



# NEW BaSix

## Mechline adds all new lineup to BaSix hand wash station range

Mechline has added an all new, advanced range of hand wash stations to its lineup. An extension of the existing BaSix brand, the all-New 300/400 Wash Basin range is the next generation of hand wash stations designed to promote optimal hygiene practise with minimal fuss – easy to install, use and clean!

Manufactured using a unique combination of high grade polished 304 Austenitic stainless steel for the bowl and deck, and a high grade, high strength injection moulded ABS-Polycarbonate for the skirt, they are extremely robust and simple to clean. The bowl and deck is permanently bonded to the skirt, so there are no fascia mounting screws, or exposed bolts and rivets to attract dirt and an integral flush grated waste reduces the risk of bacterial development.



BSX-300-KVS



Push front panel, when opt for 'hands-free' operated spout (KVS)

Available in two different sizes, with or without an intelligent soft-touch, hands-free front panel, the range offers a variety of configurations to help ensure good hygiene practise and water savings in the kitchen. The push front panel is so effortless and comfortable for operators it encourages hygienic best practise as second nature.

**“We have two of Mechline’s New BaSix hand wash stations installed (...) so far they have proved very impressive. I particularly like the hands-free push-front panels – they’re a great idea! Not only do staff find them comfortable and effortless to use, they also encourage hygienic handwashing habits. The shape is also ideal for our busy kitchen, its curved and neat design prevents it from being knocked and banged and also makes cleaning very easy. All in all, they’ve been a great addition to our kitchen and have added ease to our operations.”**

**Ben Smithson, Operations Manager at Aqua**

The new **BaSix** range has been designed with ease of installation in mind, as well as that of the operators. Basins come supplied with pre-fitted hardware and mounting bracket with innovative integral spirit level – saving installer effort and kitchen downtime.



*Mounting bracket supplied with every model*

The bracket itself is strong, like the basin, and able to sustain a lot of weight, making it incredibly usable and able to withstand realistic demands of a busy kitchen.

Kristian Roberts, Marketing Manager at Mechline, remarks: *"We are excited to add this new lineup to our popular **BaSix** range. Always striving to develop innovative products that will make a difference to the commercial kitchen environment, this range does just that with its robust nature, easy to clean design and helpful installation features. A standout feature of this range is the mounting bracket with integral spirit level that comes supplied. With this and pre-fitted hardware, installation is almost as effortless as the use itself!"*

The new **BaSix** range is not only functional, but stylish too. Its curved, sleek design brings both quality and safety to the kitchen: there are no sharp corners, no exposed bolts and no protruding hazards for staff to bump into. The hands-free options also reduce water consumption and the risk of cross-contamination – invaluable factors for any commercial kitchen!

To find out more about the new **BaSix** range, check out pages 85-92 in our new product catalogue, where you can also 'build your own' hand wash station with the basin and tap of your choice. For a free copy of Mechline's new product catalogue, please email [marketing@mechline.com](mailto:marketing@mechline.com)

**"...They look smart and are certainly very robust. The design helps in busy access aisles, through their rounded design, not getting corners hit or impacted. A much better design. The engineers found them very easy to install with the pre-fitted plumbing components and the very clever wall bracket – great ideas. This will solve a lot of site problems and help installations. The users found them much easier to use. Impressed and commendable."**

**Steve Thompson, 'Design to Save', Foodservice Design and Contracting services**



*BSX-400-NT*

**"...I was pleasantly surprised by how quick the installation took. The mounting bracket with built-in spirit level is a nice touch and made a real difference in reducing our kitchen downtime! Mechline seem to have thought of everything here, it ticks all the boxes for me."** Martin Lee, owner of The Plough pub in Bolnhurst