

Cod: 100562023

150x70x85h cm stainless steel table on legs with EC bottom surface



Description

The **stainless steel table on legs with base plate** for catering is an indispensable professional tool in the kitchen. Its **robust and durable construction** makes it particularly suitable for use in pastry shops, pizzerias, butcheries, dairies, ice-cream parlours and kitchen workshops.

The table construction meets the **highest safety standards** and the stainless steel used in its construction is certified for the food industry.

Keep your kitchen tidy and **complete your furniture in a practical and functional way**. Browse the online catalogue and choose - from the available sizes - the table that best suits your needs.

Design and function

Ristoattrezzature's **stainless steel table on legs with base plate** is an indispensable work and support surface. Technical and essential lines adapt to any environment and add professionalism to your kitchen.

Make good use of every space: use the upper worktop for working your doughs and the lower part for housing bulky professional equipment such as kneading machines, fryers, etc. **The worktop is reinforced with a water-repellent bilaminate chipboard**, making it 100% safe. The table has square tube legs and adjustable feet to adapt to the needs of the individual worker.

The structure is made of **AISI 304 stainless steel** and the **external dimensions are 1500x700x850 mm**.

Cleaning and maintenance

The kitchen tables are made of quality materials and according to innovative construction systems to ensure **fast cleaning and easy maintenance**.

The **stainless steel table on legs with base plate is made of AISI 304 stainless steel** used in many parts of the professional kitchen, especially for worktops. It guarantees **hygiene, durability and strength**.

In order to avoid food contamination, we recommend proper and regular cleaning after each use.

You can opt for chemical or natural products. Our advice remains to use **mild detergents or alternatively a solution of water and vinegar** to clean, remove residues and encrustations and degrease all surfaces. **Proceed with a soft cloth.**

Why it is the right product for you

The **stainless steel table on legs with a base plate** for restaurants is an indispensable element in a professional kitchen whether small, medium or large.

The choice of quality materials is a guarantee of hygiene, durability and resistance to heavy workloads.

Optimise your work space and speed up the preparation time of your dishes by relying on the ideal tool. The open stainless steel table is the perfect ally thanks to its **versatility of use**, its **sturdiness** and above all its functional construction that fits well with the line of professional kitchens.

Take a look at the online catalogue and choose the available optional extras to accessorize it according to your professional needs. **Read the technical data sheet for product details.**

Dimensions

Dimensioni esterne	1500x700x850 mm
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Technical data

Capacità di carico	300 kg
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Materiale

aisi 304 stainless steel