

Cod: 42320966

Refrigerated cell height 2540 mm price excluding motor 3140x3940x2540h mm



Description

What is a professional log

Chopping blocks are structures, as high as a stool, that include a professional chopping board at the top.

The chopping board provides a base for cutting and thinning meat and sausages. They can serve as a shelf for pounding meat with meat tenderizers, adding extra space in the butcher's shop or delicatessen to process meat before serving it to the customer.

Characteristics of professional chopping blocks

Professional chopping boards are made of wood or polyethylene. Wood lends itself well to meat handling and cutting, due to its high resistance; like polyethylene, it requires thorough cleaning after each use, to avoid the settling of stains.

Wood is also excellent, due to its natural porosity, for absorbing liquids and preventing the proliferation of germs.

Professional log stools vary in height from 40 cm to 80 cm.

How to clean the wooden chopping board.

Cleaning the chopping board is simple: after each use, simply wipe it with a sponge or kitchen cloth and a non-abrasive detergent. Every fortnight or so, it is advisable to carry out a deeper cleaning, using coarse salt and lemon to draw out the liquids deposited inside the wood and remove them thoroughly. This way the disinfection is natural and the wood remains intact for a long time.

Professional logs on Ristoattrezzature

All professional logs for sale on Ristoattrezzature are CE-marked. Both wood and polyethylene are suitable for contact with food, according to current regulations.

Dimensions

Dimensioni esterne	3140x3940x2540 mm
Spessore pareti	70 mm

Technical data

Materiale	stainless steel
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