

SINKS

STAINLESS STEEL

PRODUCT INFO

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We serve general contractors, architects, and end users with laboratory quality tops and workbenches. Let us know your specifications, including thickness, surface area, material, and color finish, and we'll quickly build you a quote and detailed design drawing.



Stainless Steel Sink

When needing sinks for your space, we serve general contractors, architects, and end users with laboratory quality products.

We have a direct partnership with several vendors to accommodate your lab sink needs. All of our laboratory casework, countertop, sinks, and tables are made right here in the USA and we partner with SEFA to ensure every item we make lives up to rigorous testing standards.

We can compile a detailed quote and drawing by the following:

Specifications

Thickness ● Surface Area ● Material ● #3 or #4 Finish

Sink Types

Drop-In ● Weld-In ● Undermount

Features

Durable ● Long-Lasting ● Chemical & Heat Resistant ● Anti-bacterial

Sink Types

Stainless steel offers high yield strength even at elevated temperatures. It is a preferred choice if durability and longevity are primary concerns.

In the long run, stainless steel is the most cost effective investment in lab and industrial settings. We can provide 3 types of stainless steel sinks for your choosing.

However, each sink has set limitations that should be considered before selection.

Type	Limitation
Drop-In Sink	Stainless Steel Drop-In Sinks can go with ANY countertop/surface options
Weld-In Sink	Stainless Steel Weld-In Sinks can ONLY go with stainless steel countertops/surfaces
Undermount Sink	Stainless Steel Undermount Sinks can go with any countertop/surface options BUT stainless steel



All stainless steel we supply is certified by the NSF in accordance with ANSI/NSF 2 (Food Safety) standards.

Maintenance

Stainless steel is a popular material due to its non-porous surface making it particularly resistant to bacterial growth and scratching. Strong, easy to clean, and extremely tolerant of high heat and temperature changes, stainless steel workbenches can commonly be found in clean rooms, chemical labs, pharmaceuticals, food testing, and more.

How to Clean Stainless Steel

- Use a soft cloth and wipe in the direction of the steel “grain” to clean spills
- Mild detergents, soaps, and hot water are ideal for regular cleaning
- Stains and caked-on residue can be removed using vinegar, baking soda, toothpaste, and liquid dish soap
- For polishing, use commercial stainless steel polishes, lemon oil, or specialty stainless steel sprays

What To Avoid

- Do not use chlorine-based cleaning products on stainless steel surfaces, chlorine and chlorine bleach can cause permanent, irreversible damage
- Do not use abrasive tools like steel wool, abrasive pads, abrasive powders (i.e. baking powder), or abrasive liquids
- Avoid harsh or dirty water as these can leave annoying stains and marks on your stainless steel surface

Thank You

Give us a call at (866) 456-1185 for help
selecting the right materials for your project.

Price Match | Short Lead Times | Fast Quotes