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Stainless steel hand washbasin h956_10

AISI 304 stainless steel hand washbasin, knee control, spout, drain and PVC siphon. Dimensions: W 50 x D 50 x H 23.5 cm.

The **h956_10 stainless steel catering hand washbasin** is an indispensable solution to ensure high standards of hygiene and safety in professional environments such as restaurant kitchens, canteens, food laboratories and healthcare facilities. Designed to withstand intensive use conditions, this hand washbasin is made of **AISI 304 stainless steel**, a material known for its exceptional corrosion resistance and durability even in high humidity environments. Stainless steel is easily sanitized, making it ideal for environments where cleanliness is a top priority and where it is necessary to comply with strict hygiene regulations, such as HACCP.

One of the distinctive features of this hand washbasin is the **knee control**, which allows the spout to be activated without the use of hands. This system represents a practical and effective solution for reducing the risk of cross-contamination, significantly improving food safety and hygiene. A light pressure of the knee is enough to start the water flow, making hand washing simple and safe, especially during the most frantic phases of work in the kitchen.

The **hand washbasin** comes with a **PVC spout**, designed to withstand prolonged use and to deliver water evenly. The included **drain** and **PVC siphon** complete the installation, offering a ready-to-use system. The provision for **wall mounting** makes this hand washbasin particularly suitable for optimizing work spaces, allowing it to be installed in strategic points without occupying floor space and facilitating cleaning operations for both the sink itself and the area below.

The dimensions of the hand washbasin, **W 50 x D 50 x H 23.5 cm**, are designed to offer a sufficient surface for hand washing without taking up too much space in the kitchen. The depth and height are ideal for preventing splashes and ensuring comfortable use even during prolonged use. Furthermore, the smooth surface of the stainless steel prevents the accumulation of dirt and bacteria, helping to maintain a workstation that is always clean and safe.

This hand washbasin is particularly suitable for activities that require a high frequency of hand washing, such as those in the **horeca** sector (hotels, restaurants, catering), and in industrial or medical contexts where it is essential to minimize contamination. The robustness of the structure and the quality of the materials ensure that the hand washbasin can last a long time, maintaining its performance and professional appearance over time.

Choose the **h956_10 stainless steel hand washbasin with knee control** to guarantee maximum hygiene in your professional kitchen. Order now to improve the safety and efficiency of your work environment!

Technical features:

- **Material:** AISI 304 stainless steel, hygienic and corrosion resistant
- **Control:** Knee-operated for hands-free activation
- **Accessories included:** Spout, drain and PVC siphon
- **Installation:** Ready for wall mounting
- **Dimensions:** W 50 x D 50 x H 23.5 cm

User benefits:

- **Maximum hygiene** thanks to the knee control, ideal for preventing contamination
- **Easy to clean** and maintain, complying with hygiene regulations
- **Resistant and durable**, suitable for high humidity environments
- **Compact installation**, perfect for optimizing work spaces

FAQ:

1. **Is it possible to use the hand washbasin without hands?**
   Yes, the knee control allows you to activate the water without using your hands, improving hygiene.
2. **What materials are the included accessories made of?**
   The spout, drain and siphon are made of PVC.
3. **How is the hand washbasin installed?**
   The hand washbasin is designed for wall mounting.

Mini buying guide:
When choosing a **hand washbasin for professional environments**, it is essential to consider the material and features that offer a high standard of hygiene. This **h956_10** model in **AISI 304 stainless steel** is perfect for resisting humidity and corrosion, making it the ideal choice for restaurants and industrial kitchens. The presence of the **knee control** is crucial for maintaining hygienic safety and avoiding the spread of germs. Ensure that the hand washbasin is equipped with complete accessories, such as the drain and siphon, for simple installation and immediate use. Finally, the provision for **wall mounting** saves space and facilitates cleaning the area below.

Stainless steel catering hand washbasin, *knee-operated hand washbasin*, *professional kitchen hand washbasin*, *AISI 304 steel hand washbasin*, *wall-mounted stainless steel sink*, *hygienic hand washbasin for restaurants.*

**Image purely indicative.*

INFORMATION

- **Length in millimetres** 500.000000
- **Depth in millimetres** 500.000000
- **Height in millimetres** 235.000000
- **Hand washing operation** comando a ginocchio

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Stainless steel hand washbasin h956_10

Hand washing operation: comando a ginocchio

