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Worktable with shelf length 140 cm h220_342

Professional AISI 304 stainless steel workbench, 140x60 cm, with lower shelf and square section legs. Ideal for hygiene and stability.

The **professional workbench** in **AISI 304 stainless steel** is designed to meet the operational needs of high-intensity environments such as industrial kitchens, restaurants, canteens, and gastronomic laboratories. The structure stands out for the use of high-performance materials, capable of resisting corrosion and ensuring maximum hygiene during food preparation. Solidity is ensured by the **40 x 40 mm square tube legs**, which provide mechanical stability even under load. The **beveled edges** of the worktop improve the operator's safety, reducing the risk of injuries during the busy phases of service.

Technical features

- Material: AISI 304 stainless steel with beveled edges for maximum safety
- Structure: square tube legs with 40 x 40 mm section
- Equipment: lower shelf for storage optimization
- Adjustment: height-adjustable feet to compensate for any unevenness in the floor
- Operating height: variable between 85 and 90 cm
- Depth: 60 cm
- Length: 140 cm
- Approximate weight: 35.5 kg

Image purely indicative

INFORMATION

- **typology** con ripiani
- **Backsplash** without a backsplash
- **Length in millimetres** 1400.000000
- **Depth in millimetres** 600.000000
- **Height in millimetres** 900.000000

Worktable with shelf length 140 cm h220_342



Worktable with shelf length 140 cm h220_342

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