

# FIVE STATION KNEE OPERATED WALL MOUNTED SINK



### **INDUSTRIES SERVED**



CHOCOLATE & CANDY



MEAT &



DRESSINGS, RELISHES & DIPS



SOUPS & SAUCES



CHEESE & DAIRY



PET FOOD



SAVOURY & PIE FILLINGS



CM Process Solutions five station stainless steel knee operated sinks have been designed to meet the food industry's requirements for washing hands, providing safe and efficient correct hygiene protocols prior to entering a production room.

The five-station sink is manufactured from 304 stainless steel and is a continuously welded design, with additional features like a high splash back allowing for items like soap dispensers to be fixed.

#### **FEATURES**

304 STAINLESS STEEL













# **OPERATIONAL DESIGN**

Our five station sinks are supplied with five knee push activation valves, which when pressed activate the flow of water. The sink is supplied with a mixer valve (95 °F to 149 °F) to regulate the hot and cold water to the desired temperature.

Five stainless steel faucets are fitted to the sink splashback. A generous trough style basin has a depth of 6 ¼ inches. Excess water is centrally drained to the waste pipe.

The sink is wall mounted, but for additional support and stability a set of stainless steel tubular legs can be fitted to the floor. All our stainless steel sinks are delivered ready to be installed. The five station sink can also be supplied with a sensor operated design. click here for more information

### SANITARY DESIGN

As with all our equipment, sink stations are built using hygienic principles. Our sinks are hand free in design ensuring any potential virus and bacteria transmission is minimized.



sales@cmpsol.com t. 951 808 4376 f. 951 808 8657 View this product online

## **FEATURES**

304 grade stainless steel construction

Fully welded design

Sensor or knee activated

High rear splash back

Supplied with stainless steel faucets and mixer valves

Wall mounted design, optional tubular leg support





