

SPECIFICATIONS

ARTICLE

<u>Designation</u>: Washbasin with spraying sterilizer

<u>Code bobet :</u> **70134** <u>Selling Unit :</u> **Unit**





Non-contractual pictures

MANUFACTURING:

WASHBASIN:

- Stainless steel AISI 1.4307 (304L), polished finish
- Hemispherical bowl diameter 250 mm
- Temporized water inlet by knee push valve (femoral push)
- Fit with a swan neck and a drain (with anti litter railings) common to the sterilizer (connector M33/42)
- Standard wall mounted model
- Optional feet (Code Bobet 70135)

STERILIZER:

- Integrated sterilizer in the splashback of the washbasin
- Temporised water mains inlet by knee push(15 seconds)
- Supply of the sterilizer: 20/27
- Common emptying with the washbasin (connector M40/49)
- Sterilisation by spraying of the blade and the guard
- Adviced spraying temperature : 75°C minimum
- Water consumption : 10 l/mn at 4 bars
- Capacity : 4 knives

OPTIONAL ACCESSORIES:

- Hot/cold water mixer

ALIMENTARITY:

To ensure durability, our products are manufactured in austenitic stainless steel (food grade approved), standard AISI 1.4307 (304L).

Manufactured in our own Production Department under protected atmosphere and in accordance with the welding process "T.I.G".

