# **Combating COVID-19: Hot Water Sanitation Solutions**

With COVID-19 sweeping the globe, foodservice professionals are working harder than ever to keep their hands, kitchenware, and working environments safe, clean and sanitary. As the industry continues to unite in these efforts, it's important to recognize the role that hot water — and effective hot water heating solutions — play in slowing the spread of the virus.







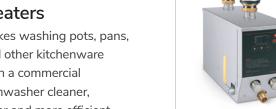




MODEL S-54

### **Booster Water** Heaters

Makes washing pots, pans, and other kitchenware with a commercial dishwasher cleaner. safer and more efficient.



#### SANITATION FEATURES



180 °F (82 °C) final-rinse water



Designed to boost temperature without dropping hot water supply



Compatible with any size dishwasher, including low-temp machines



MODEL 3CS2-3

### Sanitizing Sink Heaters

Continuously circulates sanitizing rinse water within a sink to make manual dishwashing convenient, fast and sanitary.





180 °F to 190 °F (82 °C to 88 °C) water



"Free-flow" technology circulates continuous supply of sanitizing water



Fits under most sinks, including 3- or 4-compartment and bar sinks



## Atmospheric Hot Water Dispenser

At the push of a button, delivers pre-measured quantities of sanitary water for cleaning and food preparation.





Adjustable temperature setpoints (75 °F to 195 °F / 24 °C to 91 °C)



Fits on nearly any countertop for on-demand hot water supply



Removable shelf makes dispensing water into large pots or cleaning buckets easy













