



Standard Static Preparation

All meals begin...



...in the Preparation area

Reliability

- A long-lasting and heavy duty range, thanks to the stainless steel structure the **sturdy 50mm worktops** and the **sound deadening** reinforced underpanels.

Performances

- Quick performance is also guaranteed by the **easily accessible compartments** and **height adjustable feet**.
- Processing tables have been expressly designed to assure speedy performances thanks to the chopping board, sloping top, perforated shelf and other extras.

Ergonomics

- The range has been skilfully designed with sliding or hinged doors, with or without upstands to make it easy to use.

Hygiene and safety

- Cleaning operations are easier and faster thanks to the **rounded corners** and the **upturned edges**.



Working tables

The Electrolux **working tables** offer the rational solution ideal to any kind of food preparation in the professional kitchen and can stand alone or be placed back to back. Working tables on legs may be completed with a single drawer or a 4-drawer unit, each with a **loading capacity of up to 40kg**. The **50mm high worktops** are sturdy

and stable, equipped with upturned edges and a layer of **sound deadening**, waterproof and fireproof material. A series of mixing taps are available for models with a bowl, which suit any type of aesthetics or work requirements.



Working tables with upstand

Processing tables

Food preparation not only requires speedy performances but also accordance with **hygiene** and **safety** regulations.

Fish processing tables include a bowl with filter baskets, a chopping board, sloping top with a perforated shelf on the left and an integral radiused upstand on three sides.

Vegetable processing tables are equipped with a large bowl, a waste-scraping hole and a polythene chopping board. The table is furnished with an all-round **apron** and

square section legs on adjustable feet. The **bowl** incorporates an overflow pipe and drain hole.

Meat processing tables are equipped with front panels, a recessed surface and a polythene chopping board to avoid spillage of liquids, a perforated shelf, an integral radiused rear upstand, a GN liquid container and a knife holder.



Filter basket for fish processing table



Vegetable processing table



Knife holder for meat processing table

Storage elements

The **worktop cupboards** are **sturdy** as they have a completely welded AISI 304 stainless steel structure and a 50mm **thick worktop** with upturned edges and a reinforced, waterproof under panel. Equipped with two sound-deadened doors, easily removable to facilitate access and a more thorough cleaning.

Thanks to their innovative ventilated heating system and fan warming, **hot worktop cupboards** are designed to

ensure **uniform temperature** distribution inside the cupboard. The thermostat is easily adjustable up to 80°C.

The **shelves**, to complete the wide range of storage elements, can be either solid or louvered, stainless steel or aluminium, with rounded edges to assure the utmost safety.

Wall cupboards can be fitted with lights and can accommodate utensil rails, baskets and knife hooks.



Wall cupboard with sliding doors



Shelving elements

Loading capacity of up to 200kg

Sink units and washbasin units

Great durability and top performance are guaranteed by the high quality structural elements of **sink units** and **washbasin units** to definitely complete the processing area. Available in different dimensions and aesthetic solutions and may vary in the number of bowls and drainers with slightly sloped pressed tops. The bowls, designed to allow easy and fast cleaning, feature a sloped bottom around the

drain hole and perfectly rounded corners. Equipped with an overflow pipe with a filter and drainage column, an overflow rim with welded corners and the integral rear upstand plus the all-round apron. They have height adjustable feet to maintain perfect alignment with all other units.

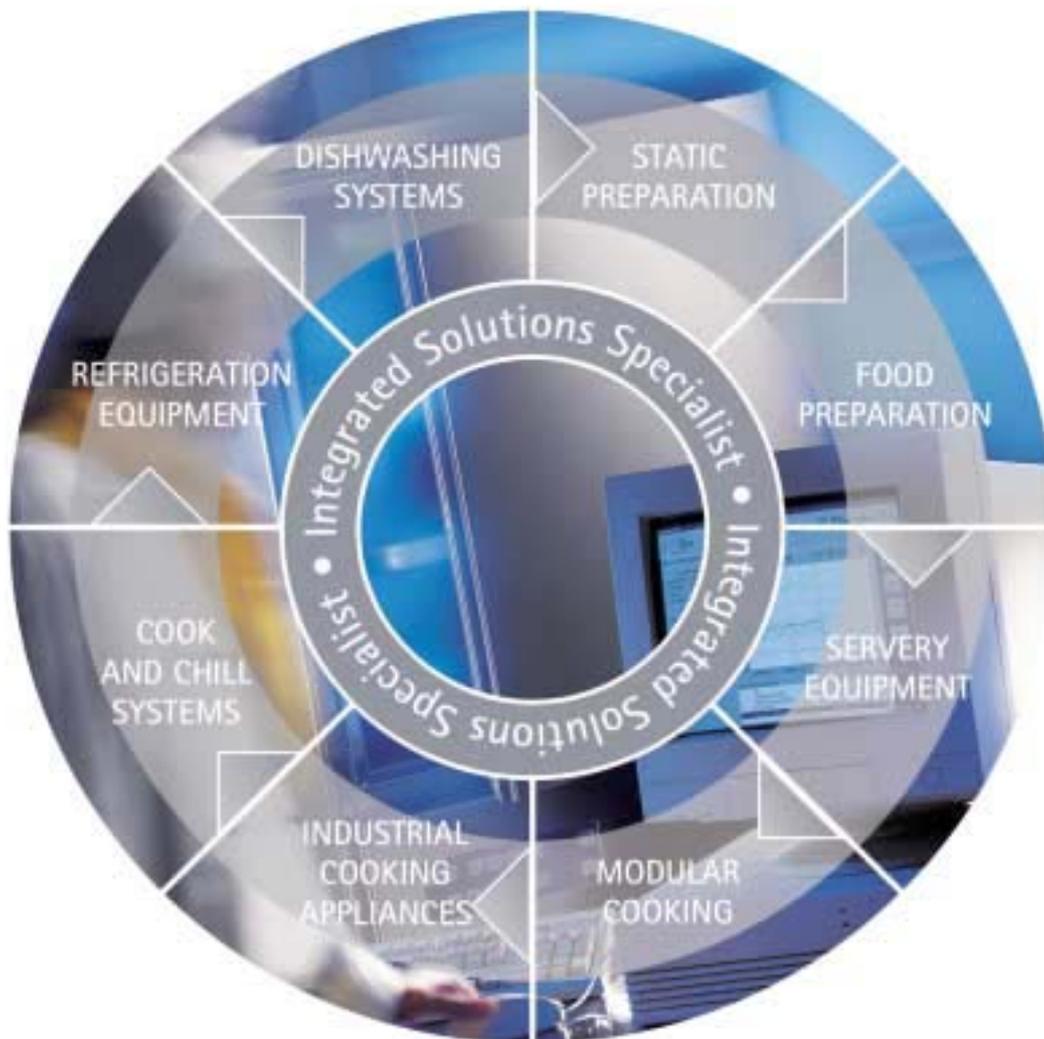


Sink with rounded corners and overflow drain



Sink units on legs

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