Cod: 121311997

Stainless steel table, 60×60×85h cm, on legs with a VS base



Description

Why buy it?

This **stainless steel table with a worktop** is the ideal solution for anyone seeking **stability, hygiene and durability** in a professional kitchen or food preparation area. Its sturdy construction ensures you can work in complete safety, even when handling heavy loads. It is a worktop that combines **functionality and durability**, perfect for everyday use in the catering sector and beyond.

Technical specifications

- **AISI 201 stainless steel frame**
  Made from **high-quality stainless steel**, which is corrosion-resistant and easy to clean. This material ensures impeccable hygiene, which is essential in professional environments such as kitchens, canteens, food processing facilities and delicatessens.
- **Reinforced base**
  The base is designed to support heavy loads, making it ideal for storing heavy equipment without compromising the table's stability.
- **Load capacity up to 500 kg**
  The high load capacity allows it to support **heavy loads** without warping or sagging. Perfect for continuous use in industrial kitchens, laboratories or workshops where a reliable work surface is required.
- **Simple and functional design**
  The table features **clean, modern lines** that blend easily into any professional environment. The absence of sharp edges and the smooth surface make cleaning and sanitising easy.
- **Easy assembly and minimal maintenance**
  Thanks to its modular structure and durable materials, the table is **easy to assemble** and requires very little maintenance over time. A long-lasting investment for those seeking quality and practicality.

Technical specifications

- **External dimensions: 60x60x85h** cm
- **Packaging dimensions: 65x65x25h** cm
- **Weight: 16** kg
- **Load capacity: 500** kg
- **Material:** AISI 201 stainless**steel**

Dimensions

External dimensions	600x600x850 mm
Packaging dimensions	650x650x250 mm

Technical specifications

Load capacity	500 kg
Net weight	16 kg
Weight including packaging	19 kg