



Overview

Sterilising sinks provide a simple traditional method of manually cleaning and sterilising cutlery, utensils, plates, and dishes at 82° to meet regulations. Heavy duty deep double bowls, one for the initial soapy wash and the second sink bowl thermostatically controlling water at above 82° providing sterilization. The sterilising bowls have an adjacent draining area, and are supplied with a lift of bowl cover. Various options and sizes are available and sterilising bowls can be positioned either left or right. Handy plate and utensil baskets are available to allow safe and easy sterilizing. Sink tops and sink bowls are manufactured from 304 type stainless steel and are specially designed and hand crafted to form a single seamless unit with a satin polished finish. Complete with a modern relief patterned wipe clean draining board, anti-drip edges to the front and ends, and a fully welded

boxed up-stand to the rear. Unlike standard thin sheet metal pressed type Sink bowls which vary in thickness, E&R Moffat Ltd long-life hand-crafted bowls retain a constant thickness throughout. The soapy wash sink bowls have a removable 38mm corner standing waste and overflow kit incorporating a heavy duty perforated stainless steel corner strainer. The sterilising bowls have an overflow and an external lever operated waste. Standard units are 900mm high to the top of the anti-drip edge and are mounted on square section stainless steel tube legs with adjustable for level flanged floor fixing feet. Additionally, as standard sink units have a stainless steel fixed under shelf set at 250mm from floor level. Units can be supplied with mixer or column taps with traditional cross heads or lever operation. A front valance to obscure the sterilising bowl when viewed from the front as standard.

Preparation:

- Fill Sterilising bowl to 50mm from the top of the bowl [hot water preferably for economic reasons]
- Place cover over the bowl
- Switch on power for 60min before sterilisation is required

Operation:

- Soiled dishes should first be washed in the soapy wash bowl
- Washed dishes are then place in sterilising baskets
- Remove the cover and immerse the loaded baskets into the sterilising bowl
- Sterilising process requires 3 minutes immersion time
- Remove the baskets after the 3 minutes and place onto the draining board
- Allow to drip dry

Key Features:

- Tops made from 304 grade stainless steel
- Bowls are heavy duty, hand crafted in 304 grade stainless steel
- Undershelf made from 430 grade stainless steel
- Legs are 30mm x 30mm square 430 grade stainless steel
- Feet are adjustable die cast flanged type
- Front valance

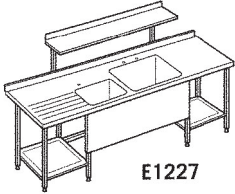
Options:

- Removable splashback
- Rear shelving
- Various hot and cold taps

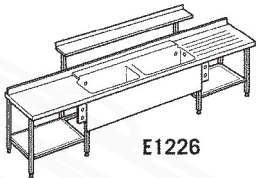
Model Code	Type	Dimensions L x D x H (mm)	Wash Bowl L x D x H (mm)	Sterilizing Bowl L x D x H (mm)	Sterilizing Bowl Capacity (Litres)	Power Rating (kw)
E1222	Electric	864 x 622 x 900	-	700 x 500 x 300	105	4.0
E1223	Electric	2400 x 600 x 900	600 x 450 x 300	380 x 450 x 380	64	3.0
E1224	Electric	2400 x 600 x 900	600 x 450 x 300	600 x 450 x 380	102	4.0
E1225	Electric	3660 x 760 x 900	760 x 400 x 300	915 x 400 x 365	133	6.0
E1226	Electric	3660 x 700 x 900	760 x 380 x 250	915 x 380 x 330	114	6.0
E1227	Electric	2400 x 700 x 900	700 x 500 x 300	500 x 330 x 355	58	4.0
E1230	Electric	3600 x 760 x 900	760 x 510 x 305	915 x 380 x 350	121	6.0
E1030	Electric	3200 x 760 x 900	760 x 510 x 305	915 x 380 x 350	121	6.0



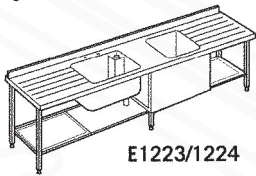
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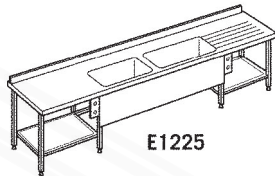
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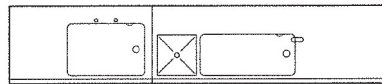
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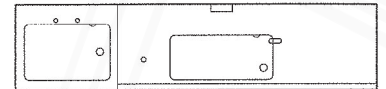
E1223/1224



E1225



E1230



E1030



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