

MODEL: **BaSix BSX-300-ML**

BASIX

BaSix 300 Hand Wash Station with single 3" LEVER tap and manual mixer

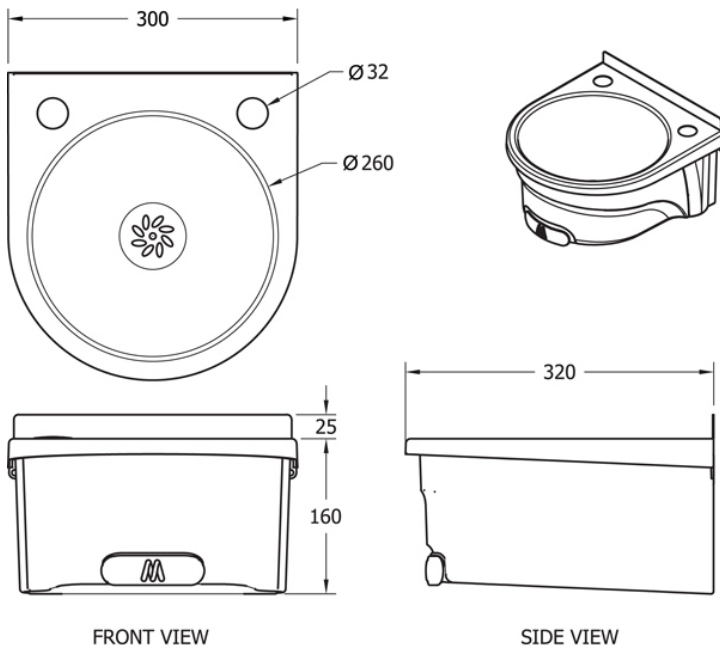
Model range: BSX-300
Controls: Lever
Accreditation: WRAS

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: 12.50 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.



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