



INDUSTRIES SERVED



**CHOCOLATE
& CANDY**



**MEAT &
POULTRY**



**DRESSINGS,
RELISHES & DIPS**



**SOUPS &
SAUCES**



**CHEESE
& DAIRY**



PET FOOD



**SAVOURY &
PIE FILLINGS**



READY MEALS

Our new stainless steel two station sinks have been designed with optimal hygiene and sanitary standards in mind. Manufactured from 304 grade stainless steel and supplied a sensor activated faucet. The fully welded design ensures that our sinks meet extensive high sanitation and hygiene standards.

The sink is wall mounted (optional legs available) with a 6¼ inch depth trough basin. The high splash back allows ancillary items such as soap dispensers to be mounted on the rear.

FEATURES

304

STAINLESS
STEEL



WATER
SAVING



MAINS
OPERATED



SENSOR
OPERATED



HYGIENIC
BY DESIGN



CUSTOM
CARRIAGE





OPERATIONAL DESIGN

The stainless steel sensor operated faucets are ergonomically positioned and fixed onto the splash back ensuring the sink is ready to install upon delivery. The two-station sink is wall mounted but for additional support a set of stainless tubular legs can be fitted to the floor.

All our sinks come as standard with mixer valves (95 °F to 149 °F) regulating hot and cold water temperature.

Alternatively, our sinks can be supplied in a knee push valve 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.

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 TWO STATION SENSOR OPERATED WALL MOUNTED SINK

