



CORNER SINKS BROCHURE

50 Ranick Drive East • Amityville, NY 11701 800-221-5644 • info@imcteddy.com www.imcteddy.com



CORNER SINKS

IMC Corner Sinks are made from 300 series stainless steel with an attractive brushed finish and is easy to clean. All corners are coved, and all seams are fully welded and polished smooth. All corner sinks are hand made so there is no loss of metal thickness. Corner equipment fits snug in the corner utilizing the space efficiently.

FS-C FLOOR SINK



- 16GA Type 300 Series Stainless Steel
- Integrated Full Height Apron
- Notched Out Front
- Fits Any Corner & Notch Eliminates the Need to Lift Heavy Buckets
- Built-In Pitch to 2" IPS Drain
- Overall Size Is 24" Long x 24" Wide x 12" Deep

WS-CK HAND SINKS



WS-CK-2D

- 16GA Type 300 Series Stainless Steel
- Bowl Size 9¼" x 11½" x 6"
- Coved Corner Sink Bowl with Built-In Pitch
- 7³/₄" High Backsplash Protects Wall
- 7" Integral Apron Conceals all Plumbing
- Fastens to Wall with Rear Flange & "Z" Strip





- 18GA Type 300 Series Stainless Steel
- 45° Turndown on All Sides for Stability
- Fits Snug in the Corner & Is Placed Above Corner Mop Sink (FS-C)
- Includes 3 Mop Holders & 2 Hooks for Rags
- Overall Size Is 16" x 16" x 8"



WS-CK Installation at Sampson G. Smith Middle School



CORNER SCULLERY SINKS

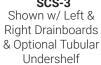


- 14GA or 16GA Type 300 Series Stainless Steel
- Top & Sink Bowls Have 1" Coved Radius
- 10" Backsplash Other Sizes Available
- S/S Legs & Gussets with Adjustable Bullet Feet
- Integral Drainboards Pitched to Sink
- Additional Legs Provided for Drainboard at 30" & Over
- 14" Deep Bowls
- 3" Raised Rolled Edge on 3 Sides
- Crossrails Come Standard
- Sink Bowls Are Made by Hand, Which Gives the Flexibility to Have Different Size Sink Bowls in (1) Configuration
- All Sinks Are Easily Customizable

ADD OPTIONS TO YOUR SINK: See Price Book Page

66-68 for all options





CHECK OUT OUR PRICE BOOK FOR SIZES



IMC is a Consultant/Designer driven manufacturer of Food Service Equipment. We welcome product recommendations and upgrade suggestions from you. Our mission is to introduce new and innovative products in food service equipment and storage/handling systems.

IMC only uses 300 series stainless steel which is recommended for high corrosion resistance and uniformity of finish. Every IMC product will perform its intended function even in the most punishing work environment.

Production begins with Laser and CNC machine work and the final product is finished with a non-directional brushed satin. The finish has the ability to hide and blend scratches for many years. Each product is then carefully inspected and protected for delivery to the customer.

For a complete catalog or the representative nearest to you, Visit www.imcteddy.com or contact us below.



50 Ranick Drive East • Amityville, NY 11701 800-221-5644 • info@imcteddy.com www.imcteddy.com

