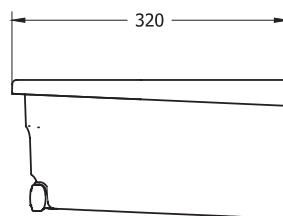


FRONT VIEW



SIDE VIEW

### 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.

### BSX-300-T2-T

The BSX-300-T2-T The new BaSix range is the next generation of hand wash stations, designed to promote optimal hygiene practise with minimal fuss. High grade polished 304 Austenitic stainless steel for bowl and deck, and a high grade, high strength injection moulded ABS-Polycarbonate for the skirt.

Soft-touch operated, time flow tap. Includes Delabie Temposoft 2 tap, Premix Nano DLB-732-115 thermostatic mixer, water hose & tap hole stopper. Basin dia.: O/D: 300 x 320 x 160mm. Bowl: 260mm dia. X 130mm deep.

- 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.

#### FURTHER OPTIONS

Model	Description	
BSX300-SPL	Optional Splashback for 300 models only, 315(H) x 300(W)	
BSX-SPD	Optional Soap Dispenser	
BSX-WASTE-BIN	Optional Waste Bin Hangs neatly under the basin	