Sink Station

Part number 421070
This unit automatically dilutes and dispenses concentrated cleaning products into three basin sinks. Sink Station dispenses two products with greater reliability and in a more compact design. With an all metal manifold and stainless steel housing, this dilution control unit was designed for durability.

Sink Sanitation Features
• Correct dilutions of super concentrates.
• Convenient rack mounting system.
• Requires no batteries or electricity.
• Action gap ASSE approved backflow prevention.
• Provides consistent accurate delivery of detergent and sanitizer at 4 GPM (15.1 liters/min).
• Convenient turn valves deliver proper mix of water with chemical.
• Water inlet can be figured from left or right side.
• No pre-filling of sink with water, you decide on the amount of mixed solution needed.
• Pressure range from 20-125psi
• Easy to understand directions.

Super Concentrates
15 POWER SUDS SC is excellent for removing grease, fats, cooking oils, and helps loosen baked-on foods. The super concentrate formula produces long lasting suds for economical cleaning. POWER SUDS cleans effectively but is easy on the hands. Part number 902863

15 Power Suds SC
• Concentrated 1:256 dilution
• Long lasting suds
• Effective grease cutting

M-C 10 SANITIZER SC is a highly effective no-rinse sanitizer recommended in all phases of food processing and in food service. After rinsing with potable water, M-C 10 SANITIZER is then used to sanitize. The utensile is then left to air dry. This method ensures proper cleaning and sanitizing. Part number 902803

M-C 10 Sanitizer SC
• Concentrated 1:512 dilution
• USDA D2 No rinse sanitizer
• 200 ppm quat in dilution
• Broad spectrum, includes E. Coli, Salmonella

M-C 10 Power Suds SC
• Concentrated 1:256 dilution
• Long lasting suds
• Effective grease cutting

Uses:
• Supermarket meat room
• Bakeries
• Restaurants
• Delicatessens
• Butcher shops
• Any food prep areas, including kitchens
• Fitness facilities (school locker rooms, health clubs)
• Anywhere cleaning and/or sanitizing occurs

Faucet adapter kit
Model 421071 – Makes installing Sink Station easy. Includes valved manifold and adapters for Chicago, Fisher, and T&S faucets.

600 Cardigan Road, Shoreview, Minnesota
Phone 651-481-1900
www.multi-clean.com
3 Basin Sink Dish Washing Procedure

**PREPARATION**

1. Gather all items to be cleaned: and place on dishboard “A”.

2. Flush, scrape and, preclean items to be washed. Scrape debris and food into trash receptacle.

3. Sinks must be clean before use.

**FILL SINKS**

4. Turn on water supply to SINK STATION dispenser and adjust water temperature to warm.

5. Fill the wash basin to the desired level with 15 Power Suds. Drain and refill as needed.

6. Fill the Sanitizer basin to the desired level with 10 M-C 10 Sanitizer.

7. Fill rinse basin with warm potable water. Drain and refill with fresh water as needed.

**WASHING**

8. Thoroughly wash all items in the first (wash) basin.

9. Allow soapy water to drain off and move to the second sink. Rinse items by soaking in rinsewater.

10. Move items to the third (sanitize) basin. Allow items to soak for at least 1 minute.

11. Place items on drying rack “B” to air dry. Do not re-rinse or towel dry.

12. Change M-C 10 Sanitizer solution periodically to assure sanitizing solution is effective.