

PRODUCT RANGE SPECIFICATION

E22226(DC) – Double-Bowl Food Preparation Sink with Cabinet Base



PRODUCT IMAGE

① Product image is representative of the range and may not reflect the actual item.

DOCUMENT SCOPE Product range	DOCUMENT REFERENCE E22226(DC){PSS}	DATA STATUS Published catalogue data	GENERATED ON 4 Oct 2026
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01 Product description and specification

Product description

Food preparation sink with two bowls, a splashback and a cabinet base for commercial kitchen preparation and washing areas.

E22226DC Food Preparation Sink & Cabinet Base With Double Bowl & Splash Back

Basterfield’s E22226DC Food Preparation Sink & Cabinet Base With Double Bowl & Splash Back is a durable unit designed to withstand arduous and continual use – offering unbeatable value for money. Designed with ease-of-use in mind, the sink offers ergonomic and comfortable daily use. The unit features two integral catering sink bowls manufactured from Grade 304 stainless steel ensuring the highest hygienic standards are exceeded. The food preparation sink unit is equipped with a sanitary work surface and storage space beneath in the cabinet base. Work surfaces are manufactured from Grade 430 stainless steel. All stainless steel surfaces have a No 4 Satin finish ensuring that your environment is equipped with an aesthetic unit but also ensuring the unit is easy to clean and low on maintenance.

The stainless steel legs can be detached from the unit allowing for easy transport or movement of the unit. Each leg is equipped with adjustable foot pieces so that the work surface of the unit can be leveled easily. The units can be installed flush against a wall or grouped together to create a central station. A variety of taps can be supplied or alternatively fitted onto the units. The unit is optionally available with sliding doors and a shelf.

Construction and features

- Available in 1200 mm, 1400 mm, 1600 mm, 1800 mm and 2000 mm lengths.
- Integral splashback to the rear.
- Work surfaces manufactured from Grade 430 stainless steel.
- Features two integral food prep bowls manufactured from Grade 304 stainless steel.
- Each food prep bowl features a 40 mm waste outlet hole.
- All stainless steel surfaces have a No 4 Satin finish.
- Detachable stainless steel legs fitted with plastic adjustable foot pieces.
- Galvanised backing sheet with vermin proof bitumastic sound deadening.
- Unit features a cabinet base offering storage space beneath the sink bowls.

Short Form Specification	SPECIFICATION USE Use this description when specifying this product range. Basterfield E22226(DC). Double-Bowl Food Preparation Sink with Cabinet Base. Length: 1200 mm, 1400 mm, 1600 mm, 1800 mm, 2000 mm. Available in 1200 mm, 1400 mm, 1600 mm, 1800 mm and 2000 mm lengths. Each food prep bowl features a 40 mm waste outlet hole.
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02 Models and configurations

MODEL	DESCRIPTION	PUBLISHED CONFIGURATION
E22226DC1200L	E22226DC1200L Food Preparation Sink & Cabinet Base with Double Bowl & Splash Back 1200mm Length Length: 1200.	Length: 1200 mm
E22226DC1400L	E22226DC1400L Food Preparation Sink & Cabinet Base with Double Bowl & Splash Back 1400mm Length Length: 1400.	Length: 1400 mm
E22226DC1600L	E22226DC1600L Food Preparation Sink & Cabinet Base with Double Bowl & Splash Back 1600mm Length Length: 1600.	Length: 1600 mm
E22226DC1800L	E22226DC1800L Food Preparation Sink & Cabinet Base with Double Bowl & Splash Back 1800mm Length Length: 1800.	Length: 1800 mm
E22226DC2000L	E22226DC2000L Food Preparation Sink & Cabinet Base with Double Bowl & Splash Back 2000mm Length Length: 2000.	Length: 2000 mm

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

Typical lead time	10–15 working days
Warranty	24 months

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.