

Cod: 8422

**Neutral cabinet stainless steel top with door for kitchens 400x900x940 mm
40x90 cm**



Description

Choose the **practicality, robustness** and **versatility** of a 100% Italian product. Complete the work area of your restaurant with the **neutral mobile stainless steel worktop with door** for kitchens and cooking lines. Ideal support in the kitchen.

Decide to purchase the right professional equipment and optimise working time and space appropriately. The neutral element is a fundamental support point in the restaurant for all the most useful working tools, Ristoattrezzature's is a guarantee of quality.

Designed for professional catering, this cabinet is able to

- **offer an extra work surface**: safe and resistant
- **dedicate**, thanks to the door, **a space to store pots, dishes, small utensils, but also cleaning products and packaged food.**

Choose the **neutral mobile stainless steel worktop with hatch door** for kitchens and cooking

lines in both small and large rooms. Always ensure smooth work and quality equipment.

Recommended for all catering areas, this practical stand completes the furnishings of **restaurants, pizzerias, sandwich shops, fast food** outlets, and more with functionality and practicality.

Design and function

The **mobile countertop with flap door** adds flexibility, reliability and style to your working environment. The **design is characterised by minimalist and linear lines**. It is a professional piece of equipment consisting of:

- **1 shelf with splashback**
- **1 door flap**
- **4 adjustable stainless steel feet.**

The **structure is made entirely of stainless steel: corrosion-resistant, antibacterial, hygienic and easy to clean**. The **dimensions are 400x900x940 mm** and its operation is easy and intuitive. The modular structure allows easy placement even in laboratories and small kitchen spaces.

Cleaning and maintenance

The **neutral cabinet with catering door** is easy to clean and more. In fact, you can guarantee and schedule maintenance whenever you want.

Inside you will find **rounded** corners to reach every inch and avoid food residues in the corners, thus facilitating cleaning operations and offering convenience and constant hygiene.

When cleaning it, **do not use detergents containing sand, caustic soda or acids that could ruin the surface**. Instead, proceed using a damp cloth with mild detergent and dry every part of it with a dry cloth.

Why it's the right product for you

Choose the **neutral mobile stainless steel worktop with door** from Ristoattrezzature to ensure optimised space in even the smallest corners. The presence of a **practical door with ergonomic handle allows easier use of the compartment below and safer and more hygienic storage of equipment**. Our professional neutral element is able to assure you:

- **Reliability**
- **Quality**
- **Robustness**
- **Practicality**
- **Versatility.**

Excellent value for money completes the choice. **Browse the online catalogue and complete the look of your venue with compatible options.**

Dimensions

Dimensioni esterne	400x900x940 mm
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