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Stainless steel work table 200 cm h220_345

Professional AISI 304 stainless steel table, 200x60 cm, with bottom shelf and adjustable feet. Ideal for hygiene in HoReCa kitchens.

This **professional table** with a linear design is specifically designed for the needs of industrial kitchens, restaurants, and food preparation environments. Made entirely of **AISI 304 stainless steel**, it offers a large work surface (200 cm long) that guarantees maximum resistance to corrosion and superior ease of sanitization, meeting the strictest cleaning standards of the HoReCa sector.

The structure is designed to ensure stability and operational comfort: the legs in **40 x 40 mm square tube** ensure a solid hold even during intense mechanical or manual processing. The presence of an integrated **bottom shelf** allows for space optimization, offering an additional storage area for tools or raw materials, keeping the worktop always tidy.

Technical features

- **Material:** AISI 304 stainless steel with rounded safety edges
- **Structure:** 40x40 mm square tube legs
- **Equipment:** Bottom storage shelf
- **Adjustment:** Height-adjustable leveling feet
- **Operating height:** Adjustable from 85 to 90 cm
- **Depth:** 60 cm
- **Length:** 200 cm
- **Weight:** Approx. 51 kg

Image for illustrative purposes only

INFORMATION

- **typology** con ripiani
- **Backsplash** without a backsplash
- **Length in millimetres** 2000.000000
- **Depth in millimetres** 600.000000
- **Height in millimetres** 900.000000

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Typology: con ripiani
Backsplash: without a backsplash
Length in millimeters: 407 mm
Depth in millimeters: 400 mm
Height in millimeters: 399 mm