Cod: 5480

Stainless steel table with shelf, 200×60 cm



Description

The **stainless steel table with a worktop** without a splashback, from Ristoattrezzature's Sottocosto range, has a sturdy **430 stainless steel** frame and measures 200 x 60 x 85h cm: it is designed to accommodate an AISI 304 stainless steel worktop (4 cm high), reinforced with a water-resistant, double-laminated chipboard panel, and square-tube legs with adjustable feet.

Ristoattrezzature's **professional stainless steel tables** are functional pieces of furniture fitted with a worktop, ideal for use in patisseries or bakeries, pizzerias, restaurants, butchers, hotels and all those establishments where it is necessary to cut, season and knead food products to be served to customers.

The worktop is made from AISI 304 stainless steel, the most suitable material for contact with food; these units are 85 cm high and feature adjustable feet (extendable by +/- 5 cm). As an optional extra, you can purchase a complete set of 4 swivel castors (suitable for square legs: 2 with brakes and 2 without) alongside the worktop to make cleaning and sanitising the areas where they are located easier.

Please note that all Ristoattrezzature worktops are 8 decimi thick; the structure comprising the legs or fixing brackets, on the other hand, is 15 decimi thick.

Stainless steel – why is it used in the kitchen?

There are two key points to bear in mind when deciding to purchase stainless steel products for fitting out a professional kitchen or workshop:

- Hygiene: for those working in the professional catering sector, hygiene is undoubtedly one of the most important factors to take into account. In this context, stainless steel is undoubtedly an essential ally that cannot be overlooked. Bakeries, patisseries, pizzerias, cafés and restaurants must have surfaces that are resistant to chemicals and wear and tear, and that are easy to clean.
- Strength and Durability: stainless steel is a metal alloy with exceptional strength properties. The material contains a high proportion of chromium, typically ranging from 11 to 30 per cent. This composition prevents stainless steel from rusting and corroding when subjected to continuous exposure to water and air. In fact, when chromium oxidises with oxygen, it transforms into chromium oxide; this oxide adheres to the stainless steel product being manufactured, preventing further oxidation and, consequently, the much-hated appearance of rust.

. 100% Made in Italy.

Dimensions

External dimensions	600x850 mm
Length	2000 mm

Technical specifications

Load capacity	51 kg