

BASINS

Air Basin - Wash Basin with Dyson Air Tap



Stoddart AirBasin® provides a complete solution for the hand washing requirements as detailed in Section 4 of AS 4674 for the design, construction & fit out of food premises.

The AirBasin® saves valuable wall space in busy commercial kitchens and eliminates the need for paper towels & waste bins or linen towel services.

The AirBasin® has a sensor activated supply of warm water delivered through a single outlet. The AirBasin® can be ordered with a tempering valve to control warm water from hot and cold supply or if there is no hot water supply, the Self Heated AirBasin® option contains an instantaneous water heater that warms the cold water supply for effective washing (soaps are more active in warm water).

On each side of the water outlet are sensor activated air blades that effectively dry hands and arms & prevents the transfer of pathogenic micro-organisms to the hands and arms.

The AirBasin® houses the controls for the Dyson Airblade® Tap, plumbing fittings and water heater or tempering valve in a secure enclosure under the basin. The enclosure has a large access panel to allow access for inspection and service.

Models:

SPPL.WB.AB.xx

Code explanation:

SPPL = Standard Product Plumbing

WB = Wash basin

AB = AirBasin

xxxx = TV - tempering valve

= WH - water heater

eg.: for specification and ordering

SPPL.WB.AB.TV



Proudly Manufactured
in Australia

Manufactured by:

Tom Stoddart Pty Ltd. ABN 16 009690251
39 Forest Way, Karawatha 4117, Queensland Australia

Specifications:

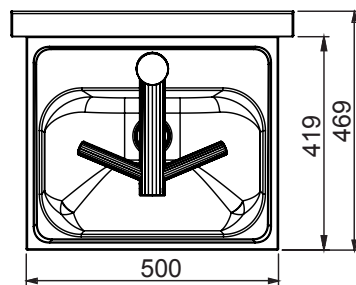
- Construction:** Stainless steel polished bowl with no.4 satin finish shroud and integral splashback. Fully pre-plumbed and wired ready for connection on site.
- Water Supply:** 15mm (1/2" BSP).
- Waste Connection:** 40mm PVC waste supplied (Trap by others).
- Electrical Connection:** (Airblade 1600W, Heater 3300W)
 2 x 15A GPOs or hard wired to 30 A, 240 VAC supply with isolator switch.
- Unit Fixing:** Unit is supplied with wall mounting bracket with 10mm fixing holes. The AirBasin[®] should be mounted at bench height near the staff entrance to food preparation areas & within 5 meters of open food handling areas.

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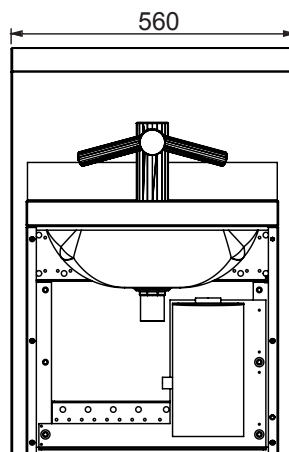
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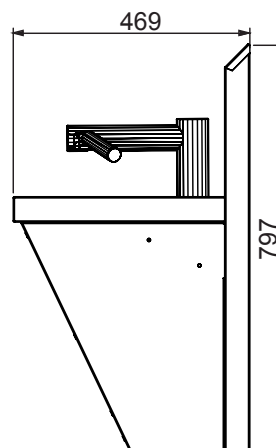
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PLAN VIEW



FRONT VIEW



SIDE VIEW

Model No.	Width (mm)	Depth (mm)	Height (mm)
SPPL.WB.AB.xx	560	469	800