



S/S WORK TABLE WITH UNDERSHELF 100×60 CM

WT10060

OVERVIEW

Mid-size stainless-steel AISI 304 (18/10) work table with one full-plate undershelf. Ideal for prep stations in commercial kitchens requiring additional worktop length while maintaining a compact 60 cm depth footprint.

KEY FEATURES

- ✓ AISI 304 (18/10) stainless-steel worktop, undershelf, and legs; satin brushed finish.
- ✓ Worktop reinforced with omega profiles for rigidity and sound deadening.
- ✓ Straight-cut front edge.
- ✓ One full-plate stainless-steel undershelf; height adjustable.
- ✓ 38 × 38 mm square stainless-steel tube legs.
- ✓ Adjustable non-marking feet for levelling on uneven floors.
- ✓ Bolt-together construction for easy transport and installation.
- ✓ HACCP compliant.



STANDARDS & COMPLIANCE

- ✓ Hygiene and food safety: Compliant with HACCP requirements.
- ✓ Mechanical and thermal resistance: Suitable for demanding environments (heat, humidity, chemical agents).
- ✓ Ergonomics: 85 cm working height optimized for operator comfort and workflow efficiency.

Notes: Final dimensions, accessories (drawers, backsplashes, cut-outs), and mounting hardware are confirmed on approved shop drawings prior to production. Alternative materials (AISI 316, galvanized sub-frames) available on request.

TECHNICAL SPECIFICATIONS

Parameter	Value
Overall Dimensions (L × W × H)	100 × 60 × 85 cm
Worktop Thickness	1.0 mm (18 gauge)
Worktop Reinforcement	Omega profiles with waterproof backing panel
Front Edge	Straight cut
Backsplash	None standard (upstand available on request)
Undershelf	1 × full-plate AISI 304, height adjustable
Undershelf Thickness	0.8 mm
Legs	38 × 38 mm square stainless-steel tube
Feet	Adjustable screw-in, non-marking plastic caps
Material Grade	Stainless steel AISI 304 (18/10)
Welding	TIG welded with argon gas; ground and polished joints
Finish	Satin brushed stainless steel
Assembly	Bolt-together; no special tools required