

MODEL:

BaSix BSX-400-NT-T

BASIX



BaSix 400 Hand Wash Station. Battery-Operated, Hands-Free operation. Includes Delabie Tempomatic 3 tap, Premix Nano thermostatic mixer, water hose & tap hole stopper

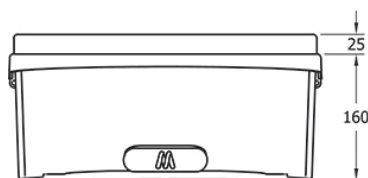
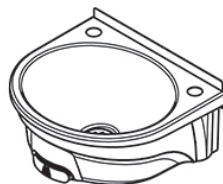
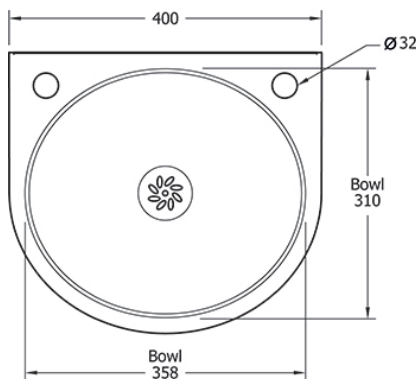
Accreditation: WRAS
Basin Range: BSX-400
Controls: Hands-Free
Controls: Hands-free ' Battery Operated'
Tap Type: Tempomatic 3

FEATURES & BENEFITS

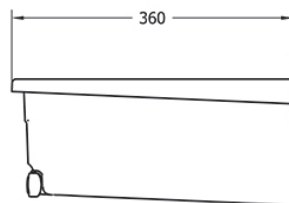
- WRAS approved across the whole range.
- Curved design ideal for commercial kitchens.
- No sharp corners for kitchen staff to knock into.
- Easy to clean integral flush grated waste reduces the risk of bacterial development.
- Bowl and deck are permanently bonded to the skirt removing the need for exposed 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: 400 x 360 x 160mm Bowl: 358 x 310 x 130 deep
- Flow rate: Flow straightener set at 3 lpm at 3 bar.
- WRAS COMPONENT PARTS: DLB Nano Thermostatic Mixer - 1409058 Braided Hose - 1405138.



FRONT VIEW



SIDE VIEW

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