

MODEL:

BaSix BSX-300-NT-T

BASIX

BaSix 300 Hand Wash Station. Battery-Operated, Hands-Free operation. Includes Delabie Tempomatic 3 tap, Premix Nano thermostatic mixer, water hose & tap hole stopper

Model range: BSX-300

Controls: Hands-Free

Hands-free ' Battery Operated'

Tap type: Tempomatic 3

Accreditation: WRAS

FEATURES & BENEFITS

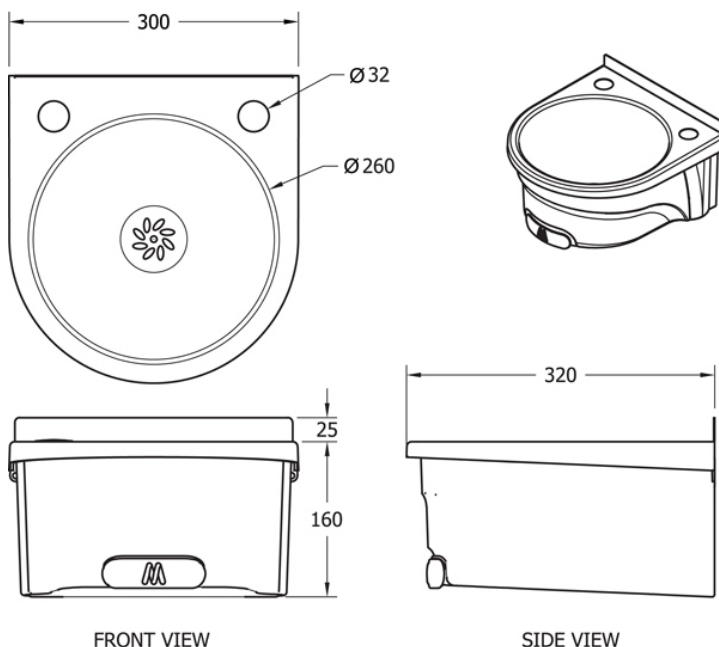
- WRAS approved across the whole range.
- Curved design ideal for commercial kitchens.
- No sharp corners for kitchen staff to knock into.
- Easy to clean integral flush grated waste reduces the risk of bacterial development.
- Bowl and deck are permanently bonded to the skirt removing the need for exposed 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: Flow straightener set at 3 lpm at 3 bar.
- WRAS COMPONENT PARTS: DLB Nano Thermostatic Mixer - 1409058 Braided Hose - 1405138.

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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