



HBKO

The BRITEX Stainless Steel Knee Operated Hand Basin is a wall-mounted, hands-free basin designed for commercial food handling environments. Featuring a generous 11 litre bowl, it comes pre-plumbed with a goose neck spout to simplify installation.

Features and Benefits

- **Hands-free Activation** – Tap operates via a front push panel, eliminating the need for hand contact and helping prevent cross-contamination. No electrical connection required.
- **Grade 304 Stainless Steel** – Manufactured for strength and hygiene in commercial settings with chamfered corners for safety.
- **Wall-mounted Installation** – Includes 50mm rear blade upstand and concealed wall brackets.
- **Supplied Pre-plumbed** – Ready to install with a goose neck spout, pressure limiting valve, and 40mm waste outlet.

Sample Spec

BRITEX Stainless Steel Knee Operated Hand Basin - 500L x 425W x 283H O/A. 11 litre bowl capacity. Supplied preplumbed with goose neck type spout, front push panel, pressure limiting valve, mounting bracket, 40mm waste outlet - Product Code HBKO

*RED TEXT may denote a **variable** where one option only is to be selected, a **nominal dimension** that needs to be specified, or an **optional feature** that can be removed if not required. Please refer to the back of this page for additional specification details and options.

HOW TO SPECIFY: Knee Operated Hand Basin

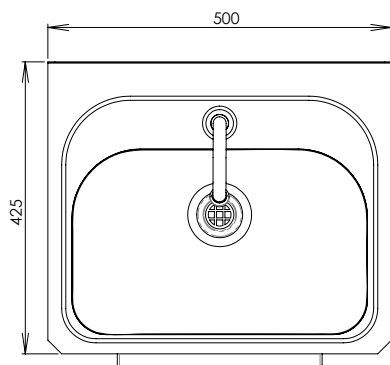
Sample Specification Code

A
HBKO
= Knee Operated
Hand Basin

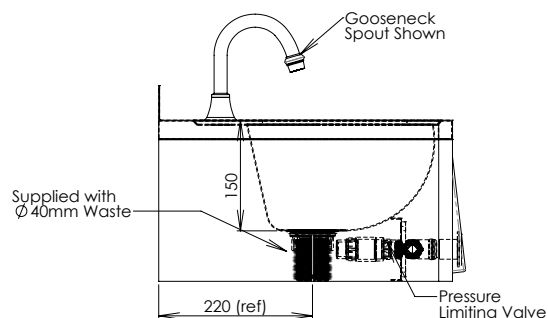
Specification Key

A = Product Code

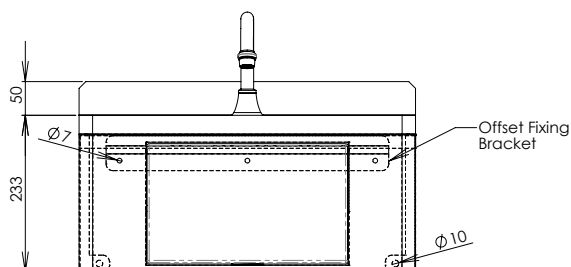
MODEL HBKO Plan View



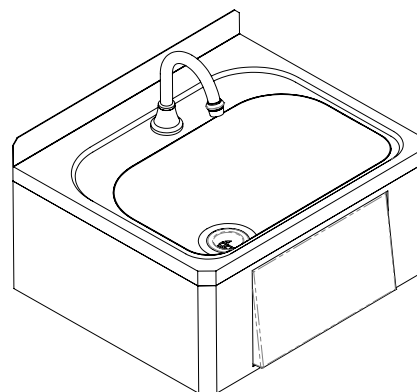
MODEL HBKO Side View



MODEL HBKO Front View



MODEL HBKO Isometric View



Add On:

- Splashback Panel - Up to 500mm high
- Optional Tempering Valve

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Last Revised 03 Aug 2026 | Rev 5