PRODUCT RANGE SPECIFICATION

B36645(D-312-0600C) – 600 mm Grade 316 Knee-Operated Wash Basin



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(D-312-0600C){PSS}	14 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/b36645d-312-0600c-600-mm-grade-316-knee-operated-wash-basin#specifications

01 Product description and specification

Product description	600 mm Grade 316 stainless steel knee-operated wash basin with 1.2 mm construction, upstand, bib spout and demand valve.
Short Form Specification	**SPECIFICATION USE** Use this description when specifying this product range. Basterfield B36645(D-312-0600C). Grade 316 stainless steel knee-operated wash basin; 1.2 mm material thickness; 600 mm length; upstand, bib spout and demand valve. 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 Functional features

01 **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.

03 Application information

Intended applications	Change Rooms & Locker Rooms, Commercial Wash Troughs & Basins, Hands-Free Handwashing
Industries	Dairy & Beverage Processing, Fish & Seafood Processing, Food & Beverage Processing, Fresh Produce & Packhouses, Government & Public Sector, Meat & Poultry Processing

04 Supply and support

Typical lead time	10–15 working days

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04 Supply and support

Warranty	12 months

05 Frequently asked questions

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.

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