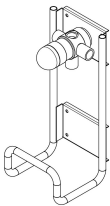


PRODUCT RANGE SPECIFICATION

B52820(320-OEM) – Hose Station
Fitted with Rada 320 OEM TMV



PRODUCT IMAGE

DOCUMENT SCOPE

Product range

DOCUMENT REFERENCE

B52820(320-OEM){PSS}

DATA STATUS

Published catalogue data

GENERATED ON

15 Sep 2026

01 Product description and specification

Product description

The Basterfield B52820(320-OEM) is a wall-mounted Grade 304 stainless steel hose station incorporating a Rada 320 OEM thermostatic mixing valve, 10m FDA-compliant food-grade hose, quick coupling and heavy-duty trigger spray gun. Its 22mm tubular frame provides convenient hose storage, whilst rear mounting plates simplify installation. Designed for hygienic wash-down applications in food-processing plants, abattoirs, dairies and commercial kitchens.

Short Form Specification

SPECIFICATION USE

Use this description when specifying this product range.

Shall be Basterfield B52820(320-OEM) Hose Station fitted with Rada 320 OEM Thermostatic Mixing Valve, manufactured from Grade 304 stainless steel with 22mm outside-diameter round tubular construction and an integral hose-storage frame. The station shall include a 10m long, 1/2" FDA-compliant food-grade hose rated to 70°C and 20 bar, a heavy-duty trigger-operated water spray gun and quick-release coupling. The thermostatic mixing valve shall have 1" BSP male hot, cold and mixed-water connections, a factory-preset outlet temperature of approximately 43°C, an optimum control range of 35°C to 50°C and a nominal flow range of 6 to 120 litres per minute. The unit shall be wall-mounted by rear plates incorporating pre-cut fixing holes and installed in accordance with applicable plumbing regulations and the valve manufacturer's commissioning requirements for commercial food-processing and industrial hygiene applications.

02 Technical specifications

PARAMETER	VALUE	UNIT	TECHNICAL NOTE
Thermostatic Mixing Valve	Included	—	Product classification detail retained during the September 2026 catalogue category review.

03 Models and configurations

MODEL	DESCRIPTION	PUBLISHED CONFIGURATION
B52820(320-OEM)	Hose Station Fitted with Rada 320 OEM Thermostatic Mixing Valve, 10m Hose, Hose Holder and Trigger Spray Gun to B52820(PSS)	Standard configuration

04 Functional features

01	Thermostatic Temperature Control Rada 320 OEM thermostatic mixing valve provides a stable and controlled mixed-water temperature.
02	Food-Grade Wash-Down Hose Supplied with a 10m FDA-compliant ½" hose rated for temperatures up to 70°C and pressures up to 20 bar.
03	Heavy-Duty Spray Equipment Trigger-operated spray gun and quick-release coupling allow convenient operation, connection and removal.
04	Integrated Hose Storage Wall-mounted Grade 304 stainless steel tubular frame provides robust, hygienic and accessible hose storage.

05 Application information

Intended applications	Hygienic Wash-Down & Cleaning, Temperature-Controlled Wash-Down (TMV), Wash-Down Hose Stations
Industries	Dairy & Beverage Processing, Food & Beverage Processing, Foodservice & Catering, Meat & Poultry Processing

06 Supply and support

Typical lead time	10–15 working days
Warranty	12 months

VERIFICATION REQUIRED Published values are provided for initial specification. Confirm the selected model, critical dimensions, site services, clearances, and the latest document revision with Basterfield before procurement, manufacture, or installation. E&OE. Specifications are subject to change without notice.