Cod: 106202018

Stainless steel sink, 100×70×85h cm, 1 bowl with right-hand drainer, shelf and splashback, EC



Description

One of the first items to be installed in a professional kitchen is the sink. Whether single or double-bowl, depending on your professional needs, these sinks adapt to any space and any interior style, ensuring **cleanliness, functionality and versatility**.

The **single-bowl stainless steel sink with a drainer on the right**, designed for restaurants, is the **ideal solution for cleaning and washing crockery and food** in small and medium-sized establishments. But that's not all.

Designed for every area of the catering industry – restaurants, bars, kitchens, pizzerias, patisseries and butchers – this sink is **ideal for holding plates, utensils or professional dishwasher baskets**. Choose the perfect equipment by relying on Ristoattrezzature's expertise.

Design and functionality

The single-bowl stainless steel sink with a drainer on the right for patisseries stands out for its open and linear design. A stainless steel unit designed to complement your workstation perfectly, ensuring continuity in your workflow.

Indispensable, hygienic and easy to clean, this model comprises:

- **1** single**bowl**
- **a drainer on the right**
- **base**
- **a rear splashback**.

Save space in your kitchen by using the sturdy, spacious base as extra storage space. **Keep everything you need within easy reach**.

The external dimensions are **100x70x85h cm**, whilst the **sink dimensions** are **40x50x25h cm**.

The structure is solid and built to last, made entirely from **AISI 304** 18/10 **stainless steel** – a material frequently used in kitchens due to its durability and versatility. **High-quality, antibacterial and corrosion-resistant**, the product ensures consistent performance over time.

The Ristoattrezzature **single-bowl stainless steel sink with a drainer on the right** also features **four height-adjustable legs** and **one adjustable shelf** at the base. Tailor-made for you. Finally,**a rear splashback** ensures that the walls behind the sink remain clean.

For top-quality service, browse our online catalogue to select the professional equipment you need to furnish your kitchen to the highest standard.

Cleaning and maintenance

Keep your kitchen clean and sparkling with the **single-bowl stainless steel sink with a drainer on the right**, designed for bars and restaurants.

All it takes is a little time each day to **look after your professional equipment**. Find out how to clean and maintain it properly.

Choose a soft cloth to avoid scratching the outer surface and a mild detergent to prevent any damage to the protective coating. Finally, **dry thoroughly to avoid leaving water marks or limescale stains**.

Do not use corrosive products.

Why this is the right product for you

The Ristoattrezzature **single-bowl stainless steel sink with a drainer on the right** is an essential piece of kitchen equipment. It is a robust and versatile product that adapts easily to any workspace.

Particularly suitable for small and medium-sized premises thanks to its **compact design**, it helps you optimise washing times and ensure speed and efficiency.

The **four height-adjustable legs** are essential for meeting the needs of individual staff members and making their work easier. Finally, the **shelf at the bottom** provides a useful surface suitable for a variety of uses.

Choose the **single-bowl stainless steel sink with a drainer on the right** to ensure a practical, hygienic and efficient working environment.

Browse our online catalogue and select the available options to suit your professional needs. You can choose your preferred hole pattern and get help with installation.

Read the technical data sheet to find out more.

Dimensions

External dimensions	1000x700x850 mm
Packaging dimensions	800x1200x600 mm
Tub dimensions	400x500x250 mm

Technical specifications

Material	AISI 304 stainless steel
Net weight	25 kg
Weight including packaging	30 kg