



ChefPro Series 90" 3-Compartment Sink with Backlash, Stainless Steel

(Model: CP3CS90)

★★★★★ (4.7/5)

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WARRANTY

1 Year Limited Warranty



SPECIAL FEATURES

- ✓ **Stainless Steel Build**
Stainless steel material with 18-gauge thickness supports routine commercial kitchen cleaning and durability.
- ✓ **Dual Drainboards**
Left and right 18" drainboards provide space for racks and utensils during food handling.
- ✓ **Stable Support Legs**
Stainless steel legs with side bracing and adjustable bullet feet support floor stability and leveling.
- ✓ **Three Compartments**
Three sink compartments with 18" x 18" x 12" bowls support washing, rinsing, and sanitizing tasks.
- ✓ **Boxed Backsplash**
A boxed backsplash with 8" wall-mount faucet holes supports plumbing alignment and splash containment.
- ✓ **Certified & Covered**
NSF certification reflects sanitation compliance, and it includes a 1-year warranty by the manufacturer.



PRODUCT OVERVIEW

The ChefPro Series underbar compartment sink is designed for commercial dishwashing and foodservice kitchens requiring organized washing and draining areas. The freestanding unit measures 90" (W) x 24" (D) x 44.25" (H) and features stainless steel construction in a silver finish suited for routine back-of-house use. The straight top layout supports prep, rinsing, and cleaning tasks along a continuous work surface.

This sink includes three compartments with bowls measuring 18" (L) x 18" (W) x 12" (D) to accommodate standard washing needs. Two left and right drainboards, each 18" in length, provide staging space for racks and utensils. Extra welded under tubs add structural support beneath the bowls. The rolled edge design supports water containment during cleaning activities.

The boxed backsplash includes 8" wall-mount faucet holes for plumbing alignment in commercial installations. A 1.5" IPS drain connection and 3.5" basket strainer are included for water discharge. The 18-gauge stainless steel body and material type support routine sanitation. NSF certification reflects compliance with foodservice sanitation standards.

The base uses stainless steel legs only with side bracing for floor stability. Adjustable bullet feet with plastic material allow leveling on uneven surfaces. The freestanding configuration supports flexible placement in kitchen layouts. The unit is supplied for commercial dishwashing and food handling tasks and includes a 1-year warranty by the manufacturer.

CERTIFICATIONS

NSF Certified

SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Selling Unit	1/Each	Installation Type	Freestanding
Backsplash	With Backsplash	Backsplash Type	Boxed Backsplash
Material	Stainless Steel	Material Type	Stainless Steel
Included	1.5 Inch IPS Drain Connection, 3.5 Inch Basket Strainer.	Gauge	18 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
Features	Extra Welded Under Tubs, 8" Wall-Mount Faucet Holes, 18" Drainboard Length	Number of Drainboards	2 Left & Right Drain Boards
Feet Type	Adjustable Bullet Feet	Color	Silver



SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Feet Material	Plastic	Number of bowls	2 Bowls
Bowl Width	18 inch	Bowl Length	18 inch
Bowl Depth	12 inch	Product Depth	24 inch
Product Width	90 inch	Product Height	44.25 inch

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