

MODEL: **BaSix BSX-400i-NT4**

BASIX

BaSix 400i Hand Wash Station. Battery-Operated, Hands-Free operation. Includes Delabie Tempomatic 4 tap, M-MX91 manual mixer, water hose & tap hole stopper

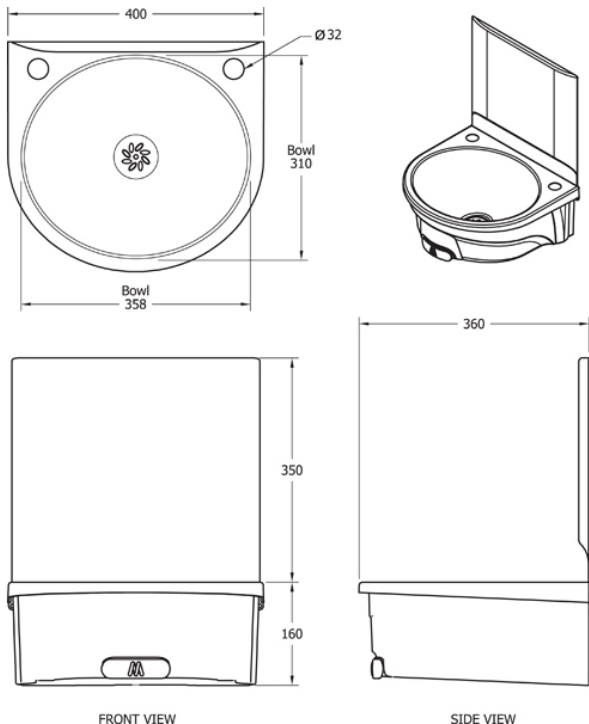
Model range: BSX-400i
Controls: Battery operated
Tap type: Tempomatic 4
Accreditation: WRAS

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 splashback and waste bin available
- Stylish, functional design

TECHNICAL INFO

- **MATERIALS** Bowl and Deck: High grade polished 304 Austenitic stainless steel Skirt: High grade, high strength injection moulded ABS-Polycarbonate for the skirt
- **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:** MX91 Blender - 1606019



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.