



Profit from the Eagle Advantage®

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Product Announcement

Short Form Specifications

Eagle Portable Cool Trough™ Water Tempering System, model PWTFT-1215. Unit constructed of 14/304 stainless steel all-welded construction. Built-in pitch towards a 4" drain with removable perforated basket. Integral mechanical temperature sensor maintains water temperature at the drain outlet of 140°F or less.

Item #:	_____
Model #:	_____
Project #:	_____
SIS #:	_____

EG8204 Rev. 02/15



Portable Cool Trough™ Water Tempering System

Design & Construction Features

- Built-in pitch towards drain ensures complete drainage.
- 4" (102mm)-diameter drain with removable basket style strainer.
- 3" (76mm)-diameter casters—two rigid, two swivel with brake.
- No electrical connection required.
- Shutoff valve provided accepts 3/4" hose bib connection. Water line and connection provided by plumbing contractor.
- 12 gauge base.



model #
PWTFT-1215

Section 701.7 of the International Plumbing Code mandates that water entering a drainage system cannot exceed 140°F, which could cause problems with PVC pipes and other safety and environmental issues. The Cool Trough™ is designed to activate the temperature sensor at 130°F and turn off the mixing valve at 120°F, thus using water only when required.

Many facilities which utilize equipment such as boilers, humidifiers, sterilizers, and commercial equipment typically produce drain water over 140°F. The water must be cooled, or "tempered," before entering drain lines. The

operation of the Cool Trough™ generates economic rewards by extending the life of the drainage system.

Also, because the valve is mechanically actuated, there is no need for electrical connection, which means there is no chance of an electrical component failure.

Hook a cold water line to the shutoff valve provided and protection for your drain lines is ensured.

For utilization in (but not limited to):

- Food Production
- Manufacturing Facilities
- Processing
- Commercial Kitchens

For custom configuration or fabrication needs, contact our **SpecFAB® Division**.

Phone: (302) 653-3000. FAX: (302) 653-2065.

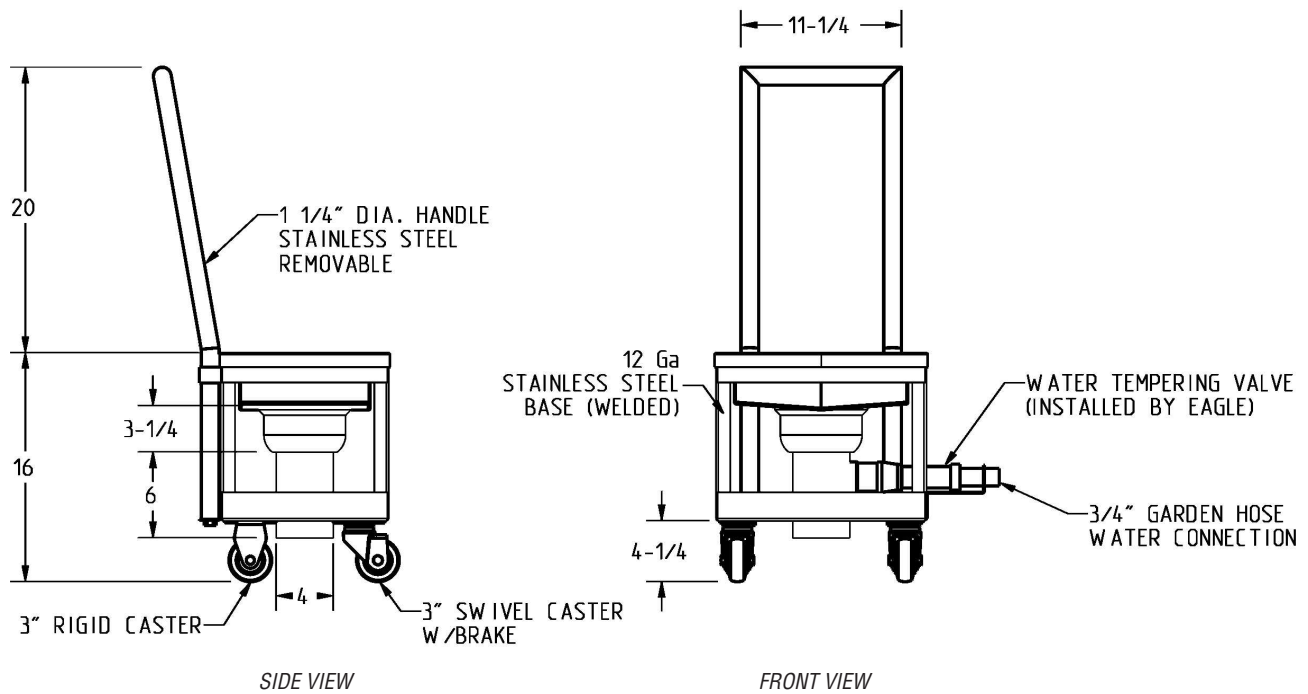
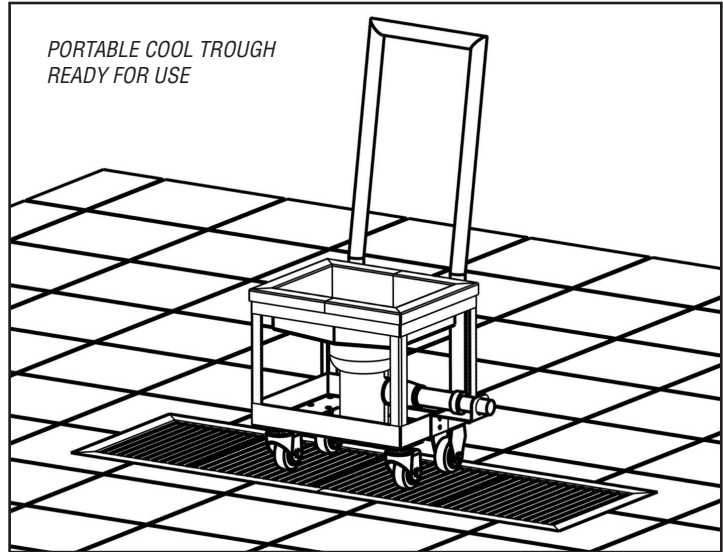
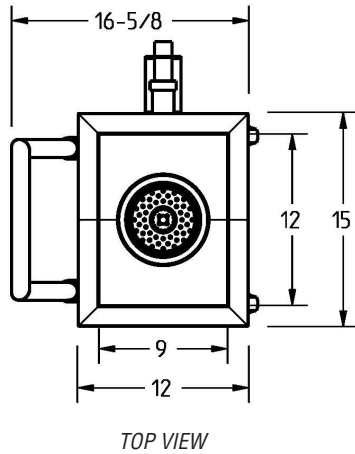
E-mail: quotes@eaglegrp.com





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Portable Cool Trough™ Water Tempering System



overall side-to-side		overall * front-to-back		overall height		model #
in.	mm	in.	mm	in.	mm	
15"	381	12"	305	36"	914	PWTFT-1215

* Includes base and handle.