

Sink Station

Multi-Task[®] System
Dilution Control Systems



Sink Sanitation Features

- Dial in dilution rate, no tips design.
- Convenient rack mounting system.
- Requires no batteries or electricity.
- ASSE 1055B 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 30-70 psi
- Easy to understand directions.

Uses:

- Supermarket meat room
- Bakeries
- Restaurants
- Delicatessens
- Butcher shops
- Any food prep areas, including kitchens

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

Multi-Clean[®]
Your Guide to Clean

600 Cardigan Road,
Shoreview, Minnesota
www.multi-clean.com

Item number 421070

Sink Station automatically dilutes two products and dispenses them into three basin sinks. Sink Station dilutes 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.

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. Concentrated 1:256 dilution
Part number 902863



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. Concentrated 1:512 dilution. USDA D2 No rinse sanitizer. 200 ppm quat in dilution. Broad spectrum, includes E. Coli, Salmonella.
Part number 902803



The Sink Station includes a product rack which holds two gallons and an eight foot water supply hose.



Quat test strips
Part number 421200
Order seperately



3 Basin Sink Dish Washing Procedure

PREPARATION

1. Gather all items to be cleaned: and place on dishboard "A".
2. Flush, scrape and, pre-clean 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** 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 **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 **Wash** basin.
9. Allow soapy water to drain off and move to **Rinse** basin.
10. Move items to **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. Sanitizer test strips should read 200 - 400ppm.



Quat test strips are available for checking sanitizer level. Item number 421200



Quick change of product bottle made easy.

