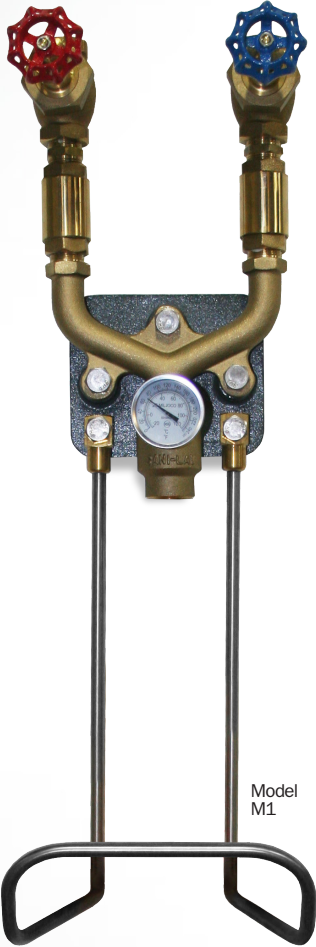
- Consistent Temperature Control – Easily blend hot and cold water up to 200°F for effective cleaning and sanitation
- Built for Washdown Environments – Ideal for food processing, beverage, and industrial cleaning applications
- Durable Construction Options – Available in brass or stainless steel to match application and environment
- Integrated Temperature Gauge – Monitor water temperature in real time during operation

Industrial Hot and Cold-Water Mixing Station

Universal Features						
Model	Connection	Measurements	Material	Max PSI	Max Temp	Features
M1	FNPT x MGHT	10" L x 10" W x 26.5" H	Brass Body, Stainless Steel Parts	300	200°F/93°C	Temperature Thermometer
M1BVS	FNPT x MGHT	10" L x 10" W x 26.5" H	Stainless Steel Body, Stainless Steel Parts	300	200°F/93°C	Temperature Thermometer

Choose the Right Configuration for Your Application

- Brass (Globe Check Valves) – Proven performance and control for everyday industrial washdown
- Stainless Steel (Ball Valves) – Built for corrosion resistance and fast, efficient operation in demanding environments



Complete Washdown Station Solution

Pair the Sani-Lav mixing station with washdown hoses, spray nozzles, and accessories to create a complete, high-performance cleaning system. Designed for food processing, beverage production, and industrial sanitation environments.

