

KNIGHT

IDEX
FLUID & METERING



dishwashing machines

Welcome to *KNIGHT*

It is our sincere pleasure to introduce Knight LLC. Since 1972 we have built a reputation for dependability and superior service among our customers world wide. As a manufacturer with in-house stainless steel fabrication and built-to-order production, we can custom build our products to fit your precise needs.

Dishwashing Machines

The Knight low energy dishwashers were developed in 1985, to satisfy the demand for low-cost, energy-efficient dishwashing machines. Standard machines include the Single Machine (convertible to In-line or Corner in the field), Double, Undercounter Models, and our Hi/Low Temp Convertible Machine.

Dishwashing Machines

KLE-175 GT Upright
KLE-150 GT Undercounter
KLE-235D Double-Rack
KLE-175 GTM Upright
KLE-112 Hi/Low Temp

Other Knight Product Lines

Laundry Chemical Dispensing Systems
Kitchen / Warewash Chemical Dispensing Systems
Chemical Proportioning Systems
Food and Beverage Chemical Application
Dairy Farm Cleaning & Sanitation Systems

GT Series DISHMACHINES

GT SERIES DISHMACHINES – BEST IN VALUE

Performance is everything in a busy kitchen and your customers depend on reliable dishmachines that won't breakdown. Knight sets the standard for warewash technology with our high quality, attractively priced, low energy GT dishmachine line – which is unquestionably the best value in the industry. The KLE-175 GT upright and KLE-150 GT undercounter dishmachines are quality engineered and manufactured with field proven parts and materials. As a result, your customers get uncompromised reliability and exceptional uptime performance, year after year.

The GT Series offer reliable performance and attractive pricing structures that will satisfy your customers and give you higher returns on your investment. The GT dishmachines deliver consistent, high pressure cleaning power with a 1 HP high efficiency motor and advanced recirculating pump with open impeller. Other value-added features include: microprocessor control with four cycle time selections, chemical feed pumps with exclusive long-life squeeze tubes, high performance upper and lower spray arms, #304 stainless steel construction, and more. That's why world-leading chemical suppliers and restaurant equipment distributors chose Knight's GT dishmachines.



KLE-175 GT

KLE-175 GT UPRIGHT

The KLE-175 GT upright can clean up to 46 racks per hour and is perfect for restaurants and fast food operations. KLE-175 GT can be configured for straight-through or corner operation. This all-inclusive dishmachine even comes with a convenient water connection point and an electrical supply hook-up terminal for other kitchen chemical dispensers, saving you precious time and space.



KLE-150 GT

KLE-150 GT UNDERCOUNTER

The KLE-150 GT undercounter delivers the cleaning power and performance of the KLE-175 GT in a smaller footprint. KLE-150 GT is perfect for space limited operations such as fast food restaurants, delis and bars. This compact dishmachine offers a 14" clearance that accommodates serving trays, platters and other kitchenware. For additional height, 12" leg extensions can be added.

The GT Series Advantage!



KLE-175 GT

GT MICROPROCESSOR

The 'GT' microprocessor control is the first non-mechanical control made for Low Energy Dishmachines. Field proven, this efficient, state of the art control can provide four wash cycle time selections – 72, 90, 120, and 360 Sec.



KLE-175 GT

KLE-175 GT TOP MOUNTED CONTROL BOX

Top mounted control panel and temperature gauge is easy to service. Exterior mounted feed pump comes with industry leading long-life squeeze tubes.



KLE-150 GT

KLE-150 GT REMOVABLE CONTROL BOX

KLE-150 GT control box slides in and out to expose motor, water valve and drain solenoid to reduce service time.



KLE-150 GT

SCRAP TRAP

The KLE-150 GT is the only under-counter dishmachine on the market equipped with an external scrap trap to remove food soil from the machine after every wash cycle.



KLE-175 GT

HIGH EFFICIENCY MOTOR

The 'GT' 1 Horse Power motor and recirculating pump produces real cleaning power that meets the latest NSF standards for cleaning and sanitation.

The KLE-175 GT scrap trap can be configured for front or side access.



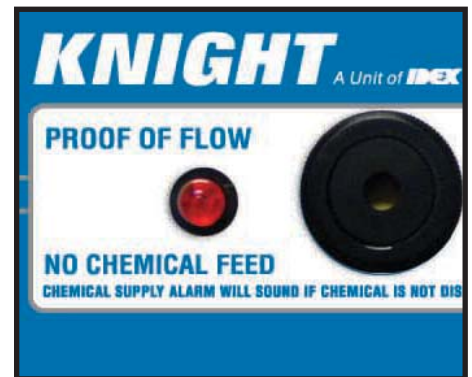
GT SERIES OPTIONS - FACTORY INSTALLED OR RETROFIT KITS!



Sustaining Heater maintains hot water (140°F) in between racks for the best cleaning results.



Pump-Out Drain is available for restricted or upward drainage requirements.



Proof of Delivery is designed to alert operators of an interruption in the flow of liquid chemical via a visual and audio alarm.



KLE-175 GT Upright

- Straight-Through or Corner Configuration
- Microprocessor Based Electronic Control With 72, 90, 120 or 360 Second Wash Cycles
- Built-in Chemical Metering Pumps – Detergent, Sanitizer, Rinse
- Automatic Start/Stop
- Convenient Drain/Fill Switch
- Active Wash Cycle LED Light
- Water Connection Point for Water Driven Dispensing Systems such as Sink Mate and Sink Bowl
- 14 Gauge #304 Stainless Steel Construction
- Front or Side Accessible Scrap Trap
- Open Impeller with Pause Cycle
- Internal Pump Screen
- Electronic Dispenser Power Terminal



COMPACT BOOSTER WATER HEATER
Clean and sanitize with really hot water. This booster heater offers 180° rinse water for fast, safe and efficient cleaning.



WATER CONNECTION POINT



BUILT-IN POWER TERMINAL



MODEL	PART #	DESCRIPTION
KLE-175 GT	9000175-01	KLE-175GT dishmachine, straight or corner convertible, single rack. 120V 60Hz.
KLE-175 GT	9000175-03	KLE-175GT dishmachine, straight or corner convertible, single rack. 240V 50/60Hz.
KLE-175 GT	9000175-H1	KLE-175GT dishmachine with factory installed tank heater. 120V 60Hz.
KLE-175 GT	9000175-P1	KLE-175GT dishmachine with factory installed pump out drain. 120V 60Hz.
KLE-175 GT	9000175PH1	KLE-175GT dishmachine with factory installed tank heater and pump out drain. 120V 60Hz.
KLE-175 GT	9641739	Compact booster water heater.
KLE-175 GT	7120113	Mounting bracket for 1 or 2 chemical dispensers.
	7501318	Low level alarm/proof of delivery installation kit.



KLE-150 GT Undercounter

- Microprocessor Based Electronic Control with 72, 90, 120 and 360 Second Wash Cycles
- Built-in Chemical Metering Pumps – Detergent, Sanitizer, Rinse
- Automatic Start/Stop
- Convenient Drain/Fill Switch
- Active Wash Cycle LED Light
- 14 Gauge #304 Stainless Steel Construction
- External Scrap Trap
- Slide Out Control Box
- Open Impeller
- Internal Pump Screen
- Electronic Dispenser Power Terminal



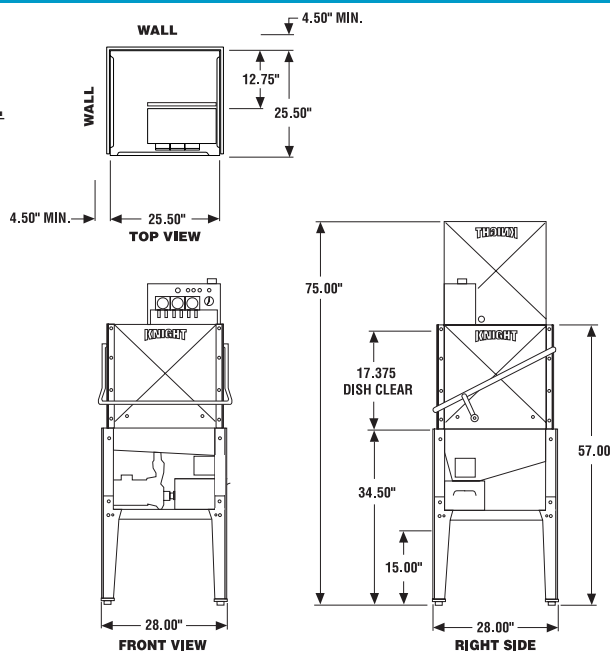
MODEL	PART #	DESCRIPTION
KLE-150 GT	9000150-01	KLE-150GT undercounter dishmachine, single rack. 120V 60Hz.
KLE-150 GT	9000150-03	KLE-150GT undercounter dishmachine, single rack. 240V 50/60Hz.
KLE-150 GT	9000150-H1	KLE-150GT dishmachine with factory installed tank heater. 120V 60Hz.
KLE-150 GT	9000150-P1	KLE-150GT dishmachine with factory installed pump out drain. 120V 60Hz.
KLE-150 GT	9000150PH1	KLE-150GT dishmachine with factory installed tank heater and pump out drain. 120V 60Hz.
KLE-150 GT	9640211	12" Leg Extension. Kit includes four 12" legs to elevate KLE-150 GT
	7501318	Low level alarm/proof of delivery installation kit.

GT Series DISHMACHINES

KLE-175 GT



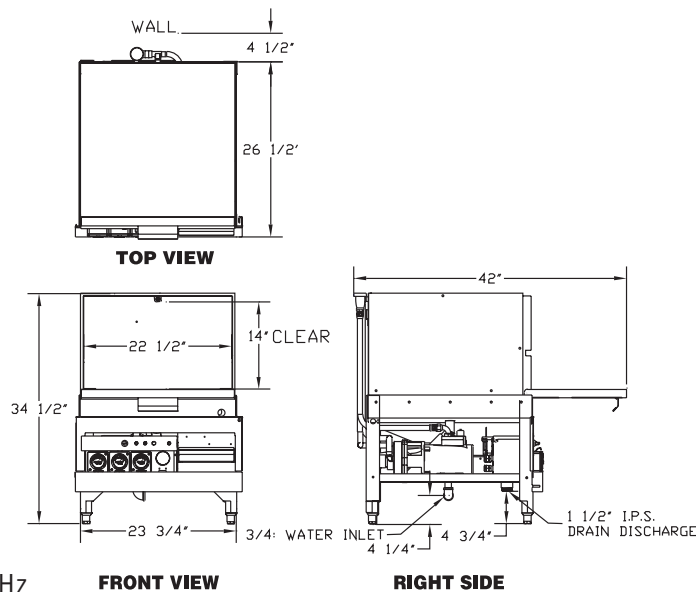
Operating Cycle:	72 Sec.	90 Sec.	120 Sec.
Operating Capacity: Racks Per Hour	46	37	30
Wash Time:	37 Sec.	45 Sec.	55 Sec.
Rinse Time:	24 Sec.	30 Sec.	50 Sec.
Drain Time:	11 Sec.	15 Sec.	15 Sec.
Wash Tank Capacity:	1.75 Gallons		
Wash Pump Capacity:	57 GPM		
Recommended Wash Temperature:	140 Degrees		
Water Inlet:	3/4"		
Drain I.P.S.:	1.5"		
Wash Pump Motor:	1 HP		
Dimensions:	25.5" D x 25.5" W x 67" H		
Table Height:	34"		
Max. Clearance For Dishes:	17"		
Standard Dish Rack:	20" x 20"		
Shipping Weight:	200 Pounds		
Electrical Rating:	120V 60Hz, 240V 50/60Hz		
Load Amps:	14, 7		



KLE-150 GT



Operating Cycle:	90 Sec.	120 Sec.
Operating Capacity: Racks Per Hour	37	30
Wash Time:	45 Sec.	55 Sec.
Rinse Time:	30 Sec.	50 Sec.
Drain Time:	15 Sec.	15 Sec.
Wash Tank Capacity:	1.50 Gallons	
Wash Pump Capacity:	46 GPM	
Recommended Wash Temperature:	140 Degrees	
Water Inlet:	3/4"	
Drain I.P.S.:	1.5"	
Wash Pump Motor:	1 HP	
Dimensions:	25"D x 24"W x 34.75"H	
Table Height:	8"	
Max. Clearance For Dishes:	14.5"	
Standard Dish Rack:	20" x 20"	
Shipping Weight:	190 Pounds	
Electrical Rating:	120V 60 Hz, 240V 50/60Hz	
Load Amps:	14, 7	



KNIGHT LIMITED WARRANTY

All Knight Dishmachines are warranted against defects in material and workmanship for a period of THREE years. Warranty applies only to the replacement or repair of such parts when returned to the factory with a KRA number, freight prepaid and found to be defective upon factory authorized inspection. Warranty replacement for components parts purchased by Knight such as relays, motors and timers are limited to warranty by manufacturer. Rubber and synthetic rubber parts such as "O" rings, diaphragms, squeeze tubing and gaskets or bearings, seals or parts and components not easily identified by date code 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. Knight electronic boards are warranted against defects in material and workmanship for a period of TWO years. 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.

DISTRIBUTOR

Knight Headquarters Toll Free (800)854-3764 Tel (949)595-4800 Fax (949)595-4801 www.knightequip.com	Georgia Branch Toll Free (800)241-7789 Tel (770)760-8777 Fax (770)761-0199	Canada Branch Tel (905)542-2333 Fax (905)542-1536	UK Branch Tel 44.1293.615.570 Fax 44.1293. 615.585	Australia Branch Tel 61.2. 9725..2588 Fax 61.2. 9725.2025	N. Europe Branch Tel 31.53.428.5800 Fax 31.53.428.5809	S. Europe/Italy Tel 34.93.634.2 130 Fax 34.93.664.3477	N. Asia Branch Tel 82.19.218.5743 Fax 82.2.3482.5742 S. Asia Branch Tel (+)65.9170.0984 Fax (+)65.6489.9723
--	--	--	---	--	---	---	--

Ultra Wash DISHMACHINES

**Now with
Open Impeller**



KLE-235D

**Mechanical
Timer!**



KLE-175GTM

ULTRA WASH SERIES - HIGH CAPACITY DISHMACHINES

Your customers want reliable dishmachines that can keep up with their high traffic operation, and you want a profitable return on the machines you install. Like yourself, many chemical service providers and restaurant equipment distributors turn to Knight for quality dishmachines with attractive profit margins.

Knight's Ultra Wash KLE-235D and KLE-175GTM are designed for your medium to high volume warewashing accounts. These robust, quality dishmachines come with easy-to-use and easy-to-service equipment features that directly lead to long term savings and profits.

The Ultra Wash Series Dishmachine offers reliable mechanical timer controls and comes with built-in chemical dispensers that deliver accurate amounts of detergent, sanitizer and rinse aid. Durable 1 HP high efficiency motor and advanced recirculating pump with open impeller provide impressive cleaning action. These features ensure your customers get proper chemical dosage and sparkling clean results with every wash load.

KLE-235 D DOUBLE RACK DISHMACHINE

- Straight-Through, Double-Rack, Fill and Dump Operation
- Mechanical Timer Control w/90 Sec. Wash Cycle
- 74 Racks Per Hour
- Built-In Chemical Metering Pumps – Det., Sani., Rinse
- Two 1-Horse Power Motor with Open Impeller Provide Better Cleaning Action and Reduce Pump Service
- Automatic Start/Stop
- 14 Gauge #304 Stainless Steel Pan Construction
- Internal Scrap Trap
- Top Mounted Temperature Gauge

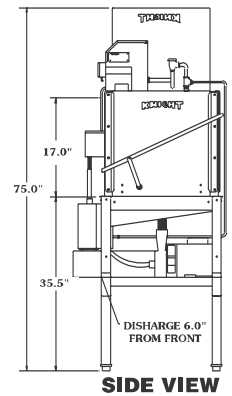
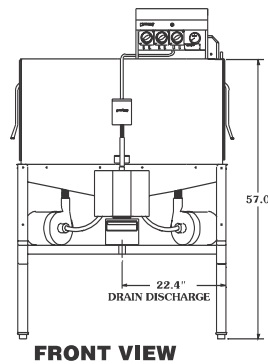
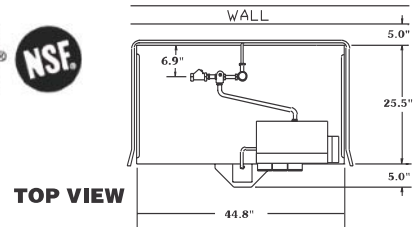
KLE-175 GTM UPRIGHT DISHMACHINE

- Straight-Through or Corner Configuration
- Mechanical Timer Control w/90 Sec. Wash Cycle
- Fill and Dump Operation
- 37 Racks Per Hour
- Built-In Chemical Metering Pumps – Det., Sani., Rinse
- 1-Horse Power Pump Motor with Open Impeller
- Automatic Start/Stop
- 14 Gauge #304 Stainless Steel Pan Construction
- External Scrap Trap Accessible From Front or Side
- Top Mounted Temperature Gauge

Ultra Wash DISHMACHINES

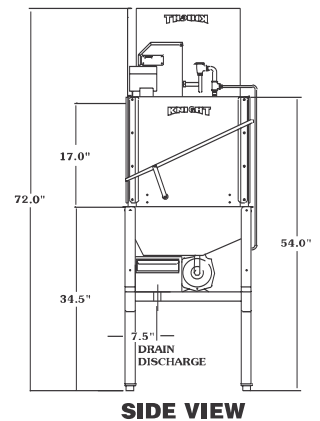
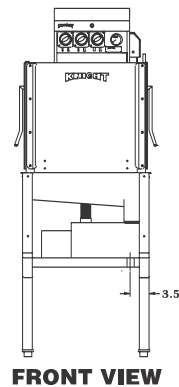
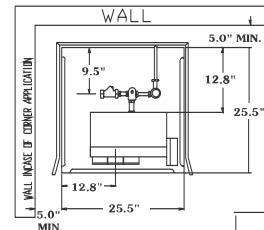
KLE-235 D – P/N 9000023-01

Operating Capacity:	74 Racks Per Hour
Operating Cycle:	90 Seconds
Wash Time:	47 Seconds
Rinse Time:	28 Seconds
Drain:	15
Wash Tank Capacity:	3.8 Gallons
Wash Pump Capacity:	98 Gal./Min.
Recommended Wash Temperature:	120° minimum
Water Inlet:	3/4"
Drain I.P.S.:	1-1/2"
Wash Pump Motor:	1HP
Dimensions:	25"x44"x67"
Table Height:	34"
Max. Clearance For Dishes:	16-3/4"
Standard Dish Rack:	(2) 20"x20"
Shipping Weight:	350 lbs.
Electrical Rating:	115V
Load Amps:	28



KLE-175 GTM – P/N 9000175-M1

Operating Capacity:	37 Racks Per Hour
Operating Cycle:	90 Seconds
Wash Time:	45 Seconds
Rinse Time:	30 Seconds
Drain:	15
Wash Tank Capacity:	1.75 Gallons
Wash Pump Capacity:	58 Gal/Min.
Recommended Wash Temperature:	120° minimum
Water Inlet:	3/4"
Drain I.P.S.:	1-1/2"
Wash Pump Motor:	1 HP
Dimensions:	25.5"x25.5"x67"
Table Height:	34"
Max. Clearance For Dishes:	17"
Standard Dish Rack:	20"x20"
Shipping Weight:	200 lbs.
Electrical Rating:	115V
Load Amps:	14



KNIGHT LIMITED WARRANTY

All Knight Dishmachines are warranted against defects in material and workmanship for a period of THREE years. Warranty applies only to the replacement or repair of such parts when returned to the factory with a KRA number, freight prepaid and found to be defective upon factory authorized inspection. Warranty replacement for components parts purchased by Knight such as relays, motors and timers are limited to warranty by manufacturer. Rubber and synthetic rubber parts such as "O" rings, diaphragms, squeeze tubing and gaskets or bearings, seals or parts and components not easily identified by date code 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. Knight electronic boards are warranted against defects in material and workmanship for a period of TWO years. 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.

DISTRIBUTOR

Knight Headquarters Toll Free (800)854-3764 Tel (949)595-4800 Fax (949)595-4801 www.knightequip.com	Georgia Branch Toll Free (800)241-7789 Tel (770)760-8777 Fax (770)761-0199	Canada Branch Tel (905)542-2333 Fax (905)542-1536	UK Branch Tel 44.1293.615.570 Fax 44.1293. 615.585	Australia Branch Tel 61.2. 9725. 2588 Fax 61.2. 9725.2025	N. Europe Branch Tel 31.53.428.5800 Fax 31.53.428.5809	France/Italy Tel 39.338.782.3696	N. Asia Branch Tel 82.19.218.5743 Fax 82.2.3482.5742 S. Asia Branch Tel (+)65.9170.0984 Fax (+)65.6489.9723
--	--	--	---	--	---	--	--

Ultra Wash *Hi/Lo*

Convertible Dishwashing Machine

“One Machine
For
High or Low
Temp
Dishwashing
With
Great Results!”



SPECIAL FEATURES:

- Easily Converts from High Temp to Low Temp
- In-line or Corner Operation
- Fresh Water Rinse
- Probeless Controlled Chemical Injection

KNIGHT
IDEX

Ultra Wash Hi/Lo Dishwashing Machine

The Hi/Lo was designed especially for the chemical industry. This new concept in dishwashing gives you total flexibility for your customer’s needs at an extremely affordable price. The Hi/Lo comes self-contained as a Straight-Through or Corner operation. It is also easily converted from a High Temp to a Low Temp machine. The 60-second wash cycle allows this machine to clean wares in foodservice operations of up to 250 seats quickly and economically.

OPERATION: The distinctive wash tank allows the machine to utilize all the fresh water from the rinse which helps maintain the water temperature and keeps the wash water fresh. This concept allows Low Temp cleaning principles to be combined with High Temp drying ability, regardless of whether you sanitize with hot water or chlorine. The wash tank is heated with a 3000 watt low water float controlled element with an adjustable thermostat. The unique tank design keeps the small tank of water hot enough to maintain proper temperature throughout the wash cycle and economical enough to operate at an affordable cost.

The Hi/Lo comes standard with probeless chemical controls, but can be easily converted to probe or dry detergent. This unique machine also comes with top mounted control gauges and a complete set of chemical pumps already installed. This is the first High Temp machine to be totally self-contained, and running extra plumbing and electrical lines is not required.

Standard Peristaltic Pumps

Control Gauges



The specially designed 5-gallon tank is split into two halves with a stainless steel divider. Hot water is contained by putting a removable solid cover over the front of the wash tank where the heater and skimmer are located.

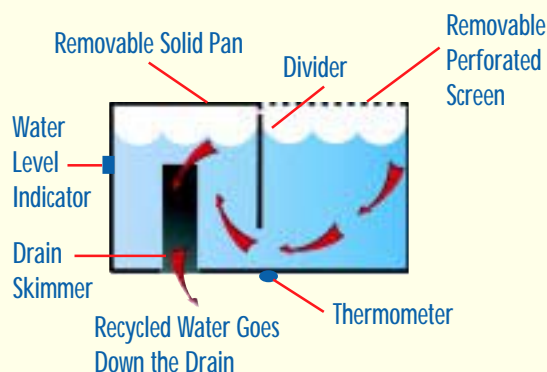
Top View Without Solid Pan Cover



When the rinse is activated, the fresh water flows into the rear of the tank through the perforated

removable strainer. This process forces the soiled water under the divider and over the drain skimmer, saving clean, hot water to wash the next load. This keeps the water constantly recycling.

Fresh Water From Rinse Follows This Path



By placing the thermometer at the rear of the divider, proper operating temperatures can be maintained regardless of time between cycles. Traditional high temp units skim the hot water from the top of the whole tank, allowing the fresh, hot water to go right down the drain. This not only causes your heater to work harder, but the wash water gets increasingly soiled.

Visual water levels can be conveniently verified with the Water Level Indicator which is located on the front of the machine.

Water Level Indicator



“LOW-TEMP” PERFORMANCE

To convert the Hi/Lo to Low Temp operation, simply flip the selector switch on the front of the machine to Low Temp setting. This will activate the built-in sanitizer pump. Adjust the thermostat of the wash to 130° and it is ready to operate in the Low Temp mode. A 60-second wash cycle is still maintained on Low Temp operation with a variable fresh water rinse cycle. With chemical sanitizing, energy savings are substantial. Stainless steel fittings are installed throughout the machine, and sanitizer agents or chlorine do not affect the plumbing.



Select High or LowTemp Setting by flipping the Selector Switch on the front of the machine



Straight Through



Corner or Three-Door



Modular Plug-In Controls



S.S. Chemical Injection Points For Direct Rinse & Chemical Injection

RINSE OPERATION

The Hi/Lo also has an adjustable rinse cycle. The rinse can be adjusted from 11 to 15 seconds. This margin helps to conserve water in strong pressure areas and allows extended rinse time in low pressure areas.

The rinse arms were designed for simplicity, using stationary upper cone jets that cover the complete surface of the tray. Removal requires a 1/4" turn to clean and/or reassemble. The lower arm is a high speed sprinkler that rotates on a heavy duty ball bearing support with straight line directional flow jets for increased rinse water coverage.

Upper Rinse Arms



SERVICE

The Hi/Lo is easily serviced and is synonymous with all other Knight Dishmachines. Conversion from three door to straight through or corner can be accomplished in less than 15 minutes by simply removing three bolts on each door, and utilizing the appropriate openings. Door openings are 17 3/8" and accommodate standard racks.

Removable Electrical Service Panels and Modular Plug-In Controls make quick service and replacements a key advantage. The entire control package can be replaced in less than 30 seconds.

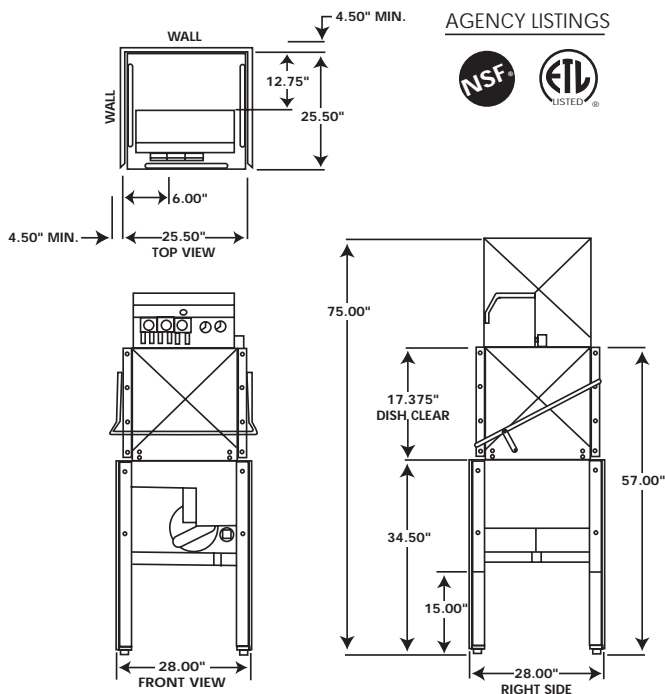
No other machine on the market today offers all of these options in one package - at such an affordable price! Fabricated from heavy duty #304 stainless steel, this machine is built to insure sparkling results and outstanding longevity. Knight Dishwashing Machines are designed with service in mind. Recirculating pump, electrical components, drain and spray assemblies - **all can easily be serviced in a very short period of time.**

HOW IT WORKS

The **Hi/Lo** is a three door convertible that works as a high or low temp dishwasher in a corner or straight through application. In either operating mode, the **Hi/Lo** gives a 45 second wash and an adjustable 11 to 15 second fresh water rinse. The specially designed five gallon wash tank is heated with a powerful 3000 watt thermostatically controlled element. For High Temp, adjust the thermostat to 160° F and supply 180° F fresh water rinse. For Low Temp, adjust the thermostat to 130° F and 130° F fresh water rinse. Select High or Low on the selector switch in front of the machine and you are ready to wash. All the chemical pumps and controls are included, so conversion and installation is simple, fast and field convertible with no extra parts or special kits required.

"NEW" OPERATIONAL FEATURES

- Converts Easily from In-Line to Corner Operation
- Quick Field Conversion From High Temp to Low Temp
- Automatic Start/Stop - Standard
- Extra Large 17-3/8" Door Opening
- High Pressure Wash Pattern
- All Stainless Steel Construction
- Top Mount Controls w/Chemical Feed System
- Top Mount Temperature Gauge
- "Snap Lock" Door Guide System Included
- Removable, Adjustable Legs
- Two or Three Door Operational
- Wash Water Level Indicator
- Adjustable Rinse Cycle
- Stainless Steel Chemical Injection Points for Direct Rinse Injection
- Slip-On Wash Pump Connections
- Standard External Chemical Pumps
- New Long-Life Spray Arm Bearing
- All Wash and Rinse Arms, Including Twist and Lock Rinse Jets, are Easily Removable for Daily Cleaning
- Parts Interchangeable with all Knight Dishmachines
- Removable Electrical Service Panel
- Specially Designed Wash Tank to Save Water and Chemicals
- Probeless Plug-In Modular Controls



Ultra Wash Hi/Lo

MODEL	PART NO.	DESCRIPTION
KLE-112HL	9000112-02	High or Low Temperature Dishwasher

SPECIFICATIONS:

OPERATING CAPACITY	53 Racks Per Hour
OPERATING CYCLE	60 sec.
WASH TIME	45 sec.
RINSE TIME	11 to 15 sec.
DWELL TIME	1 to 4 sec.
WASH TANK CAPACITY	5 Gallons
WASH PUMP CAPACITY	57 Gal./Min.
RINSE CAPACITY	1.2 Gallons Per Cycle
THERMOMETERS WASH TEMP	160F High 130F Low
THERMOMETERS RINSE TEMP	180F High 130F Low
WATER INLET	3/4" Pipe Size
DRAIN I.P.S.	1-1/2"
WASH PUMP MOTOR	1 Horsepower
MAX. CLEARANCE FOR DISHES	17-3/8"
STANDARD DISHRACK	Single - 19-3/4" X 19-3/4"
SHIPPING WEIGHT	210 Lbs.
ELECTRICAL RATE	220/60/1 Volts
LOAD	23 Amps

KNIGHT LIMITED WARRANTY

DISTRIBUTED BY:

All Knight Dishmachines are warranted against defects in material and workmanship for a period of THREE years. Warranty applies only to the replacement or repair of such parts when returned to the factory with a KRA number, freight prepaid and found to be defective upon factory authorized inspection. Warranty replacement for components parts purchased by Knight such as relays, motors and timers are limited to warranty by manufacturer. Rubber and synthetic rubber parts such as "O" rings, diaphragms, squeeze tubing and gaskets or bearings, seals or parts and components not easily identified by date code 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.

WORLD WIDE DISTRIBUTION SINCE 1972

KNIGHT

KNIGHT, INC. • A UNIT OF IDEX CORPORATION
 20531 CRESCENT BAY DRIVE, LAKE FOREST, CA 92630
 TOLL FREE (800)854-3764 • (949) 595-4800
 FAX (949)595-4801 • www.knightequip.com



8111 TECHNOLOGY DR., N.E.,
 COVINGTON, GEORGIA
 30014 USA

PHONE
(800) 241-7789
 FAX
 (770) 787-1155

2280 ARGENTIA RD.
 UNIT 6,
 MISSISSAUGA, ONTARIO
 L5N 7X8 CANADA

PHONE
(905) 542-2333
 FAX
 (905) 542-1536

15 BRUNEL CENTRE,
 NEWTON RD.
 CRAWLEY, WEST SUSSEX
 RH102UB ENGLAND

PHONE
(44) 1293-615570
 FAX
 (44) 1293-615585

UNIT 28, 317-321
 WOODPARK RD.
 SMITHFIELD, N.S.W.
 2164 AUSTRALIA

PHONE
61. 29. 725.2588
 FAX
 61. 29.72 5.2025

68 MARSTEDEN
 7547 TD ENSCHEDE,
 THE NETHERLANDS

PHONE
+31 53 4285800
 FAX
 +31 53 4285809

FOR INFORMATION ON THE COMPLETE LINE OF KNIGHT EQUIPMENT CALL THE SALES OFFICE NEAREST YOU

KNIGHT LIMITED WARRANTY

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 the factory with a KRA number, freight prepaid and found to be defective upon factory inspection. 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. 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.

KNIGHT DISCLAIMER

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.

Knight Headquarters
Toll Free (800)854-3764
Tel (949) 595-4800
Fax (949)595-4801
www.knightequip.com

Knight Canada
Tel (905)542-2333
Fax (905)542-1536

Knight Europe
Tel +44(1323) 514.855
Fax +44(1323) 514.828

Knight Australia
Tel +61(02) 4223 7450
Fax +61(02) 4271 8136

Knight N. Asia
Tel +82(2)3481.6683
Fax +82(2)3482.5742

Knight S. Asia
Tel +65.6763.6633
Fax +65.6489.6723