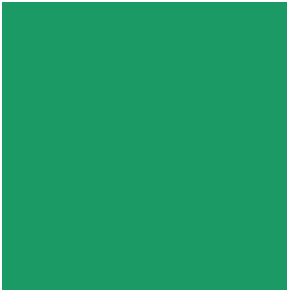


Sink Buying Guide



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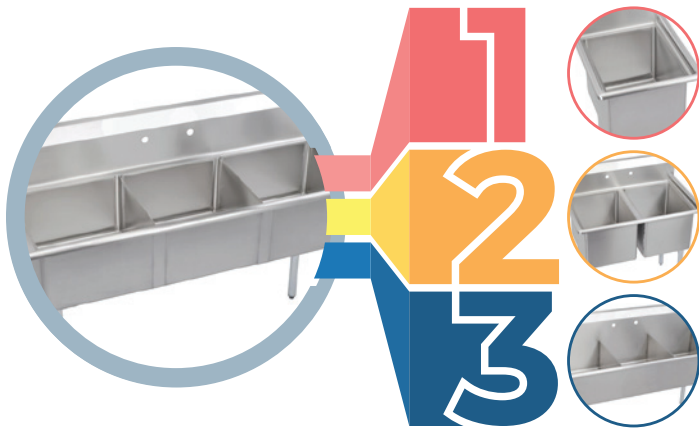
*Thank you for downloading the Commercial Sink Buyer's Guide. At **Innovative Foodservice Group**, we're committed to informing and educating our customers so they can be confident in their purchases.*

In this guide you will find detailed explanations of the different types of commercial sinks available and how to decide which one is best for you. The guide is designed to provide you with scenarios of different industry uses of restaurant sinks and how your budget, clientele, location and environment will affect your sink's productivity.

Compartment Sinks

The compartment sink is one of the most crucial pieces of equipment in a restaurant. In addition to food prep and hand washing many foods and health safety standards require commercial foodservice establishments to have a compartment sink for manual ware washing. Because JES recognizes the importance of the compartment sink we've compiled a list of the different styles to help you figure out which one will best suit your needs.

COMPARTMENT SINKS



FULL-SIZE COMPARTMENT SINK

Although this is typically the most expensive type of compartment sink this unit is also the standard in most commercial establishments. These sinks are large enough to rinse fresh produce for prepping, fill large pots and are even used behind bars to manually rinse, wash and sanitize glasses and smallwares. These units are either equipped with or can easily accommodate drain boards which are, in many cases, required by health standards.

CORNER SINK

These units are great for kitchens with limited space. As their name suggests, these sinks are shaped to fit comfortably in a corner or even between other pieces of equipment. Corner sinks do not have drain boards and if placed against other surfaces cannot accommodate an attached drain board.

DROP-IN SINK

The cheapest and easiest to install of all commercial sinks, just simply drop it in to any countertop. These sinks are available as self-rimming or non-self-rimming, which will require the purchase of a separate rim to lock it into place and keep food and grime from collecting under the lip.

Hand Sinks

Simple yet efficient, the hand sink is a necessity in every restaurant. These units are typically wall-mounted and come in many different varieties that have backsplashes, side splash guards and with or without faucets.



Drainboards

These extensions to your sink keep counter tops dry while providing a place to store recently washed dishes. This helps prevent mold and bacteria growth near the sink and allows the water to be wiped up easily. Many compartment sinks come with drainboards on one or both sides. Health codes dictate drainboard requirements for commercial environments so check with your local health department to find out what size and how many you need.

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How to wash, rinse and sanitize in a compartment sink

Most restaurants are required to have a commercial sink consisting of three or more compartments to manually clean and sanitize utensils and equipment. But washing smallwares by hand is subject to health and safety standards just like everything else in the food service industry. Here's a brief overview of how to properly wash, rinse and sanitize in your three-compartment sink:

1. First be sure to rinse, scrape or soak all items to rid them of any leftover food or residue.
2. Wash items in the first compartment of the sink which should be filled with a mixture of hot water that is at least 110 degrees F (43 degrees C) and a detergent solution. Be sure to drain and refill the sink whenever the water becomes dirty or soap suds are gone.

3. Next rinse items in the second compartment with warm water by either holding the items under the running faucet or filling the sink and dipping the items in and out of the water. If dipping items be sure to change out rinse water regularly.
4. Then sanitize all items by soaking them in the third compartment which should be filled with hot water and/or a sanitation solution. Follow the time and temperature requirements of the solution you are using and test the concentration of the mixture with a test kit.
5. Finally set all sanitized items on a clean surface to air dry. Most standards require that you have a drain board on at least one side of your sink for this purpose.

Also remember to clean and sanitize your sink before using it to clean and sanitize your utensils and equipment.

Sink Accessories

Commercial sinks have many available accessories and while some are optional many are mandatory. Most commercial sinks do not include a faucet, drain, and sometimes even the drainboard. Other additional purchases to consider are faucet repair kits, P-traps and waste valves.

FAUCETS, DRAINS & ADD-ON DRAINBOARDS

FAUCETS



Depending on the size of your commercial sink and how it is made you will want to figure out what type of faucet you need before purchasing one.

Wall-mount and deck-mount faucets can be attached on or above the sink bowl, depending on where the holes in your sink are located to accommodate them and are generally best suited for hand and single compartment sinks.

Pre-rinse faucets have a long hose with an attached spout and handle on the end that hangs above the sink, giving the user free range and easy mobility and the spout generally has a stronger force. This faucet is perfect for sinks that are being used to rinse dishes and remove large food particles before being put in the dishwasher.

Chinese range faucets are swivel models with a long extending neck that can be moved from side to side to cover a wide sink. This type of faucet is generally required for a multiple compartment sink. Be sure to compare the measurements of the faucet as well as your sink to be sure it will not extend too far.

DRAINS



The size of your drain will need to match the drain hole of your sink. Some drains come with crumb cups that prevent particles of food from clogging your pipe. For this purpose, a strainer can be purchased if your drain does not include a crumb cup.

ADD-ON DRAINBOARDS



has a drainboard.

Separate attachable drainboards can be purchased for square corner compartment sinks that do not already have one. This can sometimes be a cheaper solution to meet health codes if you cannot afford to buy a new compartment sink that

Need more help with choosing the right sink for your operation? **Innovative Foodservice Group** has worked with countless foodservice and commercial facilities in choosing the right sink for them.

Give us a call at 800-226-9645 or visit our website - **the-ifg.com**

