PRODUCT RANGE SPECIFICATION

M48650 – Stainless Steel Basin and Knife Steriliser



PRODUCT IMAGE

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

DOCUMENT SCOPE	DOCUMENT REFERENCE	GENERATED ON
Product range	M48650{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/m48650-stainless-steel-basin-and-knife-steriliser#specifications

01 Product description and specification

Product description

Knee-activated Grade 304 stainless steel wash hand basin with a pedestal and integral six-knife electric steriliser, designed for continuous draw-off through a bottom ball-valve inlet and top trickle outflow.

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 adjustment range 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.

Optional extra: Advanced Ø22mm thermostatic mixing valve for the basin supply, supplied and priced separately.

02 Technical specifications

PARAMETER	VALUE	UNIT
Power	3000	W

03 Functional features

01 **Integrated Basin and Knife Steriliser**
Combines a Grade 304 stainless steel wash hand basin and integral knife steriliser in one pedestal-mounted station, keeping both functions together at the point of use.

02 **Knee-Operated Water Control**
Press the knee paddle to run the basin water and release it to stop the flow. Demand operation allows handwashing without touching a tap control.

03 Six-Knife Electric Steriliser

The integral steriliser accommodates six knives and uses a 3 kW electric heating element, with an adjustable thermostat and low-level protection.

04 Continuous Draw-Off Water System

Water enters the steriliser through a bottom ball-valve control and trickle-flows out at the top, providing a continuous water path through the vessel during use.

05 Pedestal with Drainage Clearance

The offset pedestal leaves clearance for the P-trap. A floor plate and rear brackets provide for floor mounting and optional wall fixing.

06 Optional Pre-Tempered Basin Water

Add the separately priced Advanced Ø22mm thermostatic mixing valve when the basin needs a pre-tempered water supply. It serves the basin only; the steriliser has separate water and heating arrangements.

04 Application information

Intended applications	Commercial Wash Troughs & Basins, Hands-Free Handwashing, Knife Sterilisation, Slaughter & Abattoir Operations
Industries	Fish & Seafood Processing, Meat & Poultry Processing

05 Supply and support

Typical lead time	10–15 working days
Warranty	12 months

06 Frequently asked questions

How many knives does the steriliser accommodate?

The integral electric knife steriliser accommodates six knives.

How does the knee-operated basin valve work?

Press and hold the knee paddle to run water; release it to stop the flow. M48650 uses demand operation. The knee control switches water flow on and off; it does not mix supplies or adjust the water temperature.

What electrical supply does the knife steriliser require?

The specified heating element is rated at 3 kW, 220 V. A thermostat and low-level protection are included. The 30–110°C figure describes the thermostat adjustment range. Confirm the electrical connection requirements, operating temperature and treatment time with Basterfield before use.

How does the continuous draw-off water system work?

Water enters the steriliser through a ball-valve control at the bottom and trickle-flows out at the top. This water arrangement is separate from the knee-operated basin supply.

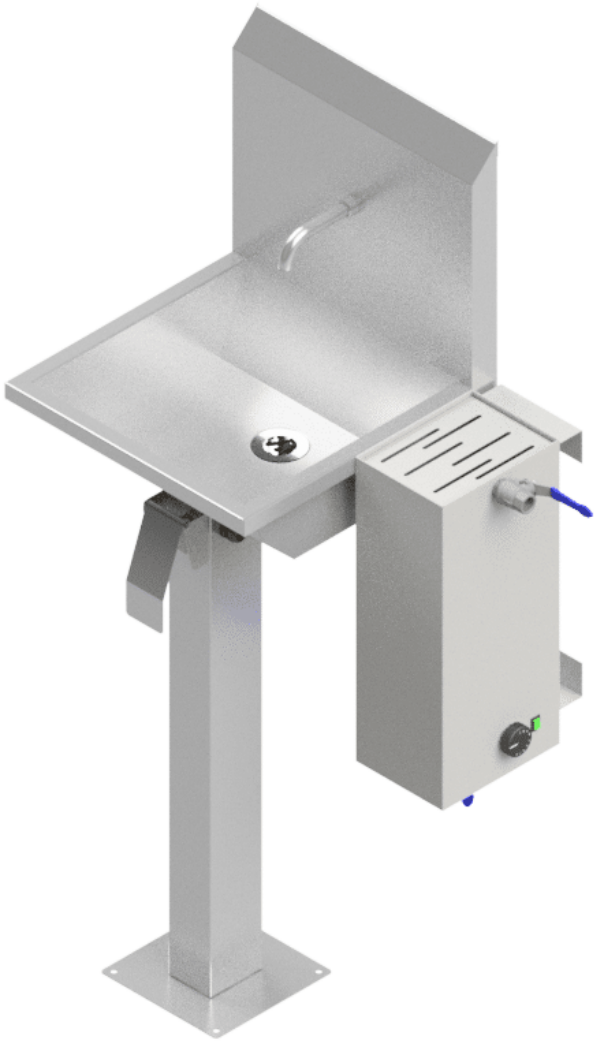
What mounting, plumbing and drainage arrangements are required?

The unit has a pedestal and floor plate, with rear brackets for optional wall fixing. The offset pedestal provides P-trap clearance, and the basin has a 40 mm waste outlet hole. Confirm the required water connections, drainage and site dimensions before installation.

Is the mixing valve included, and does it control the steriliser?

The Advanced Ø22mm thermostatic mixing valve is an optional extra, supplied and priced separately. It mixes hot and cold water for the basin only; it does not control the knife steriliser. We recommend one valve per single washing station where local mixing is needed. An additional local valve may not be needed if the site already supplies suitably pre-tempered water.

Product drawings and images



PRODUCT IMAGE

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