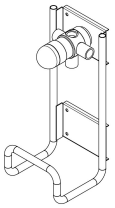
PRODUCT RANGE SPECIFICATION

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



PRODUCT IMAGE

ⓘ Product image is representative of the range and may not reflect the actual item.

DOCUMENT SCOPE	DOCUMENT REFERENCE	GENERATED ON
Product range	B52820(320-OEM){PSS}	15 Nov 2026

Detailed item specifications

View available models and configuration options on the product page. Select a model to download its detailed specification sheet with dimensions, technical specifications and drawings. Scan the QR code or follow the link below.

https://basterfield.co.za/products/b52820320-oem-hose-station-fitted-with-rada-320-oem-tmv#specifications

01 Product description and specification

Product description

Hose Station Fitted with Rada 320 OEM Thermostatic Mixing Valve, 10m, 15m, 20m or 30m Hose, Hose Holder and Trigger Spray Gun

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, 15m, 20m or 30m long, ½″ 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
Thermostatic Mixing Valve	Included	–

03 Configuration options

Hose Length	10 m; 15 m; 20 m; 30 m

Options vary by model; not every combination is available. Use the product page to select a model.

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 choice of 10m, 15m, 20m or 30m 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
Industries	Dairy & Beverage Processing, Food & Beverage Processing, Hotels & Lodges, Institutional & Contract Catering, Meat & Poultry Processing, Restaurants & Cafés

06 Supply and support

Typical lead time	10–15 working days
Warranty	12 months

E&OE. Specifications are subject to change without notice.