Cod: 5442

Single-bowl sink, 120×60×85h cm, with dishwasher compartment on the right



Description

This **professional stainless steel sink** from Ristoattrezzature's Sottocosto range, featuring a worktop, a rear splashback, a pressed and welded bowl and a cantilevered drainer on the right-hand side, measures 120 x 60 x 85h cm. The unit features a sturdy **430 stainless steel** frame and an **AISI 304 stainless steel** worktop, MOCA-certified for food use.

Furthermore, to facilitate sanitisation and cleaning of the area where it is located, you will be provided with 4 height-adjustable feet.

Along with your online purchase, you will also receive the following items:

- a 1½-inch drain plug
- an overflow pipe
- a drain hole (the tap hole is not included)

On our website, you can select a number of additional options for this item, all of which are compatible and highly practical, such as:

- a single-lever mixer tap
- single-hole mixer tap with clinical lever
- single-water foot control with floor mounting
- single-outlet trap
- butterfly-style pedal for sinks
- additional shelf for sink/washbasin 120x60x4h cm
- kit with spout and control for two hot/cold water pedals

How do I clean my stainless steel sink?

To ensure your stainless steel products have a long life, it is essential to be mindful of the substances you use to clean your professional equipment: harsh chemicals such as soap or bleach can damage the appearance of this material.

A truly effective and natural way to clean your **stainless steel sinks** is to use white vinegar, which is known for its ability to bring a shine to the surfaces it is used on and to remove even the most persistent and unpleasant odours from food residues that build up in the kitchen.

. 100% Made in Italy.

Dimensions

External dimensions	600x850 mm
Length	1200 mm