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Stainless steel work table h220130

AISI 304 stainless steel work table, 100x60 cm, with bottom shelf and 40x40 mm legs. Ideal for professional food preparation.

The **professional work table** is an essential piece of equipment for organizing industrial kitchens, pizzerias, canteens, and gastronomic laboratories. Designed to withstand intensive work cycles, this bench offers a solid and hygienic support and preparation surface, fundamental for handling raw materials and creating snacks or doughs.

The structure is entirely made of **AISI 304 stainless steel**, the material of choice for the HoReCa sector thanks to its anti-corrosive properties and ease of sanitization. The linear design is supported by robust 40x40 mm square tube legs and includes a practical **bottom shelf**, optimizing vertical storage space for utensils or containers.

Technical specifications

- **Material:** AISI 304 stainless steel with safety rounded edges
- **Structure:** 40x40 mm square tube legs
- **Configuration:** with bottom reinforcing and storage shelf
- **Adjustment:** height-adjustable feet for optimal leveling
- **Operating height:** variable from 85 to 90 cm
- **Depth:** 60 cm
- **Length:** 100 cm
- **Total weight:** approximately 28.5 kg

Image for illustrative purposes only

INFORMATION

- **typology** con ripiani
- **Length in millimetres** 1000.000000
- **Depth in millimetres** 600.000000
- **Height in millimetres** 900.000000
- **warranty** 1 anno

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Typology: con ripiani
Length in millimeters: 407 mm
Depth in millimeters: 400 mm
Height in millimeters: 399 mm