

Cod: 106192018

Stainless steel sink 100x70x85h cm 1 basin with left draining board shelf and splashback EC



Description

One of the first elements to be included in a professional kitchen is the sink. Single or double bowl, depending on your professional needs, sinks adapt to any space and furnishing style guaranteeing cleanliness, functionality and versatility. The stainless steel 1 bowl sink with left-hand drain for restaurants is the ideal solution for cleaning and washing dishes and food for small and medium-sized businesses. But that's not all. Designed for every area of the gastronomy: restaurants, bars, laboratories, pizzerias, pastry shops and butcher shops this sink is ideal for placing dishes, utensils or the baskets of professional dishwashers. Choose the ideal equipment by relying on Ristoattrezzature's experience. Design and function The stainless steel 1-bowl sink with draining board on the left for pastry shops is characterised by an open and linear design. A stainless steel furnishing element designed to adequately compose your work station, guaranteeing continuity to the work line. Indispensable, hygienic and easy to clean, this model consists of: 1 singlebasin drainer on the left bottom shelf back splashback. Gain space in the kitchen by using the durable, wide bottom shelf as extra storage space. Keep everything you need close at hand. The external dimensions are 1000x700x850 mm, the tub dimensions are 400x500x250 mm. The structure is massive and durable, made entirely of AISI 304 18/10

stainless steel, a material often used in the kitchen for its strength and versatility. High quality, antibacterial and anti-corrosion, the product ensures stable performance over time. The Ristoattrezzature 1-bowl stainless steel sink with draining board on the left also has 4 height-adjustable feet and 1 adjustable shelf at the bottom. Tailor-made for you. A rear splashback also ensures clean walls behind the sink installation. For top service, select from our online catalogue the professional equipment to furnish your kitchen at its best. Cleaning and maintenance Guarantee the cleanliness and shine of your kitchen with the 1 bowl stainless steel sink with left-hand drain for bars and restaurants. You only need to dedicate a little time in your daily routine to safeguard your professional equipment. Find out how to carry out proper cleaning and maintenance. Choose a soft cloth to avoid scratches on the outer surface and a mild detergent to prevent damage to the protective film. Finally, dry properly so as not to leave lime stains or haloes. Do not use corrosive products. Why it's the right product for you The Ristoattrezzature 1-bowl stainless steel sink with left-hand drain is a must-have piece of kitchen equipment. We are talking about a robust and versatile product that easily adapts to any work space. Particularly suitable for small and medium-sized rooms thanks to its compact design, it helps you optimise washing times and ensure speed and efficiency. The 4 height-adjustable feet are essential to respect the needs of the individual operator and facilitate their work. Finally, the shelf at the bottom is a useful surface that lends itself to multiple uses. Choose the stainless steel 1 bowl sink with left-hand draining board and guarantee a practical, hygienic and efficient work environment. Browse our online catalogue and select the available options according to your professional needs. You can decide on the hole pattern you prefer and get help with assembly. Read the data sheet to find out more.

Dimensions

Dimensioni esterne	1000x700x850 mm
Dimensioni vasca	500x500x250 mm

Technical data

Materiale	aisi 304 stainless steel
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