



PRODUCT CODE:

**AB-KNEEHBT-TF**  
(with tempering valve)

**AB-KNEEHBTMV-TF**  
(with thermostatic mixing valve)

**AB-KNEEHB-TF**  
(without tempering valve or  
thermostatic mixing valve)

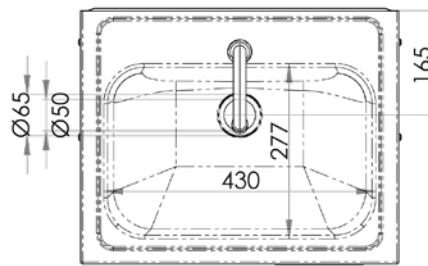
This knee operated basin provides a hygienic solution to hand washing in commercial kitchens, hospitals and food processing areas. All models feature WELS approved plumbing hardware. The one piece wall bracket system makes them easy to install.

FEATURES & BENEFITS:

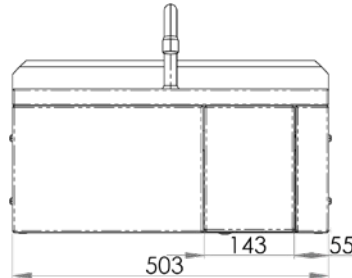
- 11.5L capacity
- Shroud - Constructed from 1.2mm 304 grade stainless steel
- Basin - Constructed from 1mm 304 grade stainless steel
- 15 second timed flow
- 50mm splashback
- 40mm outlet - Suits PW40
- 500kPa Maximum Working Pressure

*In stock and available for immediate delivery*

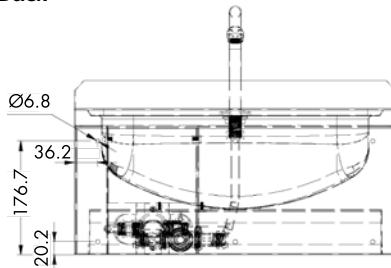
Top



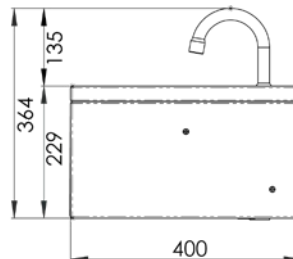
Front



Back



Side



**Suggested mounting height from floor level for standard use - 850mm-900mm**



*Details accurate at time of print. Whilst all care has been taken in compiling this information, designs & dimensions shown are indicative only and should not be relied upon without prior approval.*