

MODEL: **BaSix BSX-400i-NT-T**

BASIX

BaSix 400i Hand Wash Station. Battery-Operated, Hands-Free operation. Includes Delabie Tempomatic 3 tap, Premix Nano thermostatic mixer, water hose & tap hole stopper

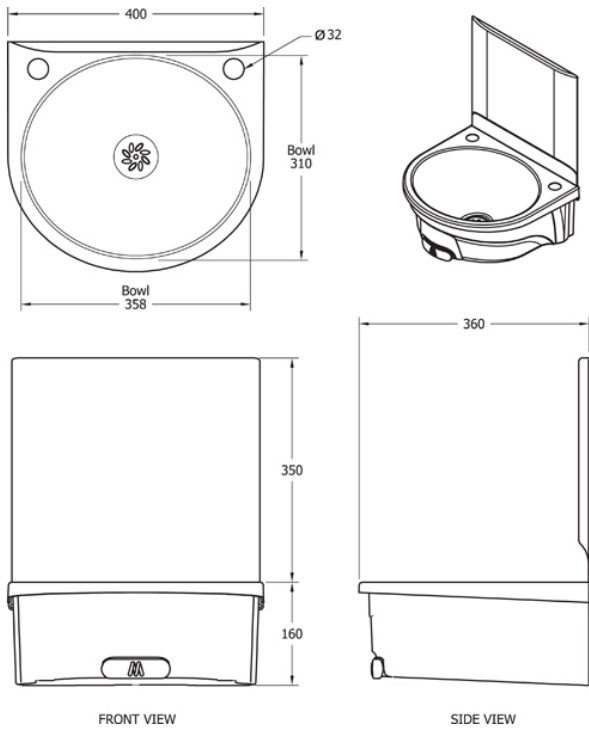
Model range: BSX-400i
Controls: Hands-Free
 Hands-free ' Battery Operated'
Tap type: Tempomatic 3
Accreditation: WRAS

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: 400 x 360 x 510mm Bowl: 358 x 310 x 130 deep
- Flow rate: Flow straightener set at 3 lpm at 3 bar.
- WRAS COMPONENT PARTS: DLB Nano Thermostatic Mixer - 1409058
 Braided Hose - 1405138.



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

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.