

Restaurant kitchen · Preparation area

Food preparation & double-bowl washing

Plan double-bowl washing, draining and preparation along a continuous work area, with space for utensils and ingredients.

The setting

Allocate the two bowls to the site workflow and check the fit of everyday containers.

Allow working room beside the sink. Check legs, wall clearance and pipework against the site drawings.

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

WB-16S



Freestanding Double Bowl Commercial Sink

Catalogue image

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