PRODUCT RANGE SPECIFICATION

B37355 – Knee Activated Stainless Steel Preparation Sink

PRODUCT IMAGE

ⓘ Product image is representative of the range and may not reflect the actual item.

DOCUMENT SCOPE	DOCUMENT REFERENCE	DATA STATUS	GENERATED ON
Product range	B37355{PSS}	Published catalogue data	7 Nov 2026

Detailed item specifications

View available models and configuration options on the product page. Select a model to download its detailed specification sheet with dimensions, technical specifications and drawings. Scan the QR code or follow the link below.

https://basterfield.co.za/products/b37355-knee-activated-stainless-steel-preparation-sink#specifications

01 Product description and specification

Product description	Knee-activated stainless steel preparation sink for washing and preparation tasks in commercial food handling areas.
Short Form Specification	**SPECIFICATION USE** Use this description when specifying this product range. Basterfield B37355. Knee Activated Stainless Steel Preparation Sink. Its double-bowl centre configuration measures 1800 mm in length. An Advanced Ø22mm thermostatic mixing valve is available as a separately priced optional extra. Choose this optional extra when hot and cold water need to be mixed into a pre-tempered supply. The knee control switches water flow on or off; it does not mix the supplies or adjust the temperature. We recommend one Advanced Ø22mm thermostatic mixing valve per separately knee-operated bowl: two valves for this double-bowl preparation sink.

02 Functional features

01 **Optional Pre-Tempered Water**

Choose this optional extra when hot and cold water need to be mixed into a pre-tempered supply. The knee control switches water flow on or off; it does not mix the supplies or adjust the temperature. We recommend one Advanced Ø22mm thermostatic mixing valve per separately knee-operated bowl: two valves for this double-bowl preparation sink. Valve supplied separately.

03 Application information

Intended applications	Food Preparation Workstations, Kitchen Washing & Warewashing
Industries	Hotels & Lodges, Institutional & Contract Catering, Restaurants & Cafés

04 Supply and support

Typical lead time	10–15 working days
Warranty	24 months

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05 Frequently asked questions

When should I select the optional thermostatic mixing valve?

Choose this optional extra when hot and cold water need to be mixed into a pre-tempered supply. The knee control switches water flow on or off; it does not mix the supplies or adjust the temperature. The Advanced Ø22mm valve is supplied and priced separately from the basin.

How many thermostatic mixing valves are recommended?

We recommend one Advanced Ø22mm thermostatic mixing valve per separately knee-operated bowl: two valves for this double-bowl preparation sink. Select the valve separately when requesting a quotation.

Does knee operation adjust the water temperature?

No. Knee operation controls the water flow only. A demand valve flows while pressed; a metered valve supplies a preset flow period after activation, where that option is available. For mixed warm water, a thermostatic mixing valve blends the hot and cold supplies upstream. A site that already supplies suitably pre-tempered water may not need an additional local mixing valve.

VERIFICATION REQUIRED Published values are provided for initial specification. Confirm the selected model, critical dimensions, site services, clearances, and the latest document revision with Basterfield before procurement, manufacture, or installation. E&OE. Specifications are subject to change without notice.