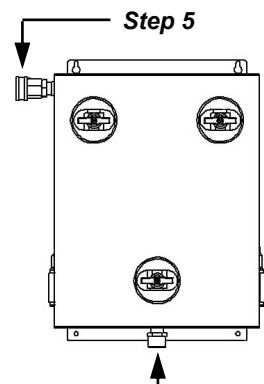


INTRODUCTION

The Knight Sani-Clean III is the perfect dispensing system for supermarket meat rooms, kitchen areas, bakeries, seafood stores, auto dealers, truck washing, loading docks, etc. The Knight Sani-Clean III is the economical system for controlling cleaning costs. Chemicals are mixed accurately and consistently at your chosen dilution ratio, utilizing two in-line venturi valves. Up to 16 different product concentrations are available using "screw-in" metering tips.

INSTALLATION

- (1) Mount the unit to the wall using the screws and anchors provided.
- (2) Mount the hose bracket to the wall using the screws and anchors provided.
- (3) Select the appropriate metering tip (see chart on the following page) and screw into end of barb fittings. The cover does not need to be removed to access the barb fittings.
- (4) Install foot strainer on the end of each supply tube. Slide a ceramic weight over each supply tube, then connect the tube onto the barbed fittings. Cinch a plastic tie wrap (provided) around the connection to secure. Insert foot end into container.
- (5) Connect to a water supply using the provided 3/4" garden hose adapter on the left side of the unit — the adapter can be removed to permit hard plumbing directly to 3/8" or 1/2" NPT water line. **Water pressure should be 30 to 80 PSI. Water temperature should not exceed 140 degrees (F).**
- (6) Attach the nozzle to the end of the output hose, then connect the hose to the fitting on the bottom **Step 6** of the unit.



OPERATION

- (1) Turn on desired supply valve, Detergent, Rinse, or Sanitizer, and depress spray nozzle handle. The selected product and water mixture will be dispensed.
- (2) To use the Foam feature, attach the Foam Wand to the quick-connect coupling on the end of the nozzle (be sure air intake holes are not obstructed) and depress spray nozzle handle.

IMPORTANT NOTES

- ONLY USE A HOSE AND SPRAY NOZZLE SUPPLIED BY KNIGHT LLC.
- DO NOT ADJUST THE KNOB ON THE SPRAY NOZZLE FROM THE FULL SPRAY POSITION.
- DO NOT OPERATE MORE THAN ONE PRODUCT VALVE AT A TIME, AS PRODUCT DILUTION RATES WILL NOT BE ACCURATE.
- UNIT SUPPLIED WITHOUT A BACKFLOW PREVENTION DEVICE. TO PREVENT POSSIBLE CHEMICAL BACKUP INTO THE WATER SUPPLY, COMPLY WITH ALL LOCAL PLUMBING CODES AND INSTALL AN APPROPRIATE BACKFLOW PREVENTION DEVICE.

METERING TIP RATIOS

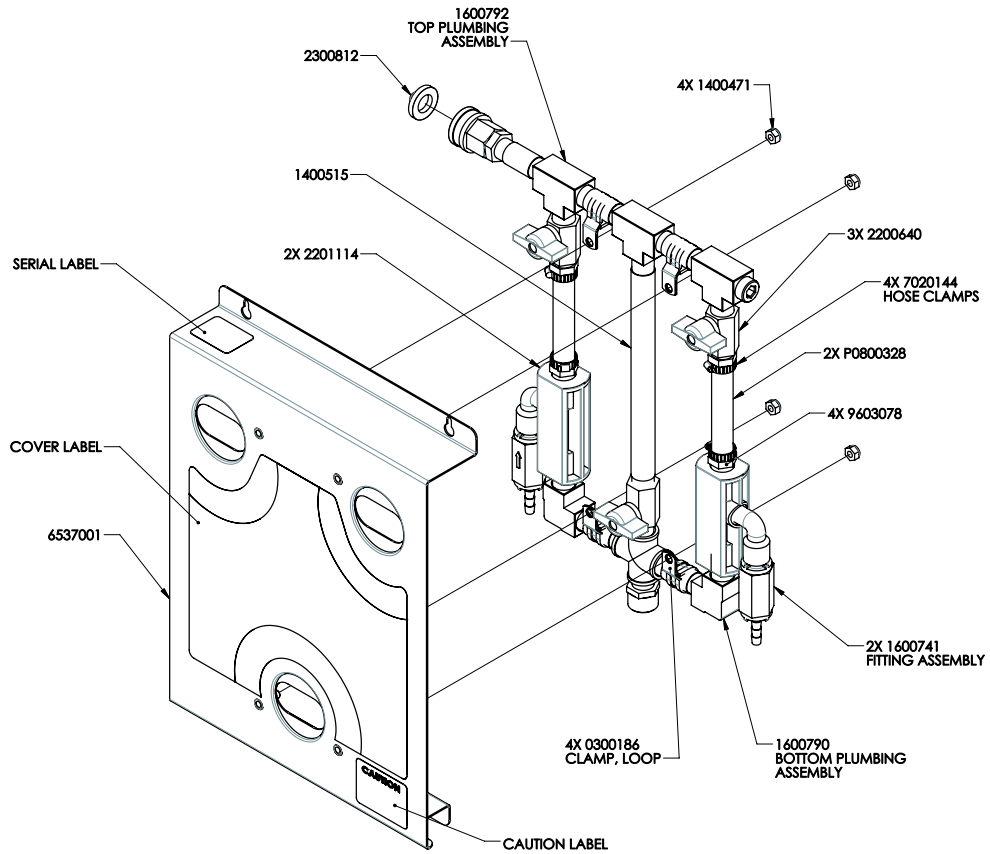
TIP COLOR	RATIO	OZ/GAL
No Tip	15 :1	8.0
White	15 :1	8.0
Yellow	15 :1	7.8
Pink	16 :1	7.4
Dk Green	19 :1	6.4
Black	24 :1	5.1
Brown	30 :1	4.2
Gray	37 :1	3.4
Blue	43 :1	2.9
Red	54 :1	2.3
Peach	88 :1	1.4
Lt Blue	147 :1	0.9
Purple	210 :1	0.6
Lt Green	307 :1	0.4
Orange	570 :1	0.2
Lt Brown	999 :1	0.1

NOTE: The above chart is based upon the chemical viscosity of water (CPS = 1.0) and should only be used as a guide — the values were derived using water as the working fluid and 40 PSI dynamic input pressure. Actual ratios and flow rates may vary due to product viscosity, flow pressure, and tubing distance(s).

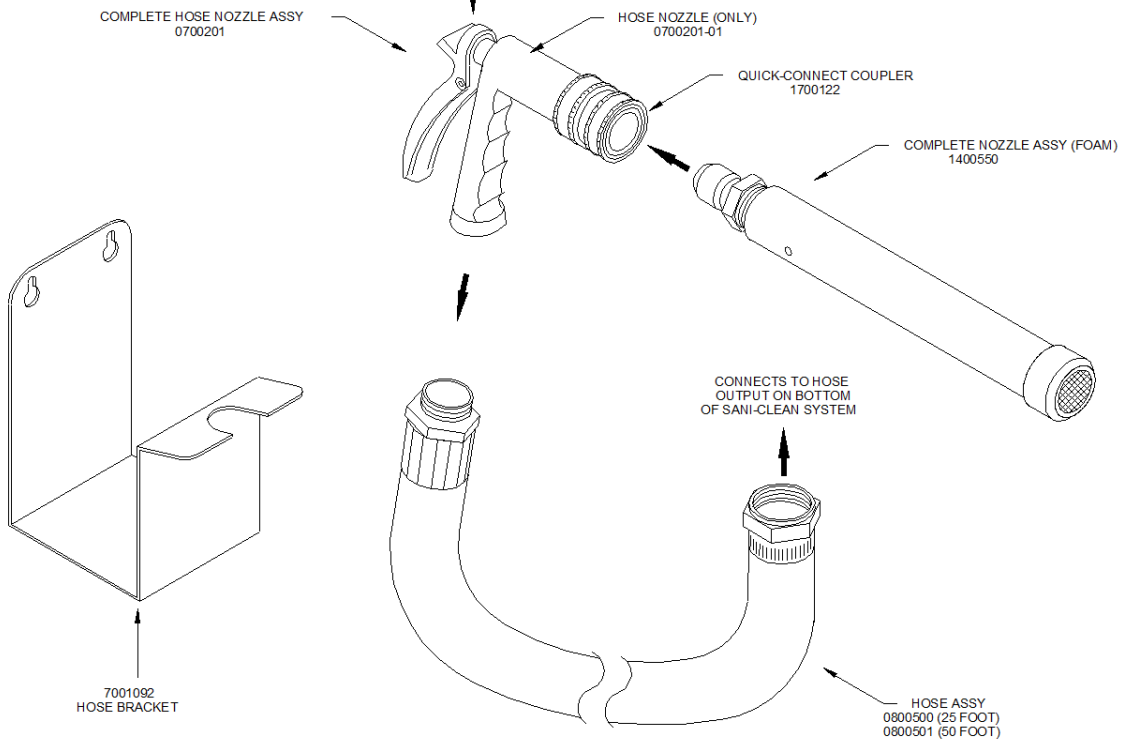
TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	REMEDY
No output	(1) Water supply is off (2) Product valve is off	(1) Turn water supply on (2) Turn appropriate valve on
Product is not drawn from container	(1) Footvalve obstruction (2) Clogged metering tip (3) Water inlet blocked (4) Low water pressure (5) No product in container (6) Supply tube is loose (7) Hose nozzle not fully open	(1) Clean or replace (2) Clean or replace (3) Check/clean screen (4) Must be 30 PSI minimum (5) Re-fill or use new container (6) Tighten or replace tie wrap (7) Fully squeeze nozzle to open all the way
Too much, or too little product is drawn	Incorrect metering tip	Choose the next closest ratio from chart and verify results — repeat this step as necessary until the correct tip is chosen
No water (or very low flow)	(1) Obstruction at inlet screen area (2) Low water pressure (3) Scaled or clogged fittings	(1) Clean obstruction/replace screen (2) Use a more suitable source (3) Clean scaling or free obstructions
Supply container fills with water	Checkvalve clogged	Clean or replace checkvalve

PARTS DIAGRAM



DO NOT ADJUST KNOB



DISCLAIMER

Knight LLC does not accept responsibility for the mishandling, misuse, or non-performance of the described items when used for purposes other than those specified in the instructions. For hazardous materials information consult label, MSDS, or Knight LLC. Knight products are not for use in potentially explosive environments. Any use of our equipment in such an environment is at the risk of the user, Knight does not accept any liability in such circumstances.

WARRANTY

All Knight controls and pump systems are warranted against defects in material and workmanship for a period of ONE year. All electronic control boards have a TWO year warranty. Warranty applies only to the replacement or repair of such parts when returned to factory with a Knight Return Authorization (KRA) number, freight prepaid, and found to be defective upon factory authorized inspection. Bearings and pump seals or rubber and synthetic rubber parts such as "O" rings, diaphragms, squeeze tubing, and gaskets are considered expendable and are not covered under warranty. Warranty does not cover liability resulting from performance of this equipment nor the labor to replace this equipment. Product abuse or misuse voids warranty.

FOOTNOTE

The information and specifications included in this publication were in effect at the time of approval for printing. Knight LLC reserves the right, however, to discontinue or change specifications or design at any time without notice and without incurring any obligation whatsoever.