



MAREK

PARTS & SUPPLIES

marekpartssupply.com



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Stationary Boot Washer

Model Number SRV300

Features

- Stainless steel construction.
- Sensor operated design.
- Two rotating 12" high side brushes and one rotating sole brush.
- Built in detergent injector system.
- Easy to clean design.
- Can be supplied with 3" high side brushes for cleaning the sides of shoes.

Dimensions 39" L 31" W 55" H



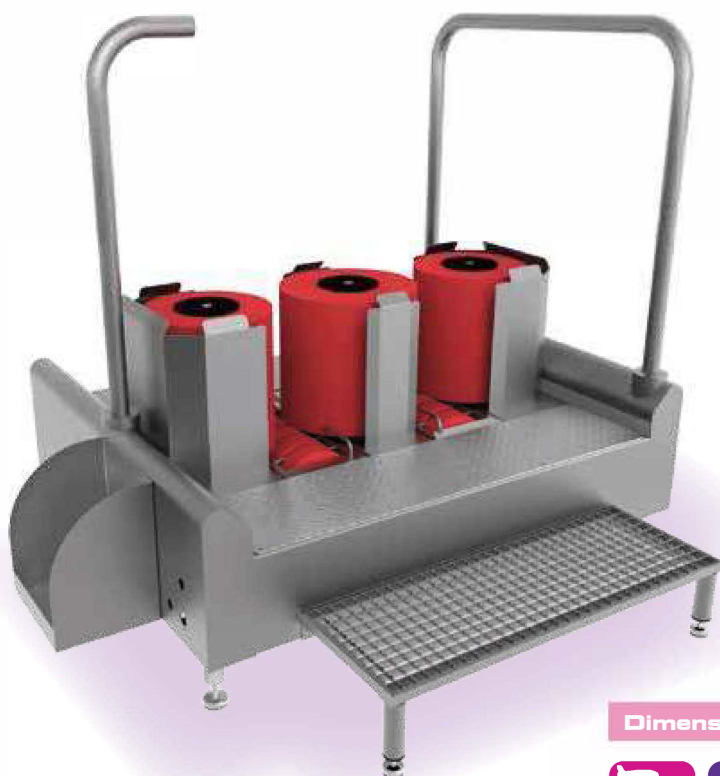
Continuous Boot Washer

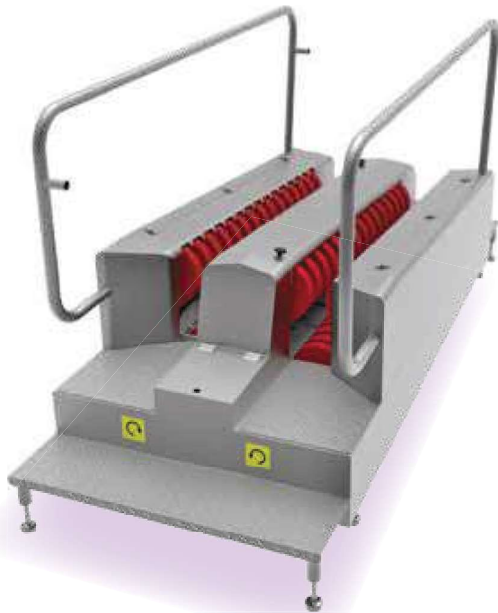
Model Number DRV300

Features

- Stainless steel construction.
- Bi-Directional sensor operated design.
- Three rotating 12" high side brushes and two rotating sole brushes.
- Built in detergent injector system.
- Ideal for small traffic areas.
- Can be supplied with 3" high side brushes for cleaning the sides of shoes.

Dimensions 61" L 56" W 68" H





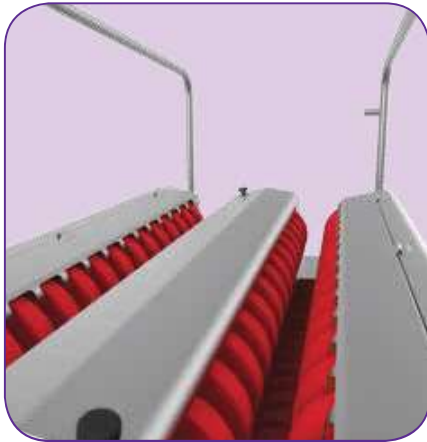
Continuous Boot Washer

Model Number DRV 500

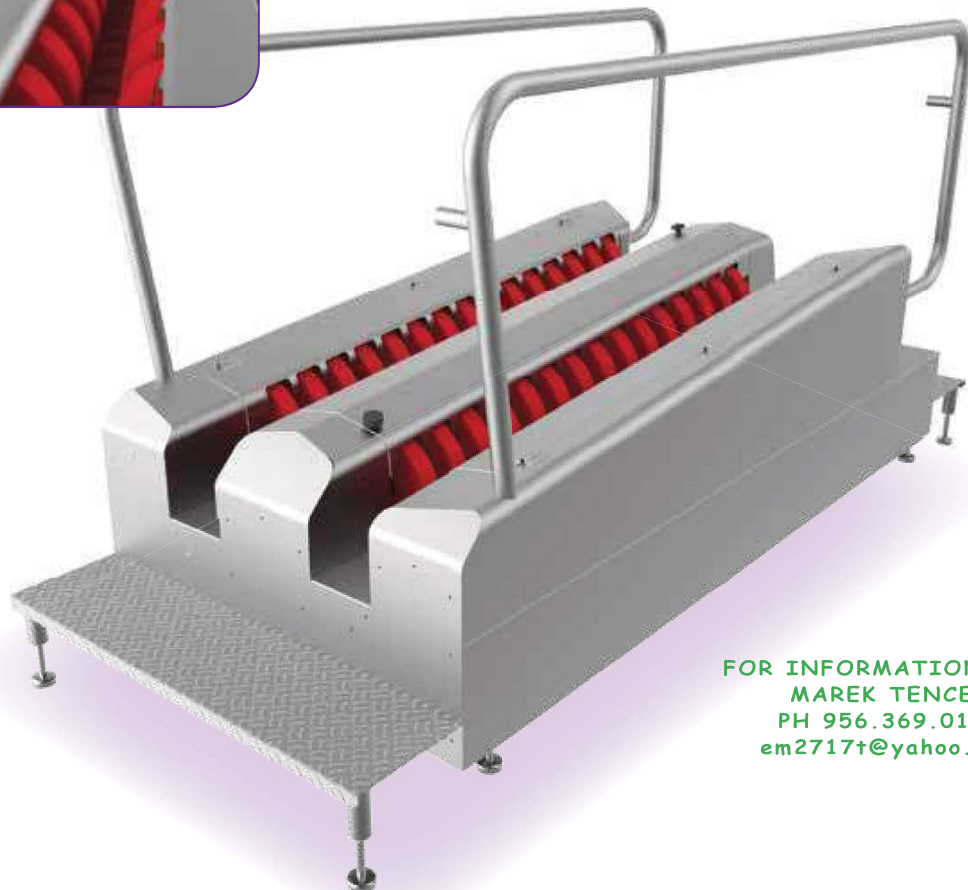
The DRV 500 continuous walkthrough boot washer is our most popular model and is designed for plants with large amounts of employees and high traffic areas.

Features

- Stainless steel construction.
- Bi-directional sensor operated design.
- Six brush cleaning system.
- Built in detergent injector system.
- Chemical storage compartment.
- Finished with a glass bead blast finish.
- Ideal for high traffic areas.



Dimensions	103" L	39.5" W	47" H
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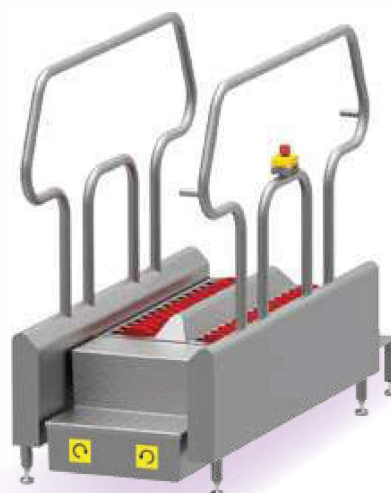
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Continuous Walk Through Solewashers

Our range of Solewashers come in four different lengths and are designed as an obligatory entry and exit to and from the production areas.

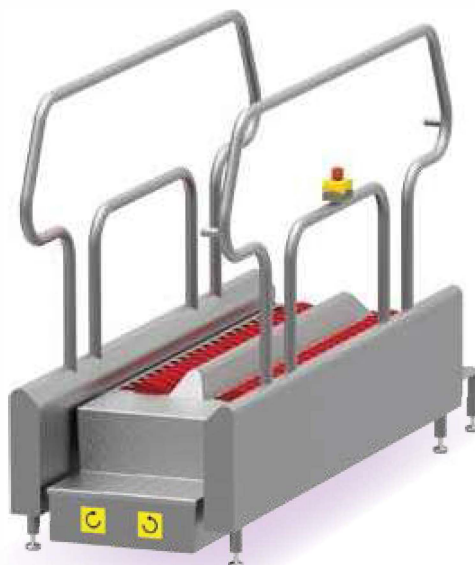
Features

- Stainless steel construction.
- Bi-directional sensor operated design.
- Two rotary sole brushes for cleaning the bottom of footwear.
- Built in detergent injector system.
- Available in four different lengths.
- Finished in a glass bead blast finish.



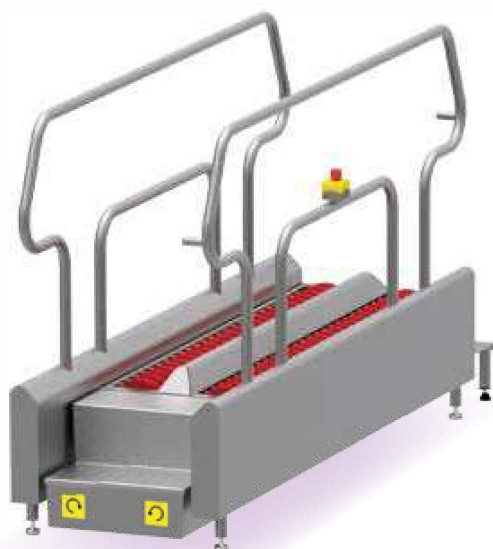
Model Number DR1000

Dimensions	71" L	30" W	60" H
Brush Size	40" L	7.5" Dia	



Model Number DR1400

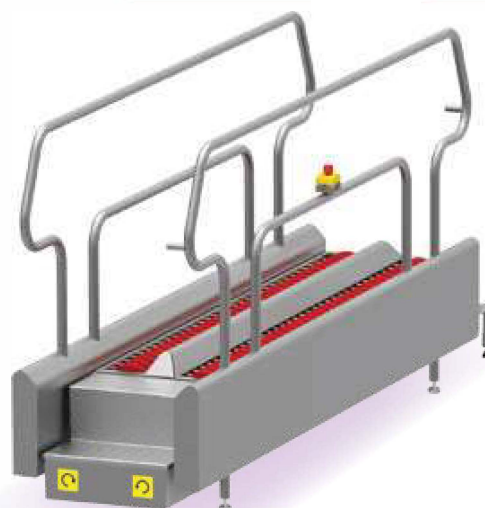
Dimensions	86" L	30" W	60" H
Brush Size	54" L	7.5" Dia	



Model Number DR1800

Dimensions	102" L	30" W	60" H
Brush Size	71" L	7.5" Dia	

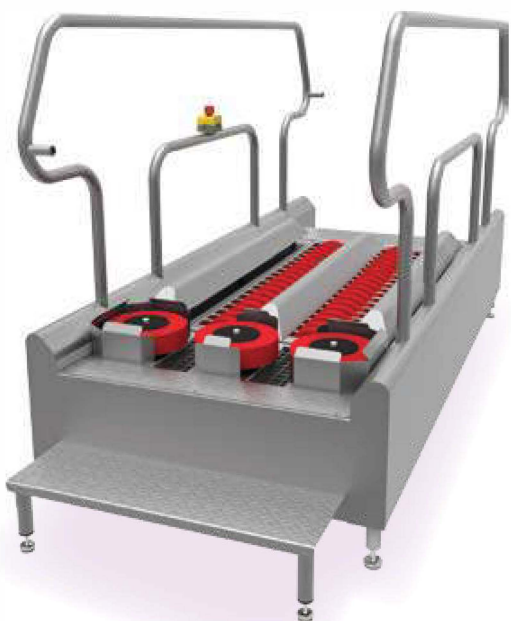
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Model Number DR2300

Dimensions	115" L	30" W	60" H
Brush	40" L	7.5" Dia	

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Continuous Walk Through Sole Washer

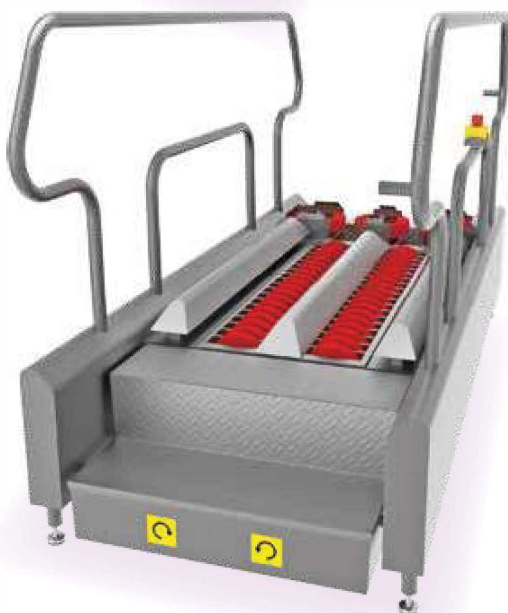
Model Number DR1000 V70

Designed as an obligatory entrance and exit for areas where the sole and sides of the shoe needs to be washed.

Features

- Stainless steel construction.
- Bi-directional operation.
- Two rotary sole brushes for cleaning the soles of the shoe
- Three 3" high vertically mounted brushes for cleaning the sides of the shoe.
- Sensor operated design.
- Built in detergent injector system.

Dimensions	103" L	42" W	57" H
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Stationary Sole Washer

Model Number SR

Features

- Stainless steel construction.
- Sensor operated design.
- Single rotary brush for cleaning the soles of the shoe.
- Built in chemical detergent injector system

Dimensions	28" L	24" W	49" H
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Manual Operated Solewashers

Features

- Manufactured from 304 grade stainless steel.
- Supplied with a hand held spray brush for manual cleaning.
- Two fixed base brushes for cleaning the soles of footwear.
- Push button operated.
- Supplied with stainless steel handrails and mounted on adjustable feet for stability.



Single Station

Model Number 521/002001

Dimensions	23.5" L	25" W	44" H
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Double Station

Model Number 521/002002

Dimensions	44" L	25" W	44" H
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Triple Station

Model Number 521/002003

Dimensions	63" L	25" W	44" H
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Compact Hygiene Station

Model Number HC/C

The HC/C is a compact hygiene station designed to be positioned between the production areas and the changing room. It ensures that visitors or employees sanitize both their hands and soles of the footwear on entering a production area, upon leaving the production area, a designated separate lane is used where the footwear is cleaned by two rotating brushes.

Model Number HC/C

Dimensions	65" L	65" W	61" H
Brush Size	34" L	7.5" Dia	



Hygiene Station

Model Number HC

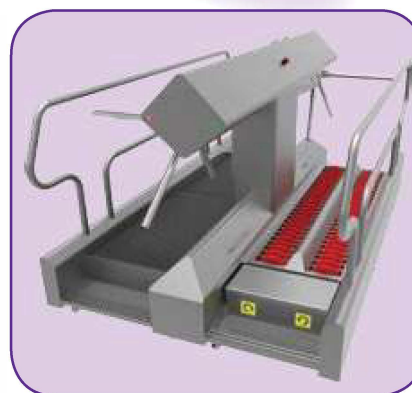
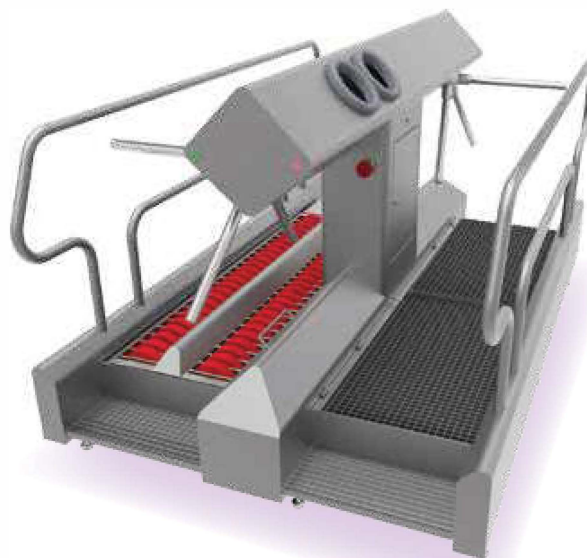
The HC, is a large version of the HC/C and is designed for those plants which have a larger amount of employees and space is not an issue.

Features:

- Stainless steel 304 grade construction
- Separate entrance and exit lanes
- Completely digitally operated through an LCD display
- All chemicals are stored inside the machine
- Electrical turnstile ensure correct passage lanes are used

Model Number HC

Dimensions	104" L	65" W	61" H
Brush Size	7.5" L	7.5" Dia	



Hygiene Station

Model Number HC/XL

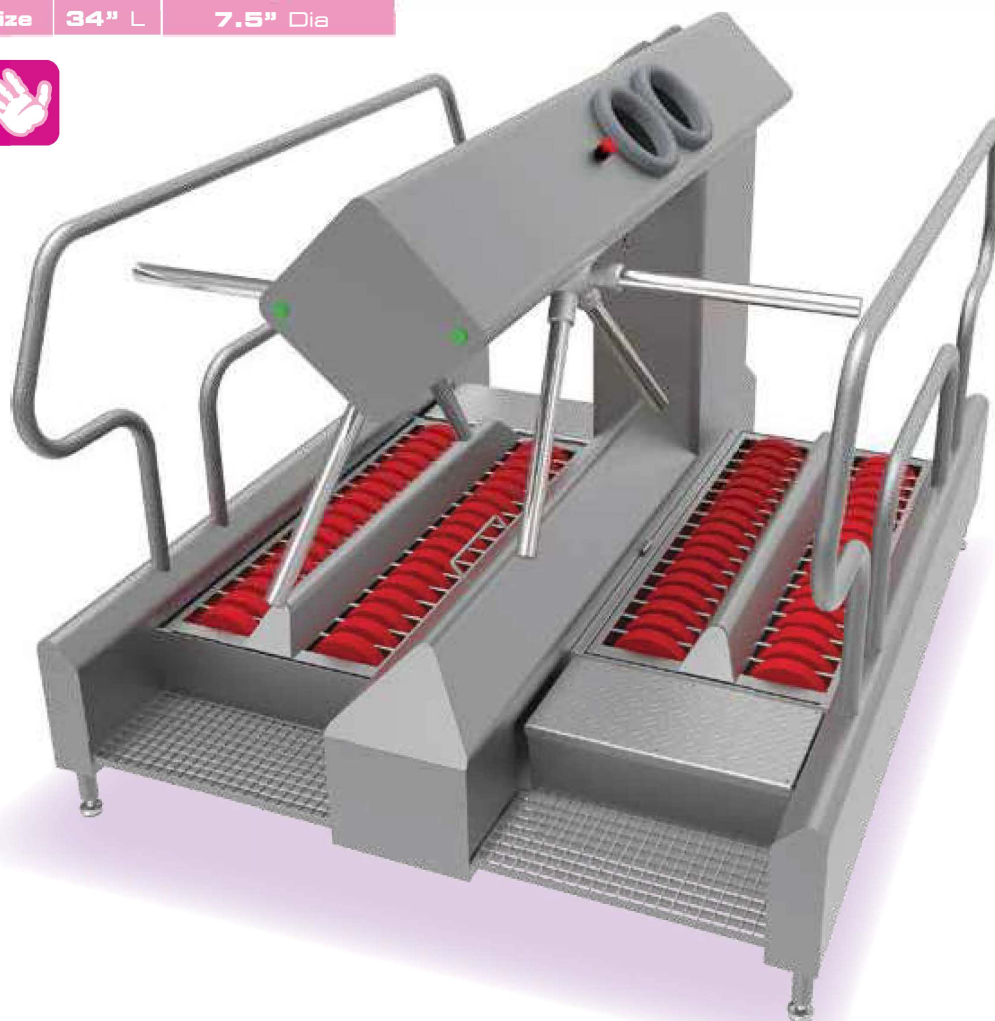
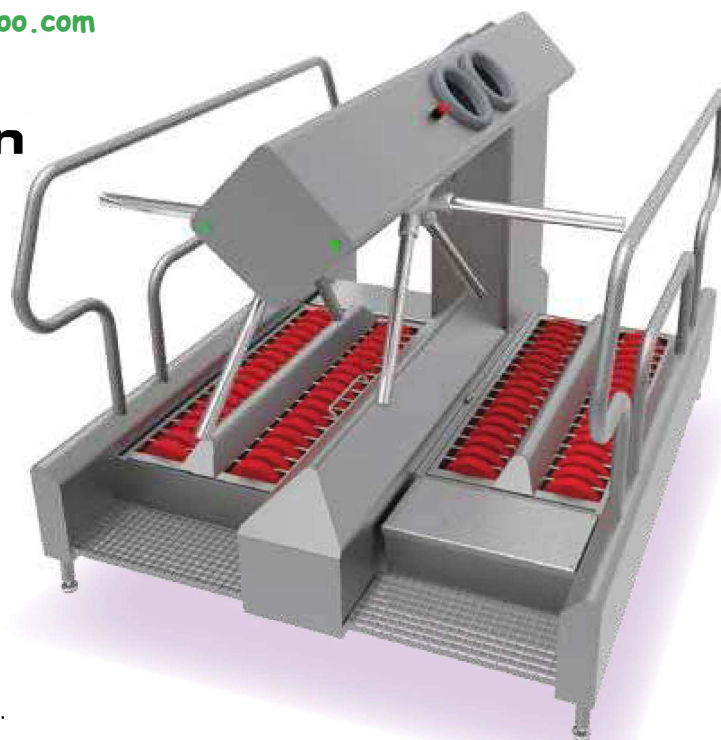
The HC/XL is designed to ensure combined hand sanitation and sole cleaning prior to entering production and food preparation areas.

This double lane machine allows operators to use either lane to enter or exit, a turnstile at the end ensures that the operators have correctly sanitized their hands before allowing entrance into the food prep or production areas.

Features

- Stainless steel construction.
- Double entrance and exit lanes.
- LCD controller with fully adjustable parameters.
- Sole cleaning brushes.
- Stainless steel turnstile.

Dimensions	85" L	65" W	58" H
Brush Size	34" L	7.5" Dia	



Hygiene Station

Model Number HC/XXL

The HC/XXLW is the largest complete all in one hygiene station. It ensures that all employees completely wash, dry and sanitize their hands and clean the soles of their shoes prior to entering the production areas or preparation rooms.

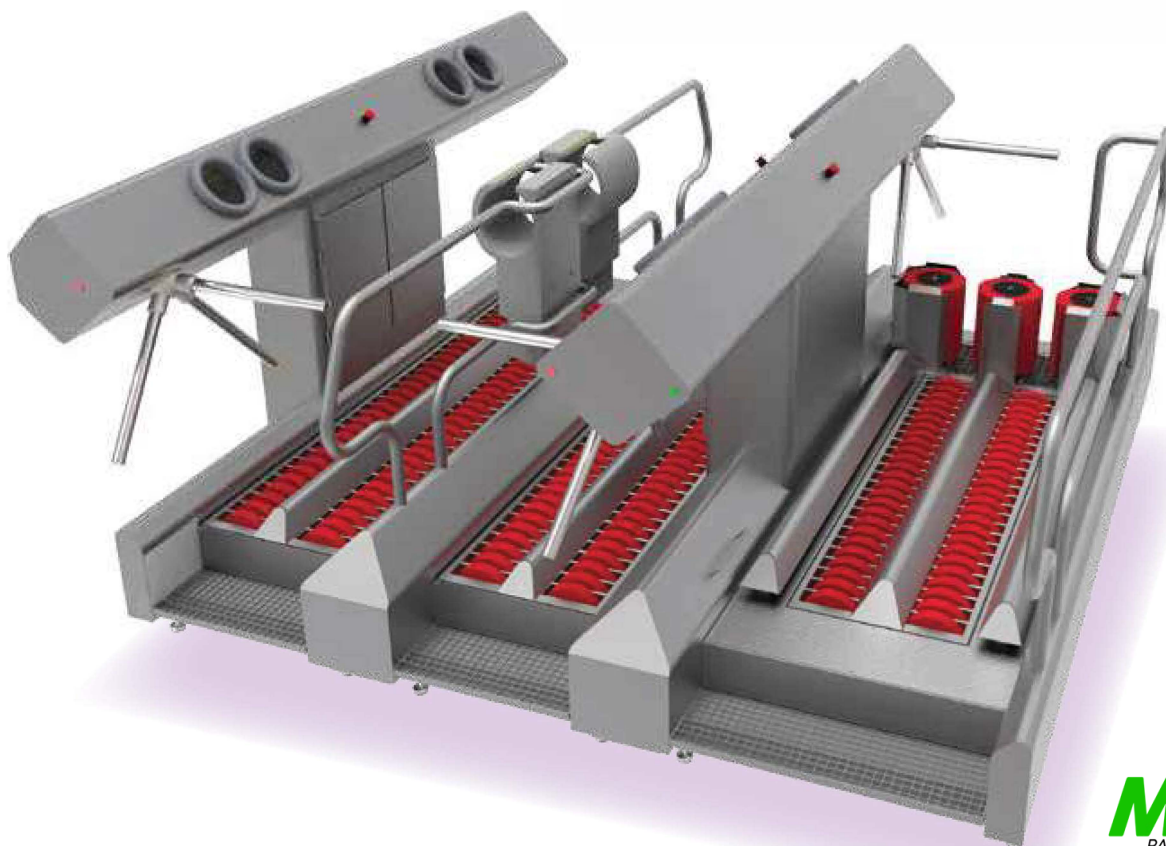
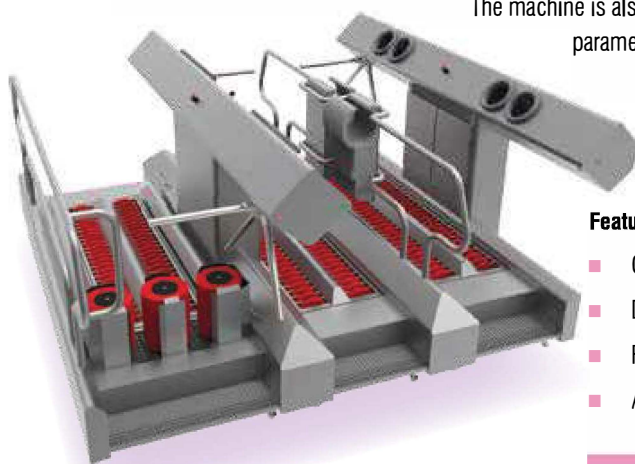
Designed with two entrance lanes and one exit lane, the HC/XXLW is also fitted with stainless steel turnstiles, to not only ensure that employees follow the process but also that they use the dedicated entrance and exit lanes.

The machine is also fitted with Dyson air blade drying systems, and all parameters and cycle times can be fully adjustable by the LCD controller. Upon leaving the processing rooms, the employees simply pass over rotating sole brushes and vertical brushes which clean the soles and sides of their foot wear.

Features

- Complete hand wash, dry, and hand sanitation process.
- Dedicated 2 entrance lanes and one exit lane.
- Fully adjustable parameters and cycle times.
- All chemicals are stored within the machine.

Dimensions	118" L	119" W	58" H
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Hygiene Station

Model Number URK

The URK range of hygiene stations are designed to ensure that employees and visitors correctly sanitize their hands and clean the soles of the footwear prior to entering a food production or processing area. The machine is equipped with a turnstile and can also be supplied with either 3" or 12" vertical brushes for cleaning the sides of shoes or boots.

Features:

- Stainless steel 306 grade construction.
- Bi-directional.
- Entry turnstile interlocked with hand sanitizer function.
- Optional vertical 3" or 12" brushes for cleaning the sides of boots or shoes.

URK



URK V70



URK V300



Model Number URK

Dimensions	71" L	38" W	66" H
Brush Size	41" L	7.5" Dia	



Model Number URK V70

Dimensions	103" L	50" W	66" H
Brush Size	53" L	7.5" Dia	

Model Number URK V300

Dimensions	103" L	50" W	65" H
Brush Size	53" L	7.5" Dia	



Model Number URKW

Dimensions	103" L	38" W	66" H
Brush Size	71" L	7.5" Dia	

Hygiene Station

Model Number URKW

The URKW is a single lane all in one hygiene station, designed to ensure that employees completely wash, dry and sanitize their hands and clean the sole of their footwear prior to entering a food production area.

The machine is fitted with an automatic Dyson air blade drying system which ensures the hands are completely dry before sanitizing. As an option, the URKW can be also supplied with 3" or 12" high vertical brushes for cleaning the sides of shoes or boots.

Features:

- Stainless steel 306 grade construction.
- LCD controller with fully adjustable parameters and cycles.
- Turnstile controlled access.
- All chemicals are stored within machine framework.



Model Number URKW V70

Dimensions	103" L	50" W	66" H
Brush Size	53" L	7.5" Dia	

URKW

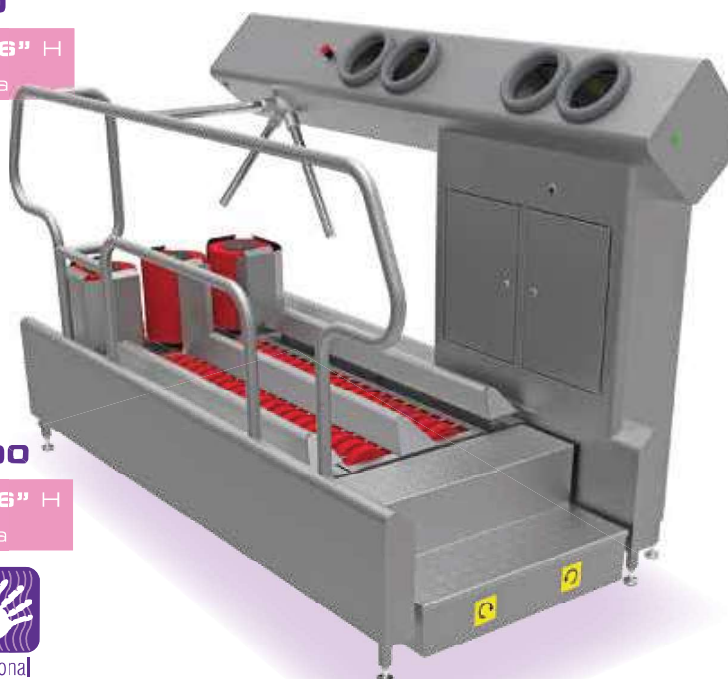


URKW V70



Model Number URKW V300

Dimensions	103" L	50" W	66" H
Brush Size	53" L	7.5" Dia	



Hygiene Station

Model Number UDK

The UDK is a compact hygiene station and is designed to ensure that employees correctly sanitize their hands and disinfect the soles of their footwear prior to entering the production areas and preparation rooms. The UDK is equipped with a stainless steel turnstile, which will automatically unlock when the operator has correctly followed the machine requirements. As an option the machine can be upgraded to have an automatic hand wash and hand dry option.

Features:

- Ergonomic easy to clean design.
- All cycle time and parameters are fully adjustable.
- Stainless steel turnstile for controlled access.
- Optional second chamber for automatic hand washing.



Model Number UDK

Dimensions	64" L	38" W	55" H



Model Number UDKW

Dimensions	75" L	38" W	55" H



Optional



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Automatic Hand Washer

Model Number HW

Completely automatic and sensor controlled, this machine will first dispense soap and then water onto operator hands. All cycle times are fully adjustable by using the built in controller, the chemical is securely stored within the framework of the machine.

Features:

- Stainless Steel 304 grade construction.
- Automatically dispenses soap & water.
- Signal light indicates when the process is complete.
- Optional paper towel dispenser and trash basket.

Dimensions	27" L	15" W	46" H
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Automatic Hand Sanitizer

Model Number HDK

The HDK is designed to ensure that visitors or employees sanitize their hands prior to entering a food production area.

Sensor operated and controlled by a stainless steel turnstile, the unit will only allow entry once the operator has sanitized their hands.

Features:

- Stainless Steel construction.
- Floor or wall mounted design.
- Signal light to indicate process is complete.
- Adjustable cycle times.

Dimensions	35" L	36" W	57" H
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Multi Station Sinks

Features:

- Stainless steel 304 grade construction.
- Continuously welded and sanitary design.
- Sensor or knee operated.
- Supplied in single to 6 station design.
- Complete with faucet and water mixing valve for temperature adjustment.
- Available with optional support legs and soap dispensers.



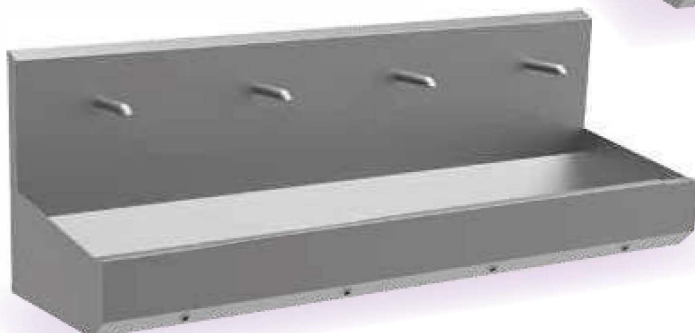
2 Station
39" L | 21" W | 27" H



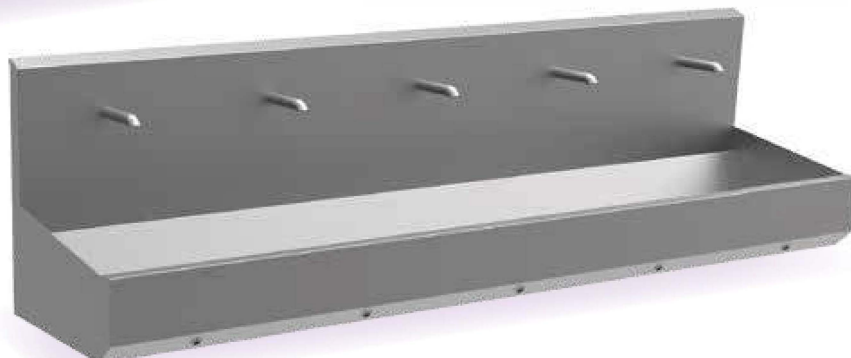
Single Station
20" L | 21" W | 27" H



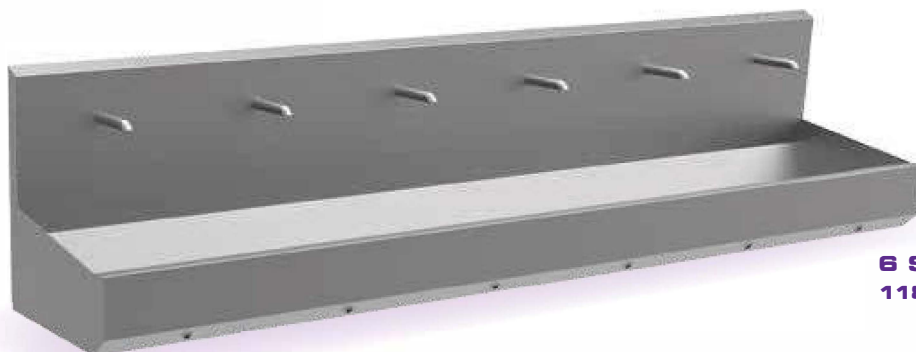
3 Station
59" L | 21" W | 27" H



4 Station
78" L | 21" W | 27" H



5 Station
99" L | 21" W | 27" H



6 Station
118" L | 21" W | 27" H

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12 Pair Mobile
24" W | 68" H | 20" D



24 Pair Mobile
42" W | 68" H | 20" D

Boot Racks

Designed for safe storage of boots within changing rooms; available in wall mounted or mobile designs.

Standard Features:

- Stainless steel construction.
- Ideal for draining after cleaning.
- Stainless steel castors on mobile version.
- Mobile versions can be double sided.

custom sizes available on request



48 Pair Double Sided Mobile
45" W | 69" H | 32" D



36 Pair Mobile
62" W | 68" H | 20" D



12 Pair Wall Mount
42" W | 33" H | 15" D



20 Pair Wall Mount
42" W | 52" H | 15" D



24 Pair Wall Mount
42" W | 62" H | 15" D

Automatic Boot Dryer

Features

- Designed for drying and sanitizing of boots.
- Automatically starts when boot is placed on holder.
- Adjustable drying time.
- Free standing easy to clean.

Dimensions 71" L 18" W 85" H



Shoe Storage Rack

Features

- 40 pair capacity.
- Continuously welded construction.
- Drainage tilt feature.

Dimensions 48" L 12" W 72" H

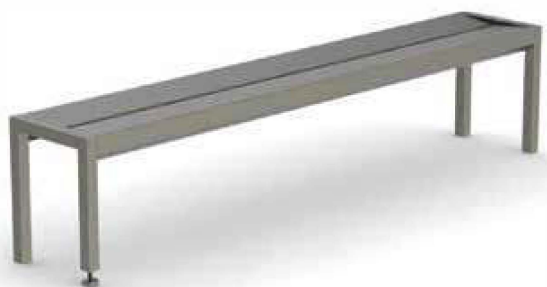


Changing Room Bench

Features

- Continuously welded design.
- Profiled top.
- Drainage slot for easy cleaning.
- Adjustable leveling foot.

Dimensions 81" L 14" W 18" H





Single
12" L | 15" W | 7" H



Double
24" L | 19" W | 8" H



Triple
30" L | 19" W | 8" H



Slot Design PPE Dispensers

Features:

- Stainless steel.
- Hinged top for easy access.
- Viewing slot design.
- Base feed tray.



Double
18" L | 10" W | 8" D

Vision Panel PPE Dispensers

Features:

- Hinged top for easy access.
- Plexiglass viewing window.



Triple
27" L | 10" W | 8" D

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em2717t@yahoo.com



Stainless Steel Mirror

Features:

- Unbreakable to prevent accidents and vandalism.
- Pre drilled holes for wall mounting.

18" L | 24" W |

Euro Style Dump Buggies

400lb and 600lb

Features:

- Stainless steel 304 grade construction.
- Manufactured to DIN 9797 Standards.
- Available in both 400lb & 600lb design.
- Re-enforced base.
- Complete with handle and drip lip.



Clean Tech Buggies

400lb and 600lb

Features:

- Stainless steel 304 grade construction.
- Detachable base design.
- Ensures no debris falls off the wheels during tipping.
- Available in both 400lb/600lb design.
- Complete with handle and drip lip.



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Buggy Drainage Trays

Features:

- Stainless steel construction.
- Designed to separate liquid from product.
- Lift out handle design.
- Ideal for products such as pasta and prawn.



Disposable Buggy Covers

Features:

- Designed to stretch over standard 400/600lb buggies.
- One time disposable use.
- Available in 3 different colors.
- Supplied on a roll of 250.



Buggy Wash Frame

Features:

- 304 grade construction.
- Manually raises both 400/600lb buggy's off the ground for cleaning.



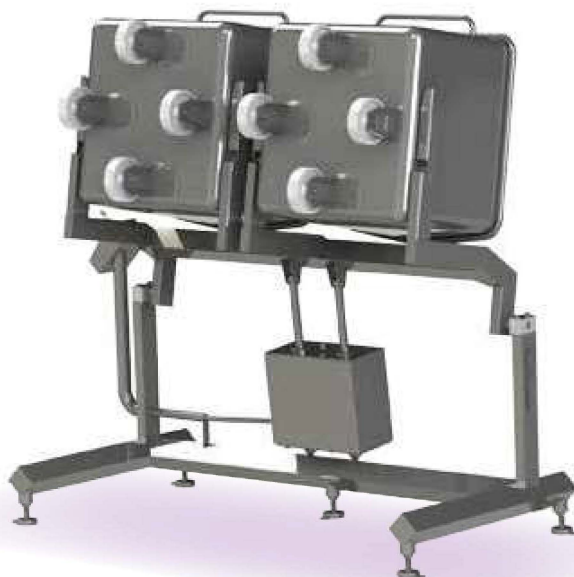
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Pneumatic Buggy Wash Frame

Stainless steel unit reduces euro buggy damage from manual handling while washing, by raising the euro buggy clear off the floor enabling total cleaning in one position.

Features:

- Controlled by a single pneumatic valve.
- Designed to accommodate both 400lb and 600lb buggy's.
- Full access to the underside of the bin for washing.
- Hygienic sanitary design.



Stainless Steel Mobile Trough

Our mobile stainless steel troughs are designed to hold a range of products such as pickles and sauces.

Features:

- Stainless steel continuously welded construction.
- Half-moon design.
- Mobile with stainless steel castors.
- Complete with drain plug and handle.



Custom Vats And Containers

Custom design and manufacture vats for your specific requirements.

Manufactured for strength and rigidity featuring, re-enforced top rims, radius corners, and re-enforced plates on chaises frames, mobile or fork liftable versions available to suit customers' requirements.

FOR INFORMATION CALL MAREK TENCER
PH 956.369.0129 em2717t@yahoo.com

Our range of single column lifters have been designed to lift and tip standard 400lb & 600lb Euro style buggy's into items such as fillers, formers and grinders or any other hopper type design.

Single Column Lifters - Static

Features:

- Stainless steel construction.
- Designed to save labor and increase production efficiently.
- Push button control enclosed within a stainless steel enclosure.
- Adjustable tipping height.
- Left and right handed column is available.



Single Column Lifters - Mobile

Features:

- Fully mobile.
- Braked swivel steering wheels for ease of use within the production area.
- Hold to run operation.
- Tested to 1 ½ times SWL.



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Stainless Steel Euro Buggy Racking

This stainless steel fully wash down buggy racking is designed to provide optimal storage of 400lb Euro style stainless steel buggy's.

The racking is supplied in a modular form with each bay holding 3 full buggies, add on bays are available to extend the system to optimize available space.

Features:

- Stainless steel construction.
- Modular design with add on bays available.
- Removable shelves for easy clean.
- Heavy duty feet with bump protection.



Stainless Steel Euro Buggy Stacker

This is the ideal partner to the racking providing a safe method for lifting off and on to the racking levels.

Features:

- Stainless steel construction.
- Battery operated.
- Fully mobile design complete with stainless steel braked swivel wheels.
- Supplied with a stainless steel battery charging station.



Euro Buggy Weigh Scale

A free standing unit eliminating the need for pits and ramps, designed to weigh ingredients within a 400lb stainless steel euro buggy.

Features:

- 304 grade stainless steel construction.
- Mettler Toledo load cell and display.
- Weigh functions available include gross, net, and tare.



Low Level Euro Buggy Lifter

Our Low Level tilters are designed for tipping 400lb euro style buggies onto low level items such as tables, and conveyors for inspection and sorting.

Features:

- Stainless steel construction.
- Reduces operators fatigue by providing a constant access height.
- Push to operate buttons.
- Can be supplied in battery or mains operated design.
- Stainless steel cylinder.



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Battery Operated Stainless Steel Barrel Dumper

Designed for tipping products from a 55 gallon drum, manufactured from 304 grade stainless steel and battery operated this machine is ideally suited for emptying products on to sorting tables or even decanting products into a 400lb buggy.

Features:

- Stainless steel continuously welded construction.
- Battery operated design.
- Supplied with a battery charger unit.
- Fully mobile with stainless swivel braked castors.



Stainless Steel Battery Operated Vat & Combo Tilter

Designed for lifting and tilting vats or combo's to a safe working height, the tilter reduces operator fatigue and repetitive injuries from constantly bending down and lifting products such as large hams or chunks of beef.

Features:

- Stainless steel continuously welded construction.
- Battery operated design.
- Fully mobile with stainless swivel braked castors.



Vat Dumpers

Our range of Vat dumpers are designed for lifting and tipping large combo pallets, vats, and other standard or custom made containers onto tables, conveyors, or other low level working heights.

Features:

- Stainless Steel 304 grade construction.
- Hydraulically operated.
- Stainless Steel hydraulic cylinders.
- Stainless Steel mesh guard.
- Post to operate controls.



High Level Dumpers

Designed for lifting standard Euro style buggys or combos and vats into machinery such as grinders, mixers, and even weigh scale systems.

Our two column fully guarded design is a proven, reliable solution that benefits from an easy to clean sanitary design.

Features:

- Stainless Steel 304 grade construction.
- Fully guarded twin column design.
- Electrical interlocked doors for loading and unloading.



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Vertical Goods Elevators

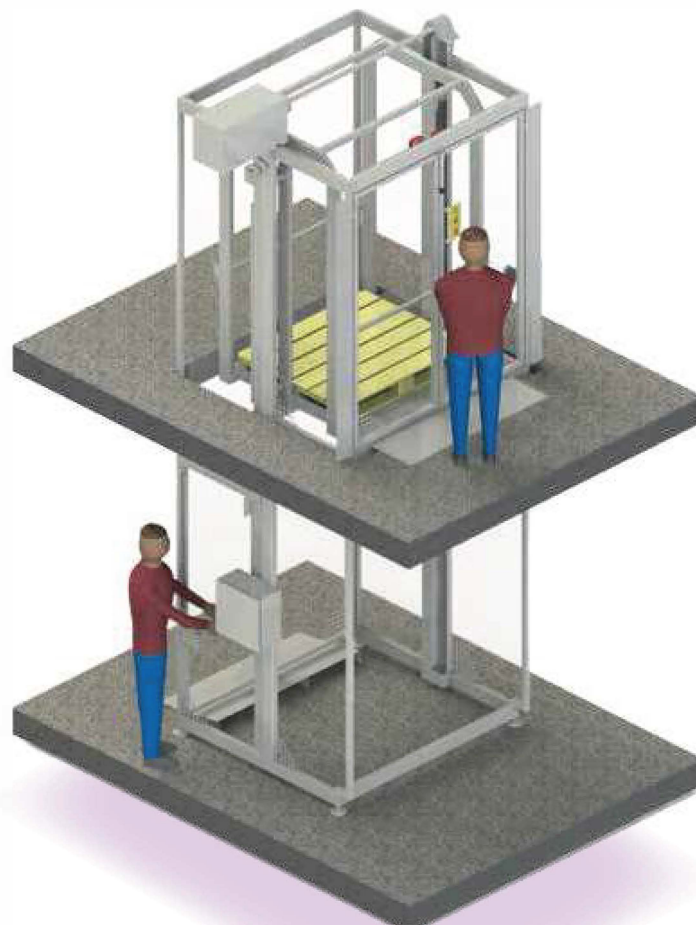
Range of stainless steel goods elevators; that are designed to lift product pallet containers or machinery from the ground floor to higher levels.

They can be designed to be stand alone units, or to go through mezzanine floors and multiple levels, which allow fast safe and efficient transfer, reducing the need for manual handling and fork lift trucks.

The lifts can be installed within a shallow pit or ramp for ground floor loading.

Features:

- Stainless Steel 304 grade construction.
- Can be designed with different load/unload configurations.
- Electrical interlocked load/unload doors.
- Easy to clean design.





Eurobin 400LB Buggy Tumbler GBT 300

The GBT300 is the perfect solution to mix, marinate, and blend products within a standard 400lb stainless steel buggy.

The tumbler is designed to save on labor and increase production efficiently. With its innovative design, it has no rotating blades or paddles and still allows the delicate mixing of products such as coleslaw and salads, pasta, sauces, sandwich fillings, rice, pie fillings, ready meals, vegetables and nuts. The GBT300 is supplied with a vacuum system so that protein products such as chicken, beef or pork can be marinated within a stainless steel 400lb buggy.

Features:

- Stainless steel construction.
- HMI for operating and storing of recipes.
- Innovative mixing and blending solution.
- Vacuum system.
- Produces consistent quality mix.



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Cabinet Euro Buggy Washers

Range of cabinet buggy wash-ers are supplied in both a single or double capacity, and are capable of washing up to 50 buggys per hour depending on the level of soiling.

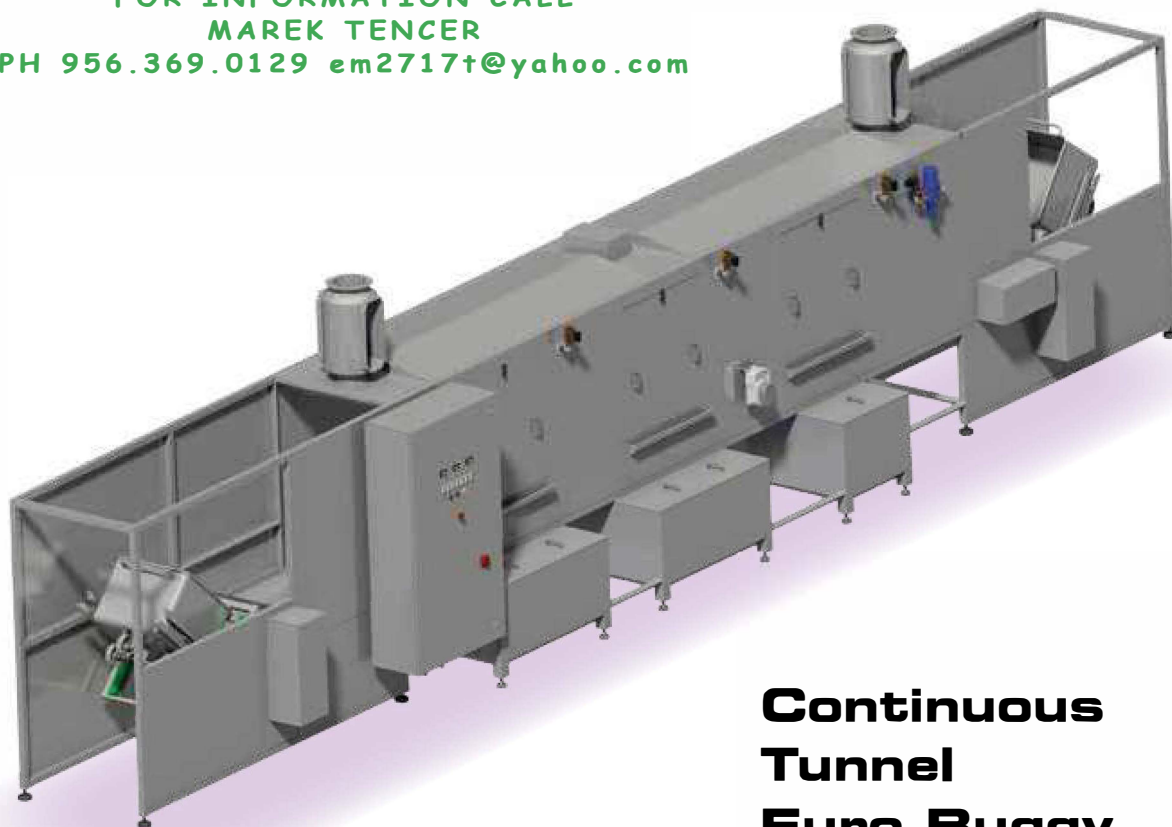
Both machines can be heated by steam or electric, and are supplied with numerous wash cycles and a choice of filtration systems.

Features:

- Stainless steel construction.
- Sustained jetting with hot water and chemical.
- Re-circulated hot wash.
- Electrical interlocked doors.
- Sanitary and hygiene design.



FOR INFORMATION CALL
MAREK TENCER
PH 956.369.0129 em2717t@yahoo.com



Continuous Tunnel Euro Buggy Washer

Our conveyORIZED tunnel buggy washer is designed for washing large quantities of buggys with a capacity of 75 buggys per hour.

The buggys are automatically loaded and unloaded by the innovative cradle design at both ends of the machine.

Manufactured to the highest standard, it has sloping surfaces and electrical interlocked service covers to allow efficient cleaning.

Features:

- Automatic load/unload system.
- Stainless Steel guarding.
- Electrical interlocked service covers.
- Removable catch basket filters.





Vat, Bin & Combo Washer

A cabinet style washer, designed to wash items such as stainless steel vats, bins, or plastic combos, or any other bulk product containers.

As an option, our machine can be supplied in a single, double or tunnel design to accommodate larger through-puts.

As with all our washing machines the ECW1100 is designed with all the hygienic features and principles to minimize energy usage and washing time.

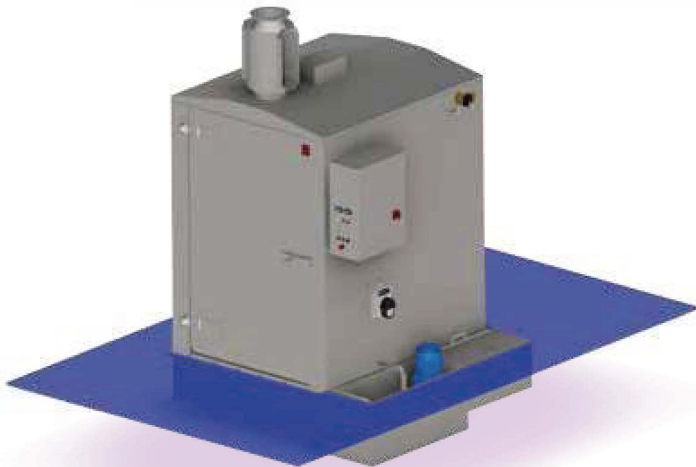
Standard Features:

- Stainless Steel 304/316 grade construction.
- Multiple wash programs.
- High impact sustained setting.
- Removable filter baskets.

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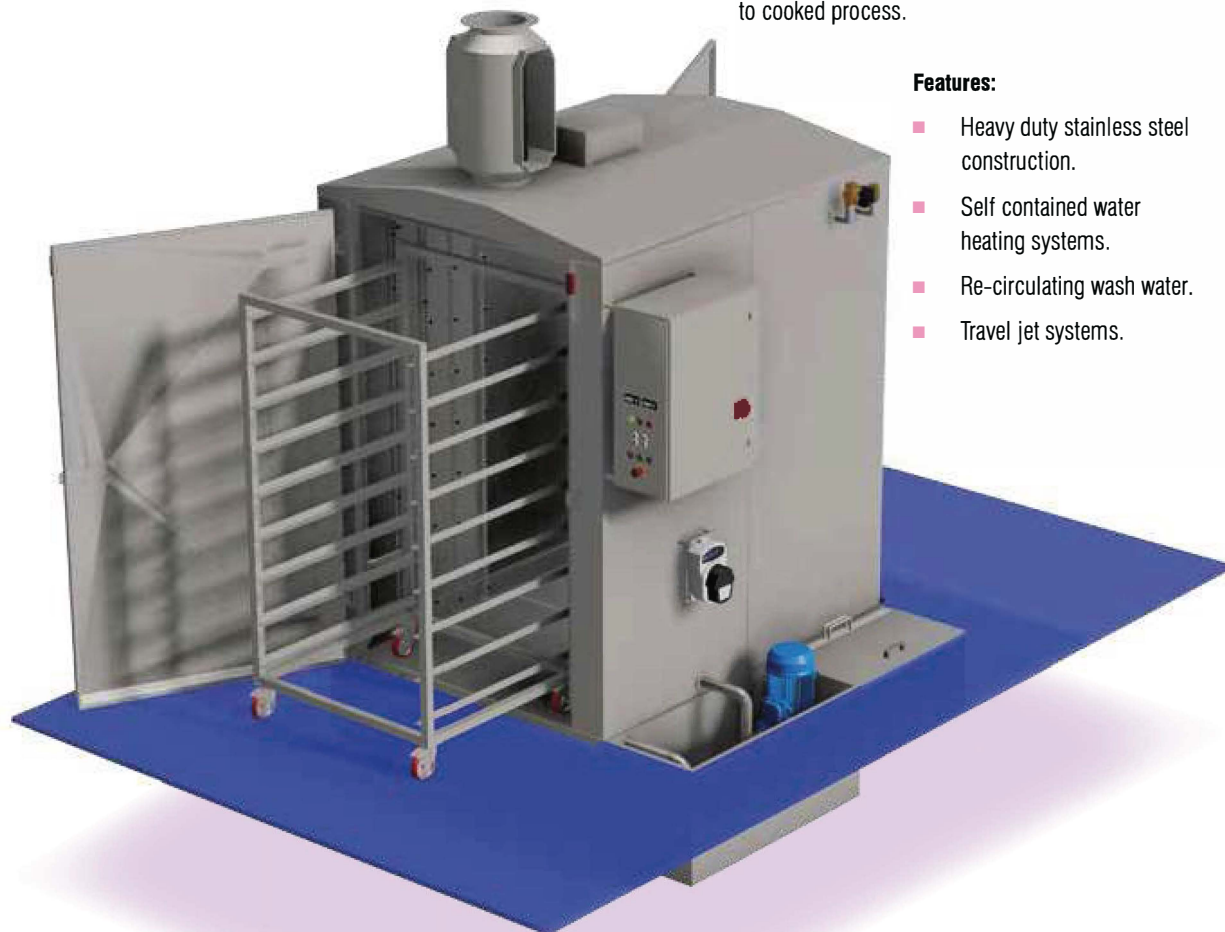


Cooking Rack & Smoke Truck Washer

Our range of rack and smoke truck washers are supplied in a whole range of different configurations such as floor or pit mounted and are capable of washing from one to four smoke trucks per cycle.

Machines are fitted with our innovative travel jet system which is designed to cut, remove, and clean stubborn stains and sauces by moving up and down the length of the truck.

Various options such as dirty to clean operation, are available allowing cooking racks to pass from a raw to cooked process.



Features:

- Heavy duty stainless steel construction.
- Self contained water heating systems.
- Re-circulating wash water.
- Travel jet systems.

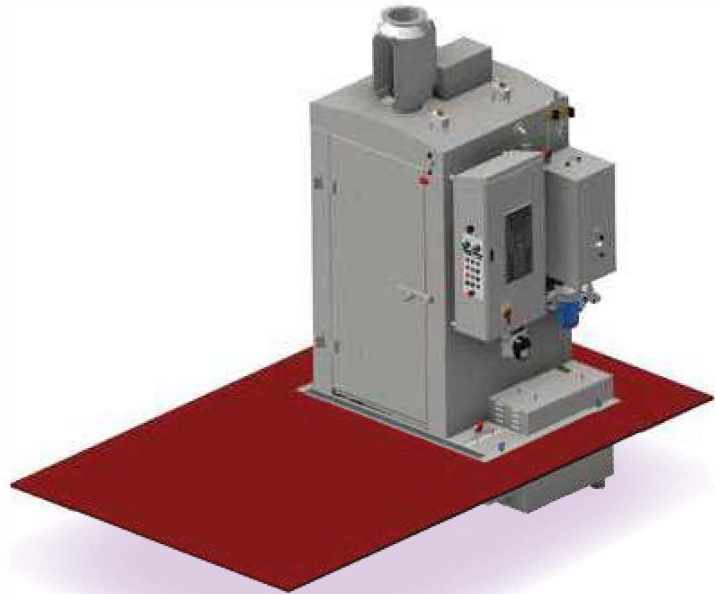
Scale Bucket & Weigh Pan Washers

Range of scale bucket & weigh pan washers are designed to clean and sanitize detach-able items from multi-head weighers, such as feed pans and scale buckets.

Designed with a custom rack that slides in and out of the machine for easy loading and unloading, our washers can be supplied pit mounted or above floor level with a ramp.

Standard Features:

- Stainless Steel hygienic construction.
- Re-circulating hot water wash tank.
- Custom load/unload rack.
- Steam gas or electric heating.



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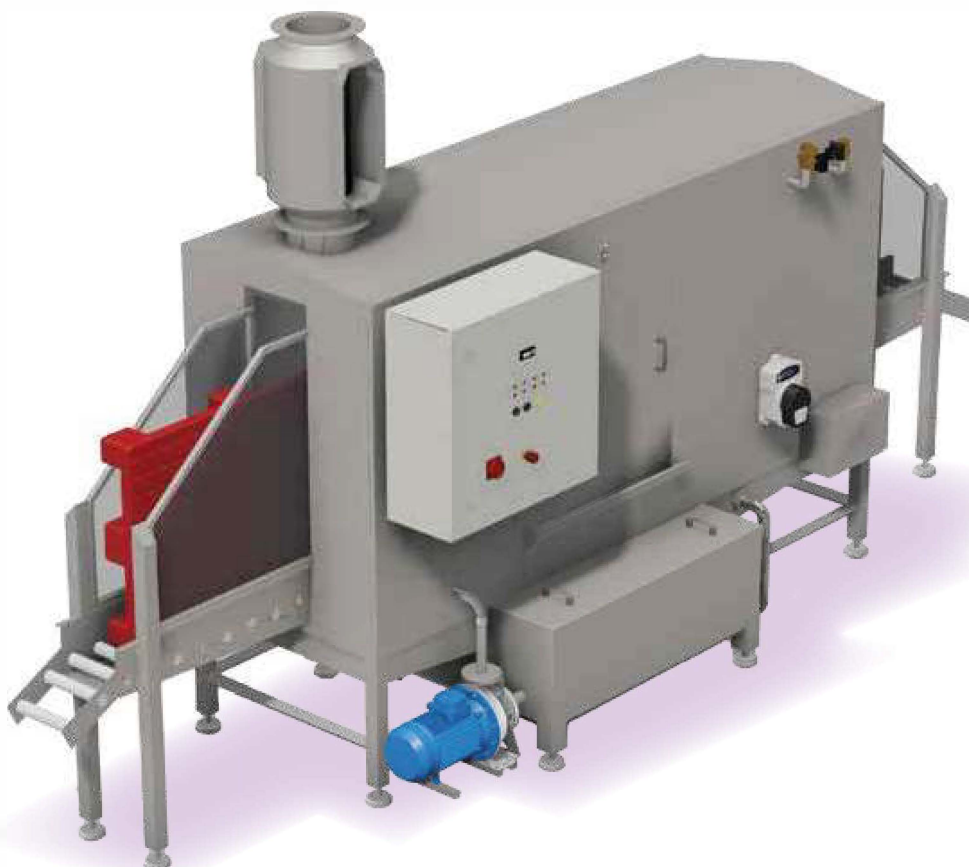
Pallet Washers

Range of pallet washers can be supplied as a manual loaded unit, or as a complete system using an automatic de-stacking and re-stacking machine.

All of our machines are designed with optimal hygiene in mind, thus enabling them to be used in sectors serving the food, pharmaceutical, and logistic industries.

Standard Features:

- Stainless Steel 304 grade construction.
- Re-circulated hot water wash tank.
- Electrical interlocked service covers.
- Fully operational control panel with variable wash time settings.



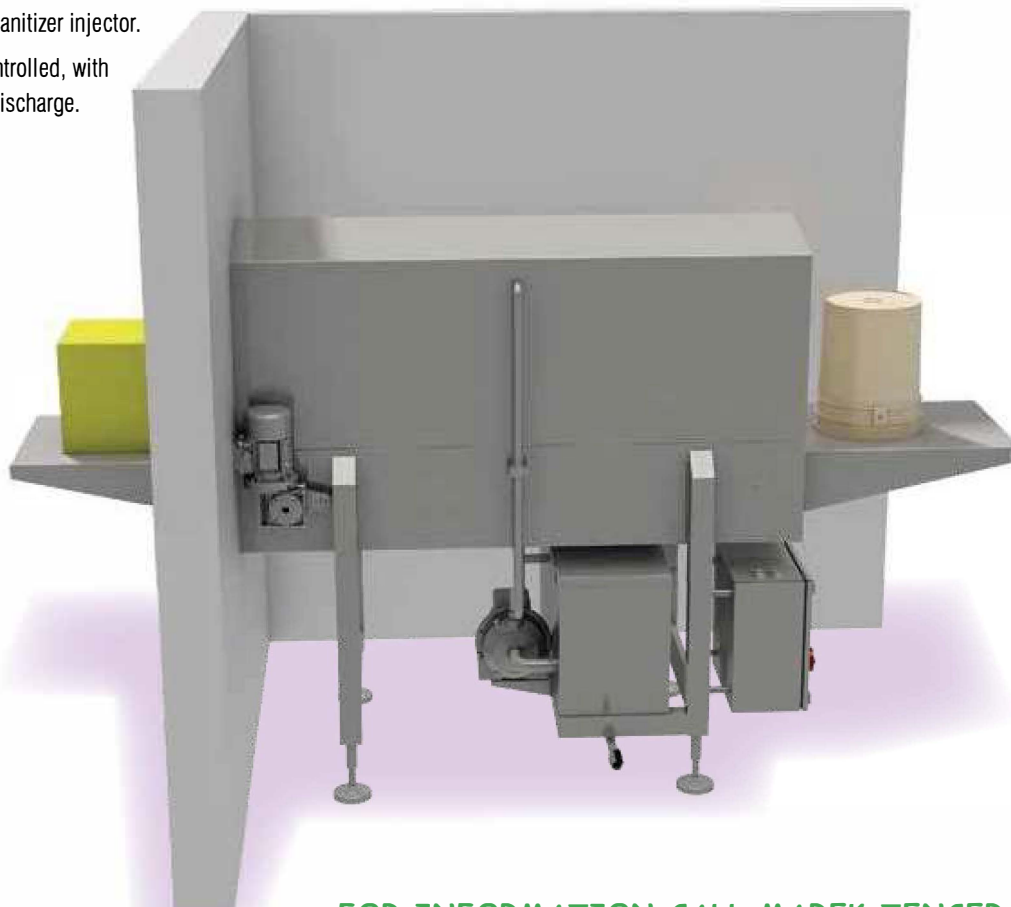
Ecosan Sanitizing Tunnel

The Ecosan Sanitizing Tunnel has been designed to help processing plants reduce the risk of contaminants and increase food safety.

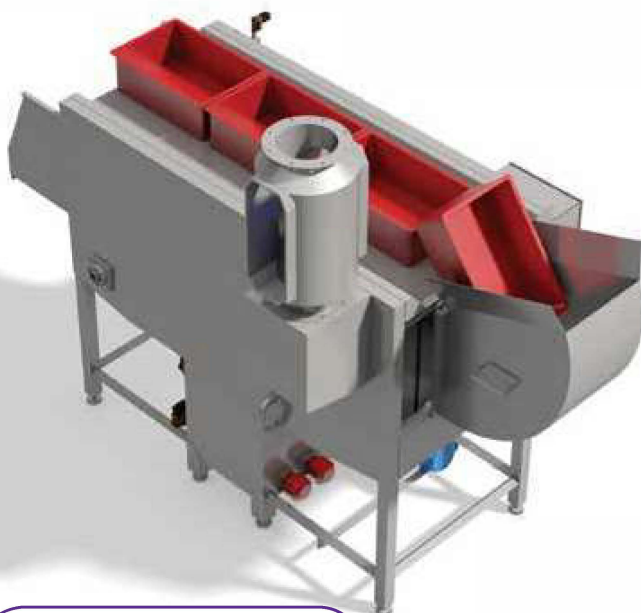
The Ecosan is usually positioned between a low care to high care divide. The container or bag is placed on the infeed of the conveyor belt where it is conveyed through the machine and diluted sanitizer solution is sprayed on all sides, helping to eliminate bacteria or contaminants.

Standard Features:

- Stainless steel construction.
- Automatic level control on tanks.
- Dosatrom sanitizer injector.
- Inverter controlled, with photocell discharge.



FOR INFORMATION CALL MAREK TENCER
PH 956.369.0129 em2717t@yahoo.com



One Man Operation Tray Washer

Model Number T200

New T200 one man operation is the new "Mini" tray washer within our range; it is designed for small plants and has a capacity of washing 50-200 trays per hour.

It is designed to be operated by one person, making it an ideal solution for areas where operational space is minimal.

The trays are simply loaded onto the top chute of the machine and manually pushed down the machine, upon reaching the end they are inverted and conveyed through the wash tunnel back to the operator.



Features:

- Stainless Steel 304/316 grade construction.
- Automatic fill level controls.
- Hot re-circulated wash water tank.
- Fresh water rinse.
- Removable filter screens.
- 50-200 trays per hour.

Optional Features:

- Steam extract fan.
- Chemical dosing system.
- Electric or steam heating.
- Bulk water removal section.



Tray Washer

Model Number T200

One of the smallest tray washers in our range, ideally suited for small plants with limited and very low intermittent throughputs.

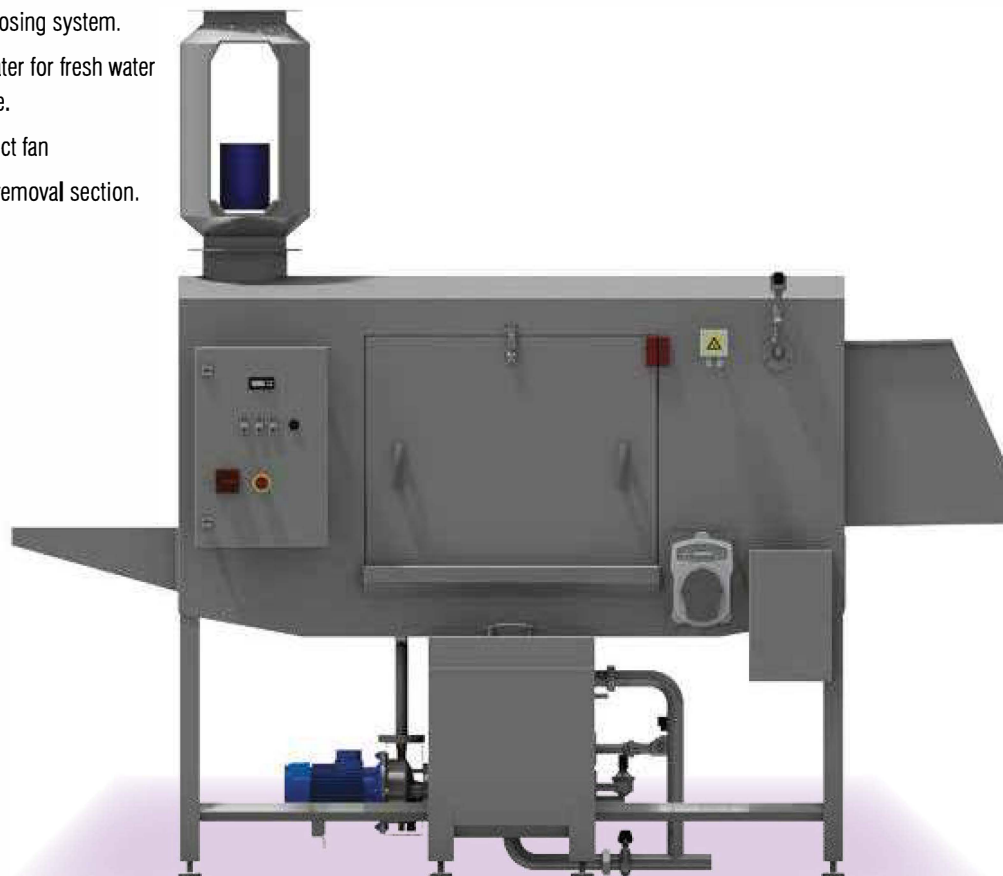
The T200 can be supplied in both electrical or steam heating and incorporates features like a stainless steel conveyor chain for transporting the trays, stainless steel control panel, removable electrical interlocked service covers, and an unload/load table.

Features:

- Stainless steel 304 grade construction.
- Stainless steel control panel.
- Fresh water rinse.
- Electrical interlocked service covers.

Optional features

- Chemical dosing system.
- Booster heater for fresh water heated rinse.
- Steam extract fan
- Bulk water removal section.



FOR INFORMATION CALL MAREK TENCER
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T400 fitted with single stage bulk water removal section

Tray Washer

Model Number T400

The T400 tray washer is by far our most popular machine, capable of washing around 400 trays per hour, and is specifically designed for small to mid size plants who are looking to wash items such as meat lugs, plastic trays, stainless steel sheet pans, and even buckets.

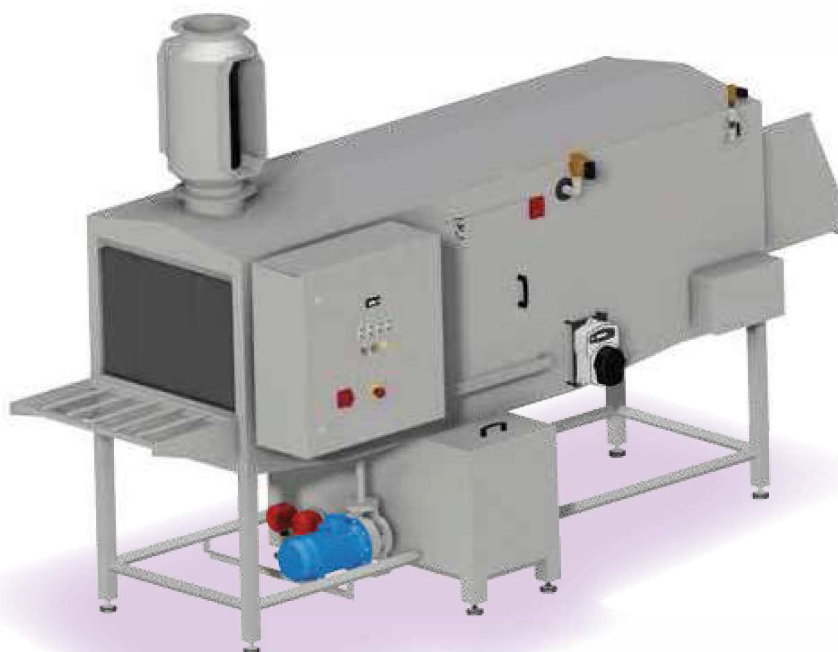
The T400 Tray washer can be supplied in both electrical or steam heating. A re-circulated wash tank is powered by a 5.5Hp pump which delivers water through stainless steel sustained jetting positioned 360° around the tray. The wash water is constantly filtered by means of removable filter screens.

Features

- 304/316 grade stainless steel construction as standard.
- Stainless steel chain transport conveyor.
- Allen Bradley control.
- Fresh water rinse section.

Optional Features:

- Chemical dosing system
- Bulk water removal section.
- Stainless steel extract system.
- Infeed /outfeed conveyors.



Tray Washer

Model Number T600

The T600 tray washer is capable of washing around 600 trays per hour and is specifically designed for mid size plants.

The T600 can be supplied in both electrical, steam or gas heating and has a re-circulated wash tank. Options such as a re-circulated ambient temperature pre wash or a re-circulated heated rinse and twin stage bulk water removal sections can be also incorporated.

Features:

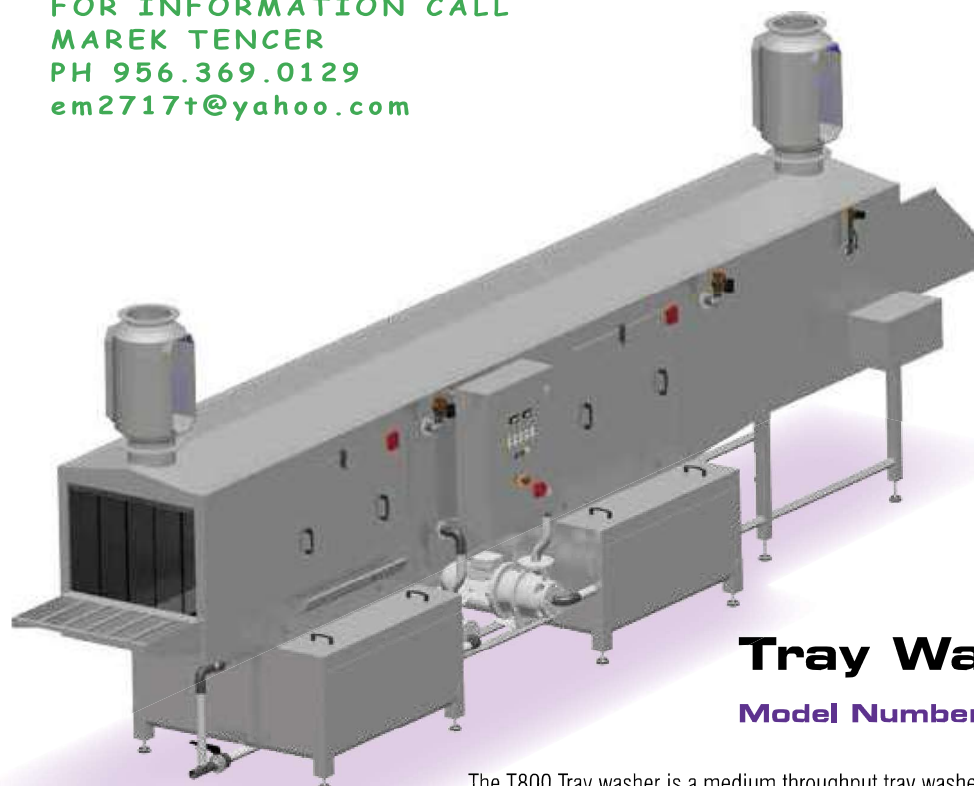
- 304/316 grade stainless steel construction as standard.
- Stainless steel chain transport conveyor.
- Allen Bradley control gear.
- Fresh water rinse section.

Optional features

- Chemical dosing system.
- Bulk water removal section.
- Stainless steel extract system.
- Infeed /outfeed conveyors.
- Automatic rotary filters.



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em2717t@yahoo.com



Tray Washer

Model Number T800

The T800 Tray washer is a medium throughput tray washer designed to suit mid size plants or distribution centers and has a capacity of washing between 600-800 trays per hour.

It can be used to wash items like stainless steel pans, trays, and lugs and can be supplied with various heating options such as steam, electric, or gas. The T800 has a re-circulated hot detergent wash powered by a 15Hp stainless steel head pump through sustained jetting.

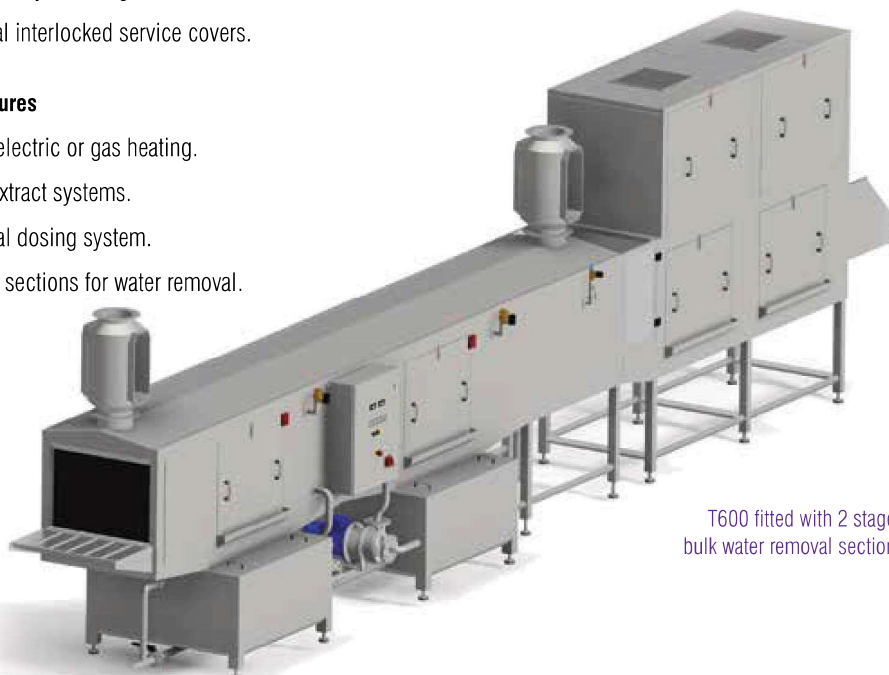
The rinsing is done by means of a re-circulated rinse tank where 185°F water is delivered from a 10hp stainless steel head pump through sustained jetting. A fresh water rinse at mains temperature is also fitted.

Features:

- 304/316 grade stainless steel construction.
- Removable filter screens.
- Allen Bradley control gear.
- Electrical interlocked service covers.

Optional features

- Steam, electric or gas heating.
- Steam extract systems.
- Chemical dosing system.
- Blow off sections for water removal.



T600 fitted with 2 stage
bulk water removal section



Tray Washer

Model Number T1000

The T1000 tray washer is a three stage tray wash system offering maximum wash performance for a variety of applications. It has the capacity to wash between 800-1000 trays per hour.

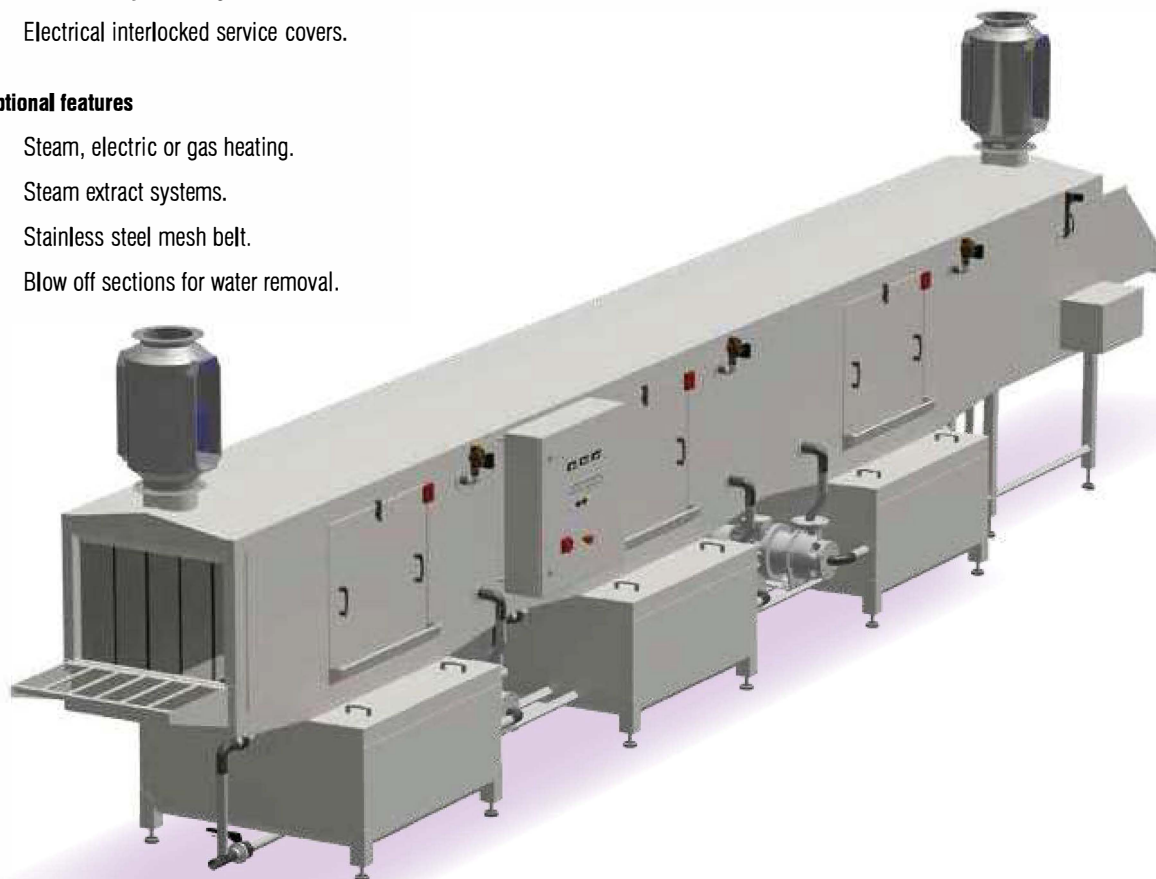
The machine incorporates 3 tanks which are an ambient pre-wash, re-circulated hot wash and also a re-circulated final rinse at 185°F. Water is delivered from each tank from a 15hp stainless steel head pump through sustained jetting, and a fresh water rinse delivered at mains temperature is also fitted.

Features:

- 304/316 grade stainless steel construction.
- Removable filter screens.
- Allen Bradley control gear.
- Electrical interlocked service covers.

Optional features

- Steam, electric or gas heating.
- Steam extract systems.
- Stainless steel mesh belt.
- Blow off sections for water removal.



FOR INFORMATION CALL
MAREK TENCER
PH 956.369.0129
em2717t@yahoo.com



Tray Washer

Model Number T2000

The T2000 tray washer is a high throughput machine designed for large plants and also contract wash organizations for major supermarket chains. It has the capacity to wash upwards of 2000 trays.

The T2000 tray washer can be supplied with either electric, steam or gas heating, and can be configured with various wash treatments such as re-circulated ambient pre-wash, primary and secondary re-circulated wash tanks and a re-circulated final rinse at 185°F. A fresh water rinse delivered at mains temperature is also fitted.

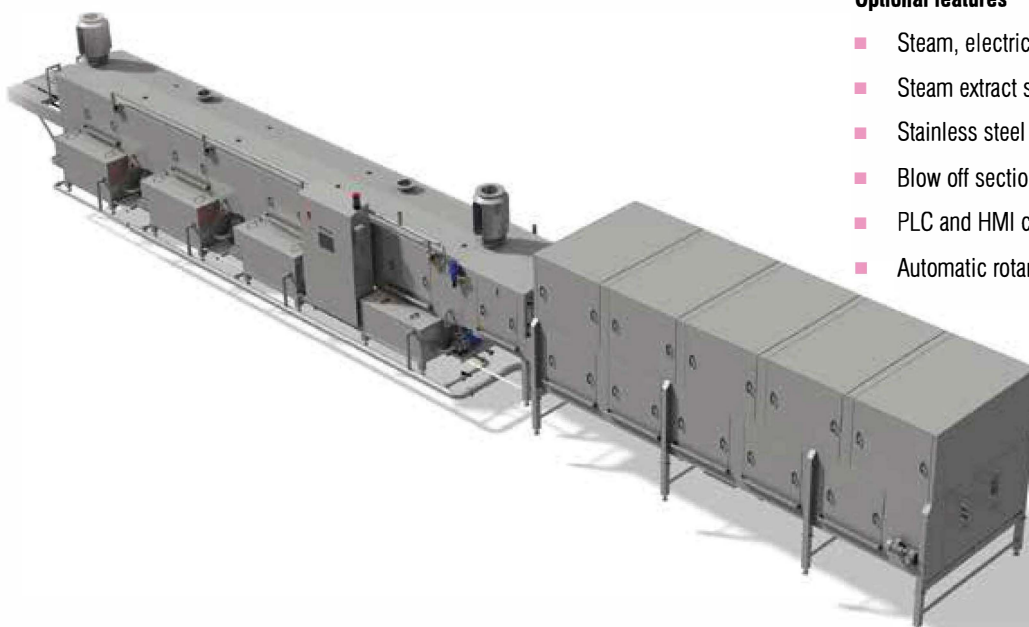
The machine can be supplied with single or multiple stage blowers to ensure that the trays are either blown off or completely dry.

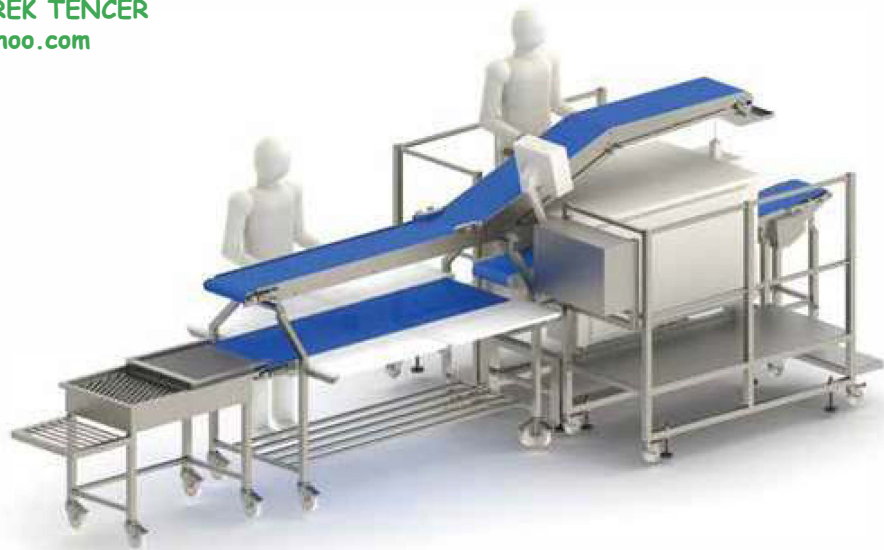
Features:

- 304/316 grade stainless steel construction.
- Removable filter screens.
- Allen Bradley control gear.
- Electrical interlocked service covers.

Optional features

- Steam, electric or gas heating.
- Steam extract systems.
- Stainless steel mesh belt.
- Blow off sections for water removal.
- PLC and HMI control.
- Automatic rotary filter systems.





Packing Conveyors

Supply a whole range of modular belt and packing conveyors. These conveyors can be specifically designed to meet your individual requirements, from a simple packing line to a product sorting line. We can assist your team from the initial design stage right through to installation and commissioning,

Elevator Conveyors

Offer a complete range of stainless steel elevator conveyors designed to feed products into large machinery such as multi head weigh scales, grinders, or any other custom made hopper.

Contact us now for more information



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Spiral Conveyors

Offer a range of spiral convey-ors designed for elevating, lowering or accumulating products in a wide range of applications. Manufactured from 304 grade stainless steel and built to high hygiene and sanitary standards, the spiral elevator provides a compact and versatile design, and is ideal for use where space is limited.

Carousel Conveyors



Carousel conveyors are designed specifically to accumulate products prior to packing. Its robust hygienic construction benefits from removable barrier sections and stainless steel side panels for easy maintenance and cleaning. The poly top barriers can be removed to allow convey-or infeeds. A pushbutton station mounted in the centre allows for easy operation. The conveyor has an inverter for speed adjustment.

**Contact us now for
more information**



Transfer Conveyors

Polyurethane modular belts are designed to be used in a whole range of applications such as product transfer, make up, and assembly work.

The conveyor is driven by a stainless steel drum drive motor and there is also a quick release and tension section for removing the belt for easy cleaning.

Features:

- Stainless steel construction.
- 110 V low voltage supply.
- Inverter controlled.
- Stainless steel motorized drum drive.



Rotary Turntables & Lazy Susan's

Rotary turntables are manufactured from 304 grade stainless steel and are designed specifically to accumulate products prior to packing.

The rotary turntable is manufactured from stainless steel and the machine benefits from side rails to prevent the product falling on the floor, the top is driven by a motor and a gearbox, an inverter is fitted so the rotation speed can be adjusted.

Features:

- Stainless Steel construction.
- 110 V low voltage supply.
- 43" Diameter rotating top.
- Inverter controlled.
- Adjustable feet.





517/001007 Medium size

39" L | 35" W | 42 3/4" H

Bowl Size

36" L | 26" W | 15" D

Utensil Wash Sinks

Heavy duty utensil wash sinks are manufactured from 304 grade stainless steel and are designed for cleaning large utensils, trays, and machine change parts.

Continuously welded and finished with a glass bead blast finish, these utensil wash sinks are easy to clean, and can be supplied with or without a drain board.

Features:

- Stainless steel 304 grade construction.
- Splash back to the rear.
- Mounted on stainless steel adjustable feet.
- Shipped assembled.



517/001001 Large size

52" L | 35" W | 42 3/4" H

Bowl Size

49" L | 26" W | 15" D

FOR INFORMATION CALL

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517/001072 Large C/W

Right Hand Drain Board

81 1/4" L | 35" W | 42 1/4" H

Bowl Size

49" L | 26" W | 15" D



517/001080 Large Twin Bowl

Right Hand Drain Board

81 1/4" L | 35" W | 42 1/4" H

Bowl Size

2 x 24" L | 26" W | 15" D

Stainless Steel Step Units



2 Step Unit
Model Number 513-007035
23" L | 23" W | 20" H



Operator Stand
Model Number 513-018031
20" L | 20" W | 10" H



3 Step Unit
Model Number 513-007018
32" L | 24" W | 28" H

Mobile Step Platform Model

Number 513-006186

Manufactured from 304 grade stainless steel and with a solid working platform, our mobile step platforms are designed to provide safe and easy access to machinery such as grinders, stuffers, tumblers, and blenders for maintenance and cleaning.

Continuously welded handrails on 3 sides and anti slip tread plates provides operator safety.

Features:

- Continuously welded construction.
- Stainless steel handrails.
- Retractable front wheel system
- Non slip treads.

Mobile Step Platform
Model Number 513-006186
29" W | 50" D | 77" H



FOR INFORMATION CALL MAREK TENCER
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Stainless Steel Tables

Range of fold down stainless steel tables are designed for use in many industries. The complete framework and tops are manufactured from 304 grade stainless steel, and have a stainless steel undershelf as standard, and are supplied with stain-less steel rubber based adjustable legs.

Our tables are designed to be shipped in a flat pack, and with our new design they are assembled in 1 minute by simply folding the legs in or out. They are a lot more sanitary than the conventional knock up tables since there is no collar for bacteria or containments to harbor, which makes them easy to clean.

At the end of the shift or if space is needed they can be completely folded and placed in storage.

Features:

- All 304 grade stainless steel construction.
- Stainless undershelf as standard.
- Fold up/down design.
- Mounted on stainless steel adjustable feet
- Ships flat pack.
- Built to last.

539-044001 4 ft Table

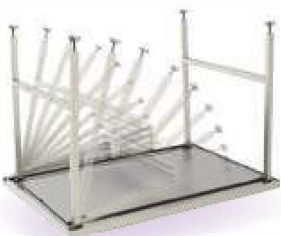
48" L | 30" W | 33" H

539-044002 5ft Table

60" L | 30" W | 33" H

539-044003 6ft Table

72" L | 30" W | 33" H



Poly Top Cutting Tables

Range of fold down stainless steel poly tables are designed for use in many industries. The complete framework is manufactured from 304 grade stainless steel with a removable white 1" poly top and has a stainless steel undershelf as standard. They are mounted on stainless steel rubber based adjustable legs.

Our poly top tables are designed to be shipped in a flat pack, and with our new design they are assembled in 1 minute by simply folding the legs in or out, they are a lot more sanitary than the conventional knock up tables since there is no collar for bacteria or containments to harbor, which makes them easy to clean.

At the end of the shift or if space is needed they can be completely folded and placed in storage.

Features:

- All 304 grade stainless steel construction.
- Stainless undershelf as standard.
- 1" white poly top cutting board.
- Fold up/down design.
- Mounted on stainless steel adjustable feet.
- Ships flat pack.
- Built to last.

539-044004 4 ft Table

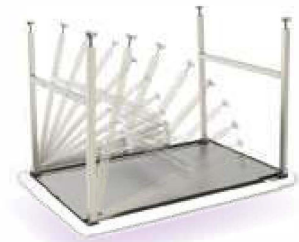
48" L | 30" W | 33" H

539-044005 5ft Table

60" L | 30" W | 33" H

539-044006 6ft Table

72" L | 30" W | 33" H



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Hexangular Base Trash Bag Holder

Model number 514-02000

Features:

- Quick and simple way of accommodating waste.
- Crevice-free design for use in production areas.
- Ideal for use with standard poly bags.
- Spring loaded design.
- Robust and easy to clean

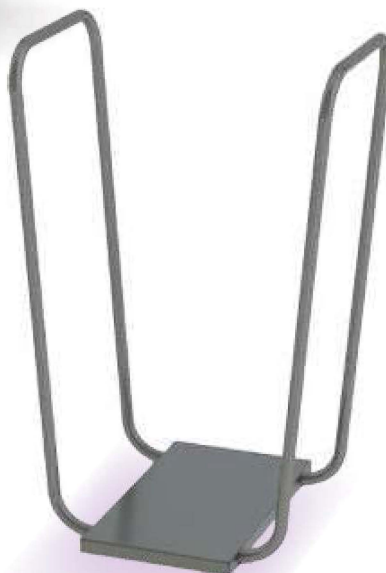


Tubular Framed Polybag Holder

Model number 514-002007

Features:

- Accommodates industry standard bags.
- Cost effective.
- Tubular framed.
- Lightweight free standing design.
- Holds bags open at the top.
- Supports the base of the bag.
- Hygienic design.



Stainless Steel Clipboard

Model Number 523-A4CLIPBO

These stainless steel clipboards are designed to provide safe handling of documents within the food processing areas.

Features:

- Manufactured from 304 grade stainless steel
- Complete with stainless steel clip



Standard Desk

Model Number 519-001000

Our standard desk is manufactured from 304 grade stainless steel and is designed for use within food production areas. It has a hinged writing surface which lifts to give access to the top storage area so as to safely store documents and other items.



Write Up Desks

Model Number 519-001089

Manufactured from 304 grade stainless steel our write up desks come complete with a sloping top which provides a solid surface to work on. An adjustable foot for leveling.

They are designed for production areas and can be completely washed down.



Stainless Steel First Aid Cabinet

Model Number 519-014002

Designed for use within production areas, the first aid cabinet is manufactured from 304 grade stainless steel. It has a lockable door for security and features an internal shelf and manual holder.






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PARTS & SUPPLIES
marekpartssupply.com



Model 505

Hands-free design for use in the food service and processing industry.

Features

- Double knee operated valve with connecting tube and fittings
- Swivel gooseneck spout faucet with aerator
- Soap dispenser, pump type, 16 oz. with holder
- Strainer with basket
- Wall mounting bracket
- Specially designed knee valves provide easy access to working parts without disconnecting mount or plumbing.



Model 505

Model 505F

Designed for use in hospitals, schools, factories and institutions.

Features

- Splash mount swivel gooseneck faucet with 4" wrist blade handles
- Strainer with basket
- Wall mounting bracket



Model 505F

Model ES2-505 and ESB2-505

Hands-free electronic sensor design for use in food service, hospitals, institutions and factories. Not recommended for outdoor use or in harsh wash-down conditions.

Features

- Splash mount 6" gooseneck faucet. Chrome-plated solid brass construction
- AC or battery powered with adjustable sensor range
- Strainer with basket
- Model 201 mixing check-valve (mechanical)
- Soap dispenser, pump type, 16 oz. with holder
- Wall mounting bracket



Model ES2-505
and
Model ESB2-505

Model 5058

Wall mount sink with 8" on center holes.

Features

- Two .875" faucet holes on 8" centers
- Strainer with basket
- Wall mounting bracket



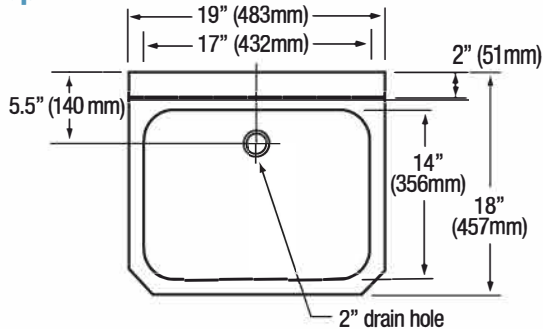
Model 5058

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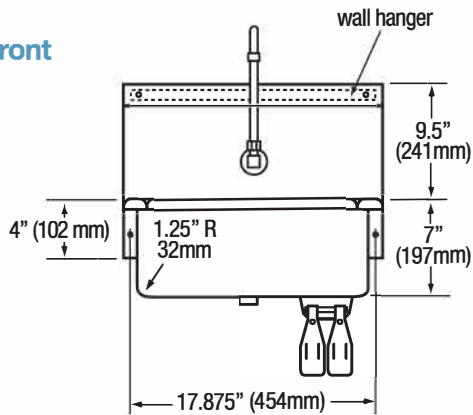
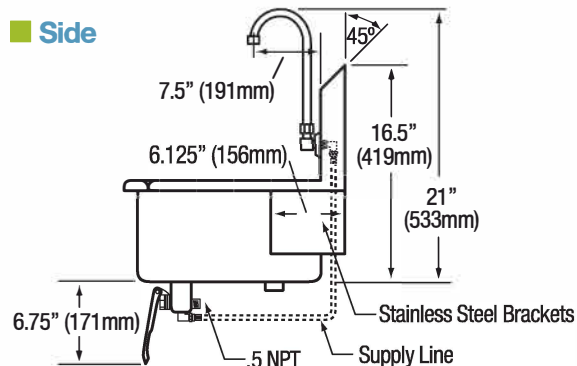
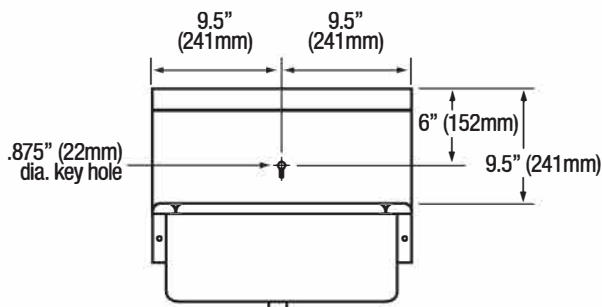
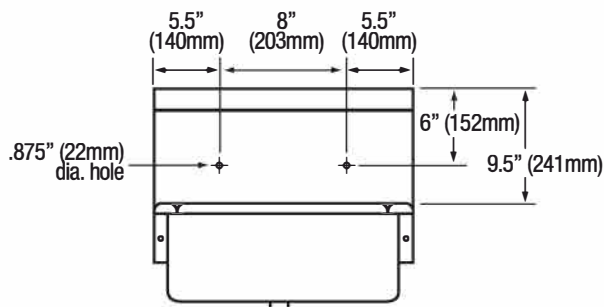
Universal Features**Certified by NSF**

All sinks are deep drawn from heavy #18 gauge type 304 stainless steel with a 9.5" high backsplash and large rounded corners. Exposed surfaces have an electropolished finish that is stain and bacteria resistant and meets the exacting standards of the food-processing, medical equipment and chemical industries. The electropolished finish has a high chrome-iron oxide ratio that greatly enhances corrosion-resistance.

NSF

Top

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PH 956.369.0129 em2717t@yahoo.com

Front**Side****Hole Configurations****Models 505, ES2-505 and ESB2-505****Models 505F and 5058**



Model 507

Hands-free design for use in the food service and processing industry.

Features

- Double knee operated valve with connecting tube and fittings
- Swivel gooseneck spout faucet with aerator
- Soap dispenser, pump type, 16 oz. with holder
- Strainer with basket
- Wall mounting bracket
- Specially designed knee valves provide easy access to working parts without disconnecting mount or plumbing.



Model 507

Model 507F

Designed for use in hospitals, schools, factories and institutions.

Features

- Splash mount swivel gooseneck faucet with 4" wrist blade handles
- Strainer with basket
- Wall mounting bracket



Model 507F

Model ES2-507 and ESB2-507

Hands-free electronic sensor design for use in food service, hospitals, institutions and factories. Not recommended for outdoor use or in harsh wash-down conditions.

Features

- Splash mount 6" gooseneck faucet. Chrome-plated solid brass construction
- AC or battery powered with adjustable sensor range
- Strainer with basket
- Model 201 mixing check-valve (mechanical)
- Soap dispenser, pump type, 16 oz. with holder
- Wall mounting bracket



Model ES2-507
and
Model ESB2-507

Model 5078

Wall mount sink with 8" on center holes.

Features

- Two .875" faucet holes on 8" centers
- Strainer with basket
- Wall mounting bracket



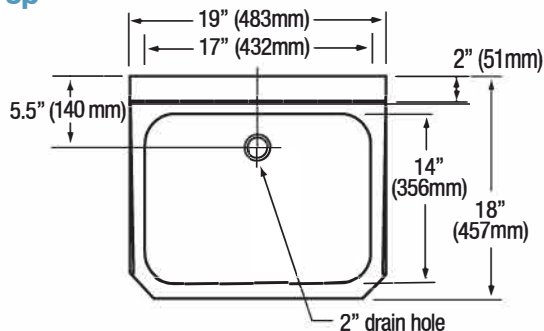
Model 5078

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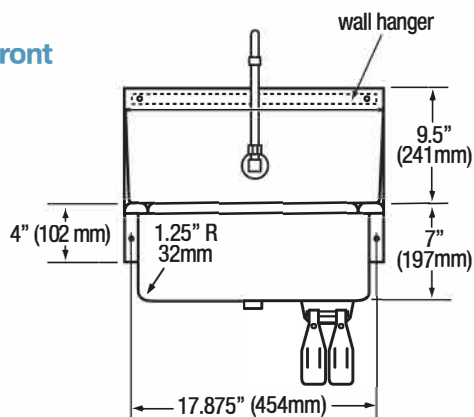
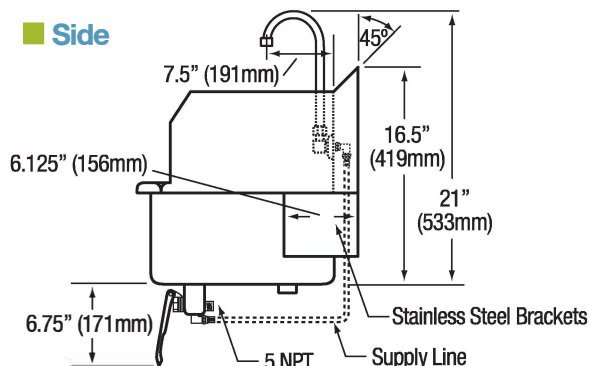
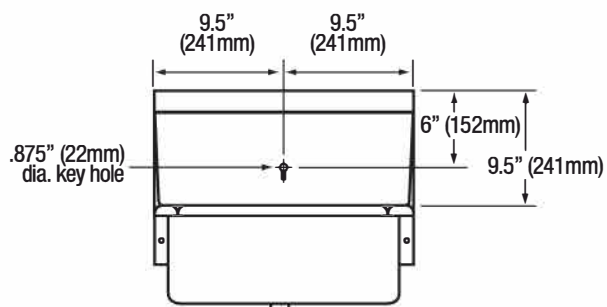
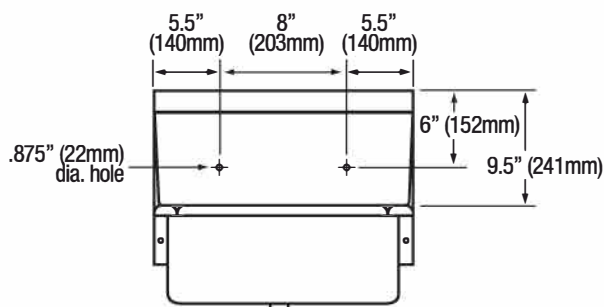
Universal Features**Certified by NSF**

All sinks are deep drawn from heavy #18 gauge type 304 stainless steel with a 9.5" high backsplash and large rounded corners. Exposed surfaces have an electropolished finish that is stain and bacteria resistant and meets the exacting standards of the food-processing, medical equipment and chemical industries. The electropolished finish has a high chrome-iron oxide ratio that greatly enhances corrosion-resistance.

NSF

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Front**Side****Hole Configurations****Models 507, ES2-507 and ESB2-507****Models 507F and 5078**



Model 501

Hands-free design for use in the food service and processing industry.

Features:

- Double foot operated valve with connecting tube and fittings
- Swivel gooseneck spout faucet with aerator
- Soap dispenser, pump type, 16 oz. with holder
- Strainer with basket
- Specially designed foot valves with chrome-plated brass body and extended "lift-up" stainless steel operateds provide easy access to working parts without disconnecting mount or plumbing and also simplify floor cleaning.



Model 501

Model 501F

Designed for use in hospitals, schools, factories and institutions.

Features:

- Splash mount swivel gooseneck faucet with 4" wrist blade handles
- Strainer with basket

Model ES2-501 and ESB2-501

Hands-free electronic sensor design for use in food service, hospitals, institutions and factories. Not recommended for outdoor use or in harsh wash-down conditions.

Features:

- Splash mount 6" gooseneck faucet. Chrome-plated solid brass construction
- AC or battery powered with adjustable sensor range
- Model 201 mixing check-valve (mechanical)
- Soap dispenser, pump type, 16 oz. with holder
- Strainer with basket

Model 5018

Pedestal sink with 8" on center holes.

Features:

- Two .875" faucet holes on 8" centers
- Strainer with basket



Model 501F



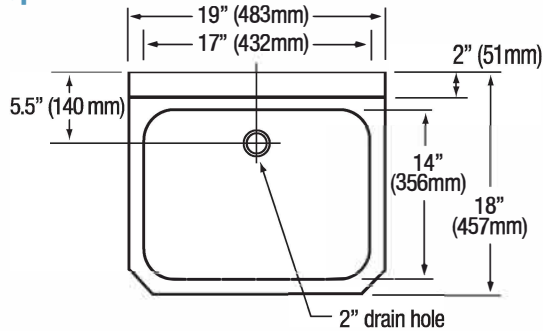
Model ES2-501
and
Model ESB2-501



Model 5018

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■ Top



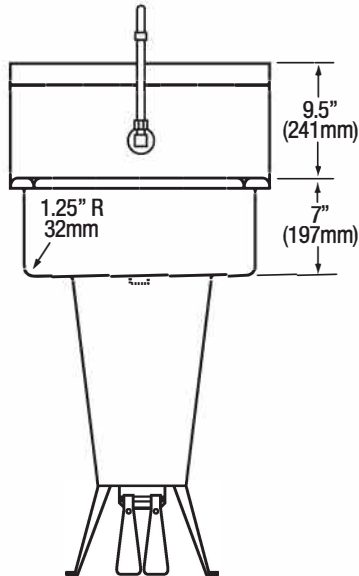
Universal Features

Certified by NSF

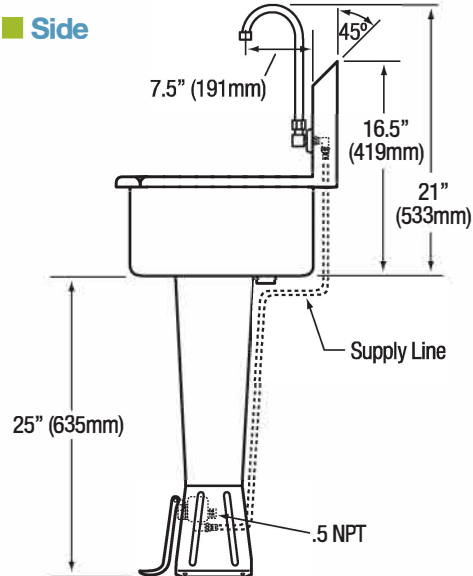
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NSF

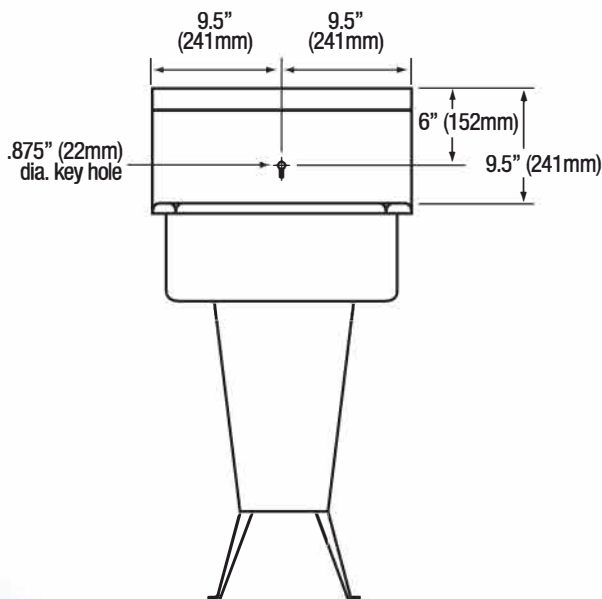
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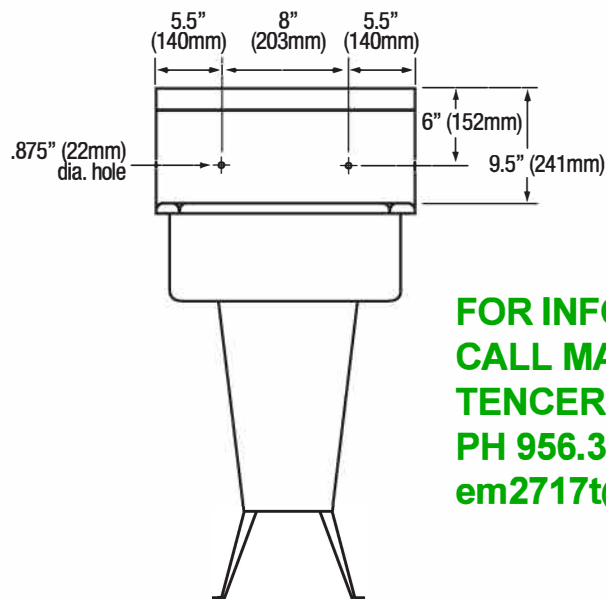
■ Side



■ Hole Configurations



Models 501, ES2-501 and ESB2-501



Models 501F and 5018

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**Model 503**

Hands-free design for use in the food service and processing industry.

Features:

- Double foot operated valve with connecting tube and fittings
- Swivel gooseneck spout faucet with aerator
- Soap dispenser, pump type, 16 oz. with holder
- Strainer with basket
- Specially designed foot valves with chrome-plated brass body and extended "lift-up" stainless steel operateds provide easy access to working parts without disconnecting mount or plumbing and also simplify floor cleaning.



Model 503

Model 503F

Designed for use in hospitals, schools, factories and institutions.

Features:

- Splash mount swivel gooseneck faucet with 4" wrist blade handles
- Strainer with basket

Model ES2-503 and ESB2-503

Hands-free electronic sensor design for use in food service, hospitals, institutions and factories. Not recommended for outdoor use or in harsh wash-down conditions.

Features:

- Splash mount 6" gooseneck faucet. Chrome-plated solid brass construction
- AC or battery powered with adjustable sensor range
- Model 201 mixing check-valve (mechanical)
- Soap dispenser, pump type, 16 oz. with holder
- Strainer with basket

Model 5038

Pedestal sink with 8" on center holes.

Features:

- Two .875" faucet holes on 8" centers
- Strainer with basket



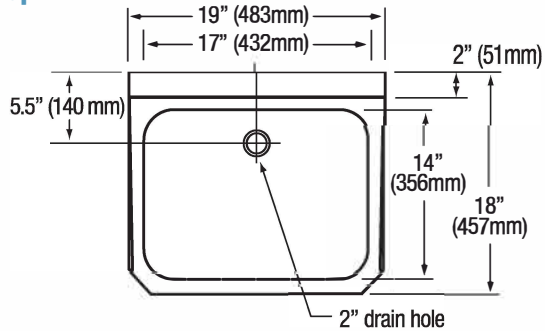
Model 503F

Model ES2-503
and
Model ESB2-503

Model 5038

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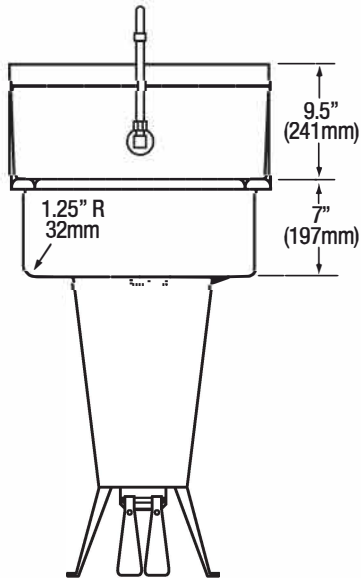
Universal Features

Certified by NSF

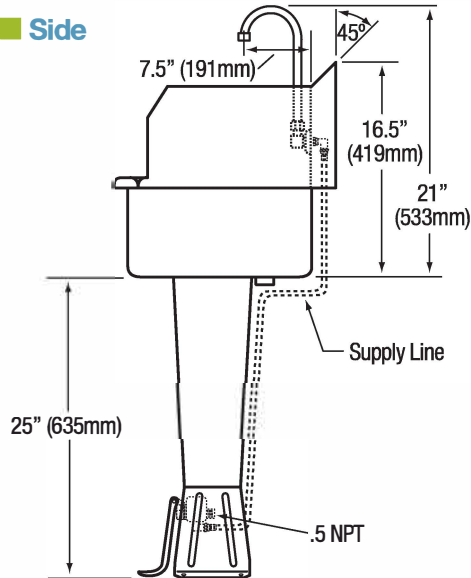
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NSF

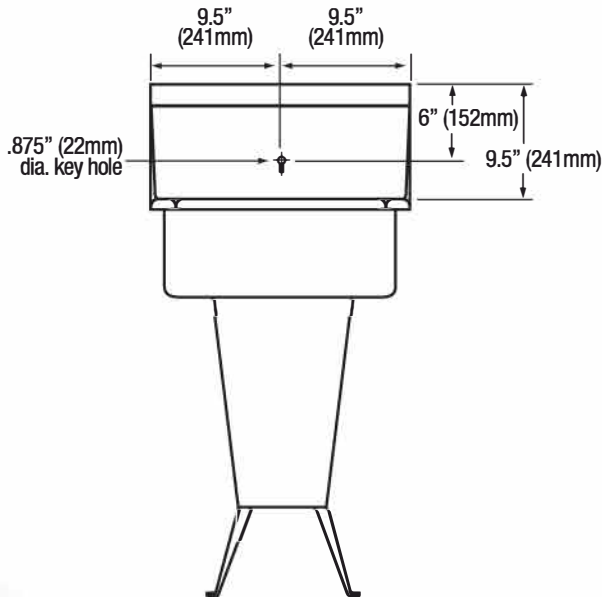
■ Front



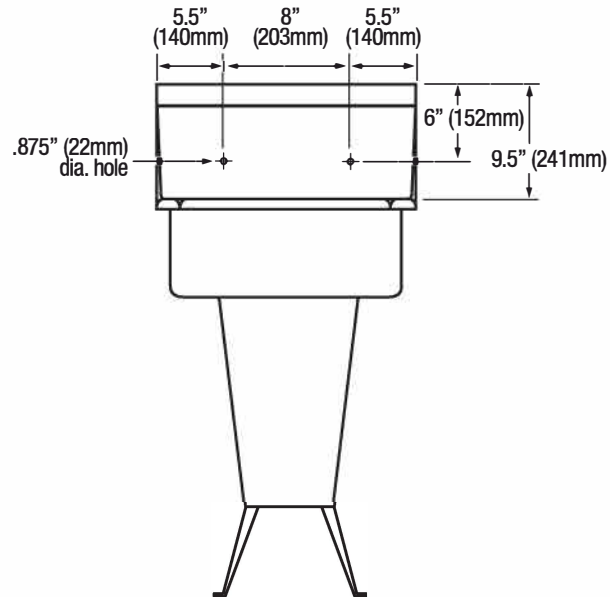
■ Side



■ Hole Configurations



Models 503, ES2-503 and ESB2-503



Models 503F and 5038



Model 525

Hands-free design for use in the food service and processing industry.

Features

- Double knee operated valve with connecting tube and fittings
- Swivel gooseneck spout faucet with aerator
- Soap dispenser, pump type, 16 oz. with holder
- Strainer with basket
- Wall mounting bracket
- Specially designed knee valves provide easy access to working parts without disconnecting mount or plumbing.
- Available as a meat wash sink (**model 515**) with perforated false bottom and no soap dispenser.



Model 525

Model 525F

Designed for use in hospitals, schools, factories and institutions.

Features

- Splash mount swivel gooseneck faucet with 4" wrist blade handles
- Strainer with basket
- Wall mounting bracket



Model 525F

Model ES2-525 and ESB2-525

Hands-free electronic sensor design for use in food service, hospitals, institutions and factories. Not recommended for outdoor use or in harsh wash-down conditions.

Features

- Splash mount 6" gooseneck faucet. Chrome-plated solid brass construction
- AC or battery powered with adjustable sensor range
- Strainer with basket
- Model 201 mixing check-valve (mechanical)
- Soap dispenser, pump type, 16 oz. with holder
- Wall mounting bracket



Model ES2-525
and
Model ESB2-525

Model 5258

Wall mount sink with 8" on center holes.

Features

- Two .875" faucet holes on 8" centers
- Strainer with basket
- Wall mounting bracket



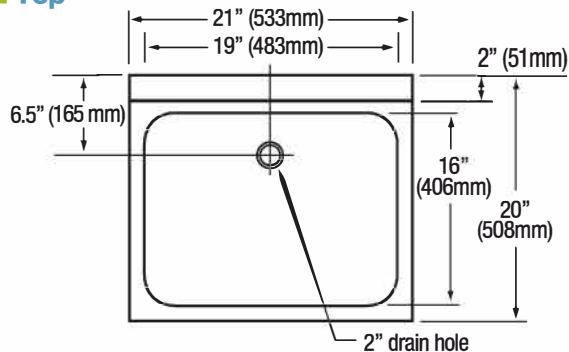
Model 5258

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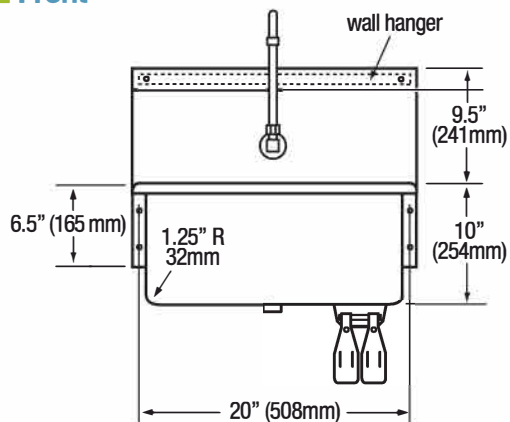
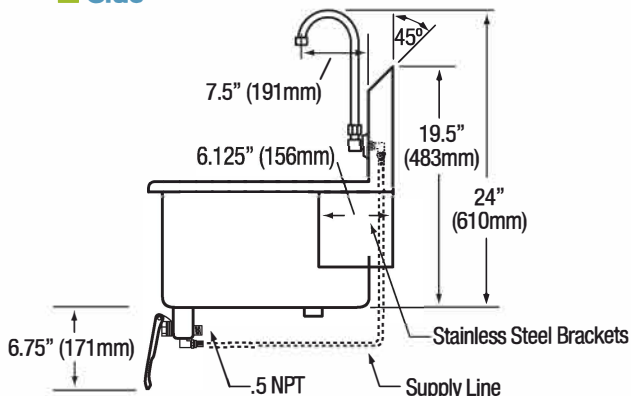
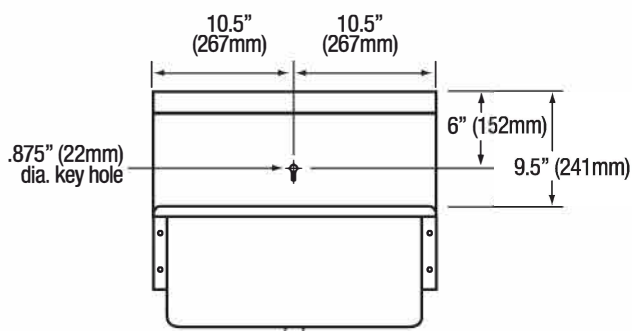
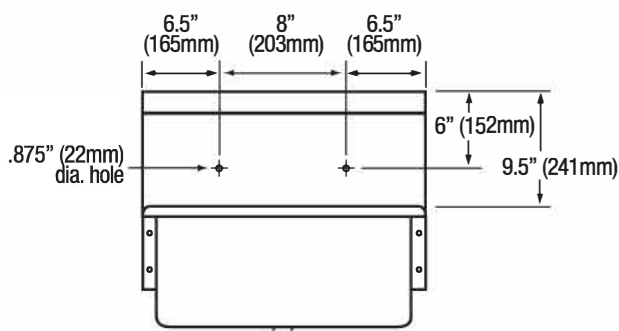
Universal Features**Certified by NSF**

All sinks are deep drawn from heavy #18 gauge type 304 stainless steel with a 9.5" high backsplash and large rounded corners. Exposed surfaces have an electropolished finish that is stain and bacteria resistant and meets the exacting standards of the food-processing, medical equipment and chemical industries. The electropolished finish has a high chrome-iron oxide ratio that greatly enhances corrosion-resistance.

NSF

Top

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Front**Side****Hole Configurations****Models 525, ES2-525 and ESB2-525****Models 525F and 5258**



Model 521

Hands-free design for use in the food service and processing industry.

Features:

- Double foot operated valve with connecting tube and fittings
- Swivel gooseneck spout faucet with aerator
- Soap dispenser, pump type, 16 oz. with holder
- Strainer with basket
- Specially designed foot valves with chrome-plated brass body and extended "lift-up" stainless steel operateds provide easy access to working parts without disconnecting mount or plumbing and also simplify floor cleaning.
- Available as a meat wash sink (**model 512**) with perforated false bottom and no soap dispenser.



Model 521

Model 521F

Designed for use in hospitals, schools, factories and institutions.

Features:

- Splash mount swivel gooseneck faucet with 4" wrist blade handles
- Strainer with basket

Model ES2-521 and ESB2-521

Hands-free electronic sensor design for use in food service, hospitals, institutions and factories. Not recommended for outdoor use or in harsh wash-down conditions.

Features:

- Splash mount 6" gooseneck faucet. Chrome-plated solid brass construction
- AC or battery powered with adjustable sensor range
- Model 201 mixing check-valve (mechanical)
- Soap dispenser, pump type, 16 oz. with holder
- Strainer with basket



Model 521F



Model ES2-521
and
Model ESB2-521



Model 5218

Model 5218

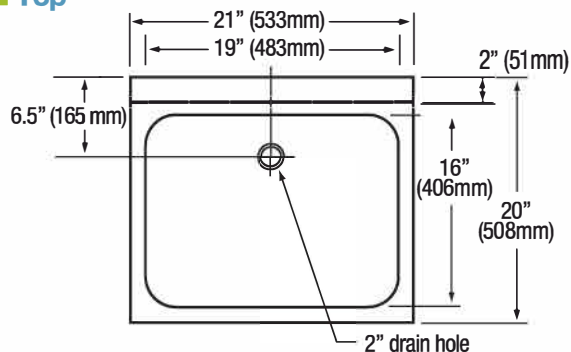
Pedestal sink with 8" on center holes.

Features:

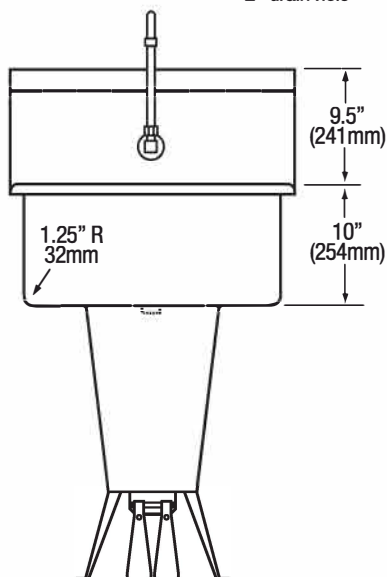
- Two .875" faucet holes on 8" centers
- Strainer with basket

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■ Top



■ Front



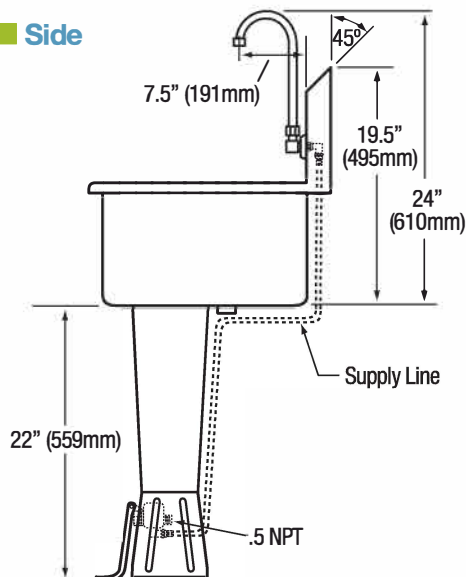
Universal Features

Certified by NSF

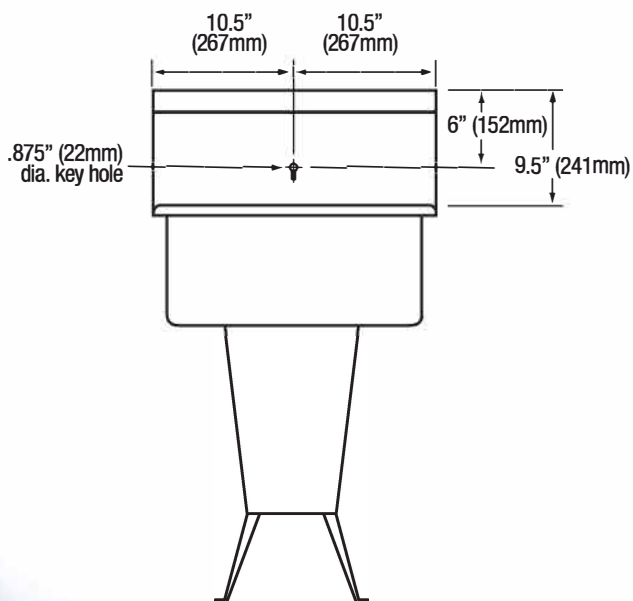
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NSF

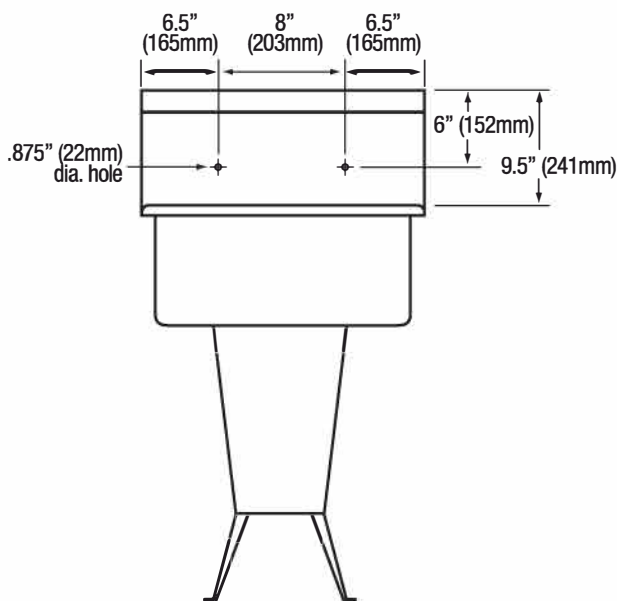
■ Side



■ Hole Configurations



Models 521, ES2-521 and ESB2-521



Models 521F and 5218

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Design Innovations

The faucet is activated by placing hands under the spout within the effective range of the beam. Water starts to flow immediately for as long as user's hands remain in the sensor range.

Features

- Hands-free sinks improves hygiene
- No handles or knobs to turn
- No pedals to push

Ordering Information

- All models of Columbia sinks are available with either AC or battery powered sensors.
- Put ES2 in front of the model number when ordering the AC power unit.
- Put ESB2 in front of the model number when ordering the battery power unit.



Model ES2-505
and
Model ESB2-505



Model ES2-507
and
Model ESB2-507

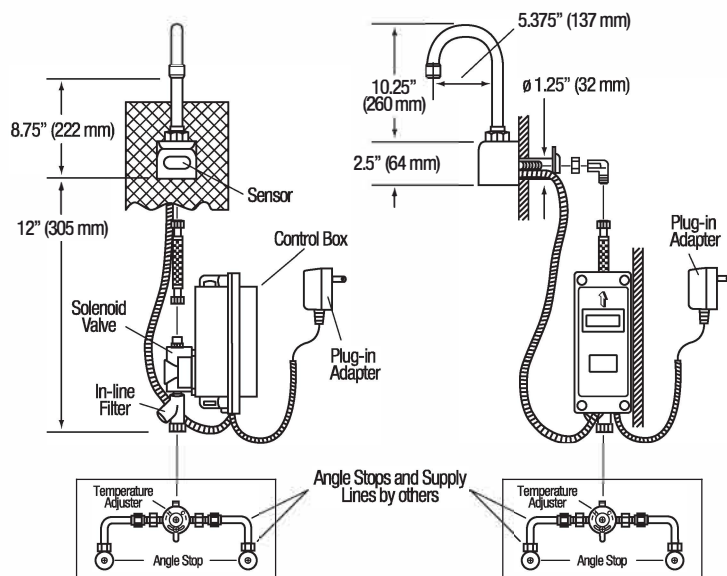
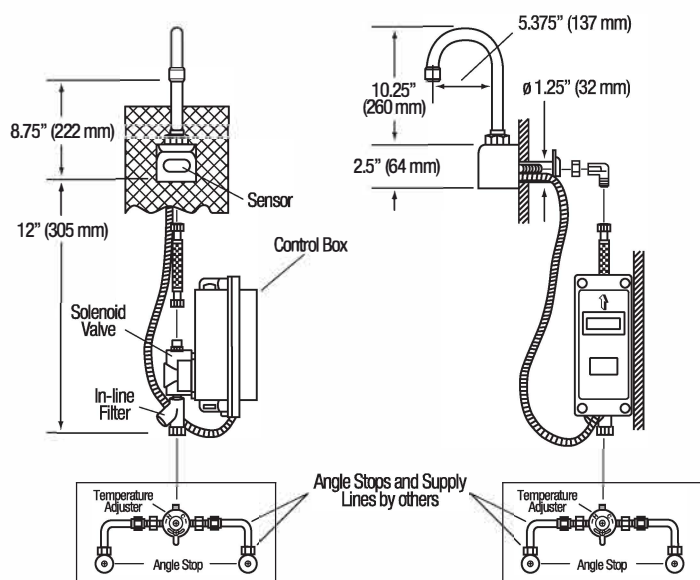


Model ES2-503
and
Model ESB2-503



Model ES2-501
and
Model ESB2-501

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ES2 (AC Powered)**ESB2 (Battery Powered)**

Model 201 Mixing Check Valve

Operation

1. A continuous, invisible beam is emitted from the sensor.
2. The faucet is activated by placing hands under the spout within the effective range of the beam. Water starts to flow immediately for as long as user's hands remain in the sensor range.
3. When hands are removed, the water flow stops. The sensor automatically resets and is ready for the next user.
4. In battery powered mode, flashing red light will indicate low battery condition

NSF**Specifications**

Faucet Construction:

- Solid Brass, Chrome Plated

Control Circuit

- Solid state, AC or Battery, Switchable

Auto. Time-out:

- Preset, Adjustable, 0, 15, 30, or 60 Sec.

Sensor Range:

- Preset and Adjustable

Shut-Off Delay:

- Preset, Adjustable from 1 - 8 seconds

Control Cable:

- Armored, vandal resistant

Solenoid Valve:

- 6V DC, Normally closed

- Wattage- .4W (idle), 5W (in use)

- Operating Pressure- (5 psi to 125 psi)

- 2.0 GPM, Laminar

Flow Control:

AC Mode

Power Adapter

Standard plug-in:
(UL/CSA)- Input AC 120V 60 Hz or 220 V
- Output DC 12V, 0.8A/Class 2

Power Cable:

- Armored, Vandal Resistant

Optional Multi-Unit Adapter

- Serves up to 8 Faucets

(UL/CSA)

- Input AC 120V, Output DC 12V, 3A

Battery Mode

Battery Powered Models:

- (4) AA Alkaline Batteries

Battery Service Life:

- 400,000 on/off cycles, up to 4 years

Dimensions

Base Width (Outside Measurement)

2.25"

Base Depth

2.5"

Faucet Height (Aerator to Base)

8.75"

Faucet Height Overall

12.75"

Depth (Center of Aerator to Center of Faucet Base)

5.375"

Mounting Bolt Length

1.437"

Optional Variations and Accessories

- 211 Multi-Unit Voltage Adapter (AC Powered Only)

Standard Package Includes

Faucet with Electronic Sensor (1)

Control Box w/6V DC Solenoid (1)

12V DC Plug-in Power Adapter (1)

In-Line Filter with Clean-Out Trap (1)

18" Flex, S.S. Supply Tube, .5" Comp. (1)

Mounting Hardware (1)

6" Gooseneck Spout (1)

2.0 GPM V.R. Aerator (1)

AA Alkaline Batteries (4)

Battery Holder (1)

Model 201 Mixing Check Valve (1)

ES2 AC Powered
ESB2 Battery Powered



Model 205

Designed for use in grocery stores, restaurants and conveyance store.

Features

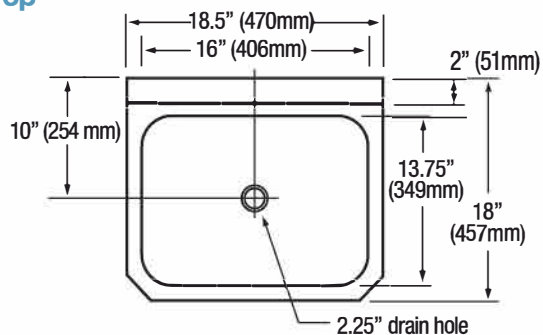
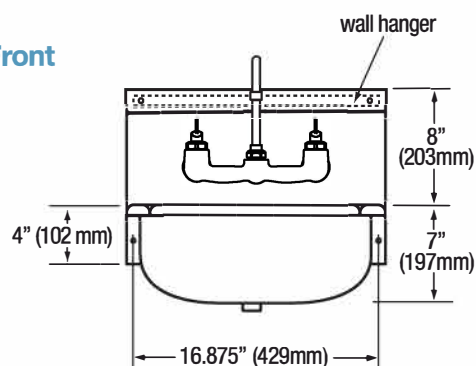
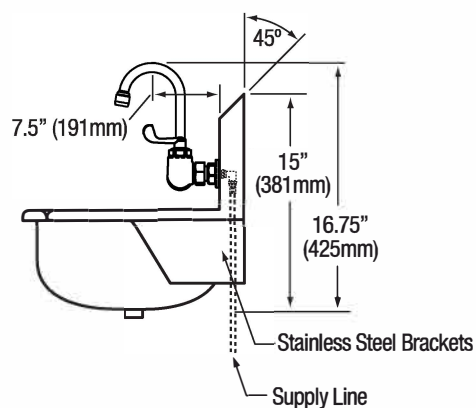
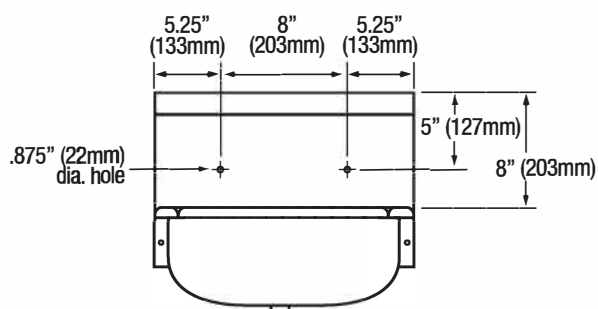
- Splash mount swivel gooseneck faucet with 2" wrist blade handles
- Strainer with basket
- Wall mounting bracket



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Universal Features

Deep drawn bowl from heavy #18 gauge type 304 stainless steel with a 8" high backsplash and large rounded corners. Exposed surfaces have an electropolished finish that is stain and bacteria resistant and meets the exacting standards of the food-processing industry. The electropolished finish has a high chrome-iron oxide ratio that greatly enhances corrosion-resistance.

Top**Front****Side****Hole Configurations****Model 205**

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Model 1001

Features

- Chrome-plated brass gooseneck spout
- Flow restrictor aerator – 2 GPM
- Mounting bolts included

Model 2003

Features

- Chrome-plated brass spout with a polished finish can be used with foot or knee valves
- Wall-mount style has a 5.75" long swivel spout
- Rated with 2 gpm @ 60 psi. The connection is .5" NPT

Model 2004

Features

- Durable solid brass construction with a high-gloss polished chrome finish
- Backsplash mounted on 8" centers
- 5.75" gooseneck swivel spout
- 4" wrist action handles allow ease of operation

Model 2005

Features

- Durable solid brass construction with a high-gloss polished chrome finish
- Backsplash mounted on 8" centers
- 12" swivel spout
- 2.5" wrist action handles allow ease of operation

Model 2006

Features

- Durable solid brass construction with a high-gloss polished chrome finish
- Backsplash mounted on 8" centers
- 5.75" gooseneck swivel spout
- 2.5" wrist action handles allow ease of operation

Model 1002

Features

- 55/64 – 27 Female aerator
- 2.0 GPM at 60 psi.



Model 1001



Model 2003



Model 2004



Model 2005



Model 2006



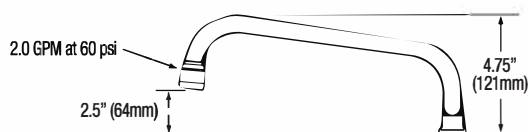
Model 1002

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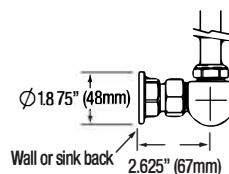
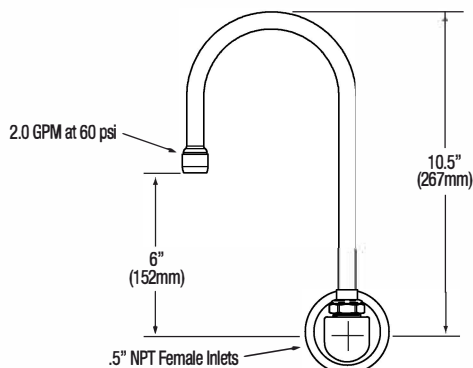
Universal Features

Columbia Faucets 8" centerset models feature durable, solid brass construction and a high-gloss polished chrome finish. These models were designed for industrial use and ease of maintenance.

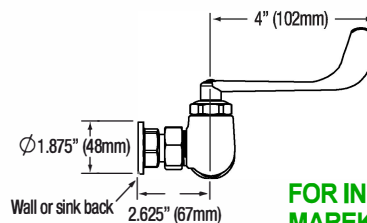
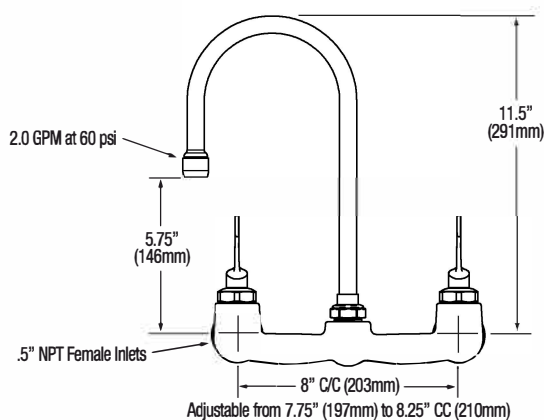
Model 1001



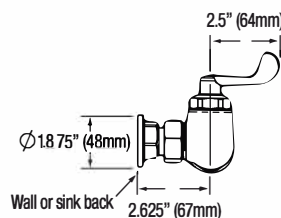
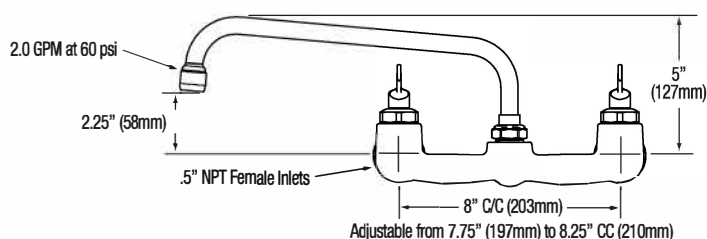
Model 2003



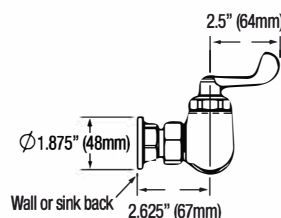
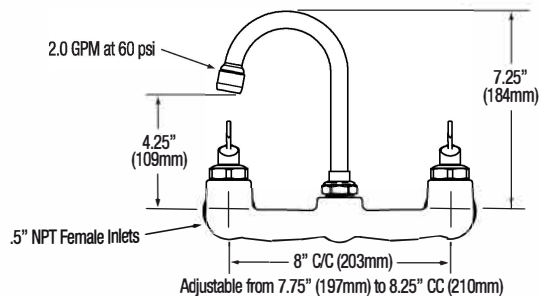
Model 2004



Model 2005



Model 2006

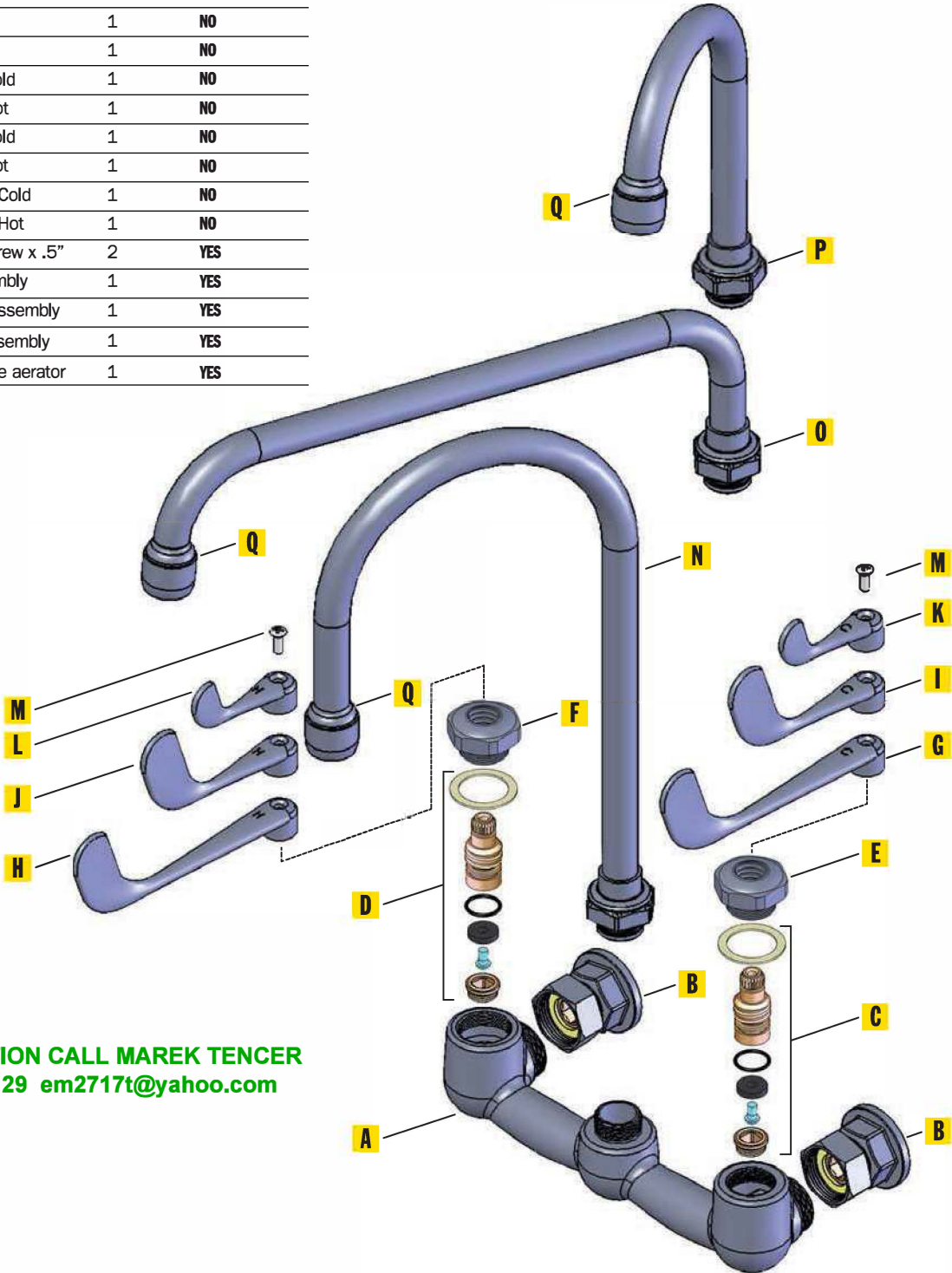


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Universal Features

Valve Assembly replacement parts for models 2004, 2005 and 2006. All spouts use an interchangeable and use aerator model 1002. **NOTE:** 1062-C and 1062-H are not interchangeable and internal parts cannot be ordered separately.

Part No.	Decription	Quantity	Universal Part
A	2004-1 Faucet Body Assembly	1	YES
B	2004-2 Female Wall Flange Assembly	2	YES
C	1062-C Faucet Valve Repair Kit - Cold	1	NO
D	1062-H Faucet Valve Repair Kit - Hot	1	NO
E	2004-3A Bonnet Nut - Cold	1	NO
F	2004-4A Bonnet Nut - Hot	1	NO
G	2010-1 Handle 6" inch - Cold	1	NO
H	2010-2 Handle 6" inch - Hot	1	NO
I	2011-1 Handle 4" inch - Cold	1	NO
J	2011-2 Handle 4" inch - Hot	1	NO
K	2012-1 Handle 2.5" inch - Cold	1	NO
L	2012-2 Handle 2.5" inch - Hot	1	NO
M	2004-5 10-24 Oval Csk Screw x .5"	2	YES
N	2003-1 Swivel spout Assembly	1	YES
O	2001-1 12" swivel spout Assembly	1	YES
P	2002-1 6" swivel spout Assembly	1	YES
Q	1002 55/64 – 27 Female aerator	1	YES

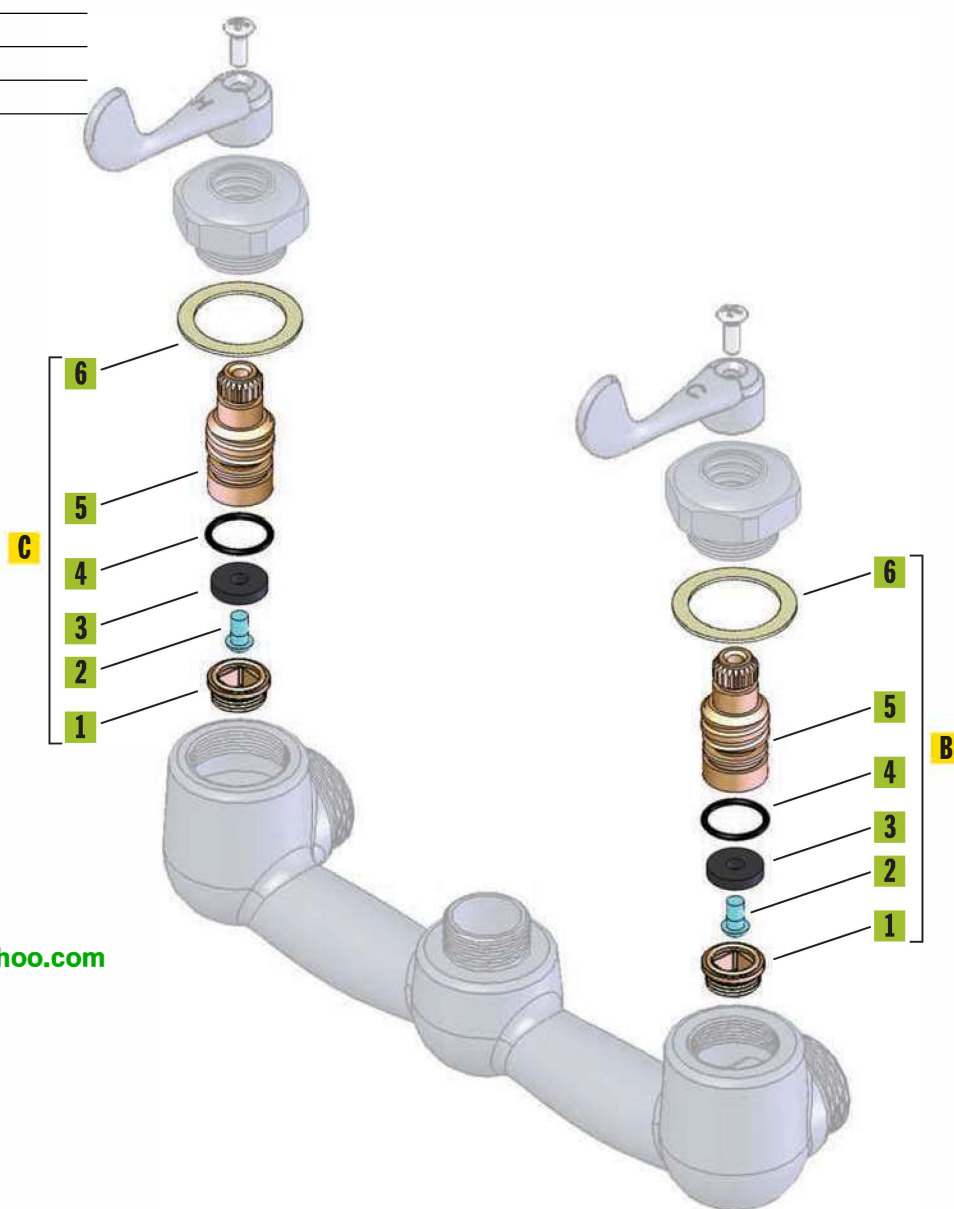


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Universal Features

NOTE: 1062-C and 1062-H are not interchangeable and internal parts cannot be ordered separately.

Part No.	Description	Universal Part
B 1062-C	Faucet Valve Repair Kit - Cold	NO
1	Valve Stem Seat	YES
2	Seat Washer Screw	YES
3	Seat Washer	YES
4	O-ring	YES
5	Valve Stem	NO
6	Bonnet Nut Washer	YES
C 1062-H	Faucet Valve Repair Kit - Hot	NO
1	Valve Stem Seat	YES
2	Seat Washer Screw	YES
3	Seat Washer	YES
4	O-ring	YES
5	Valve Stem	NO
6	Bonnet Nut Washer	YES



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Model 54FS

Hands-free design for use in the food service and processing industry.

Features

- Double foot operated valves with connecting hose and fittings.
- 32 oz. pump style soap dispenser
- Gooseneck spouts with aerator
- Strainer with basket



Model 54FS

Model 54FF

Designed for use in hospitals, schools, factories and institutions.

Features

- Splash mount swivel gooseneck faucet with 4" wrist blade handles
- Strainer with basket



Model 54FF

Model 54FA and 54FB

Hands-free electronic sensor design for use in food service, hospitals, institutions and factories. Not recommended for outdoor use or in harsh wash-down conditions.

Features

- Splash mount 6" gooseneck spout faucet – chrome plated, solid brass construction
- AC or Battery powered with adjustable sensor range
- 32 oz. pump style soap dispenser
- Model 201 mixing check-valve (mechanical)
- Strainer with basket



Model 54FA
and
Model 54FB

Model 54F8

Floor mount sink only.

Features

- Four .875" faucet holes on 8" centers
- Strainer with basket



Model 54F8

FOR INFORMATION CALL MAREK TENCER
PH 956.369.0129 em2717t@yahoo.com

Universal Features

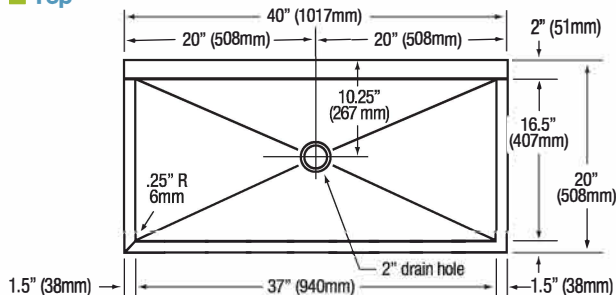
Certified by NSF

Wash stations are constructed from welded #16 gauge type 304 stainless steel. The front, bottom and back are formed from a single sheet with a rolled rim on front and sides. These wash station have inner radius covered corners. All models have a 10" high backsplash and a 2" drain opening. Exposed surfaces have a blended uniformed satin finish. All models are furnished with a strainer with basket and stainless steel nuts and bolts.

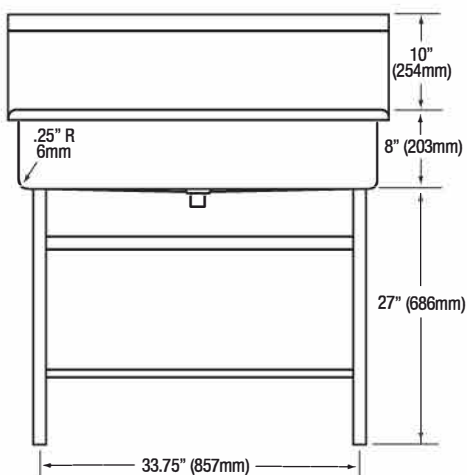
FOR INFORMATION CALL MAREK TENCER
PH 956.369.0129 em2717t@yahoo.com

NSF

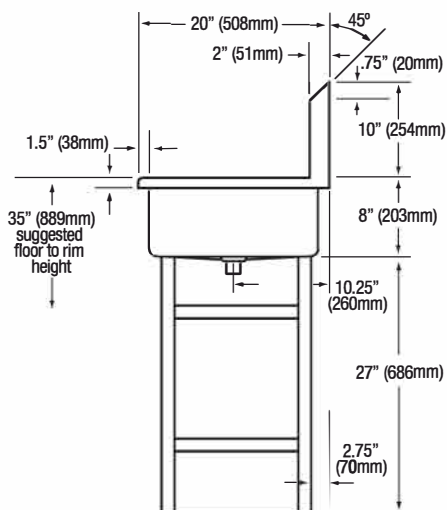
Top



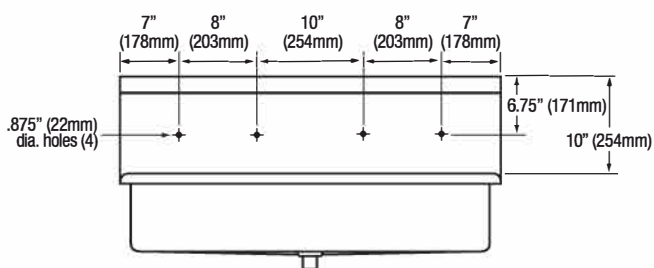
Front



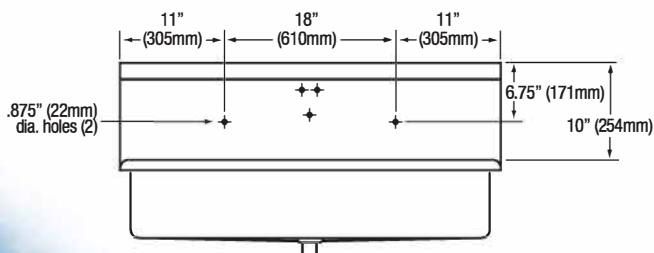
Side



Hole Configurations

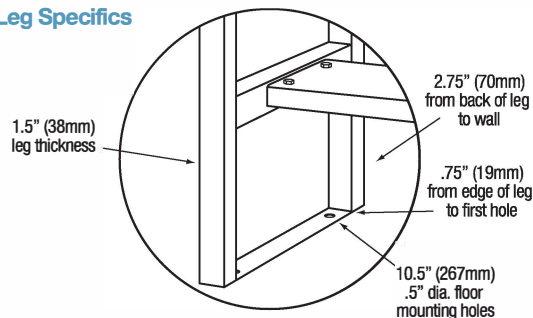


Models 54FF and 54F8

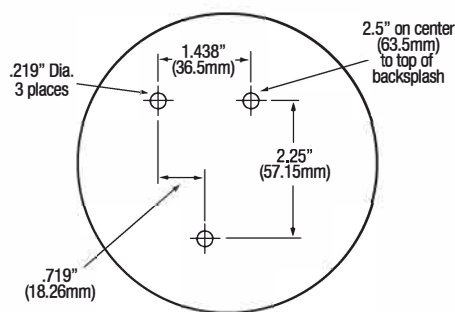


Models 54FS, 54FA and 54FB

Leg Specifics



Soap Dispenser Hole Configuration



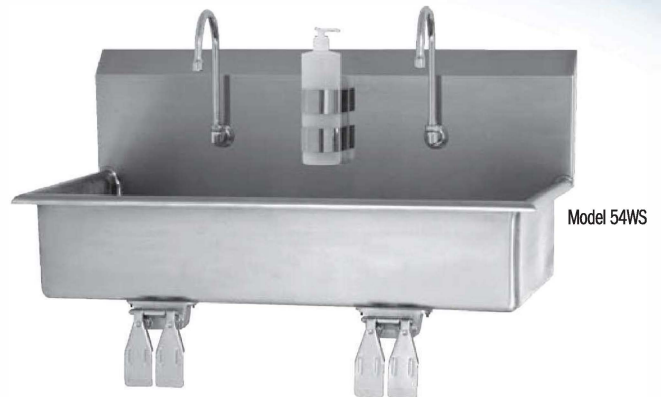


Model 54WS

Hands-free design for use in the food service and processing industry.

Features

- Double knee operated valves with connecting hose and fittings
- 32 oz. pump style soap dispenser
- Gooseneck spouts with aerator
- Strainer with basket and wall mounting brackets



Model 54WS

Model 54WF

Designed for use in hospitals, schools, factories and institutions.

Features

- Splash mount swivel gooseneck faucet with 4" wrist blade handles
- Strainer with basket and wall mounting brackets



Model 54WF

Model 54WA and 54WB

Hands-free electronic sensor design for use in food service, hospitals, institutions and factories. Not recommended for outdoor use or in harsh wash-down conditions.

Features

- Splash mount 6" gooseneck spout faucet – chrome plated, solid brass construction
- AC or Battery powered with adjustable sensor range
- 32 oz. pump style soap dispenser
- Model 201 mixing check-valve (mechanical)
- Strainer with basket and wall mounting brackets



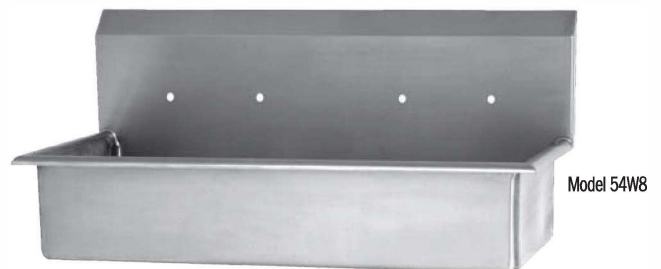
Model 54WA
and
Model 54WB

Model 54W8

Wall mount sink only.

Features

- Four .875" faucet holes on 8" centers
- Strainer with basket and wall mounting brackets



Model 54W8

FOR INFORMATION CALL MAREK TENCER
PH 956.369.0129 em2717t@yahoo.com

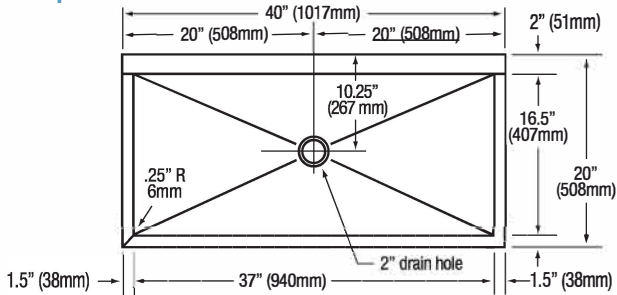
Universal Features

Certified by NSF

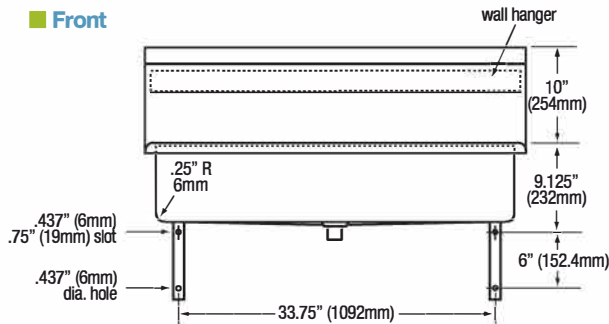
Wash stations are constructed from welded #16 gauge type 304 stainless steel. The front, bottom and back are formed from a single sheet with a rolled rim on front and sides. These wash station have inner radius covered corners. All models have a 10" high backsplash and a 2" drain opening. Exposed surfaces have a blended uniform satin finish. All models are furnished with a strainer with basket and stainless steel nuts and bolts.

NSF

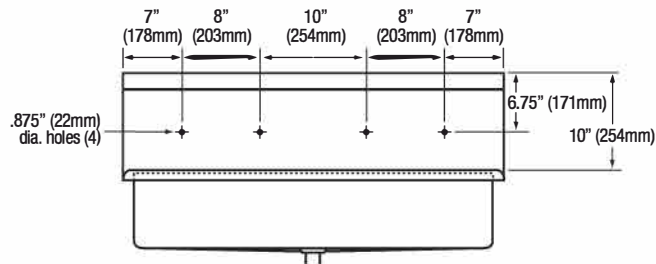
Top



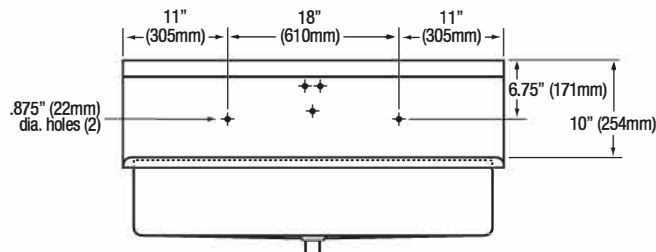
Front



Hole Configurations

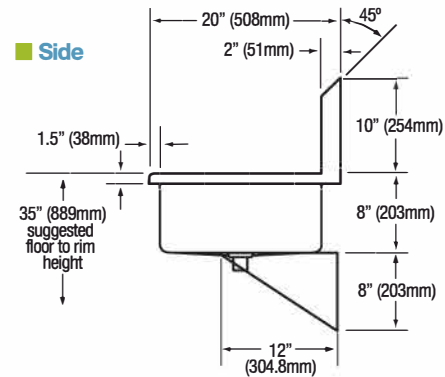


Models 54WF and 54W8

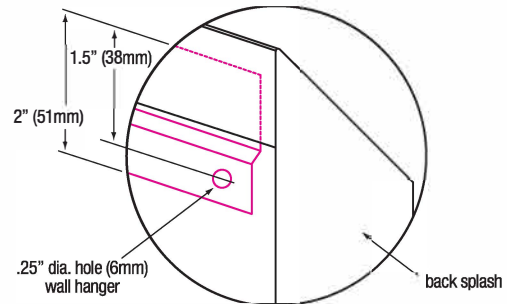


Models 54WS, 54WA and 54WB

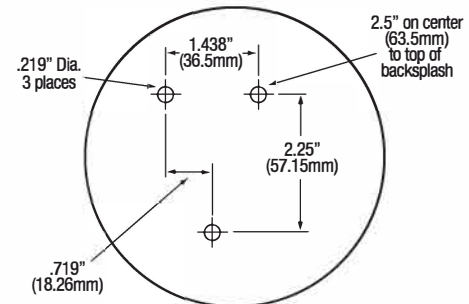
Side



Wall Mounting Detail



Soap Dispenser Hole Configuration



FOR INFORMATION CALL MAREK TENCER
PH 956.369.0129 em2717t@yahoo.com



Model 56FS

Hands-free design for use in the food service and processing industry.

Features

- Double foot operated valves with connecting hose and fittings.
- 32 oz. pump style soap dispenser
- Gooseneck spouts with aerator
- Strainer with basket



Model 56FS

Model 56FF

Designed for use in hospitals, schools, factories and institutions.

Features

- Splash mount swivel gooseneck faucet with 4" wrist blade handles
- Strainer with basket



Model 56FF

Model 56FA and 56FB

Hands-free electronic sensor design for use in food service, hospitals, institutions and factories. Not recommended for outdoor use or in harsh wash-down conditions.

Features

- Splash mount 6" gooseneck spout faucet – chrome plated, solid brass construction
- AC or Battery powered with adjustable sensor range
- 32 oz. pump style soap dispenser
- Model 201 mixing check-valve (mechanical)
- Strainer with basket



Model 56FA
and
Model 56FB

Model 56F8

Floor mount sink only.

Features

- Six .875" faucet holes on 8" centers
- Strainer with basket



Model 56F8

FOR INFORMATION CALL MAREK TENCER
PH 956.369.0129 em2717t@yahoo.com

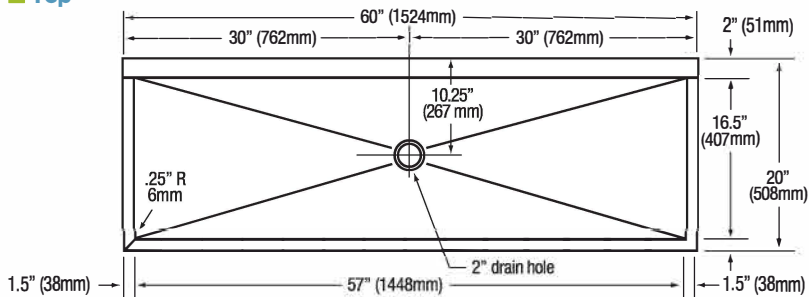
Universal Features

Certified by NSF

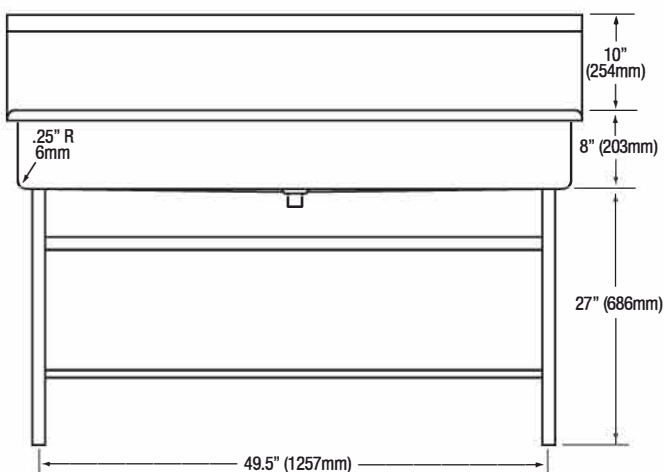
Wash stations are constructed from welded #16 gauge type 304 stainless steel. The front, bottom and back are formed from a single sheet with a rolled rim on front and sides. These wash station have inner radius coved corners. All models have a 10" high backsplash and a 2" drain opening. Exposed surfaces have a blended uniformed satin finish. All models are furnished with a strainer with basket and stainless steel nuts and bolts.

NSF

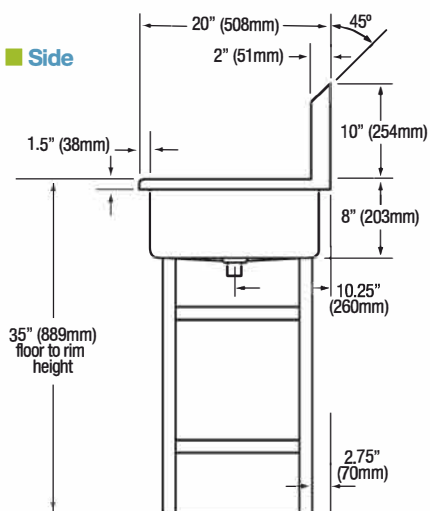
Top



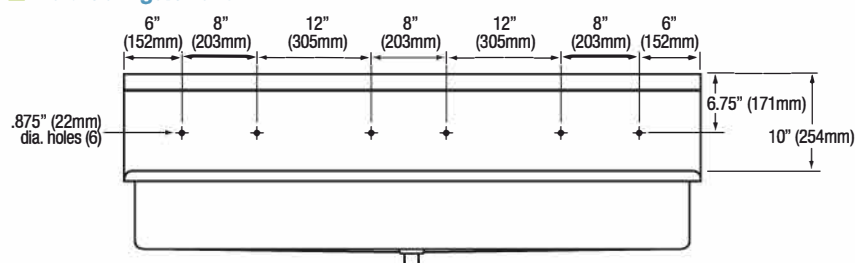
Front



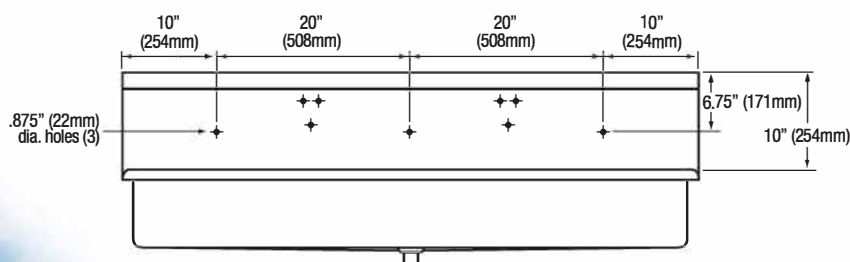
Side



Hole Configurations

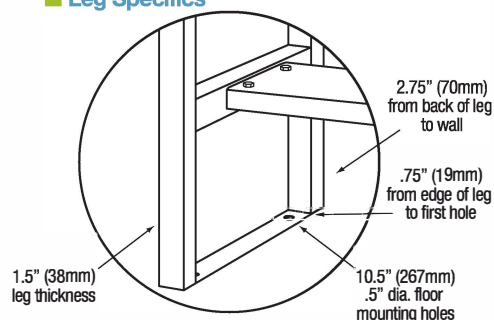


Models 56FF and 56F8

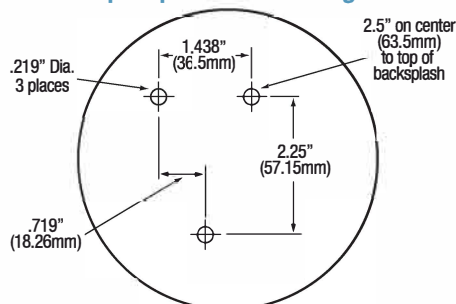


Models 56FS, 56FA and 56FB

Leg Specifics



Soap Dispenser Hole Configuration



FOR INFORMATION CALL MAREK TENCER
PH 956.369.0129 em2717t@yahoo.com

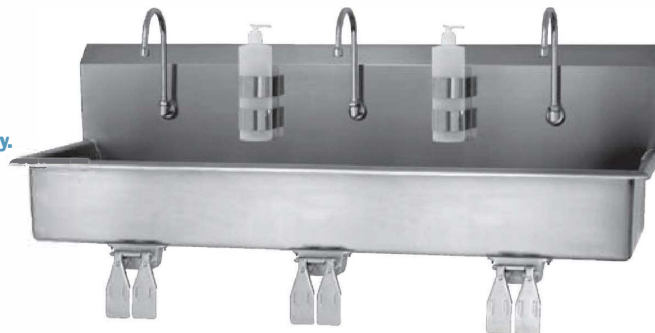


Model 56WS

Hands-free design for use in the food service and processing industry.

Features

- Double knee operated valves with connecting hose and fittings
- 32 oz. pump style soap dispenser
- Gooseneck spouts with aerator
- Strainer with basket and wall mounting brackets



Model 56WS

Model 56WF

Designed for use in hospitals, schools, factories and institutions.

Features

- Splash mount swivel gooseneck faucet with 4" wrist blade handles
- Strainer with basket and wall mounting brackets



Model 56WF

Model 56WA and 56WB

Hands-free electronic sensor design for use in food service, hospitals, institutions and factories. Not recommended for outdoor use or in harsh wash-down conditions.

Features

- Splash mount 6" gooseneck spout faucet – chrome plated, solid brass construction
- AC or Battery powered with adjustable sensor range
- 32 oz. pump style soap dispenser
- Model 201 mixing check-valve (mechanical)
- Strainer with basket and wall mounting brackets



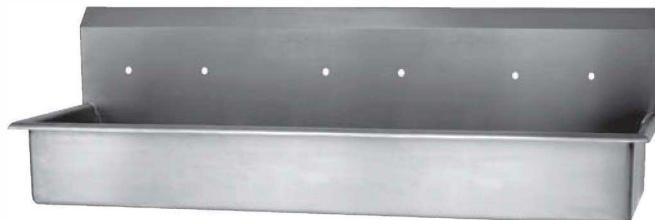
Model 56WA
and
Model 56WB

Model 56W8

Wall mount sink only.

Features

- Six .875" faucet holes on 8" centers
- Strainer with basket and wall mounting brackets



Model 56W8

FOR INFORMATION CALL MAREK TENCER
PH 956.369.0129 em2717t@yahoo.com

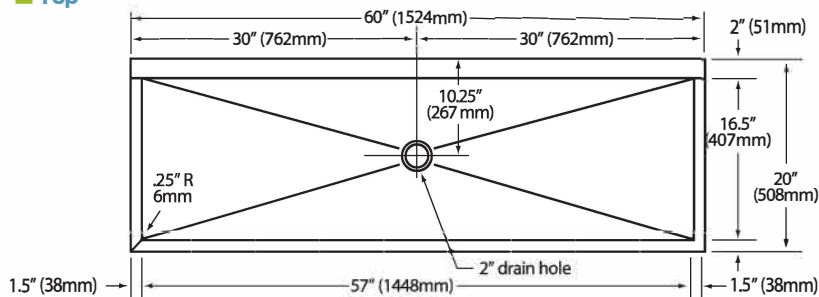
Universal Features

Certified by NSF

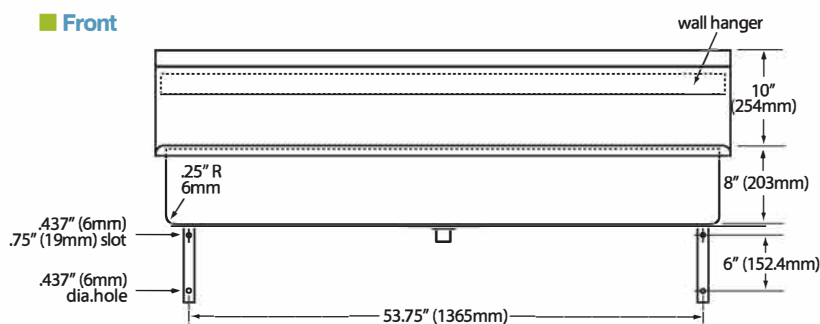
Wash stations are constructed from welded #16 gauge type 304 stainless steel. The front, bottom and back are formed from a single sheet with a rolled rim on front and sides. These wash station have inner radius coved corners. All models have a 10" high backsplash and a 2" drain opening. Exposed surfaces have a blended uniformed satin finish. All models are furnished with a strainer with basket and stainless steel nuts and bolts.

NSF

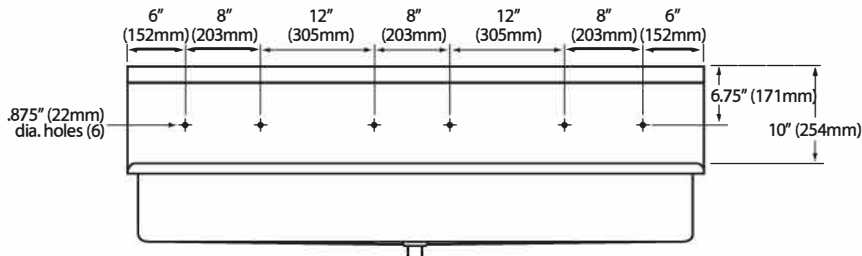
Top



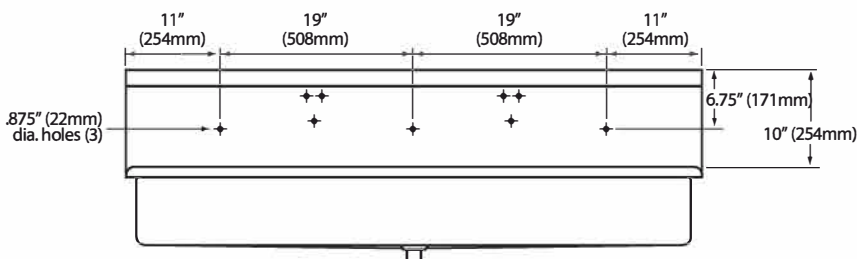
Front



Hole Configurations

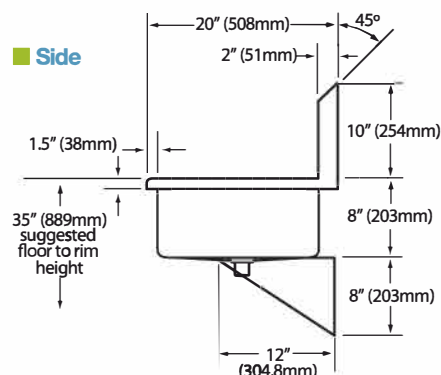


Models 56WF and 56W8

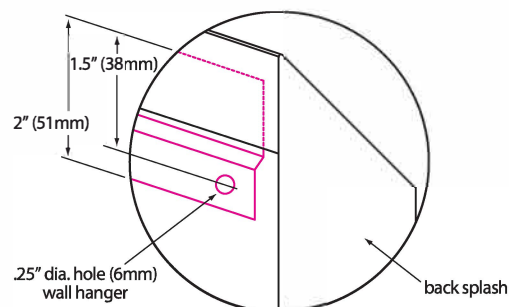


Models 56WS, 56WA and 56WB

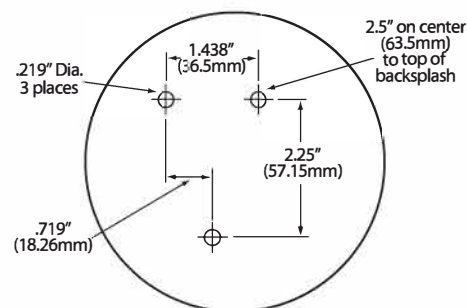
Side



Wall Mounting Detail



Soap Dispenser Hole Configuration



FOR INFORMATION CALL MAREK TENCER
PH 956.369.0129 em2717t@yahoo.com



Model 58FS

Hands-free design for use in the food service and processing industry.

Features

- Double foot operated valves with connecting hose and fittings.
- 32 oz. pump style soap dispenser
- Gooseneck spouts with aerator
- Strainer with basket



Model 58FS

Model 58FF

Designed for use in hospitals, schools, factories and institutions.

Features

- Splash mount swivel gooseneck faucet with 4" wrist blade handles
- Strainer with basket



Model 58FF

Model 58FA and 58FB

Hands-free electronic sensor design for use in food service, hospitals, institutions and factories. Not recommended for outdoor use or in harsh wash-down conditions.

Features

- Splash mount 6" gooseneck spout faucet – chrome plated, solid brass construction
- AC or Battery powered with adjustable sensor range
- 32 oz. pump style soap dispenser
- Model 201 mixing check-valve (mechanical)
- Strainer with basket



Model 58FA
and
Model 58FB

Model 58F8

Floor mount sink only.

Features

- Eight .875" faucet holes on 8" centers
- Strainer with basket



Model 58F8

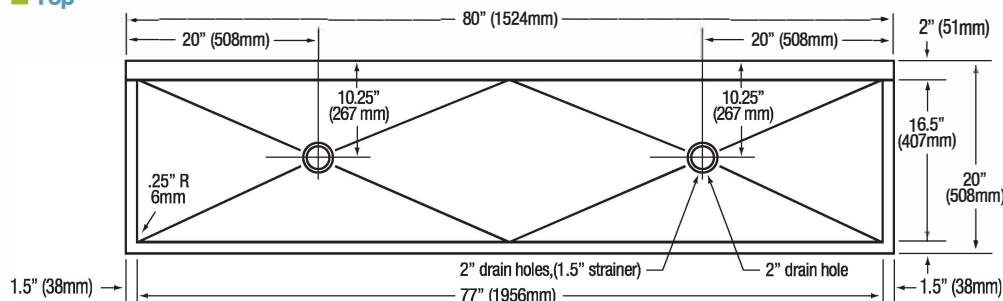
FOR INFORMATION CALL MAREK TENCER
PH 956.369.0129 em2717t@yahoo.com

Certified by NSF

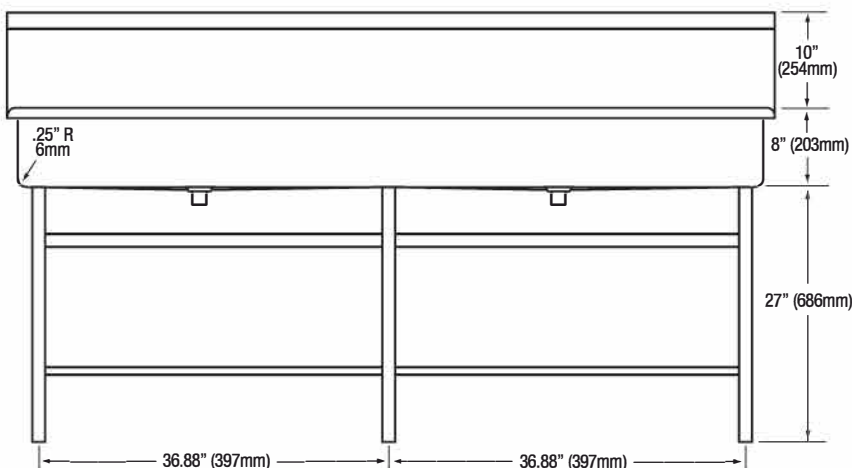
Wash stations are constructed from welded #16 gauge type 304 stainless steel. The front, bottom and back are formed from a single sheet with a rolled rim on front and sides. These wash station have inner radius coved corners. All models have a 10" high backsplash and a 2" drain opening. Exposed surfaces have a blended uniformed satin finish. All models are furnished with a strainer with basket and stainless steel nuts and bolts.



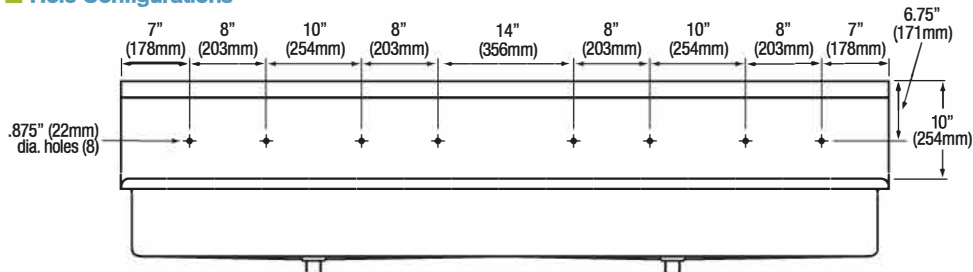
■ [Top](#)



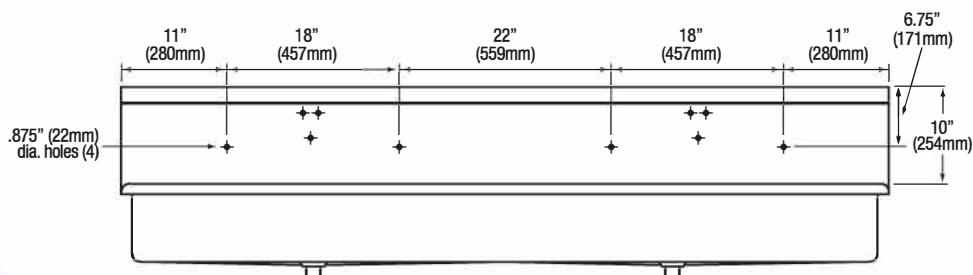
■ **Front**



■ Hole Configurations

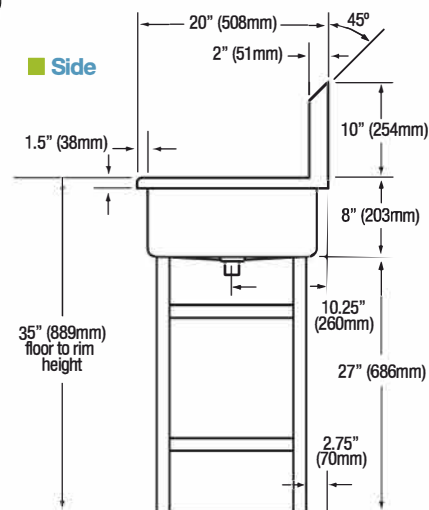


Models 58FF and 58F8

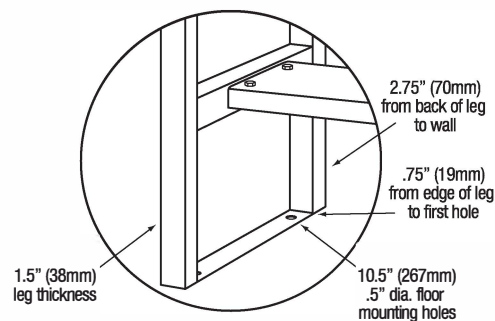


Models 58FS, 58FA and 58FB

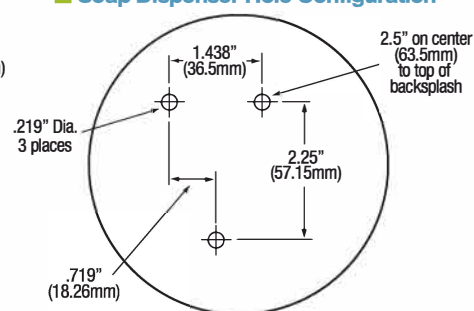
Side



■ Leg Specifics



■ Soap Dispenser Hole Configuration



FOR INFORMATION CALL MAREK TENCER
PH 956.369.0129 em2717t@yahoo.com



Model 58WS

Hands-free design for use in the food service and processing industry.

Features

- Double knee operated valves with connecting hose and fittings
- 32 oz. pump style soap dispenser
- Gooseneck spouts with aerator
- Strainer with basket and wall mounting brackets



Model 58WS

Model 58WF

Designed for use in hospitals, schools, factories and institutions.

Features

- Splash mount swivel gooseneck faucet with 4" wrist blade handles
- Strainer with basket and wall mounting brackets



Model 58WF

Model 58WA and 58WB

Hands-free electronic sensor design for use in food service, hospitals, institutions and factories. Not recommended for outdoor use or in harsh wash-down conditions.

Features

- Splash mount 6" gooseneck spout faucet – chrome plated, solid brass construction
- AC or Battery powered with adjustable sensor range
- 32 oz. pump style soap dispenser
- Model 201 mixing check-valve (mechanical)
- Strainer with basket and wall mounting brackets



Model 58WA and Model 58WB

Model 58W8

Wall mount sink only.

Features

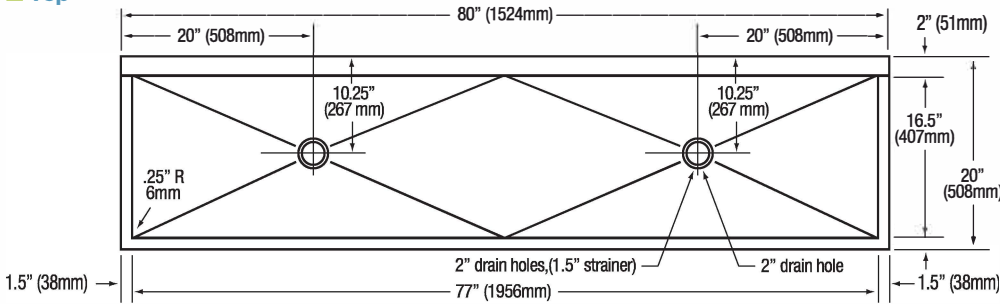
- Eight .875" faucet holes on 8" centers
- Strainer with basket and wall mounting brackets



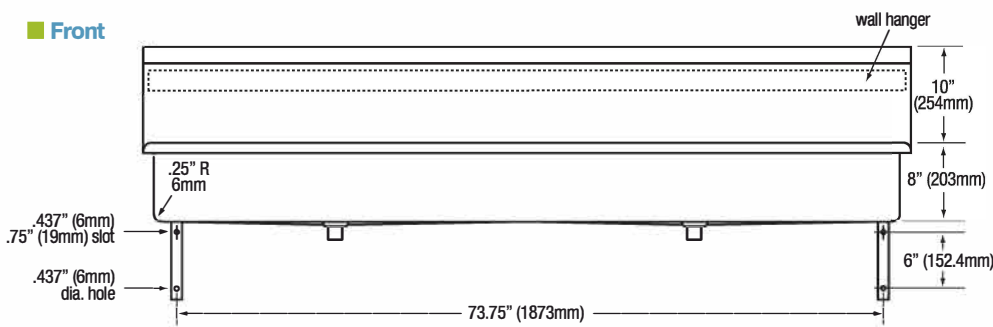
Model 58W8

FOR INFORMATION CALL MAREK TENCER
PH 956.369.0129 em2717t@yahoo.com

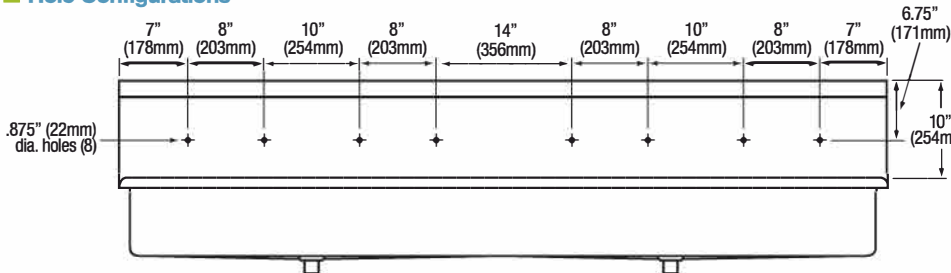
■ Top



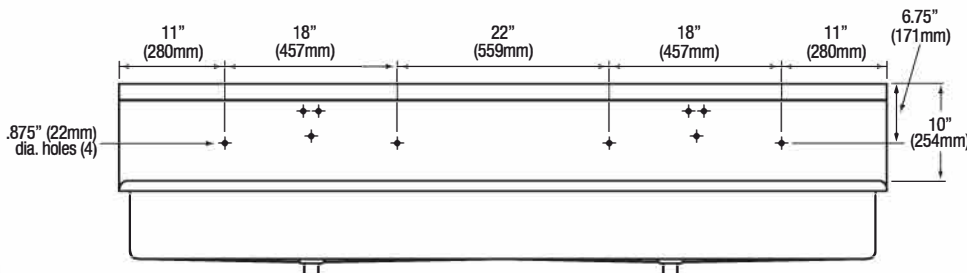
■ Front



■ Hole Configurations



Models 58WF and 58W8



Models 58WS, 58WA and 58WB

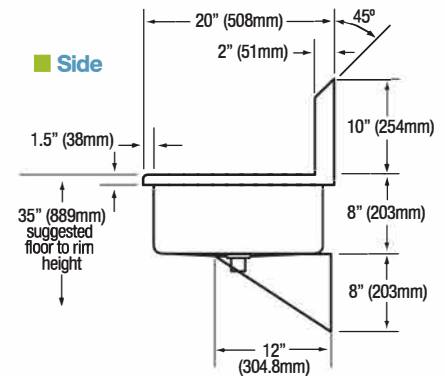
Universal Features

Certified by NSF

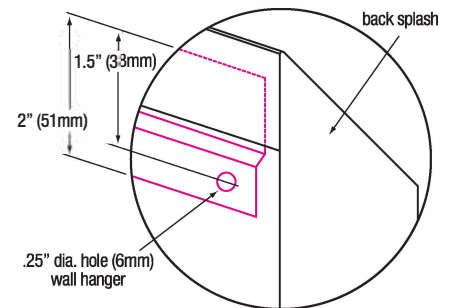
Wash stations are constructed from welded #16 gauge type 304 stainless steel. The front, bottom and back are formed from a single sheet with a rolled rim on front and sides. These wash station have inner radius covered corners. All models have a 10" high backsplash and a 2" drain opening. Exposed surfaces have a blended uniformed satin finish. All models are furnished with a strainer with basket and stainless steel nuts and bolts.

NSF.

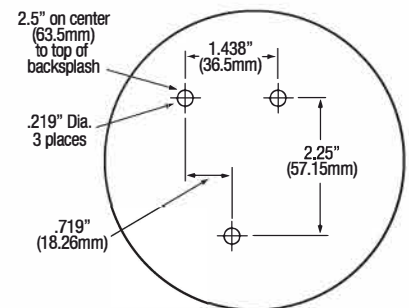
■ Side



■ Wall Mounting Detail



■ Soap Dispenser Hole Configuration



FOR INFORMATION CALL MAREK TENCER
PH 956.369.0129 em27171@yahoo.com



Model 512FS

Hands-free design for use in the food service and processing industry.

Features

- Double foot operated valves with connecting hose and fittings.
- 32 oz. pump style soap dispenser
- Gooseneck spouts with aerator
- Strainer with basket



Model 512FS

Model 512FF

Designed for use in hospitals, schools, factories and institutions.

Features

- Splash mount swivel gooseneck faucet with 4" wrist blade handles
- Strainer with basket



Model 512FF

Model 512FA and 512FB

Hands-free electronic sensor design for use in food service, hospitals, institutions and factories. Not recommended for outdoor use or in harsh wash-down conditions.

Features

- Splash mount 6" gooseneck spout faucet – chrome plated, solid brass construction
- AC or Battery powered with adjustable sensor range
- 32 oz. pump style soap dispenser
- Model 201 mixing check-valve (mechanical)
- Strainer with basket



Model 512FA and Model 512FB

Model 512F8

Floor mount sink only.

Features

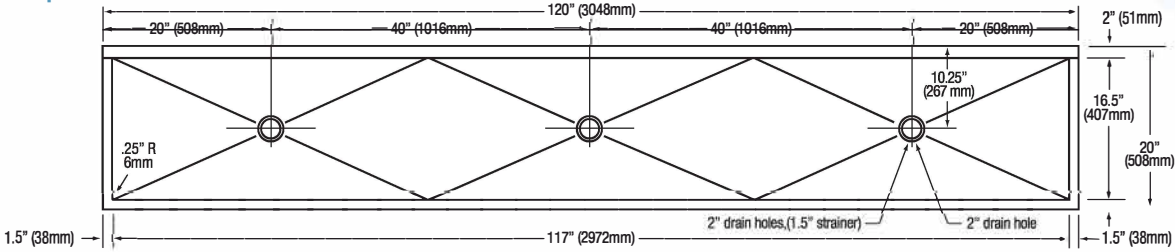
- Twelve .875" faucet holes on 8" centers
- Strainer with basket



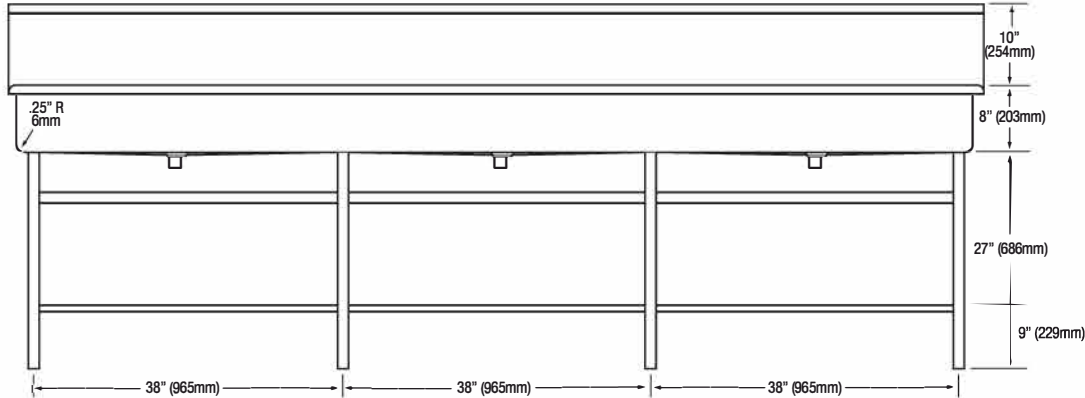
Model 512F8

FOR INFORMATION CALL MAREK TENCER
PH 956.369.0129 em2717t@yahoo.com

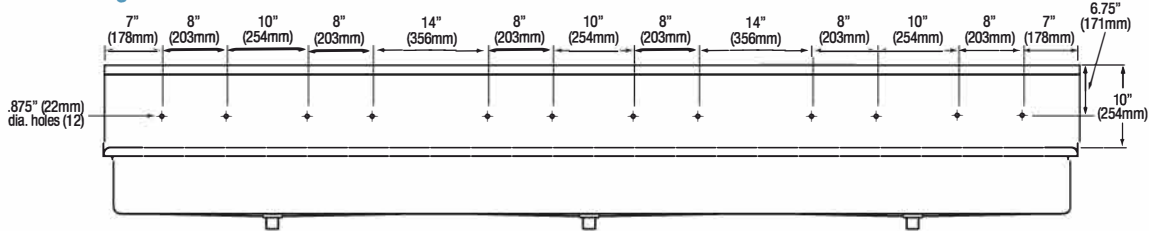
■ Top



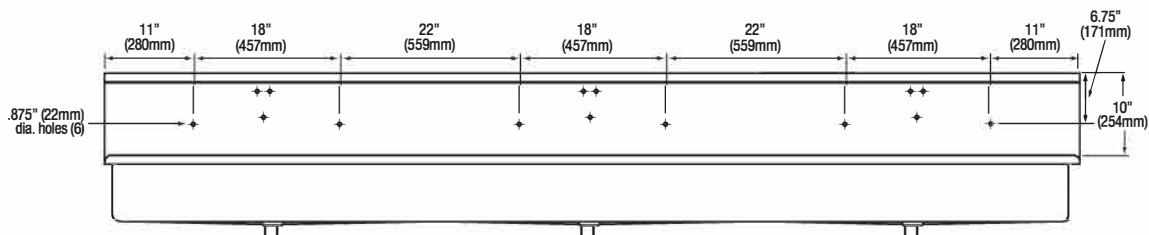
■ Front



■ Hole Configurations

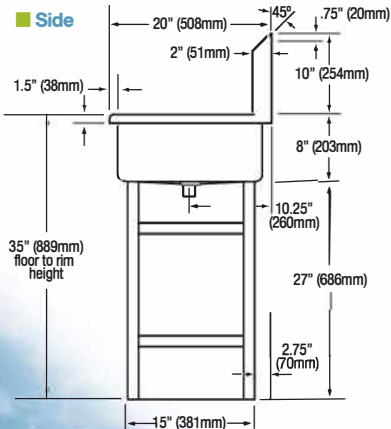


Models 512FF and 512F8

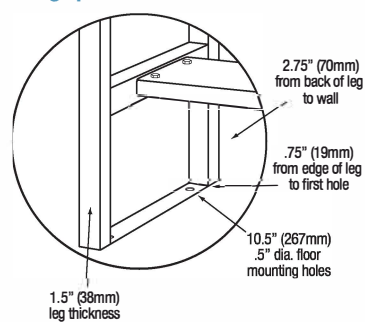


Models 512FS, 512FA and 512FB

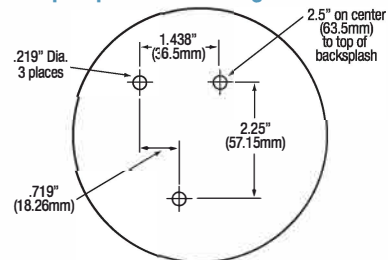
■ Side



■ Leg Specifics



■ Soap Dispenser Hole Configuration



Universal Features

Certified by NSF

Wash stations are constructed from welded #16 gauge type 304 stainless steel. The front, bottom and back are formed from a single sheet with a rolled rim on front and sides. These wash station have inner radius coved corners. All models have a 10" high backsplash and a 2" drain opening. Exposed surfaces have a blended uniformed satin finish. All models are furnished with a strainer with basket and stainless steel nuts and bolts.

NSF

FOR INFORMATION CALL MAREK TENCER
PH 956.369.0129 em2717t@yahoo.com



Model 512WS

Hands-free design for use in the food service and processing industry.

Features

- Double knee operated valves with connecting hose and fittings
- 32 oz. pump style soap dispenser
- Gooseneck spouts with aerator
- Strainer with basket and wall mounting brackets



Model 512WS

Model 512WF

Designed for use in hospitals, schools, factories and institutions.

Features

- Splash mount swivel gooseneck faucet with 4" wrist blade handles
- Strainer with basket and wall mounting brackets



Model 512WF

Model 512WA and 512WB

Hands-free electronic sensor design for use in food service, hospitals, institutions and factories. Not recommended for outdoor use or in harsh wash-down conditions.

Features

- Splash mount 6" gooseneck spout faucet – chrome plated, solid brass construction
- AC or Battery powered with adjustable sensor range
- 32 oz. pump style soap dispenser
- Model 201 mixing check-valve (mechanical)
- Strainer with basket and wall mounting brackets



Model 512WA and Model 512WB

Model 512W8

Wall mount sink only.

Features

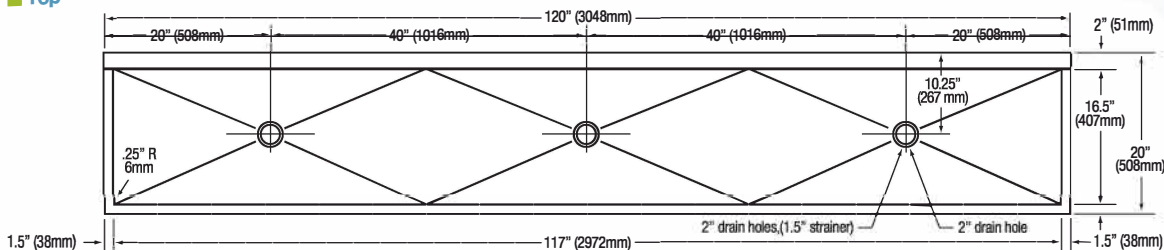
- Twelve .875" faucet holes on 8" centers
- Strainer with basket and wall mounting brackets



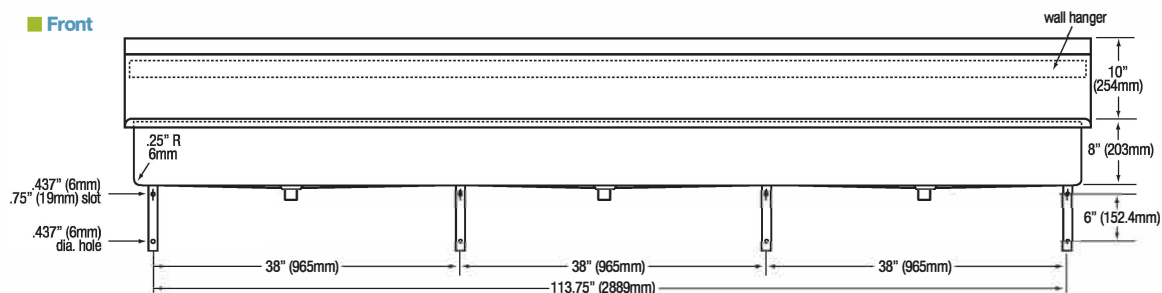
Model 512W8

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PH 956.369.0129 em2717t@yahoo.com

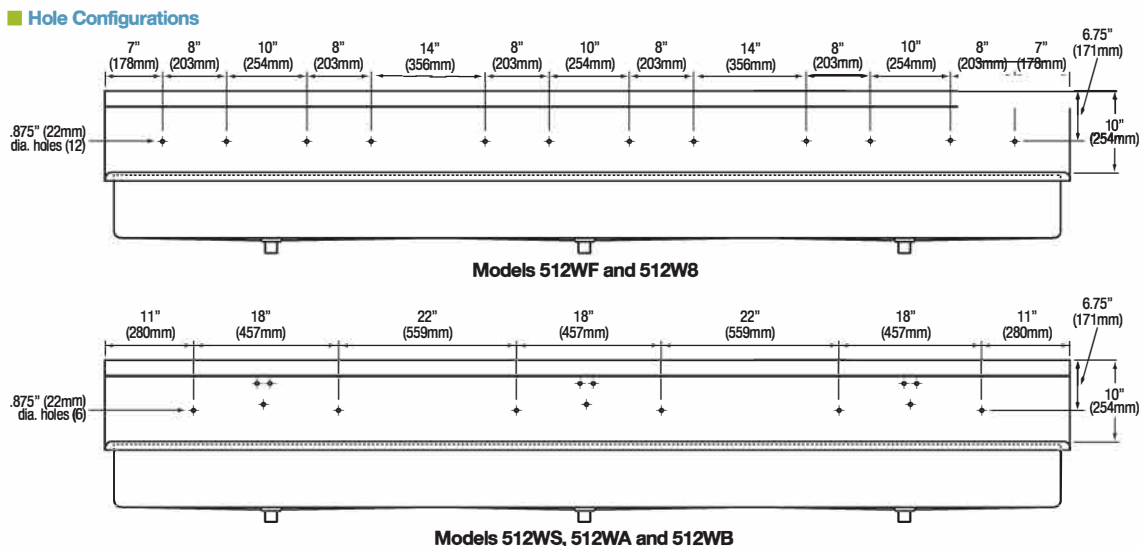
■ [Top](#)



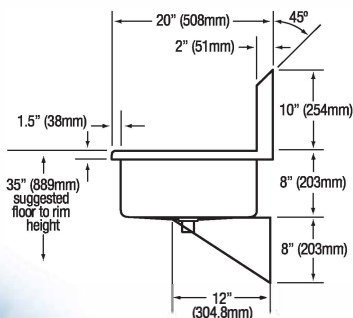
■ **Front**



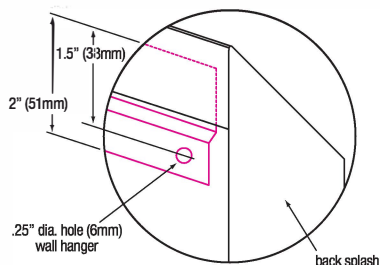
Hole Configurations



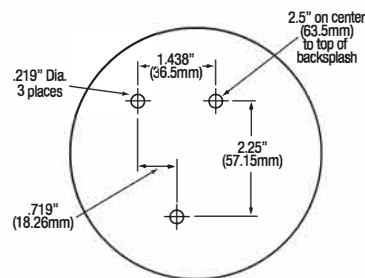
Side



■ Wall Mounting Detail



■ Soap Dispenser Hole Configuration



Universal Features

Certified by NSF

Wash stations are constructed from welded #16 gauge type 304 stainless steel. The front, bottom and back are formed from a single sheet with a rolled rim on front and sides. These wash station have inner radius coved corners. All models have a 10" high backsplash and a 2" drain opening. Exposed surfaces have a blended uniformed satin finish. All models are furnished with a strainer with basket and stainless steel nuts and bolts.



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Series 100 Valves

Design that sets an industry standard.

Features

These self-closing foot or knee-operated valves completely eliminate the possibility of contamination from germ laden or dirty faucets. Columbia valves are made of rough chrome-plated cast brass with stainless steel lift-up operateds. All valves are tested at 150 PSI after assembly.

Model 105 Double foot operated valve

- Model #105 is standard on all Columbia foot-operated pedestal sinks

Model 111 Double knee operated valve

- Model #111 is standard on all Columbia knee-operated wall mounted sinks

Foot Operated Valves



Model 101



Model 102



Model 103



Model 104



Model 106



Model 105



Model 111

Knee Operated Valves



Model 109



Model 110



Model 112

Model 201 Mixing Check Valve



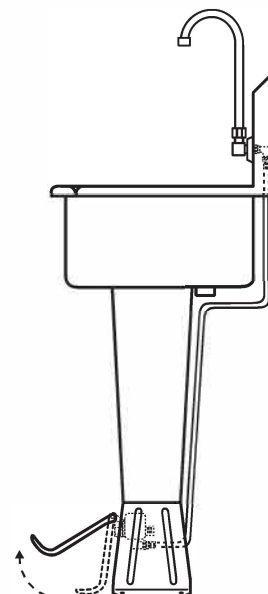
Model 201

Lift-Up Operateds

- Stainless Steel, Lift-Up Pedals
- Simplifies cleaning floors and repair of valves

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Pedals lift up for easier
cleaning and maintenance.



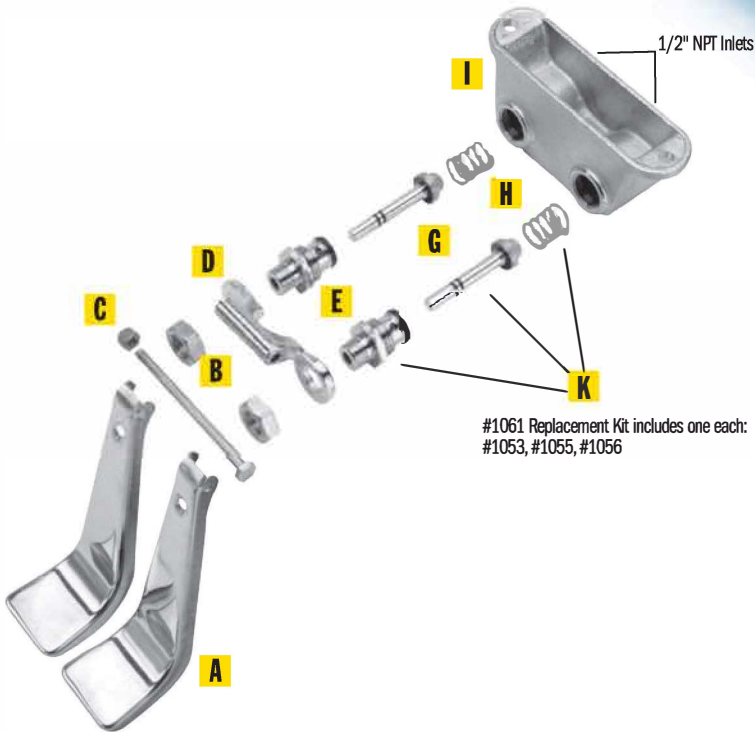
Universal Features

Certified by NSF

This exploded view illustrates the simplicity of design and minimum number of parts in a Columbia valve. Rugged and durable construction allows long-term, trouble-free operation and very low maintenance. Access to all moving parts can be accomplished without disconnecting plumbing or removing the valve body.

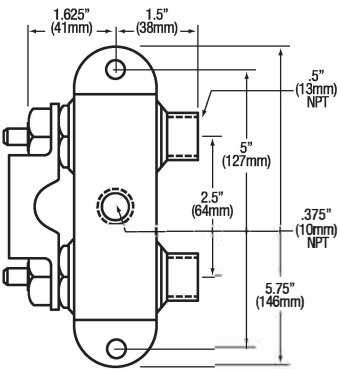
Part No.	Description	Application
A 1041	Operated, Long Foot	103 / 104 / 105 / 106
1042*	Operated, Short Foot	101 / 102
1043*	Operated, Knee	109 / 110 / 111 / 112
1049*	Bolt & Nut Set (Stainless)	All Single Valves
B 1050	Jam Nut (Stainless)	All Valves
C 1051	Bolt & Nut Set (Stainless)	All Double Valves
D 1052	Bracket	All Double Valves
E 1053	Threaded Insert	All Valves
1054*	Bracket	All Single Valves
G 1055	Plunger Assembly	All Valves
H 1056	Spring (Stainless)	All Valves
I 1057	Body only, Double Valve	All Double Valves
1058*	Body only, Single Valve	All Single Valves
K 1061	Replacement Kit	All Valves

*not shown

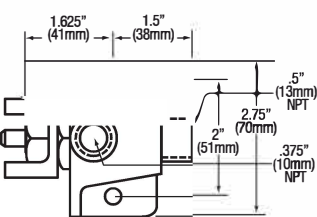


#1061 Replacement Kit includes one each: #1053, #1055, #1056

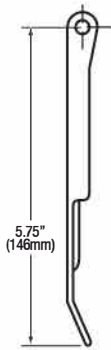
Double Valve Plan View



Single Valve Plan View

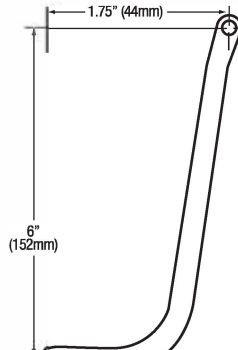


Knee Pedal Side View

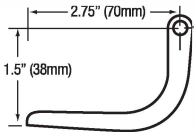


All Pedals 2" Wide

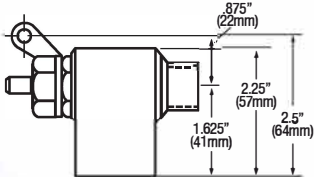
Extended Pedal Side View



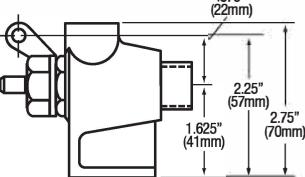
Short Pedal Side View



Double Valve Side View



Single Valve Side View



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Model 567 Superior Knife Sterilizer

Certified by NSF

Features Include

- Electropolished to a gleaming finish; passivated in a nitric acid solution to remove iron contamination and to enhance corrosion resistance; followed by a deionized water rinse
- The ultimate in knife sterilization
- Box size is 6" x 12" x 12"
- Overall width is 14.75"
- Overall height is 18"
- Made from 18 gauge #304 stainless steel
- Designed for table top or wall mount
- Wall mounting bracket
- Comes complete with knife support and heating element guard



Model 567

Model 564 Knife Support

Certified by NSF

Features Include

- Polyethylene with #304 stainless steel handles
- Fits both Superior and Deluxe models
- Standard on Superior model #567
- Sold separately for Deluxe model #552



Model 564

Model 555 Knife Sterilizer

Certified by NSF

Features Include

- Electropolished to a gleaming finish; passivated in a nitric acid solution to remove iron contamination and to enhance corrosion resistance; followed by a deionized water rinse
- Box size is 5" x 8" x 8"
- Made from 18 gauge #304 stainless steel
- Comes complete with element guard
- Made to fit snugly on the rim of the sink
- Designed so the overflow drains any excess water into the sink bowl

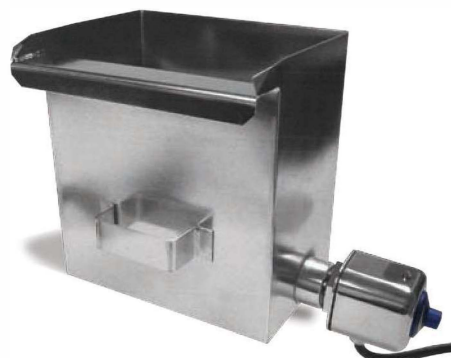


Model 555

Model 558 Knife Sterilizer with Heating Element

Features Include

- Comes complete with model 1100 heating element and heating element guard
- Electropolished to a gleaming finish; passivated in a nitric acid solution to remove iron contamination and to enhance corrosion resistance; followed by a deionized water rinse
- Box size is 5" x 8" x 8"
- Made from 18 gauge #304 stainless steel
- Made to fit snugly on the rim of the sink
- Designed so the overflow drains any excess water into the sink bowl



Model 558

Universal Features**Certified by NSF**

All knife sterilizers have an electropolished finish that is stain and bacteria resistant and meets the exacting standards of the food-processing, medical equipment and chemical industries. The electropolished finish has a high chrome-iron oxide ratio that greatly enhances corrosion-resistance.

**Model 552** Superior Knife Sterilizer**Certified by NSF****Features Include**

- Electropolished to a gleaming finish; passivated in a nitric acid solution to remove iron contamination and to enhance corrosion resistance; followed by a deionized water rinse
- Box size is 6" x 12" x 12"
- Made from 18 gauge #304 stainless steel
- Comes complete with element guard
- Designed to fit right or left side of all Columbia sink bowls



Model 552

Model 556 Cleaver and Saw Sterilize**Certified by NSF****Features Include**

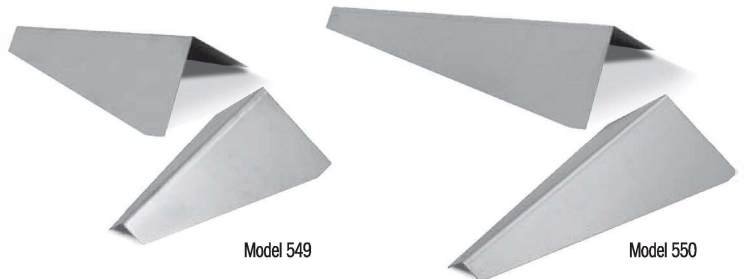
- Electropolished to a gleaming finish; passivated in a nitric acid solution to remove iron contamination and to enhance corrosion resistance; followed by a deionized water rinse
- Box size is 5" x 10" x 25"
- Made from 18 gauge #304 stainless steel
- Comes complete with element guard
- Large size to accommodate cleavers and saws



Model 556

Model 549/550 Heating Element Guard**Certified by NSF****Features Include**

- Made from 18 gauge #304 stainless steel
- Protects heating element
- Easily removed for cleaning
- #550 furnished on all Superior (567) and Deluxe (552) models
- #549 furnished on model 555



Model 549

Model 550

FOR INFORMATION CALL MAREK TENCER
PH 956.369.0129 em2717t@yahoo.com



Model 1100

Features Include

- Type #304 stainless steel
- 5 1/2" stainless steel heating rod
- Fits a 1" NPT flange or 1.25" hole and is supplied with lock nut and gasket
- Adjustable dial – to increase temperature setting dial is turned clockwise
- On/Off light indicator shows on when unit is heating
- Provided with 6' 3-wire grounded cord and plug
- 1100 watts, 110 VAC



Model 1100

Model 1100N

Features Include

- Designed for harsher wash-down environments
- Type #304 stainless steel
- 5 1/2" stainless steel heating rod
- Fits a 1" NPT flange or 1.25" hole and is supplied with lock nut and gasket
- Provided with 6' 3-wire grounded cord and plug
- 1100 watts, 110 VAC



Model 1100N

Model 1500

Features Include

- Type #304 stainless steel
- 7" stainless steel heating rod
- Fits a 1" NPT flange or 1.25" hole and is supplied with lock nut and gasket
- Adjustable dial – to increase temperature setting dial is turned clockwise
- On/Off light indicator shows on when unit is heating
- Provided with 6' 3-wire grounded cord and plug
- 1500 watts, 110 VAC



Model 1100

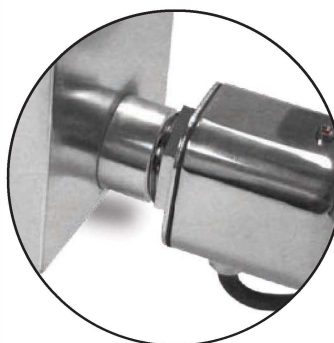
Model 1500N

Features Include

- Designed for harsher wash-down environments
- Type #304 stainless steel
- 7" stainless steel heating rod
- Fits a 1" NPT flange or 1.25" hole and is supplied with lock nut and gasket
- Provided with 6' 3-wire grounded cord and plug
- 1500 watts, 110 VAC



Model 1500N



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Series 200 Stainless Steel Shovels

Certified by NSF

Features Include

- Tough and durable stainless makes this shovel ideal for moving bulk materials
- Electropolished and passivated to enhance corrosion resistance
- Back of blade is smooth and easy to clean



Model 207



Model 217



Model 227

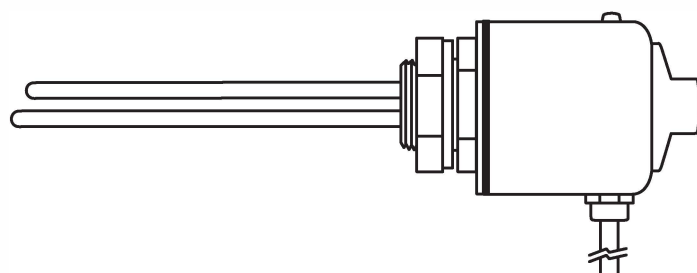
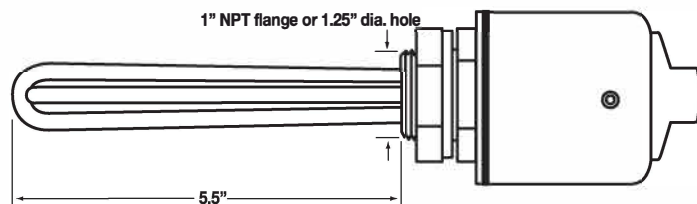


Model 267

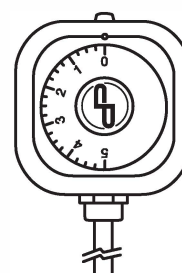
FOR INFORMATION CALL MAREK TENCER
PH 956.369.0129 em2717t@yahoo.com

Universal Features

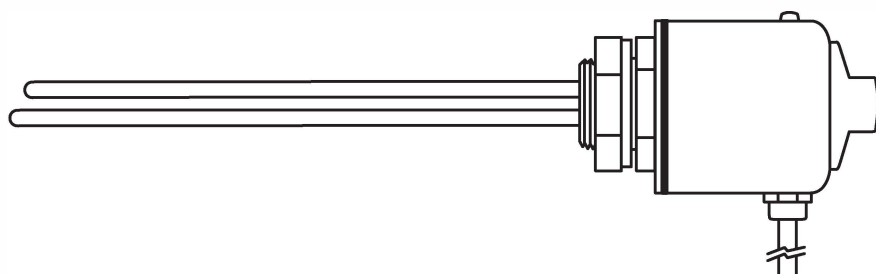
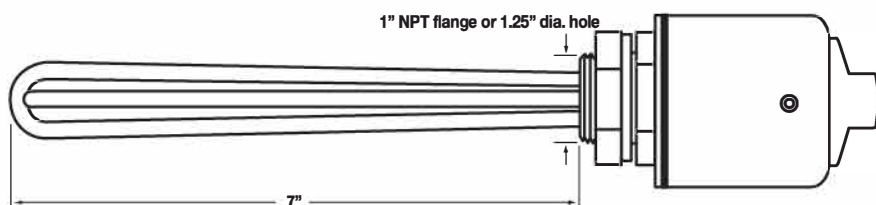
All models have type 304 stainless steel enclosures and heating element rods. All models fit a 1" NPT flange or a 1.25" opening and are supplied with a nut and gasket. All models have a 6', 3 wire grounded cord and plug. An adjustable dial on Models 1100 and 1500 allow the user to increase the temperature setting by turning the dial clockwise. An On/Off light indicator shows when the unit is heating. Models 1100N and 1500N are designed without a dial for harsher wash-down environments.



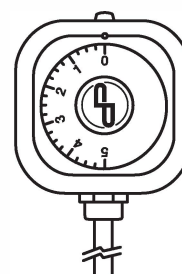
Model 1100



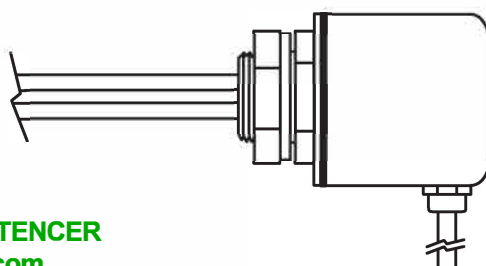
6' cord and plug



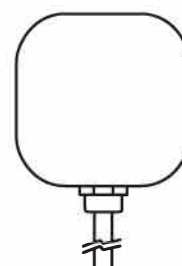
Model 1500



6' cord and plug



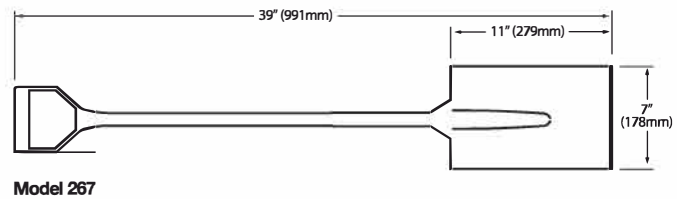
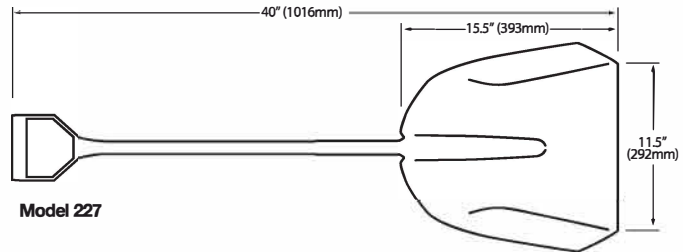
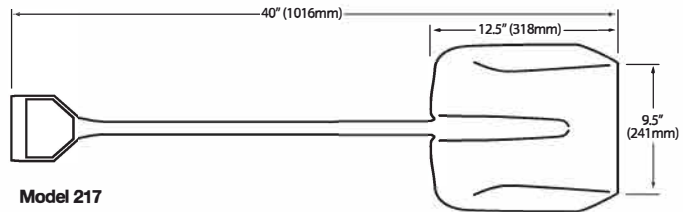
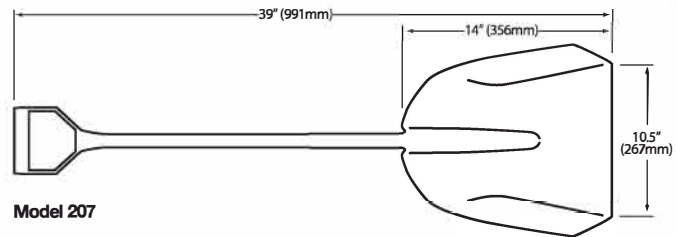
Models 1100N and 1500N



6' cord and plug

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PH 956.369.0129 em2717t@yahoo.com

MODELS 207, 217, 227 AND 267



NSF

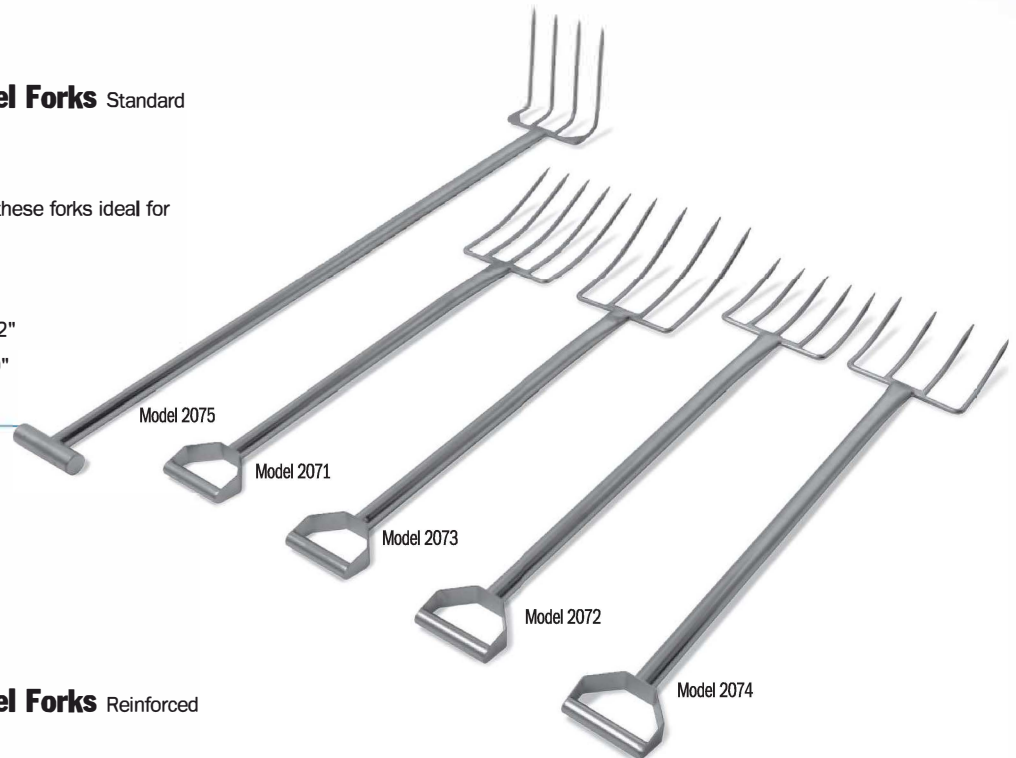


Series 2000 Stainless Steel Forks Standard

Certified by NSF

Features Include

- Tough and durable stainless makes these forks ideal for moving bulk materials
- Electropolished and passivated to enhance corrosion resistance
- Tine lengths range from 8 1/2" to 12"
- Overall lengths range from 44" to 60"

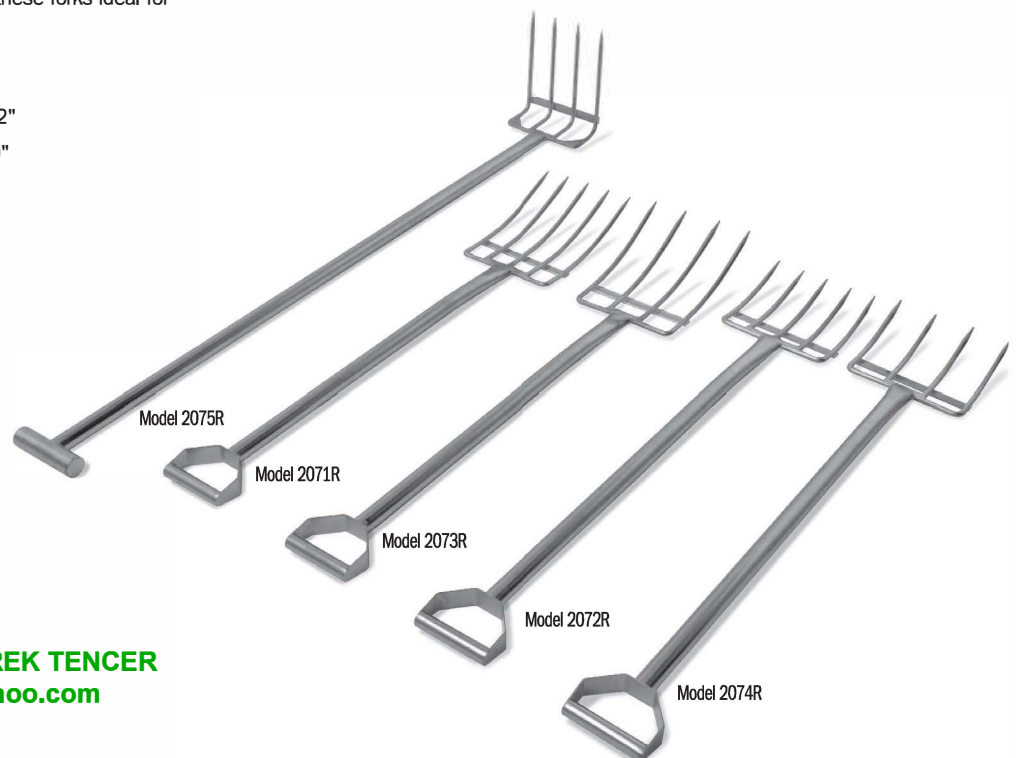


Series 2000 Stainless Steel Forks Reinforced

Certified by NSF

Features Include

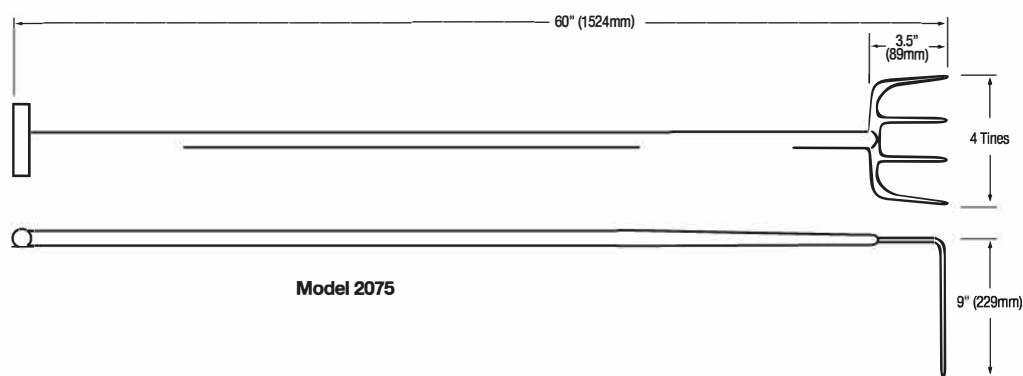
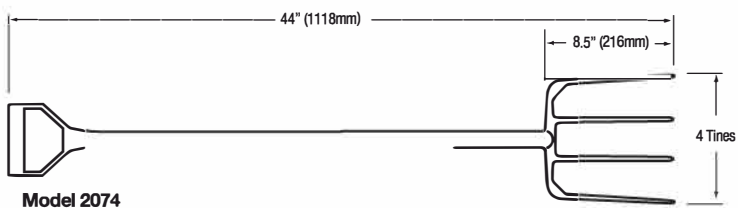
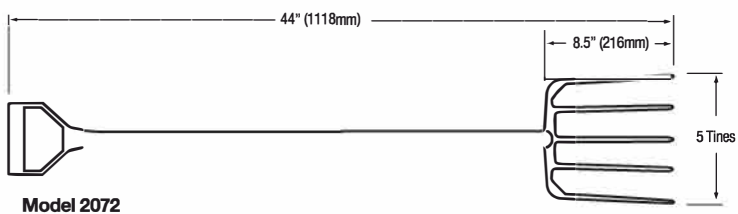
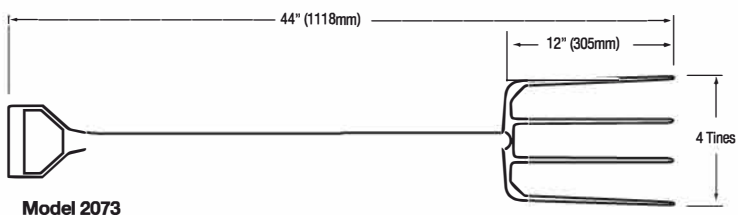
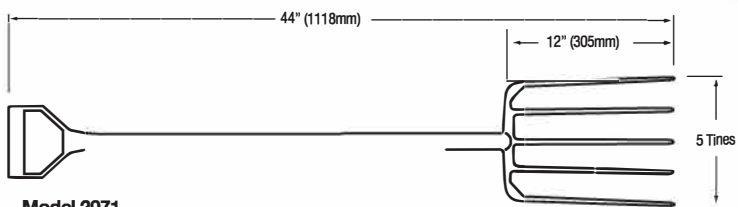
- Tough and durable stainless makes these forks ideal for moving bulk materials
- Electropolished and passivated to enhance corrosion resistance
- Tine lengths range from 8 1/2" to 12"
- Overall lengths range from 44" to 60"
- Reinforced support bracket



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Certified by NSF

NSF



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Series 3000 - 4000 Stainless Steel Scoops

Certified by NSF

Features Include

- Heavy gauge #304 stainless steel construction
- Ideal for food industry
- Polished finish
- Scoop capacity ranges from 1/2 pint to 5 quarts



Model 3997



Model 4002



Model 4003



Model 4004



Model 4005



Model 3998

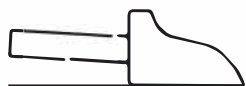


Model 3999

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Certified by NSF

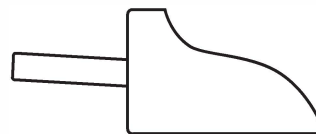
NSF



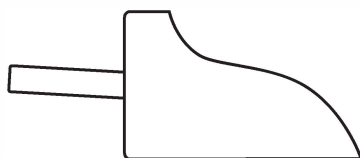
3997
8 oz. - 1/2 Pint
Bowl: 2.75" x 4"
Handle: 4"



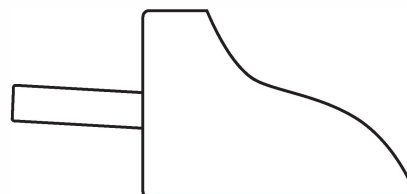
4002
16 oz. - 1/2 Quart
Bowl: 3.375" x 5.125"
Handle: 4"



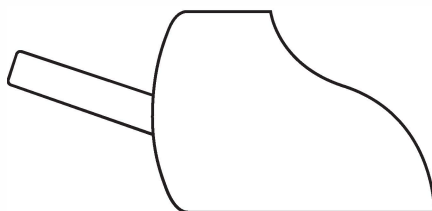
4003
32 oz. - 1 Quart
Bowl: 4.25" x 6.625"
Handle: 4"



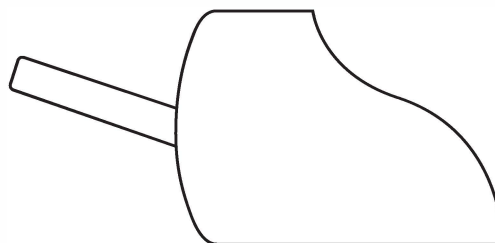
4004
64 oz. - 2 Quart
Bowl: 5.00" x 8.25"
Handle: 4"



4005
96 oz. - 3 Quart
Bowl: 5.25" x 9.5"
Handle: 4.5"



3998
128 oz. - 1 Gallon
Bowl: 6.25" x 8.5"
Handle: 4.5"



3999
160 oz. - 5 Quart
Bowl: 8" x 10"
Handle: 5"

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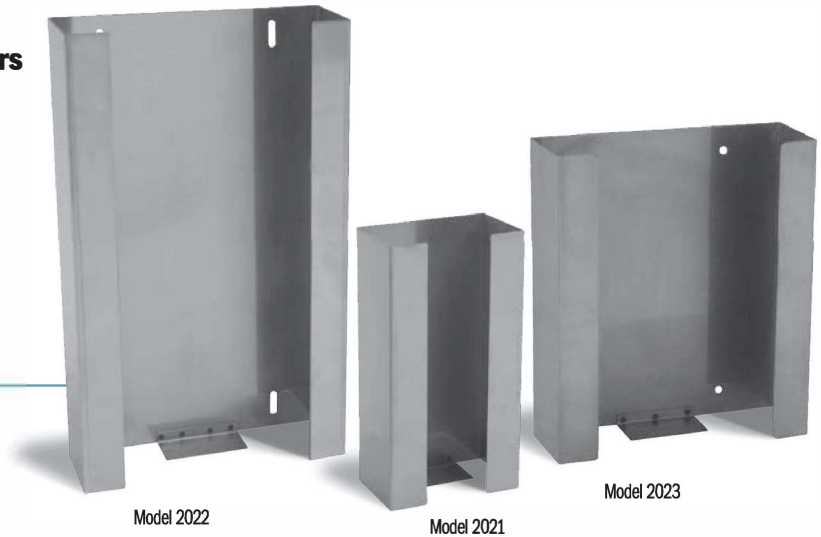


Model 2021, 2022 & 2023 Glove Dispensers

Certified by NSF

Features Include

- Keeps gloves organized, allowing easy access to many types of gloves
- Heavy Duty 18 gauge
- #304 Stainless Steel Construction makes these dispensers ideal for hospitals, food processing plants, and food preparation areas
- All models have holes in the back for wall mounting



Model 535 Drainboard

Certified by NSF

Features Include

- Electropolished to a gleaming finish; passivated in a nitric acid solution to remove iron contamination and to enhance corrosion resistance; followed by a deionized water rinse
- Working surface is 15" x 16"
- Overall size is 15" x 16" x 10"
- Made from 18 gauge #304 stainless steel
- Fits all Columbia 16" x 19" x 10" bowls only
- Easily removed for storage/cleaning



Model 560 Perforated False Bottom

Certified by NSF

Features Include

- Size is 15" x 18"
- Made from 18 gauge #304 stainless steel
- Fits all Columbia 16" x 19" x 10" bowls
- Numerous perforations for easy fluid flow
- Creased and notched for easy removal/cleaning



FOR INFORMATION CALL MAREK TENCER
PH 956.369.0129 em2717t@yahoo.com

Certified by NSF



Model 202 Stainless Steel Tray

Certified by NSF

Features Include

- Stainless steel tray for the food industry
- Electropolished and passivated to enhance corrosion resistance
- This tray fits most standard dollies and racks for easy storage
- Sanitary seamless construction makes this tray easy to clean and corrosion resistant
- Tray size is 18" x 26" x 1"



NSF

Model 202

Top Discharge Soap Dispensers

Certified by NSF

Features Include

- Vinyl bottles with 16 oz. and 32 oz. capacity
- Model 562 sold without bottle and pump
- Standard mounting holes
- Holder is Constructed out of Heavy Duty 16 and 18 gauge, #304 stainless steel
- Easy to clean



Model 562



Model 568



Model 563

Model 1010 Duo Basket Strainer

Certified by NSF

Features Include

- Removable basket allows for quick disposal of debris and food waste
- Durable stainless steel construction.
- Basket can be inserted to allow draining or turned to seal drain outlet. Seal gasket and securing nuts included.



Model 1010



Model 1006 Supply line with fitting

Certified by NSF

Features Include

- Valve to spout supply line
- 3/8" compression to 1/4" male pipe
- Braided vinyl PVC
- Material: clear non-toxic FDA, NSF listed compounds w/polyester braiding



Model 1006

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PH 956.369.0129 em2717t@yahoo.com