



Cleaning basin and troughs Type 20550

## Outstanding in design and operation

### Application

- Whole food industry (meat, fish, delicatessen, beverage, milk, pastries, canteen kitchens, laboratories)
- Medical areas (hospitals, bath, medical practices)
- Buildings much frequented by the public (train stations, department stores, schools, airports, service areas, administrations, hotels, restaurants)
- Pharmaceutical and cosmetics industry (laboratories, production facilities)

### Details

- Drawn basin body with panel completely made of stainless steel material no. 1.4301 surface finish-ground
- Easy installation
- Easy cleaning due to generous radii
- Touchless operation guarantees hygienic cleaning of hands at low energy consumption and costs
- Integrated Aquaflow function (hygiene flushing) prevents growth of bacteria in the pipe system
- Reduced water consumption due to sensor operation and water-saving aerator

- Water follow-up time of one second reduces switching operations of the sensor and extends the life span of the technical components
- On damage or covering of the sensor water will flow for max. 30 seconds

### Specifications

- Cleaning basin and troughs type 20550 to be fixed on the wall or as floor-mounted appliance
- Optionally with soap or disinfectant dispenser
- Optionally with connections from the ceiling
- Cleaning basin and troughs type 20550 corresponds to the EU and US hygiene requirements and the VDE guidelines



Cleaning trough Type 20550-3W



Cleaning basin type 20550

Cleaning basins type 20550 with pedestal

### Technical data

Type	Cleaning basin type 20550
Faucet	Stainless steel version with integrated sensor
Drain valve	R 1½"
Thermo-mixing valve (option)	½", continuously adjustable from 35-65°C
Voltage	24V DC
Power supply	230V, 50-60 Hz
Soap and disinfectant dispenser (option)	Made of plastic or stainless steel
Option	Battery control 9V DC

Technical changes are subject to alteration.

