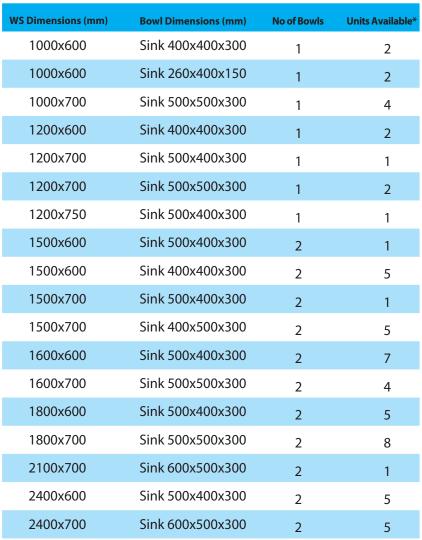
## **Integrated Work Stations**

In support of our distributors, specifiers and customers we are making available F.O.C. fabrication drawings to enable a comprehensive range of hygienic "Plug and Play" sink units to be fabricated which will accommodate

our Award Winning Certified GreaseShield® and FilterShield™.

To arrange for a demonstration unit in your showroom please contact our sales department 0161 477 5555

Once They're Gone, They're Gone!\*





Financing options available

**Spray Bars**The showpiece of any sink,

single spray bar with a two function industrial spray head.

designed for applications where heavy loads must be transported safely and when ease of movement is essential.

## The Deli and Cater Pro Range

A "plug and play" range of hygienic 304 stainless steel sink and preparation units designed for the commercial FSE (Food Service Establishment) markets, combining the essential needs of kitchen sanitary hygiene with drainage protection. These units combine and integrate a range of over 120 variants with the award winning GreaseShield® product range, reducing on site electrical and plumbing installation costs and making the job of deep cleaning, behind and under stainless steel sink and preparation units, so much easier for the FSE.



## Innovative and affordable preparation tables and sinks



Drawings available F.O.C. to enable our customers to fabricate on an-going basis





## **Specifications and Dimensions**

