



Special Features

- ▲ TOPS AVAILABLE IN 3 WIDTHS
- ▲ STANDARD AND SPECIAL SIZES
- ▲ BOWL DEPTHS UP TO 300 mm
- ▲ COMPLETE WITH STAINLESS STEEL UPSTAND STRAINER WASTE

Description

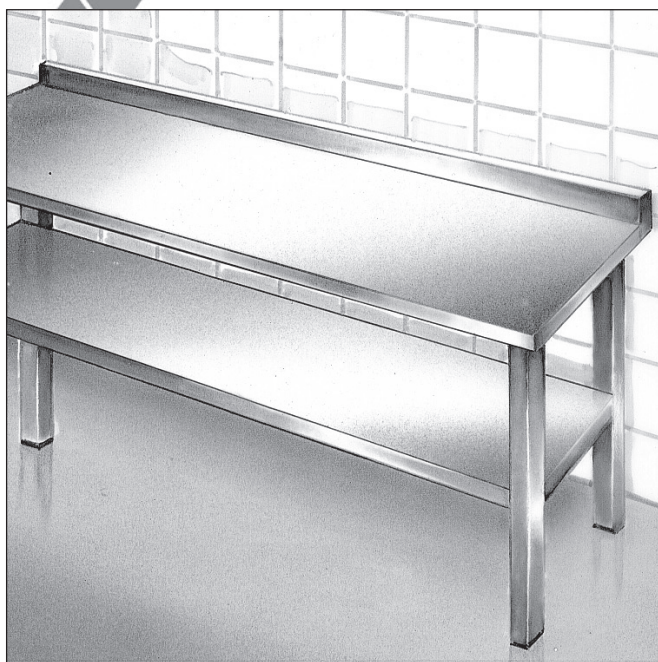
Catering sinks and preparation tables are available in a wide range of standard lengths and widths to suit virtually any size of kitchen. The catering sinks are supplied with either a single or double drainer and a choice of bowl depths. All of the sinks and tables are provided with an undershelf and are ideal for installation in hospital kitchens, factory canteens, schools and educational establishments, restaurants, fast food outlets, public houses, in fact all commercial applications.

Construction

The catering sinks and preparation tables are manufactured from 1.2 mm thick grade 304 stainless steel. The sink tops are pressed giving a crevice free, easily cleaned hygienic surface. The underside of all tops is sound deadened. Sink and wall table tops have a rear upstand, centre tables are manufactured with a flat top. All sinks and tables are provided with stainless steel underframes, that are supplied in knock down form for easy site assembly. The underframe incorporates a removable stainless steel shelf and the support legs are fitted with adjustable feet. Each sink bowl is supplied as standard with two tap holes and a stainless steel upstand strainer waste and overflow.

Options

- ▲ High neck sink taps (see catalogue section 6 - product code 6712HNSHC).
- ▲ No Touch control system (see catalogue section 6 - product code 6612NT).



Waste Outlet

Each sink bowl is supplied as standard with a stainless steel upstand strainer waste comprising of a perforated stand pipe with overflow plug tube and a 38 mm (1½ in) BSP outlet fitting.

Tap Hole Position

Each sink bowl is produced with two tap holes at 180 mm centres.

Tap Hole Sizes

The standard size is 30 mm diameter.

Underframe

The catering sink is supplied as standard with a knock down 30 mm square section stainless steel underframe. The underframe incorporates a removable stainless steel shelf and the support legs are fitted with adjustable feet.

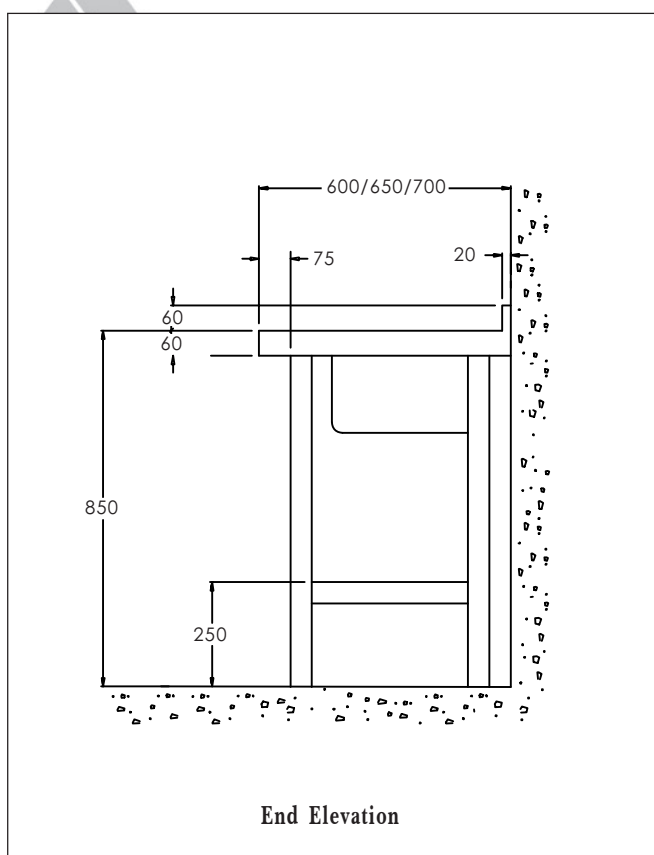
Sink Bowl Depth

All catering sinks, with the exception of the 1000 x 600 mm single bowl single drainer unit, are available with either a 250 or 300 mm deep bowl. The 1000 x 600 mm single bowl single drainer sink is only available with a bowl depth of 250 mm.

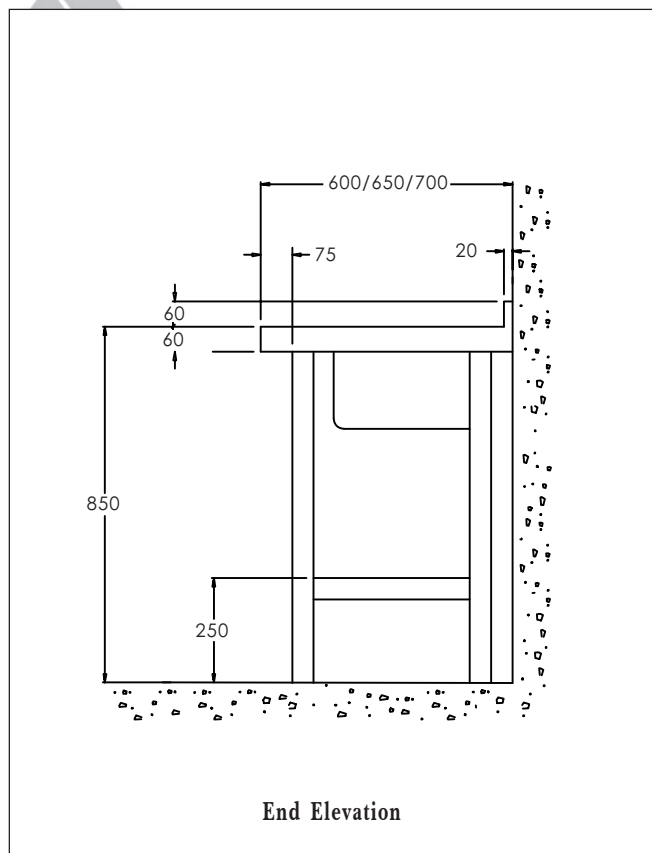
Standard Sizes and Configurations

Length	Width	Bowl Qty/Size	Drainer Type
1000	600	1 - 500 x 400	Left hand or Right hand
1200	600	1 - 500 x 400	Left hand or Right hand
1500	600	1 - 500 x 400	Double drainer
1500	600	1 - 500 x 400	Left hand or Right hand
		1 - 400 x 400	Right hand
1200	650	1 - 610 x 455	Left hand or Right hand
1500	650	1 - 610 x 455	Left hand or Right hand
1800	650	1 - 610 x 455	Double drainer
1800	650	2 - 610 x 455	Left hand or Right hand
2400	650	2 - 610 x 455	Double drainer
1200	700	1 - 610 x 455	Left hand or Right hand
1500	700	1 - 610 x 455	Left hand or Right hand
1800	700	1 - 610 x 455	Double drainer
1800	700	2 - 610 x 455	Left hand or Right hand
2400	700	2 - 610 x 455	Double drainer

Catering Sinks are also available in non-standard lengths and widths.



5 Brearley Court, Baird Road, Waterwells Business Park, Quedgeley, Gloucester GL2 2AF Tel: 01452 721211 Fax: 01452 721231 Web: www.acornpowell.co.uk



Underframe

The preparation table is supplied as standard with a knock down 30 mm square section stainless steel underframe. The underframe incorporates a removable stainless steel shelf and the support legs are fitted with adjustable feet.

Standard Sizes

Wall and Centre Tables

Length	Width
900	600 or 650 or 700
1200	600 or 650 or 700
1500	600 or 650 or 700
1800	600 or 650 or 700
2100	600 or 650 or 700
2400	600 or 650 or 700

Corner Table

Length	Width
600	600
650	650
700	700

Preparation tables are also available in non-standard lengths and widths.

Maintenance

Routine cleaning is necessary to maintain the appearance of stainless steel. Washing with soap or a mild detergent and warm water, applied with a sponge or bristle brush, followed by a clear water rinse is all that is required. Unless specifically formulated for use on stainless steel, bleaches, abrasive or chemical cleaners should not be used.

Earthing Continuity

All products are provided with a number of fixing points on to which an earthing continuity wire with an end terminal can be secured.

Technical Specification: Catering Sinks and Preparation Tables

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Product Code Selection for Order or Quotation

1. Base Product Code

- 851-catering sink
- 861-wall preparation table
- 862-centre preparation table
- 863-corner preparation table

2. Length

- ___-specify standard or non-standard length in mm

3. Width

- ___-specify standard or non-standard width in mm

4. Sink Configuration

- SBSD-single bowl single drainer
- SBDD-single bowl double drainer
- DBSD-double bowl single drainer
- DBDD-double bowl double drainer

5. Bowl Depth

- 250
- 300

6. Drainer (if applicable)

- LH-left hand (as facing)
- RH-right hand (as facing)

7. Options

- 6712HNSHC-high neck pillar taps - pair
- 6612NT-no touch control system

For details of water controllers, taps and valves see catalogue section 6.