

Cod: 3270076

Stainless steel table on legs with bottom surface depth 700 mm 1500x700 mm



Description

Ristoattrezzature's stainless steel table on legs with bottom shelf is the ideal professional equipment to efficiently complete your work area. One of the first tools to be selected in the kitchen: reliable, capacious and robust. Suitable for every area of the catering industry, you can choose the model best suited to your needs for professional kitchens, pastry laboratories, rotisseries, bakeries, etc. Decide to optimise preparation time and space with this table model equipped with a bottom shelf and make room for order and efficiency. In fact, the shelf is an excellent ally in even small kitchens for storing pots, dishes or various containers for daily use. Design and function The stainless steel table on legs with bottom shelf for restaurants is an essential piece of furniture in the kitchen. Designed to meet every professional need, the table has an essential design, simple and clean lines. Ideal for modern and functional furnishing. The construction is made entirely of AISI 304 stainless steel, a material designed for use in professional kitchens where maximum hygiene is required when processing food. Its composition also guarantees robustness and resistance to shocks and high temperatures. The high quality of the product ensures long-lasting efficiency. The structure of the Ristoattrezzature stainless steel table on legs with base plate consists of: worktop height-adjustable bottom plate 4 adjustable feet.

It can be glued into its own work line, adapting it to your needs. Cleaning and maintenance The stainless steel table on legs with bottom shelf is manufactured in accordance with the regulations required in the catering industry and according to modern construction systems. To ensure the longevity of your professional equipment, constant cleaning and maintenance is necessary. The AISI 304 stainless steel used for the construction in all its parts ensures quick and easy cleaning, plus greater simplicity for any maintenance work. Cleaning is carried out daily in just a few steps. In fact, a soft cloth and mild detergent will suffice to properly sanitise the surface in constant contact with food. It ensures hygienic work and no contamination between foodstuffs by removing all food residues and/or encrustations. Why it's the right product for you The stainless steel table on legs with bottom surface for professional kitchens is the ideal equipment for working safely and efficiently. The table is also essential for good organisation as it combines two key elements in the kitchen, namely providing the right working space with a large work surface and useful storage space for dishes at the bottom. The table is: Versatile Robust Reliable. Choose the ideal size for your kitchen and ensure ideal organisation in bars, restaurants, pastry shops and pizzerias. Consult our online catalogue and complete your work area with the available options. Read the data sheet for product details.

Dimensions

Dimensioni esterne	1500x700x850 mm
--------------------	-----------------

Technical data

Capacità di carico	39 kg
--------------------	-------