

Knee Operated and Sensor Wash Hand Basins

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Sensor Wash Hand Basins

We have a range of Stainless Steel Hand basins available at Total Food Machines.

Available in knee operated and sensor cell we will surely have the best hand basins to suit your needs.

Hygienic Wash Basin Equipment are ideal for pubs, restaurants, hotels, butchers, bakers, meat, fish, poultry, vegetable and salad food factories, also petfood processors and many other businesses looking for the best hygiene applications.

SEE BELOW THE MACHINES WE HAVE TO OFFER.

Knee Operated Hand Basin

knee operated hand basins is made from stainless steel. Built with a hot and cold water connection with a water temperature controller. The Hand Basin is equipped with a front panel knee control, meaning no chance of cross contamination.

Monolithic Hand Basins

This knee operated hand basin is made from stainless steel. This machine has hot and cold water

This sensor cell handbasin is made from stainless steel, ready with a hot and cold water connection and water temperature controller, also equipped with sensor control allowing for no cross contamination. sensor cell hand basin is made from stainless steel with a hot and cold water connection and a water temperature controller, also equipped with sensor control or front panel knee operated controller allowing sensor cell hand basin is made from stainless steel, with a hot and cold water connection and a water temperature controller

For further information or additional information on Hygiene Machinery contact Total Food Machines on 02890 944 202 or email sales@totalfoodmachines.com



Direct Web Link

<https://totalfoodmachines.com/machine/7410/knee-operated-and-sensor-wash-hand-basins>

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