

Cod: 10284

## **Stainless steel cupboard table 160x60x95h cm with 2 sliding doors and EC splashback**



### **Description**

Ristoattrezzature's **stainless steel cabinet table for pastry shops and delicatessens** is a necessary professional tool in every professional kitchen. **Practical, strong and capacious**, it offers a valid support to your work, ensuring hygiene and solidity.

**Solve the problems of tidiness in your kitchen** and choose the most suitable table for your needs, completing the furnishing of your business in a simple and functional way.

The construction of our cabinet tables meets the **highest quality** standards and follows the hygiene regulations required in the kitchen. Store bulky utensils, serving items and your pots and pans inside and you will no longer have space problems!

### **Design and function**

Choosing the right furniture for your business is essential to create a comfortable and functional

environment. The **stainless steel cabinet table for gastronomy** is designed with minimalist lines to fit best in a professional kitchen.

The structure is made of **AISI 304 18/10 stainless steel** certified for use in kitchen laboratories and for contact with food. Ristoattrezzature's **stainless steel cabinet table** consists of:

- **worktop reinforced** with a water-repellent bilaminate chipboard panel;
- **2 removable recessed sliding doors**;
- **1 splashback**;
- height-adjustable **bottom + intermediate shelf**.

The **external dimensions are 1600x600x950 mm**. The table has legs with an adjustable **60 mm diameter round foot** to guarantee greater adaptability to the needs of the individual operator. **Maximum load capacity of 60/70 kg per linear metre**.

## Cleaning and maintenance

Armoured tables are manufactured according to innovative construction systems to ensure **fast cleaning and easy maintenance**.

AISI 304 stainless steel is the ideal material for worktops, guaranteeing hygiene, durability and resistance. But how to clean it properly? **To avoid food contamination, we recommend thorough cleaning after each use** to sanitise and polish at the same time.

You can buy patented sprays or **make a solution of water and vinegar** to clean, remove residues and encrustations and degrease all surfaces. Beware of corrosive products that could damage surfaces.

## Why it is the right product for you

The **stainless steel cupboard table for restaurants** is often one of the first pieces of furniture to be chosen in a professional kitchen because of its resistance over time, to high temperatures and also to dirt. This equipment for restaurants is able to combine two fundamental aspects:

- Useful storage space
- excellent work surface

placed in your line will facilitate preparation and ensure smooth kitchen work, ready to cope with even the heaviest loads.

**Versatile, reliable and capacious**, this product is perfect in **pastry shops, bars, pizzerias and restaurants** in general.

Consult the online catalogue and choose from the available options. Read the **technical data sheet for product details**.

**In basso la scheda tecnica di ogni prodotto del Kit:**

SKU: ACC-ALZATINATAVARM4

**Splashback for cupboard table length 160**

## Technical data

Materiale	aisi 304 stainless steel
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SKU: 106182007

## Stainless steel cupboard table 160x60x85h cm with 2 sliding doors EC

### Dimensions

Dimensioni esterne	1600x600x850 mm
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## Technical data

Capacità di carico	300 kg
Materiale	aisi 304 stainless steel