Cod: 124913408

Single stainless steel shelf, 160×30×35h cm VS



Description

Why buy it?

The **stainless steel** 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 with 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 construction**
  Made from **high-quality stainless steel**, which is corrosion-resistant and easy to clean. This material guarantees impeccable hygiene, essential in professional environments such as kitchens, canteens, food preparation areas and delis.
- **Sturdy legs and a balanced structure:** these ensure stable support even on uneven surfaces, keeping the worktop perfectly level at all times.
- **High load-bearing capacity**
  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 worktop 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 worktop 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: 160x30x35h** cm
- **Material:** AISI 201 stainless**steel**

Dimensions

External dimensions	1600x300x350 mm
Packaging dimensions	1620x320x60 mm

Technical specifications

Net weight	5 kg
Weight including packaging	6 kg