



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 with a knee push valve for easy activation. The fully welded design ensures that our sinks meet extensive high sanitation and hygiene standards.

The sink is wall mounted 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



OPTION
SENSOR
OPERATED



HYGIENIC
BY DESIGN



CUSTOM
CARRIAGE



TWO STATION KNEE OPERATED WALL MOUNTED SINK



OPERATIONAL DESIGN

The two station sink is supplied with knee actuation valves. All our sinks come as standard with mixer valves (95 °F to 149 °F) regulating hot and cold water temperature.

The stainless steel faucets are ergonomically positioned and fixed onto the splash back ensuring the sink is ready to install upon delivery.

Alternatively, our sinks can be supplied in 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.

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



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[View this
product online](#)

DIMENSIONS TWO STATION KNEE OPERATED WALL MOUNTED SINK

