

PRODUCT RANGE SPECIFICATION

E22129(DC) – Combination Pot & Utensil Sink Double Bowl Centre

DOCUMENT SCOPE	DOCUMENT REFERENCE	DATA STATUS	GENERATED ON
Product range	E22129(DC){PSS}	Published catalogue data	14 Sep 2026

01 Product description and specification

Product description	Combination pot and utensil sink with two centre bowls for washing cookware and equipment in commercial kitchens. Constructed from high-Grade 304 stainless steel in 1.2 mm thickness, the sink offers superior corrosion resistance and long-lasting durability. The 150 mm high integral splashback provides an additional barrier against water ingress and ensures a hygienic working environment by containing splashes. The unit is available in a range of lengths to suit specific site requirements, whilst the overall width of 650 mm and working height of 900 mm remain constant. The configuration incorporates a left-hand bowl measuring 500 mm (L) x 500 mm (W) x 300 mm (D) and a right-hand bowl sized at 600 mm (L) x 500 mm (W) x 500 mm (D). Both bowls are fitted with standard Ø40 mm waste outlet holes for efficient drainage. The base frame is supplied without an undershelf or tubular rack as standard, however optional accessories are available. Customers may specify Grade 304 stainless steel or galvanised undershelves in a range of thicknesses, or opt for tubular rack shelving where airflow and drainage are desirable. This heavy-duty sink unit is supported by a fully welded stainless steel framework and reinforced legs, ensuring stability and longevity under demanding conditions. Adjustable feet allow for precise levelling on uneven floors, which is essential for correct drainage and maintaining operational hygiene. Its combination of deep and shallow bowls accommodates both pot washing and utensil cleaning in one compact station, maximising workflow efficiency and ensuring reliable performance in high-traffic, heavy-duty operations.
Short Form Specification	SPECIFICATION USE Use this description when specifying this product range. Basterfield E22129(DC). Combination Pot & Utensil Sink Double Bowl Centre. The unit is available in a range of lengths to suit specific site requirements, whilst the overall width of 650 mm and working height of 900 mm remain constant. The configuration incorporates a left-hand bowl measuring 500 mm (L) x 500 mm (W) x 300 mm (D) and a right-hand bowl sized at 600 mm (L) x 500 mm (W) x 500 mm (D).

02 Models and configurations

MODEL	DESCRIPTION	PUBLISHED CONFIGURATION
E22129(DC)	The Basterfield E22129(DC) Combination Pot & Utensil Sink Double Bowl Centre is a robust and hygienic sink solution engineered for intensive use in professional food production and industrial environments. Constructed from high-grade 304 stainless steel in 1.2mm thickness, the sink offers superior corrosion resistance and long-lasting durability. Its smooth, crevice-free surfaces are designed to meet strict hygiene standards, making cleaning and sanitisation fast and effective. The 150mm high integral splashback provides an additional barrier against water ingress and ensures a hygienic working environment by containing splashes. The unit is available in a range of lengths to suit specific site requirements, whilst the overall width of 650mm and working height of 900mm remain constant. The configuration incorporates a left-hand bowl measuring 500mm (L) x 500mm (W) x 300mm (D) and a right-hand bowl sized at 600mm (L) x 500mm (W) x 500mm (D). Both bowls are fitted with standard Ø40mm waste outlet holes for efficient drainage. The base frame is supplied without an undershelf or tubular rack as standard, however optional accessories are available. Customers may specify Grade 304 stainless steel or galvanised undershelves in a range of thicknesses, or opt for tubular rack shelving where airflow and drainage are desirable. This heavy-duty sink unit is supported by a fully welded stainless steel framework and reinforced legs, ensuring stability and longevity under demanding conditions. Adjustable feet allow for precise levelling on uneven floors, which is essential for correct drainage and maintaining operational hygiene. Designed with food production facilities, commercial kitchens, bakeries, and industrial catering environments in mind, the E22129(DC) ensures compliance with strict industry hygiene practices. Its combination of deep and shallow bowls accommodates both pot washing and utensil cleaning in one compact station, maximising workflow efficiency and ensuring reliable performance in high-traffic, heavy-duty operations.	Standard configuration

03 Functional features

01 Hygienic stainless steel construction

Smooth, non-porous surfaces are easy to clean and suitable for commercial hygiene environments.

- 02 Designed for commercial environments**
Built for repeated daily use rather than light domestic applications.
- 03 Stainless Steel Grade 304 construction, including framework**
Provides excellent corrosion resistance, durability and hygiene in normal commercial kitchen and food-service environments.
- 04 Heavy-duty fabricated construction**
Provides greater rigidity and durability under demanding commercial use.

04 Application information

Intended applications	Kitchen Washing & Warewashing
Industries	Foodservice & Catering

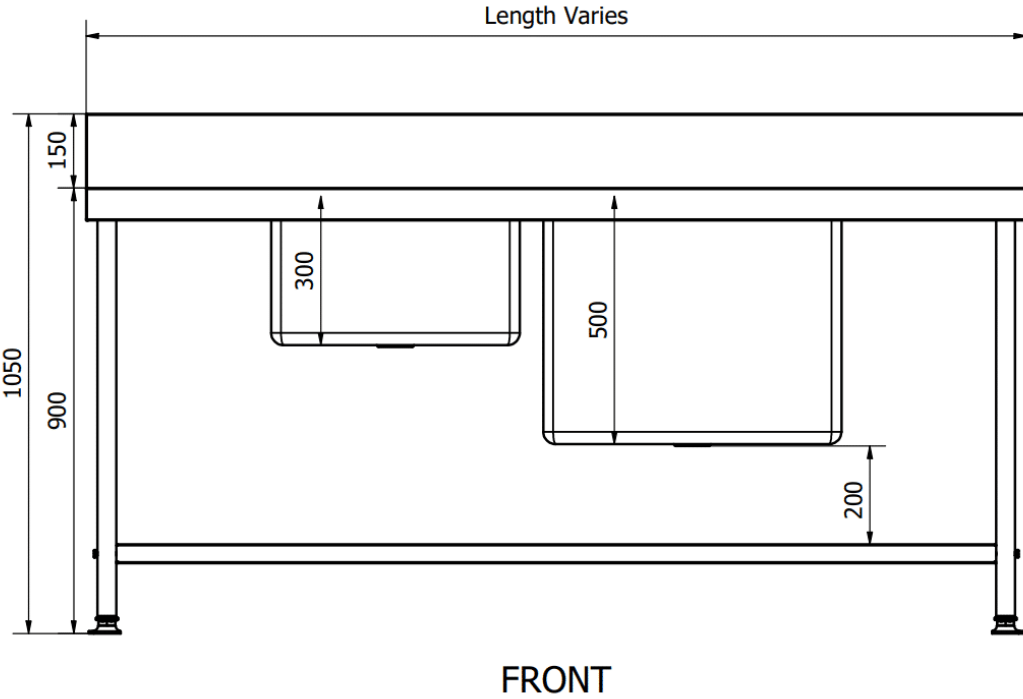
05 Supply and support

Typical lead time	10–15 working days
Warranty	12 months

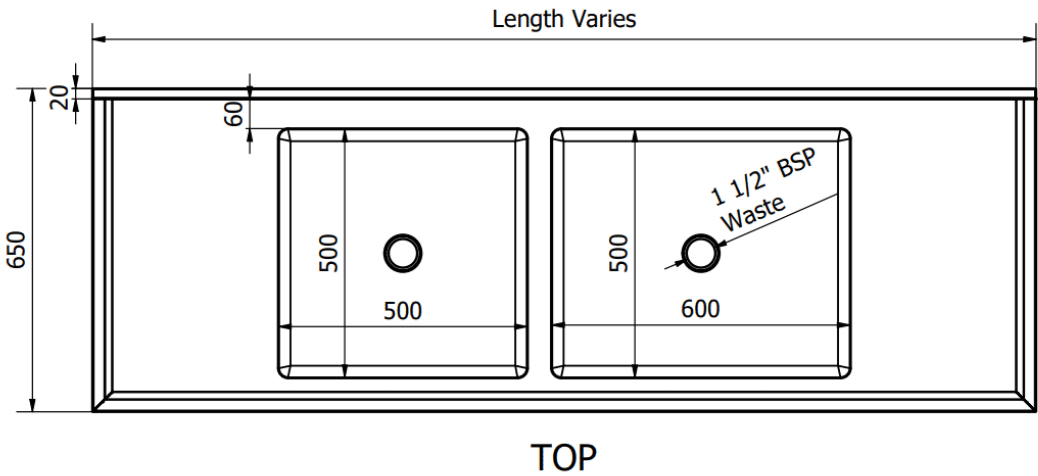
Product drawings and images



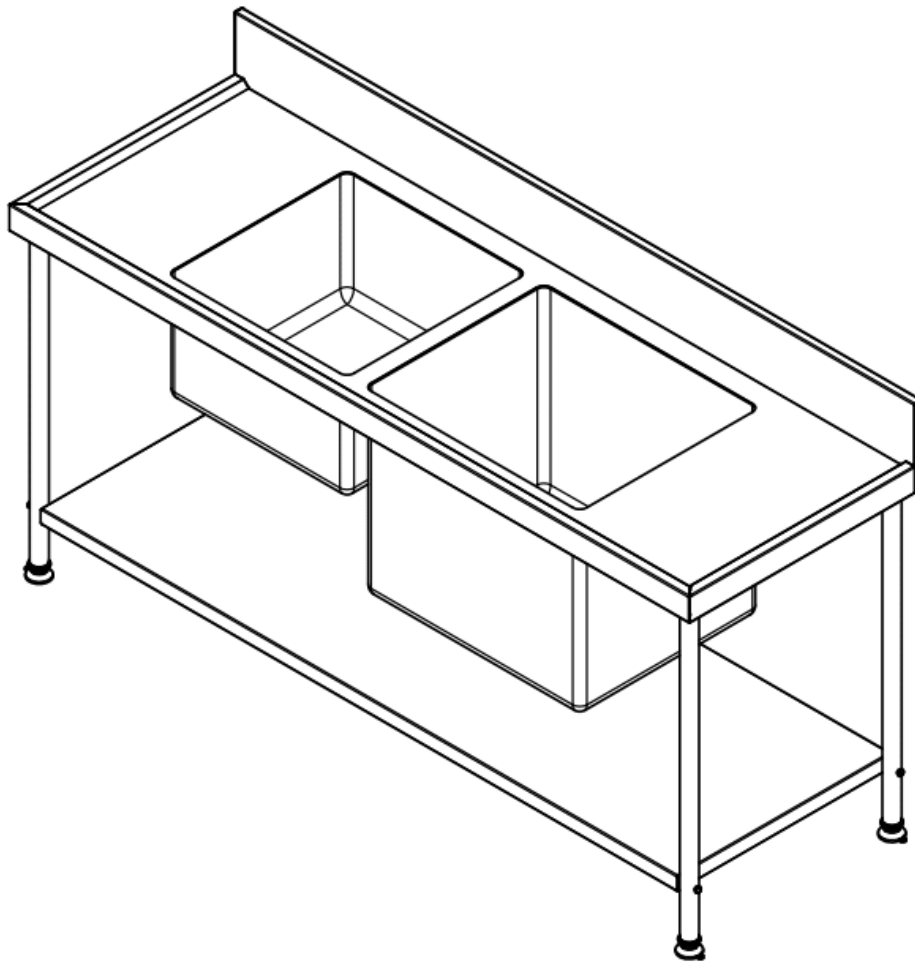
PRODUCT IMAGE



PRODUCT IMAGE



PRODUCT IMAGE



TOP RIGHT

PRODUCT IMAGE

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.