

MODEL:

BaSix BSX-400i-CT-D

BASIX

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

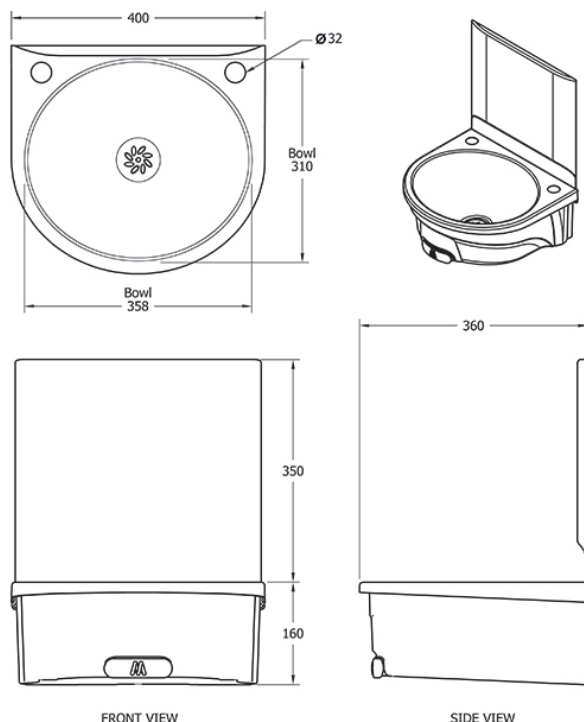
Accreditation: WRAS
Basin Range: BSX-400i
Controls: Dome

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.

TECHNICAL INFO

- Dimensions: O/D: 400 x 360 x 510mm Bowl: 358 x 310 x 130 deep
- Flow rate: 13.54 lpm at 3 bar pressure.
- Recommended static water pressure range: 1.5 - 5 bar.



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