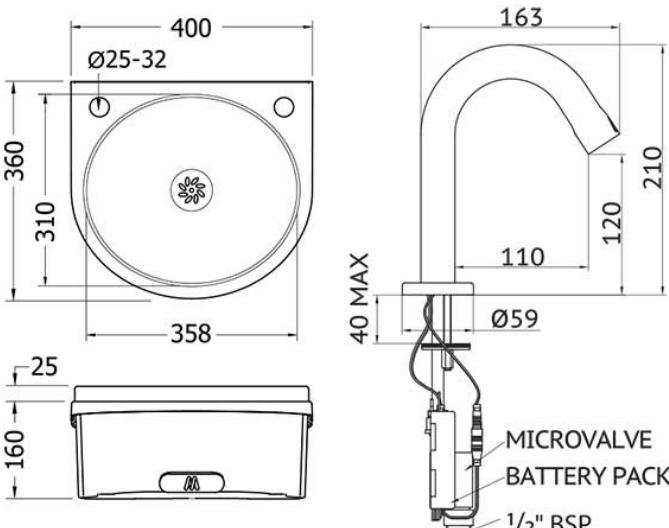




MODEL:

BaSix BSX-400-TX-i-200-WNT



SUPPLIED
WITH
THERMOSTATIC
MIXING VALVE

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

BASIX

BaSix 400 Hand Wash Station. Hands-Free Operated with AquaTechnix TX-i-200 Electronic Sensor Tap. Includes microvalve, battery pack, 4x standard AA batteries, PEX lined water hose, WNT-MIX thermostatic mixer & tap hole stopper

Basin Range: BSX-400

Accreditation: Kiwa KUKreg4 1+

Controls: Hands-Free

Controls: Hands-free ' Battery Operated'

Spout: Fixed Spout

Tap Type: TX-i

FEATURES & BENEFITS

- 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: 358x310x130mm deep
- Flow rate range: Between 3.78 LPM (0.063 LPS) and 8 LPM (0.133 LPS) pressure dependent
- 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: 3.5kg
- Tap used on this basin is the TX-i-200
- TX-i Sensor Tap certified to KUK Reg4 1+ by Kiwa

MECHLINE

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