

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. All models have a 10" high backsplash and a 2" drain opening. Exposed surfaces have a blended uniform satin finish.

NSF

SANI-LAV Model 56F1

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

Features

- Single foot operated valve with connecting hose and fittings
- Swivel gooseneck spout faucet with aerator
- Strainer with basket
- Specially designed foot valves provide easy access to working parts without disconnecting mount or plumbing
- Model 201 mixing check-valve (mechanical)
- **Certified NSF Standard 2 - Food Equipment and NSF/ANSI 372 low-lead**



Model 56F1



Model 56FSL

SANI-LAV Model 56FSL

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

Features

- Double foot operated valves with connecting hose and fittings
- Swivel gooseneck spout faucet with aerator
- Strainer with basket
- Specially designed foot valves provide easy access to working parts without disconnecting mount or plumbing
- Model 201 mixing check-valve (mechanical)
- **Certified NSF Standard 2 - Food Equipment and NSF/ANSI 372 low-lead**



Model 56FSL

SANI-LAV Model 56FFL

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

Features

- Splash mount swivel gooseneck faucet with 4" wrist blade handles
- Strainer with basket
- **Certified NSF Standard 2 - Food Equipment and NSF/ANSI 372 low-lead**

SANI-LAV Model 56FAL and 56FBL

Hands-free electronic sensor design for use in food service, hospitals, institutions and factories.

Features

- Splash mount 6" gooseneck spout faucet – chrome plated, solid brass construction
- AC or Battery powered with adjustable sensor range
- Model 201 mixing check-valve (mechanical)
- Strainer with basket
- **Certified NSF Standard 2 - Food Equipment and NSF/ANSI 372 low-lead**


Model 56FAL
Model 56FBL

SANI-LAV Model 56F0

Wash station with single faucet mounting holes.

Features

- Three 0.875" faucet holes
- Strainer with basket
- **Certified NSF Standard 2 - Food Equipment**

SANI-LAV Model 56F8

Wash station with 8" on center faucet mounting holes.

Features

- Six 0.875" faucet holes on 8" centers
- Strainer with basket
- **Certified NSF Standard 2 - Food Equipment**



Model 56F0



Model 56F8