

MODEL:

BaSix BSX-300-NT-T

BASIX



BaSix 300 Hand Wash Station. Battery-Operated, Hands-Free operation. Includes Delabie Tempomatic 3 tap, Premix Nano thermostatic mixer, water hose & tap hole stopper

Accreditation: WRAS

Basin Range: BSX-300

Controls: Hands-Free

Controls: Hands-free ' Battery Operated'

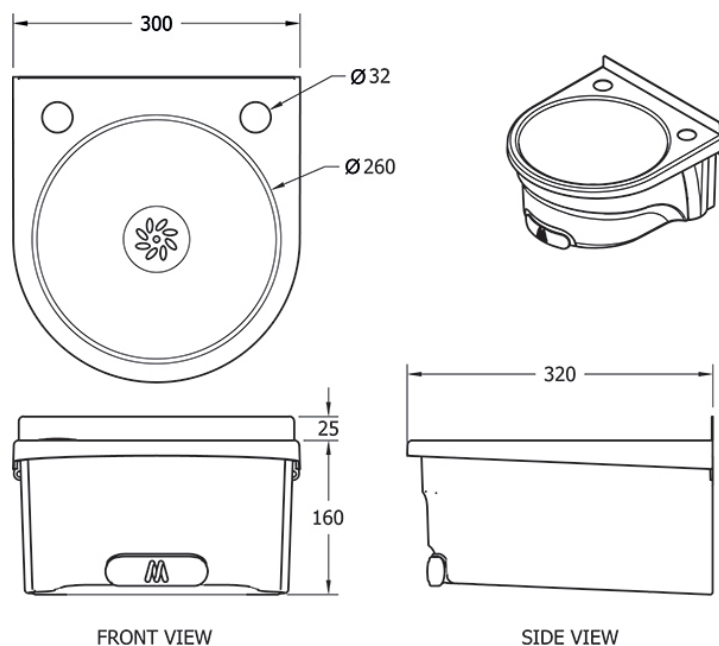
Tap Type: Tempomatic 3

FEATURES & BENEFITS

- WRAS approved across the whole range.
- Curved design ideal for commercial kitchens.
- No sharp corners for kitchen staff to knock into.
- Easy to clean integral flush grated waste reduces the risk of bacterial development.
- Bowl and deck are permanently bonded to the skirt removing the need for exposed bolts and rivets.
- High strength injection moulded skirt removes the possibility of cut hazards created by sharp stainless steel edge.
- Mounting bracket with integral spirit level for fast and easy installation.
- Optional waste bins can be fitted to all models.
- Stylish, functional design.

TECHNICAL INFO

- Dimensions: O/D: 300 x 320 x 160mm Bowl: 260mm dia. X 130mm deep
- Basin material: Polycarbonate basin skirt with 304 stainless steel bowl
- One and one quarter inch drain waste fitting supplied
- Supplied with thermostatic mixing valve for hot & cold supplies with integrally fitted check valves
- Basin weight: 1.88kg
- Tap used on this basin is the DLB-88401230



Dimensions are in millimeters. If a Cad file is required please visit www.mechline.com.



MECHLINE DEVELOPMENTS LIMITED

Tel: +44 (0)1908 261511 | Email: info@mechline.com | Web: www.mechline.com