



MODEL:

BaSix BSX-400i-CT-D**BASIX**

BaSix 400i Hand Wash Station with a pair of CaterTap DOME taps

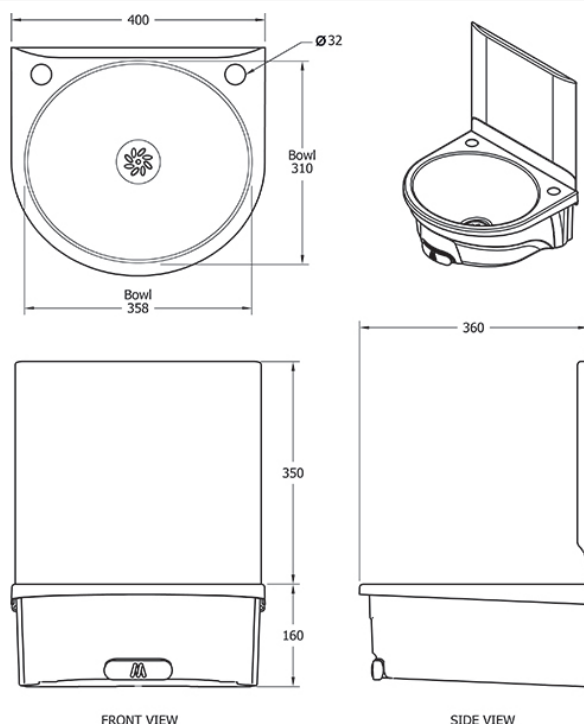
Accreditation: WRAS

Basin Range: BSX-400i

Controls: Dome

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.



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



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