YIJIN

SINCE 1993



PROJECT SELECTION GUIDE

# Commercial Kitchens Project Guide

Plan washing, draining and working space with a focused selection of YIJIN kitchen sinks.

02 Selection & products

03 Your project brief

## LS07-RH

Stainless Steel Sink with Drainer



Catalogue product image

# Selection & products

Plan washing, draining and working space with a focused selection of YIJIN kitchen sinks.

**01**

### Map the workflow

Map washing, holding and draining tasks before positioning bowls, worktops and circulation routes.

**02**

### Coordinate the installation

Record worktop openings, support arrangements, water connections, drainage and available space.

**03**

### Define the order scope

List taps, waste fittings, finish preferences and quantities for each working area.

## Products from the catalogue



### LS07-RH

Stainless Steel Sink with Drainer



### WB-16S

Freestanding Double Bowl Commercial Sink



### CS-18

Freestanding Single Bowl Commercial Sink

Shared catalogue reference image

A starting point for selection. Confirm configuration and supplied items when enquiring.

# Your project brief

Bring these details together to make product selection, drawing review and quotation discussions more focused.

- [ ] Layout and workflow: mark washing, draining and holding areas.
- [ ] Installation: provide worktop, support, water and drainage details.
- [ ] Product schedule: list models, quantities, taps and waste fittings.
- [ ] Delivery: confirm the site address, access and required timing.

## Project notes

Project name / Location / Contact / Required timing

### Next step: prepare your enquiry

Share selected models, quantities, site drawings and the points on this page with the YIJIN team to confirm configuration and supplied items.

Product images and models: the existing YIJIN catalogue.

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