

MODEL:

BaSix BSX-300-KVS



BASIX

BaSix 300 Hand Wash Station with 'Push-Front', Hands-Free mechanical operation. Includes fixed spout, M-MX91 manual mixer, water hose & tap hole stopper

Model range: BSX-300

Controls: Hands-Free

Spout: Fixed Spout

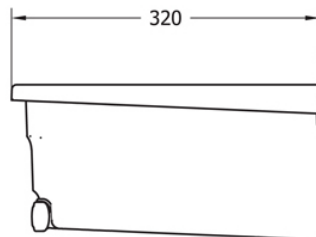
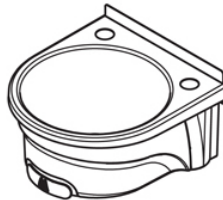
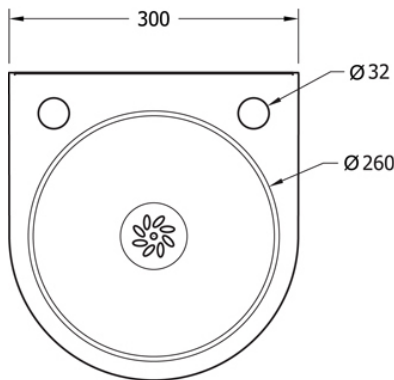
Accreditation: WRAS

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 at 4.15 bar of pressure: 4.15 lpm
- WRAS COMPONENT PARTS: CDC91 Spout - 1607045 MX91 Blender - 1606019 Braided Hose - 1405138.



FRONT VIEW

SIDE VIEW

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.



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