

Food service · Utensil washing

A dedicated utensil wash area

Place a freestanding single-bowl sink in the clean-up area, with utensil washing planned separately from food preparation.

The setting

Use the CS-18 bowl and freestanding frame as a starting point, checking bowl size and working room for the utensils used.

Coordinate plumbing, leg positions and cleaning access, keeping clear of adjacent equipment doors and circulation.

Planning points

01 Check product dimensions against the space.

02 Confirm plumbing or wall fixing conditions.

03 Allow room for everyday use and maintenance.

Related product

CS-18



Freestanding Single Bowl Commercial Sink

Catalogue image

View product details

/en/products/pdf-cs-18