

Cleaning basin type 20580 Clean and Dry



Cleaning and drying hands at a stainless steel basin

- Hygienic design with a stainless steel rear panel and finely finished hygienic surfaces
- The integrated Dyson Airblade™ Wash & Dry, a sensor fitting with an integrated hand dryer, enables hand cleaning and drying directly at the basin. The drying process only takes 12 seconds
- No extra hand drying space required and no splashes onto floor surfaces
- Both water and air is controlled by a sensor so no contact is necessary to outlet fittings or control buttons. Water consumption is reduced significantly
- Cleaning basin, type 20580, complete with internal pipework and ready for connection, excluding of non-return valves, siphon, and sealing items
- Cleaning troughs with two and three Dyson Airblade™ Wash & Dry also available



Why the Cleaning basin type 20580!

- 12 seconds drying time
- A HEPA filter to remove 99.9% of bacteria from the hand drying air
- Low operating costs
- HACCP certified
- Low CO₂ emissions
- No splashes onto floor surfaces
- Touchless operation
- Reduces water consumption via sensor controlled water flow



Hygiene combination: Cleaning and drying hands at a stainless steel basin with high-tech equipment



Cleaning trough type 20580-2W Clean and Dry

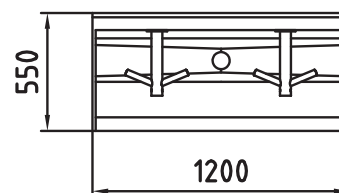
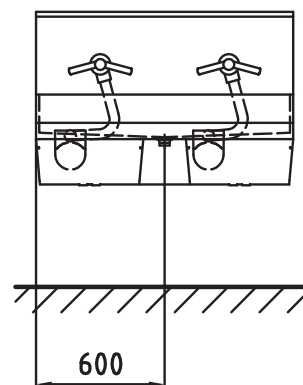
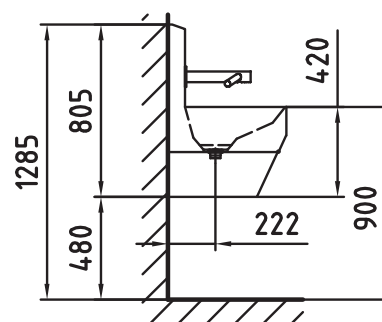
Technical data

Type	Cleaning trough type 20580-2W Clean and Dry
Exterior dimensions (DxWxH)	550x1,200x805 mm
Outlet tap	Stainless steel with integrated sensor
Drain valve	R 1 1/2"
Thermomixing valve (optional)	1/2", continuously adjustable from 35°C to 65°C
Soap and disinfectant dispenser (optional)	Plastic or stainless steel versions
Main supply	220-253V, 50 Hz
Rated power	1,600W
Control voltage	12V DC
Operational temperature range	0°C to 40°C

Technical data may be subject to changes



Dyson Airblade™ Wash & Dry - approved by HACCP International. Safe for use in the food sector. HACCP International has certified that the Dyson Airblade™ Wash & Dry is suitable for use in facilities in the beverage and food industry. The non-food certification mark of HACCP International is a registered trademark of HACCP International. HACCP International have certified Dyson products based on the recommended installation and operating conditions.



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