



INDUSTRIES SERVED



**CHOCOLATE
& CANDY**



**MEAT &
POULTRY**



**DRESSINGS,
RELISHES & DIPS**



**SOUPS &
SAUCES**



**CHEESE
& DAIRY**



PET FOOD



**SAVOURY &
PIE FILLINGS**



READY MEALS

CM Process Solutions stainless steel four station knee operated sinks have been designed with optimal hygiene and sanitary standards in mind. Manufactured from 304 grade stainless steel with a hygienic continuously welded design.

Each sink is supplied with four separate knee activation valves, which when pressed activate the water flow. Additional features include a high splash back allowing for items like soap dispensers to be fixed.

FEATURES

304

STAINLESS
STEEL



WATER
SAVING



MAINS
OPERATED



OPTION
SENSOR
OPERATED



HYGIENIC
BY DESIGN



A B
CUSTOM
CARRIAGE



FOUR STATION KNEE OPERATED WALL MOUNTED SINK



OPERATIONAL DESIGN

Four stainless steel faucets are fitted on the sink splashback. Water is delivered at the correct temperature and drained centrally in the sink to the single waste pipe.

A generous trough style basin has a depth of 6 1/4 inches. Mixer valves (95 °F to 149 °F) regulate the hot and cold water.

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 four station sink can also be supplied in 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.



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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



DIMENSIONS FOUR STATION KNEE OPERATED WALL MOUNTED SINK

