Cod: 106212003000

Stainless steel sink, 120×60×85h cm, 1 bowl with left-hand cantilevered drainer, dishwasher compartment, shelf and EC splashback



Description

Cleanliness, functionality and versatility. Keep your professional kitchen areas clean and functional by choosing the right equipment.

The **single-bowl stainless steel sink with a drainer on the left** is the **ideal solution for cleaning and washing crockery and vegetables**. Designed to fit perfectly into the kitchens of restaurants, bars, butchers, pizzerias, patisseries, etc.

Choose the versatility of a Ristoattrezzature product, suitable for any space and any interior style. **Recommended for all catering and food service businesses**.

Design and operation

The **single-bowl stainless steel sink with a drainer on the left** for commercial kitchens is the essential component of any self-respecting professional kitchen.

This specific Ristoattrezzature sink model comprises:

- **1 bowl**
- **a left-hand cantilevered drainer**
- **base top**
- **a rear splashback**.

A useful choice when designing industrial kitchens where space needs to be maximised: **you can, in fact, fit a professional dishwasher or glasswasher into the space created beneath the drainer**.

Finally, use the drainer itself as a handy and practical surface for placing plates, utensils or the racks from the professional dishwasher.

The external dimensions are **120 x 60 x 85h cm**, whilst the **dimensions of the sink bowl** are **50 x 40 x 25h cm**.

The structure is sturdy and built to last, made entirely from **AISI 304** 18/10 **stainless steel** – the material of choice in the kitchen. **This high-quality material is durable, antibacterial and corrosion-resistant**.

The Ristoattrezzature **single-bowl stainless steel sink with a drainer on the left** features **four height-adjustable legs** and **one adjustable shelf** at the bottom.**A rear splashback** ensures that the walls behind the sink remain clean.

Offer your customers the very best performance and optimise the time taken to wash plates and glasses. Choose the ideal professional equipment from our catalogue.

Cleaning and maintenance

Ensure your kitchen stays clean and sparkling with the **single-bowl stainless steel sink with left-hand drainer** for bars and restaurants.

Ensure your professional equipment**is cleaned and maintained correctly and regularly**, taking the right precautions.

You'll need to use a soft cloth to avoid scratching the surface and a mild detergent so as not to damage the protective coating. Finally, **dry thoroughly to prevent water spots or limescale marks**.

Why this is the right product for you

The Ristoattrezzature **single-bowl stainless steel sink with a drainer on the left** is an essential piece of professional equipment for creating a practical and functional kitchen.

Particularly suitable for small and medium-sized premises, the **compact design** of this product is one of its key strengths: by optimising washing times and space, you can plan your work more efficiently.

The **four height-adjustable feet** are essential for meeting individual needs and making work easier. The **shelf at the bottom** provides a useful additional work surface.

Choose the **single-bowl stainless steel sink with a left-hand drainer** to create a practical, functional and versatile workspace. Select the ideal size and combine it with other professional equipment, making the most of its modular design.

Browse our online catalogue and select the available options to suit your professional needs.

Dimensions

External dimensions	1200x600x850 mm
Packaging dimensions	800x1200x600 mm
Shelf thickness	40 mm
Tub dimensions	500x400x250 mm

Technical specifications

Material	AISI 304 stainless steel
Net weight	30 kg
Weight including packaging	35 kg