



INDUSTRIES SERVED



**CHOCOLATE
& CANDY**



**MEAT &
POULTRY**



**DRESSINGS,
RELISHES & DIPS**



**SOUPS &
SAUCES**



**CHEESE
& DAIRY**



PET FOOD



**SAVOURY &
PIE FILLINGS**



READY MEALS

CM Process Solutions six station stainless steel sensor 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 six 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



WATER
SAVING



MAINS
OPERATED



SENSOR
OPERATED

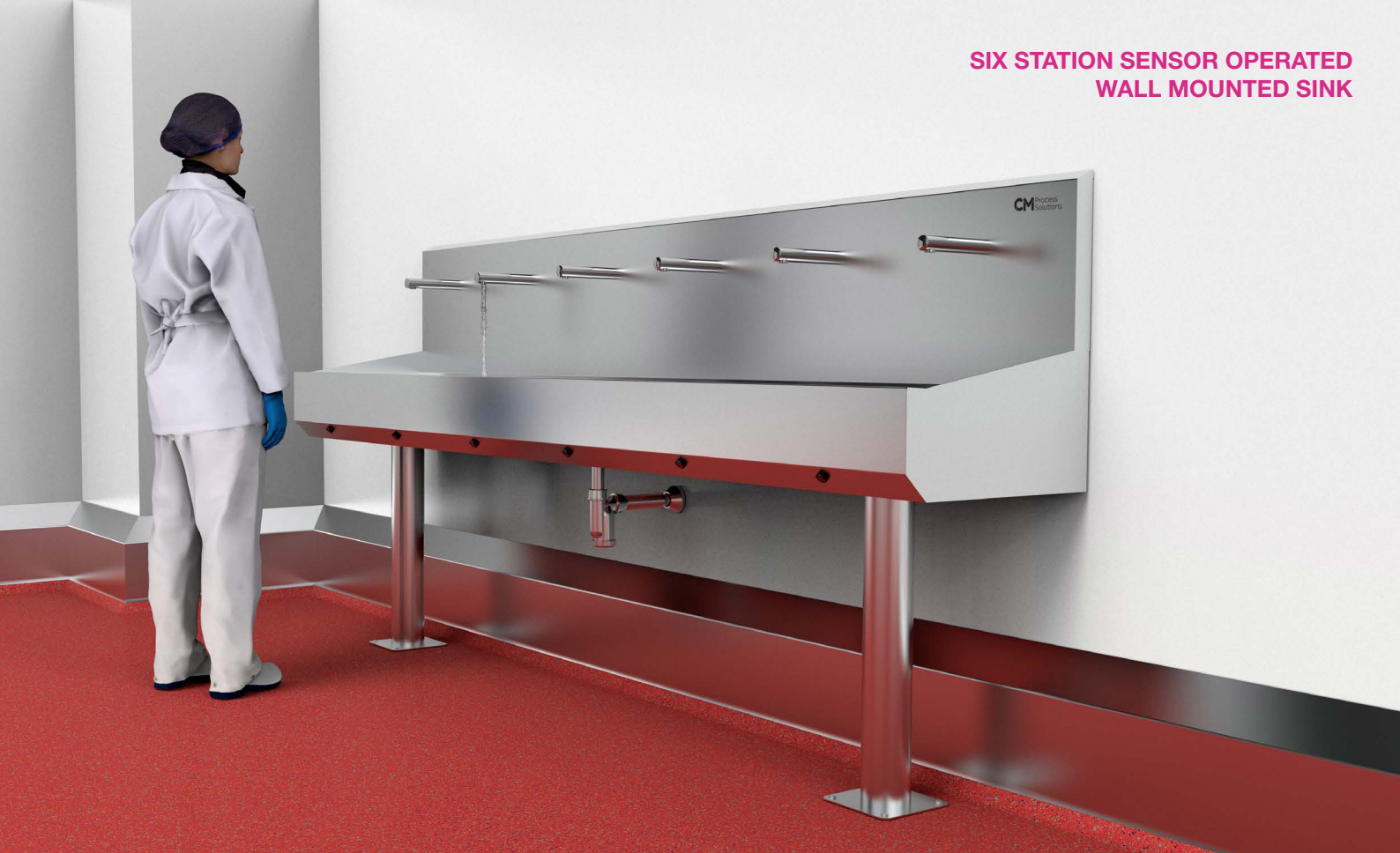


HYGIENIC
BY DESIGN



CUSTOM
CARRIAGE





OPERATIONAL DESIGN

Our six station sinks are supplied with six sensors, each when initiated activate the flow of water. The sink is supplied with a mixer valve (95 °F to 149 °F) to regulate the hot and cold flow.

Six stainless steel faucets are fitted to the sink splashback. A centrally drained trough style basin has a depth of 6 ¼ inches.

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 six station sink can also be supplied with a knee push activation valve.

[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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[View this
product online](#)

FEATURES

304 grade stainless steel construction

Fully welded design

Sensor operated

High rear splash back

Supplied with stainless steel faucets and mixer valves

Wall mounted design, optional tubular leg support



DIMENSIONS SIX STATION SENSOR OPERATED WALL MOUNTED SINK

