

PRODUCT RANGE SPECIFICATION

M48650 – Stainless Steel Basin and Knife Steriliser



PRODUCT IMAGE

① Product image is representative of the range and may not reflect the actual item.

DOCUMENT SCOPE
Product range

DOCUMENT REFERENCE
M48650{PSS}

DATA STATUS
Published catalogue data

GENERATED ON
5 Oct 2026

01 Product description and specification

Product description

The M48650 combines a knee-activated Grade 304 stainless steel wash hand basin with a pedestal and an integral electric knife steriliser. The steriliser accommodates six knives and has a 3 kW heating element. The thermostat is adjustable from 30–110 °C.

The steriliser is designed for continuous draw-off: water enters through the ball-valve control at the bottom and trickle-flows out at the top. A low-level protection system is included. Installation and operating requirements should be confirmed with the supplied product documentation.

Short Form Specification

SPECIFICATION USE

Use this description when specifying this product range.

Basterfield M48650 Grade 304 stainless steel knee-operated wash basin with upstand, bib spout and six-knife electric steriliser; 40 mm waste outlet hole; offset pedestal for P-trap clearance; floor plate and rear brackets for optional wall fixing. Steriliser: 3 kW, 220 V element; thermostat adjustable from 30–110 °C; low-level protection; continuous draw-off with water admitted through the bottom ball-valve control and a trickle outflow at the top. Demand valve flows while knee paddle is pressed. Overall dimensions as specified.

02 Technical specifications

PARAMETER	VALUE	UNIT
Power	3000	W

03 Models and configurations

MODEL	DESCRIPTION	PUBLISHED CONFIGURATION
M48650	Knee Activated Wash Hand Basin with Knife Steriliser and Pedestal Stainless Steel Grade 304, 6 Knife Capacity, 3kw Element	Standard configuration

04 Application information

Intended applications

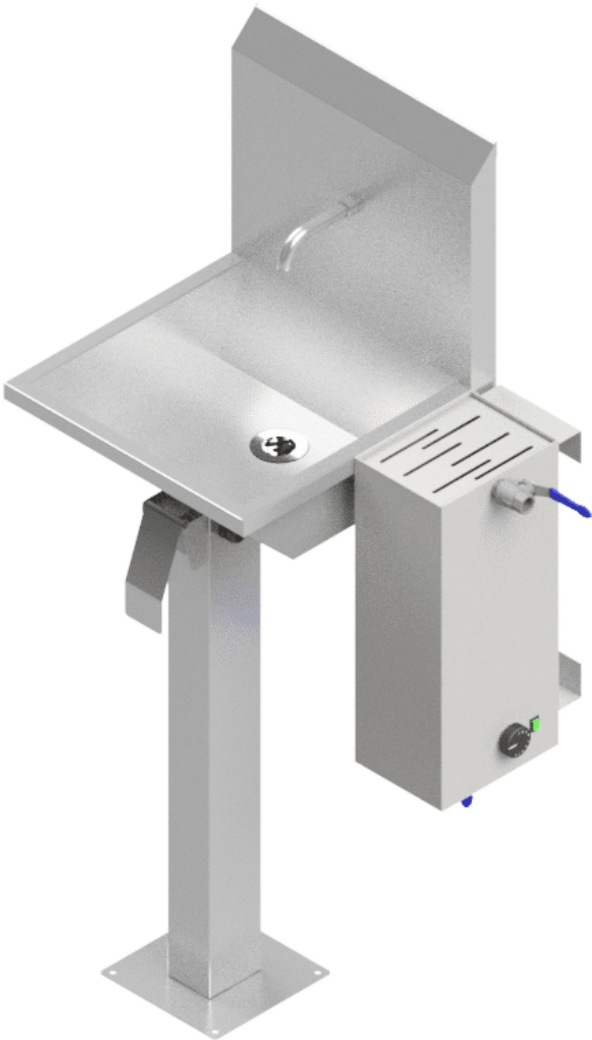
Commercial Wash Troughs & Basins, Hands-Free Handwashing, Knife Sterilisation, Slaughter & Abattoir Operations

Industries

Fish & Seafood Processing, Meat & Poultry Processing

Typical lead time	10–15 working days
Warranty	12 months

Product drawings and images



PRODUCT IMAGE

VERIFICATION REQUIRED Published values are provided for initial specification. Confirm the selected model, critical dimensions, site services, clearances, and the latest document revision with Basterfield before procurement, manufacture, or installation. E&OE. Specifications are subject to change without notice.