

Knee operating handwash basins

- In AISI 304L stainless steel
- With 270 mm high backrest at a 30° angle, flexible connection hose, U-bend, swan's neck tap, 1/2" hot/cold water connector

- Premixed hot/cold water (except LMASD)
- Non-return valve
- Push tap adjusted at the factory to: 6l/min

Protects the planet with its low water consumption

Ergonomics: Knee-operated panel suitable for any size of user

Hygiene: Backrest at a 30° angle, no retention of liquid

>> Handwash basins: round bowl Ø 305 mm x 150 mm



LMASDD/LMASBD

Hygiene: Completely round bowl

Available within 48h

NO PRE-MIXER Only one water inlet	mm L x D x H	Kg	Ref.
With backrest	384 x 353 x 524	8	LMASD
With backrest + plastic soap dispenser*	384 x 353 x 524	8	LMASDD

* = LMDSAV page 23

Available within 48h



LMA

WITH PRE-MIXER	mm L x D x H	Kg	Ref.
With backrest	384 x 353 x 524	8	LMASB
With backrest + plastic soap dispenser*	384 x 353 x 524	8	LMASBD
No backrest	384 x 353 x 280	7	LMA

* = LMDSAV page 23

>> Handwash basins: rectangular pressed bowl, 400 x 250 x 140 mm



LMASW / LMASWNF

Available within 48h

WITH PRE-MIXER	mm L x D x H	Kg	Ref.
With backrest	460 x 380 x 524	9	LMASW
With backrest certified	460 x 380 x 524	9	LMASWNF
With backrest + plastic soap dispenser*	460 x 380 x 524	9	LMASWD
With backrest + chromium - plated soap dispenser mounted**	460 x 380 x 524	9	LMASWDC

* = LMDSAV page 23

** = LMDSAVC2 page 23

NF LABEL - FOOD HYGIENE delivered by AFNOR Certification, 11 rue Francis de Pressensé - 93571 Saint-Denis La Plaine Cedex - France
 This NF LABEL certify the conformity to the reference number NF031.
 Certified characteristic : easy cleaning
www.marque-nf.com



LMASWDC

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