



ChefPro Series 100-3/8" 3-Compartment Sink with Backlash, Stainless Steel
(Model: CP3CS100)



★★★★★ (4.7/5)

Buy Now

WARRANTY
1 Year Limited Warranty

SPECIAL FEATURES

- ✓ **Three-Compartment Workflow**
Three bowls measuring 20" x 28" x 14" support separate washing, rinsing, and sanitizing steps in commercial kitchens.
- ✓ **Integrated Drainboards**
Two 20" drainboards provide added drying and staging space for cookware and utensils.
- ✓ **Certified for Commercial Use**
ETL and NSF certifications support compliance with sanitation and construction requirements for foodservice environments.
- ✓ **Durable 16-Gauge Steel**
The stainless steel 16-gauge construction supports heavy-duty cleaning tasks in restaurant dishwashing areas.
- ✓ **Boxed Backsplash Design**
An 11.5" boxed backsplash with 8" faucet holes supports wall-mounted faucet installation and protects surrounding surfaces.
- ✓ **Warranty Coverage**
It includes a 1-year limited warranty by the manufacturer for added service support.



PRODUCT OVERVIEW

The ChefPro Series 100-3/8" 3-Compartment Sink with Backsplash is designed for commercial dishwashing stations and foodservice kitchens that require multiple washing, rinsing, and sanitizing sections. It measures 100" (W) x 34" (D) x 45" (H), providing a full-length work area suitable for high-volume cleaning tasks. The stainless steel construction and 16-gauge thickness support durability during continuous use in demanding washing environments.

This unit features three compartments, each designed for organized workflow in commercial dishwashing setups. Each bowl measures 20" (L) x 28" (W) x 14" (D), allowing room for large cookware, prep pans, and kitchen utensils. The sink includes left and right drainboards, each 20" in length, which provide additional drying and staging space.

The design includes an 11.5" boxed backsplash with pre-drilled 8" wall-mount faucet holes for straightforward installation. Rolled edges contribute to safer handling and help contain water within the sink area. Extra welded under tubs support structural stability during repeated loading of heavy cookware.

The base includes stainless steel legs with side bracing for support, and adjustable bullet feet allow leveling on uneven floors. Certifications include ETL Certified and NSF Certified, reflecting compliance with sanitation and construction standards suitable for commercial kitchens. It includes a 1-year limited warranty by the manufacturer.

CERTIFICATIONS

ETL Certified

NSF Certified

SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Selling Unit	1/Each	Product Width	100 inch
Product Depth	34 inch	Product Height	45 inch
Installation Type	Freestanding	Backsplash	With Backsplash
Backsplash Height	11.5 in	Backsplash Type	Boxed Backsplash
Material	Stainless Steel	Material Type	Stainless Steel
Included	Strainer With 3-5/8"Opening Diameter	Gauge	16 Gauge
Number of Compartments	3 Compartments	Top Type	Straight Top
Legs	Stainless Steel Legs	Base Type	Legs Only with Side Bracing
Edge Design	Rolled Edge	Usage	Commercial Dishwashing / Foodservice Kitchens
Country of Origin	China	Series	ChefPro Series



SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Features	Extra Welded Under Tubs, 8" Wall-Mount Faucet Holes, 20" Drainboard Length	Number of Drainboards	2 Left & Right Drain Boards
Feet Type	Adjustable Bullet Feet	Shipping Weight	145 pound
Bowl Depth	14 inch	Bowl Width	28 inch
Bowl Length	20 inch	Color	Silver