



SCULLERY SINK BROCHURE



IMC TEDDY SCULLERY SINKS

IMC Scullery/Service Sinks Model are designed for heavy duty application in Institutional Facilities or where constant use is likely.

Options available are designed to make this product suitable in a variety of locations in the facility for applications such as restaurant, deli, vegetable or bakery for pot & pan cleaning.

SCS-1 MODEL



- (NSF.)
- No Drainboard
- 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
- 14" Deep Bowls
- Crossrails Come Standard
- 3 & 4 Compartment Sinks Require (2)
 Faucets
- 3" Raised Rolled Edge on 3 Sides

SCS-1 MODEL



- 1 Compartment 1 & 2 Drainboards
- 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
- Additional Legs Provided for Drainboard at 30" & Over
- 14" Deep Bowls
- 3" Raised Rolled Edge on 3 Sides
- Crossrails Come Standard







SCS-2 MODEL



- 2 Compartments 1 & 2 Drainboards
- 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
- Additional Legs Provided for Drainboard at 30" & Over
- 14" Deep Bowls
- 3" Raised Rolled Edge on 3 Sides
- **Crossrails Come Standard**

SCS-3 MODEL



- 3 Compartments 1 & 2 Drainboards
- 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**
- Additional Legs Provided for Drainboard at 30" & Over
- 14" Deep Bowls
- 3" Raised Rolled Edge on 3 Sides
- **Crossrails Come Standard**

SCS-4 MODEL



- 4 Compartments 1 & 2 Drainboards
- 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
- Additional Legs Provided for Drainboard at 30" & Over
- 14" Deep Bowls
- 3" Raised Rolled Edge on 3 Sides
- **Crossrails Come Standard**

FEATURED ACCESSORIES



KPSF 12" Kettle & Pot Sink Faucet - 8" Centers, Splash Mounted



PRFF Pre-Rinse Unit - 4" Centers, Splash Mounted



TBV-1 Table Mounted Shelf



Lever Drain





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 polished to a #4 brushed satin finish. 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.











