

MODEL: **BaSix BSX-300-KVS-T**

# BASIX

BaSix 300 Hand Wash Station with 'Push-Front', Hands-Free mechanical operation. Includes fixed spout, Premix Nano thermostatic mixer, water hose & tap hole stopper

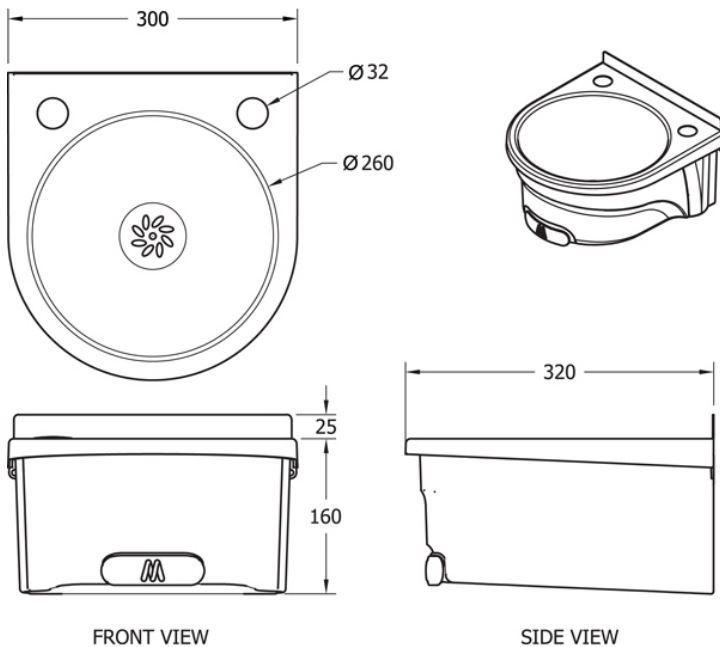
**Model range:** BSX-300  
**Controls:** Hands-Free  
**Spout:** Fixed Spout  
**Accreditation:** WRAS

**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
- Flow rate: Scale resistant flow straightener 3 lpm.
- WRAS COMPONENT PARTS: CDC91 Spout - 1607045 MX91 Blender - 1606019 Braided Hose - 1405138 DLB Nano Thermostatic Mixer - 1409058.



**MAINTENANCE & CLEANING**

Cleaning chrome: Do not use abrasive, chlorine or acid-based cleaning products. Avoid contact with concentrated bleach. Clean with soapy water using a cloth or sponge.

Dimensions are in millimeters. If a Cad file is required please visit [www.mechline.com](http://www.mechline.com).



MECHLINE DEVELOPMENTS LIMITED  
 Tel: +44 (0)1908 261511 | Email: [info@mechline.com](mailto:info@mechline.com) | Web: [www.mechline.com](http://www.mechline.com)