



INDUSTRIES SERVED



**CHOCOLATE
& CANDY**



**MEAT &
POULTRY**



**DRESSINGS,
RELISHES & DIPS**



**SOUPS &
SAUCES**



**CHEESE
& DAIRY**



PET FOOD



**SAVOURY &
PIE FILLINGS**



READY MEALS

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

The three station sink is manufactured from 304 stainless steel and is a hygienic continuously welded design. 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



CUSTOM
CARRIAGE



THREE STATION KNEE OPERATED WALL MOUNTED SINK



OPERATIONAL DESIGN

The three station sink is supplied with knee actuation valves, which when pressed activate the flow of water. Mixer valves (95 °F to 149 °F) regulate the hot and cold water.

Three stainless steel faucets are fitted on the sink splashback. Excess water is centrally drained to the waste pipe.

Our sinks can either be wall mounted or for additional support a set of stainless-steel tubular legs can be fitted to the floor for extra stability.

The three station sink can also be supplied with a sensor faucet 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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[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



DIMENSIONS THREE STATION KNEE OPERATED WALL MOUNTED SINK

