

MODEL:

BaSix BSX-400-TX-BD



BaSix 400 Hand Wash Station with a pair of AquaTechnix DOME taps

Model range: BSX-400

Controls: Dome

Accredita: WRAS

FEATURES & BENEFITS

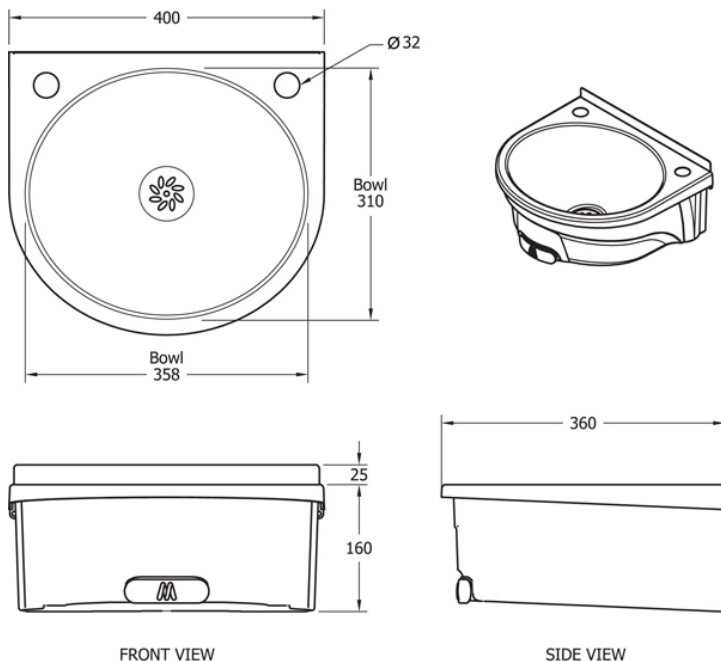
- WRAS approved across the whole range.
- Curved design ideal for commercial kitchens.
- No sharp corners for kitchen staff to knock into.
- Easy to clean integral flush grated waste reduces the risk of bacterial development.
- Bowl and deck are permanently bonded to the skirt removing the need for exposed 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: 400 x 360 x 160mm Bowl: 358 x 310 x 130 deep
- Flow rate: 10.91 lpm at 3 bar pressure.
- Recommended static water pressure range: 1.5 - 5 bar.

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.



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