

# Touchless soap dispenser

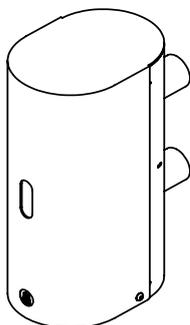
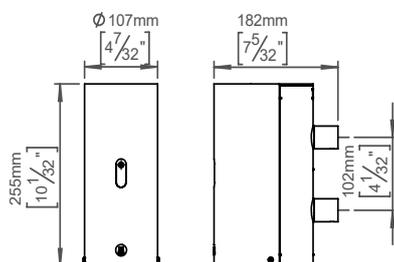
## Knud Holscher collection

**Product** Wall-mounted, f/disinfection.

**Tender text** Knud Holscher collection, disinfectant dispenser, touchless, self-tapping screws included. Manufactured in the highest quality marine grade, AISI 316 stainless steel, protecting against high levels of corrosion. 2-year warranty.

**Product specification** Dimensions: 107x255x185mm  
 Material: stainless steel AISI 316  
 Surface finish: satin grain 320, crafted by hand  
[2-year mechanism warranty](#)  
[20-year warranty \(5 years for coated items\)](#)  
 Dispensing volume (viscosity) -1 ml,  
 -800 doses (1-3000 cP).  
 Capacity: 800ml  
 Dispenses disinfectant (alcohol should be < 85%)  
 At least 200 mm space below is required  
 Room temperature 5-40°C  
 Battery alkaline (1,5V) AA size,  
 qty 4 or AC adaptor (not included)  
 Battery life estimated ~40,000 cycles.  
 Mechanism life estimated ~500,000 cycles  
 Operation mode automatic from sensor trigger  
 Locking mechanism with key

### Available finishes



**Spare parts/ accessories** P 42 - Accessories for wall mounting  
 P 602 - Ø6x70/plug 10x50, set a' 2 pcs  
 D 7625 - Battery AA, Alkaline 4pcs.  
 14983400474 - Drill template: dispenser  
 14983070454 - Manual  
 14710000005 - Spare key  
 D 7589 - RSD tank with lid  
 D 7591 - Silicon tube  
 14704600001 - AC adaptor (not included)

**Mounting** <https://dline.com/mounting-instructions/>

### Product care

d line products are produced in the highest quality marine grade AISI 316 stainless steel. To sustain the unique d line finish please follow the below instructions:

- Wash down the surfaces using soapy water or mild detergent
  - Always thoroughly rinse off with clean water
  - To complete the cleaning procedure dry/polish the surface with a soft dry cloth
- Please do not use scouring powder, steel wool, chloride based detergents or other aggressive cleaning products as these may damage the surface.  
 If spots or corrosion appear on the surface it is not due to the stainless steel quality, but to impurities in the environment, aggressive conditions or improper or insufficient cleaning.