









The new BaSix range is the next generation of hand wash stations, designed to promote optimal hygiene practise with minimal fuss. Built using high grade polished 304 Austenitic stainless steel for the bowl & deck, and a high grade, high strength injection moulded ABS-Polycarbonate for the skirt.

Push-Front', Hands-free mechanical operation. Includes fixed spout, M-MX91 manual mixer, water hose & tap hole stopper

Dimensions: O/D: 300 x 320 x 160mm Bowl: 260mm dia. X 130mm deep

Manufacturer: Mechline Developments Limited.

Brand: BaSix.

Model Range: BSX-300

Controls: Hands-free 'Push Front'.

Tap Type: Fixed Spout. Accreditation: WRAS.

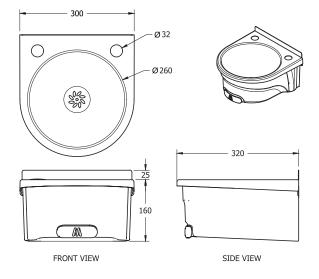
FEATURES & BENEFITS

- · WRAS approved across the whole range.
- · Curved design ideal for commercial kitchens.
- No sharp corners for kitchen stadd to knock into.
- Easy to clean integral flush grated waste reduces the risk of bacterial
- Bowl and deck are permentally 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 INFORMATION

Flow rate: Scale resistant flow straightener 3 lpm.

WRAS COMPONENT PARTS: CDC91 Spout - 1607045 MX91 Blender - 1606019 Braided Hose - 1405138



MAINTENANCE & CLEANING

Cleaning chrome: Do not use abrasive, chlorine or acidbased 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.

