PRODUCT RANGE SPECIFICATION

B36645 – Knee-Operated Wash Basin with Upstand



PRODUCT IMAGE

ⓘ Product image is representative of the range and may not reflect the actual item.

DOCUMENT SCOPE	DOCUMENT REFERENCE	GENERATED ON
Product range	B36645{PSS}	17 Nov 2026

Detailed item specifications

View available models and configuration options on the product page. Select a model to download its detailed specification sheet with dimensions, technical specifications and drawings. Scan the QR code or follow the link below.

https://basterfield.co.za/products/b36645-knee-operated-wash-basin-with-upstand#specifications

01 Product description and specification

Product description

Wall-mounted knee-operated wash hand basin in 1.2 mm Grade 304 stainless steel. Measures 600 x 435 x 692 mm overall, with a 150 mm bowl, central 40 mm waste outlet, rear upstand and bib spout. Demand activation is standard; metered activation is an advanced option.

Short Form Specification

SPECIFICATION USE
Use this description when specifying this product range.

Basterfield B36645 wall-mounted knee-operated wash hand basin; Grade 304 stainless steel, 1.2 mm thick; 600 x 435 x 692 mm overall (L x W x H); 150 mm deep trough bowl with radiused corners; central 40 mm waste outlet; integral rear upstand; standard bib spout. Standard demand model: B36645(D-112-0600C). Advanced metered model: B36645(M-112-0600C). Mounting height and plumbing connections to suit the confirmed installation.

An Advanced Ø22mm thermostatic mixing valve is available as a separately priced optional extra. Choose this optional extra when hot and cold water need to be mixed into a pre-tempered supply. The knee control switches water flow on or off; it does not mix the supplies or adjust the temperature. We recommend one Advanced Ø22mm thermostatic mixing valve per single washing station.

02 Technical specifications

PARAMETER	VALUE	UNIT	TECHNICAL NOTE
Material	Stainless Steel Grade 304	–	The primary material used in the construction of the item. Certain components may be manufactured from different materials.
Waste Outlet Diameter	40	mm	–

02 Technical specifications

PARAMETER	VALUE	UNIT	TECHNICAL NOTE
Material Thickness	1.2	mm	The thickness of the material used for the item's primary construction. The thickness of individual components may vary.
Waste Outlet Orientation	Centre	–	–
Bowl Depth	150	mm	–
Mounting Type	Wall Mounted	–	–

03 Functional features

01 Hands-free knee-operated water control
The front-mounted control can be operated with either knee, keeping both hands free for washing. Demand activation is standard; metered activation is an advanced option.

02 Grade 304 stainless steel, 1.2 mm thick
The basin is manufactured from 1.2 mm Grade 304 stainless steel for commercial and workplace handwashing installations.

03 150 mm bowl with central 40 mm waste outlet
The trough-style bowl has smooth radiused corners and a central waste outlet, providing a clear specification for drainage planning.

04 Wall-mounted basin with integral rear upstand
Wall mounting provides a dedicated handwashing point. The integral rear upstand helps protect the adjacent wall from splash.

05 600 x 435 x 692 mm overall dimensions
The recorded overall length, width and height support installation planning. The mounting height above the floor is set to suit the installation.

06 Standard bib spout
A standard bib spout supplies water to the bowl, with flow controlled by the selected knee-operated valve.

07 Optional Pre-Tempered Water
Choose this optional extra when hot and cold water need to be mixed into a pre-tempered supply. The knee control switches water flow on or off; it does not mix the supplies or adjust the temperature. We recommend one Advanced Ø22mm thermostatic mixing valve per single washing station. Valve supplied separately.

04 Application information

Intended applications	Change Rooms & Locker Rooms, Commercial Wash Troughs & Basins, Hands-Free Handwashing
Industries	Bakeries, Dairy & Beverage Processing, Fish & Seafood Processing, Food & Beverage Processing, Fresh Produce & Packhouses, Hospitality & Foodservice, Hospitals & Clinics, Hotels & Lodges, Institutional & Contract Catering, Meat & Poultry Processing, Pharmaceutical Manufacturing, Research Laboratories, Restaurants & Cafés

05 Supply and support

Typical lead time	10–15 working days
Warranty	12 months

06 Frequently asked questions

How is the B36645 wash basin operated?

The front-mounted knee control can be operated with either the left or right knee. Water is delivered through the supplied standard bib spout, leaving both hands free for washing. Demand activation is standard; metered activation is available under advanced customisation.

What are the overall dimensions?

The basin measures 600 mm long x 435 mm wide x 692 mm overall height. The overall unit height is not the installation height above the floor; agree the mounting position for the intended users and plumbing layout.

What material and thickness are used?

These B36645 demand and metered configurations are manufactured from Grade 304 stainless steel with a 1.2 mm material thickness.

What bowl depth and waste outlet are provided?

The trough-style bowl is 150 mm deep, with smooth radiused corners and a centrally positioned 40 mm waste outlet.

How is the basin mounted?

The basin is designed for wall mounting and includes an integral rear upstand to help protect the wall from splash. Confirm suitable wall support, mounting height and plumbing access for the installation.

What is the difference between demand and metered activation?

The demand valve supplies water while the knee control is pressed. The metered valve supplies water for a preset period after activation. Choose Show advanced options to select the metered configuration.

Which model codes should I specify?

Specify B36645(D-112-0600C) for the standard demand-valve model or B36645(M-112-0600C) for the advanced metered-valve model. Both use the 600 mm Grade 304, 1.2 mm basin configuration.

Where can the B36645 be used?

The basin provides personnel handwashing at food-processing plants, commercial kitchens, catering facilities and staff change rooms. It can also serve healthcare, laboratory and pharmaceutical support areas where the project specification calls for knee-operated handwashing.

When should I select the optional thermostatic mixing valve?

Choose this optional extra when hot and cold water need to be mixed into a pre-tempered supply. The knee control switches water flow on or off; it does not mix the supplies or adjust the temperature. The Advanced Ø22mm valve is supplied and priced separately from the basin.

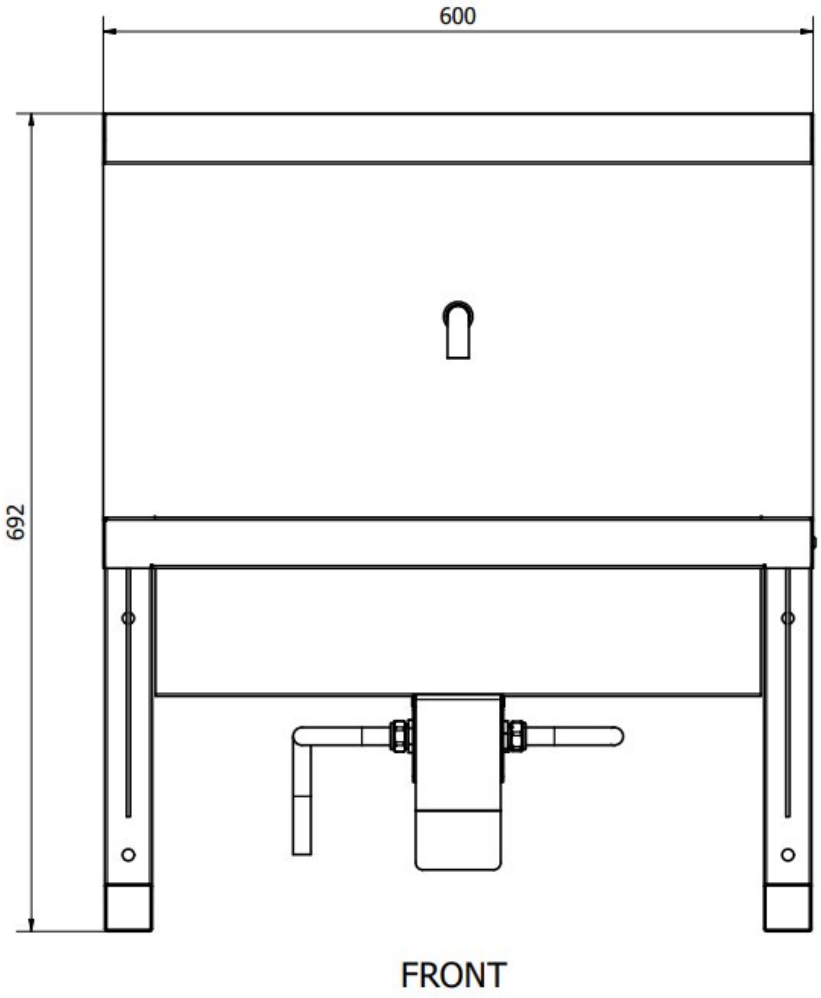
How many thermostatic mixing valves are recommended?

We recommend one Advanced Ø22mm thermostatic mixing valve per single washing station. Select the valve separately when requesting a quotation.

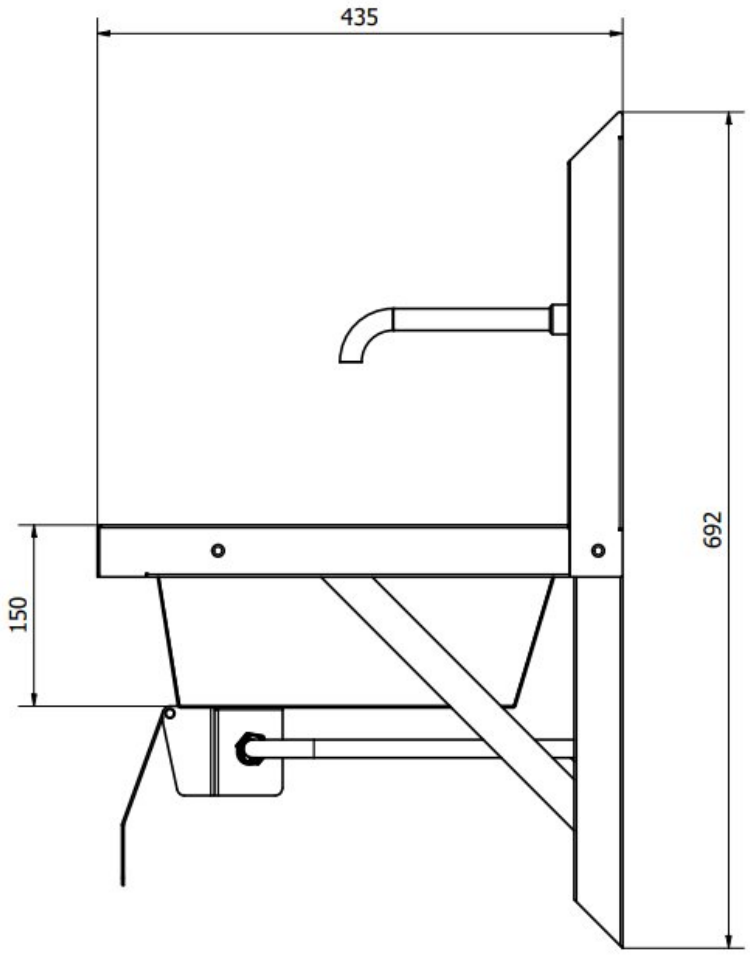
Does knee operation adjust the water temperature?

No. Knee operation controls the water flow only. A demand valve flows while pressed; a metered valve supplies a preset flow period after activation, where that option is available. For mixed warm water, a thermostatic mixing valve blends the hot and cold supplies upstream. A site that already supplies suitably pre-tempered water may not need an additional local mixing valve.

Product drawings and images



FRONT VIEW



RIGHT VIEW

E&OE. Specifications are subject to change without notice.