



Electrolux
PROFESSIONAL

Standard Preparation 1200 mm Meat & Fish Processing/ Washing Table

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



132960 (TLC1210PN)

Meat and Fish Processing/
Washing Table with
perforated and removable
Plates, knife holder,
polythene cutting board,
drain, scraping hole and
upstand, 1200mm

Short Form Specification

Item No. _____

50mm high worktop in 304 AISI stainless steel, 1mm in thickness. Integral radiused rear upstand, h=100mm. All-round apron. Square section legs 40x40mm on 1" height-adjustable feet in 304 AISI stainless steel. Knife holder. N.I polythene cutting board 730x225x25h mm on front and waste scraping hole.

Main Features

- Sturdiness, stability and reliability of table accurately tested.

Construction

- Table can be equipped with a mobile bin with lid for waste disposal (optional accessory).
- Unit features a 20 mm deep recessed surface, a polythene cutting board and a scraping hole on the front, perforated and sectionated removable tops, an easily removable GN liquid container and a knife holder. Knife sanitizer can be supplied as optional.
- 50 mm worktop in 304 AISI stainless steel, 10/10 in thickness with upturned edges and reinforced waterproof underpanel, incorporates a layer of sound deadening materials.
- Square section legs and 40 mm height-adjustable feet in 304 AISI stainless steel.

Optional Accessories

- Lower shelf for 1200mm tables and sinks and for 1800 mm undercounter dishwasher sinks PNC 855145 ☐
- Set of 4 wheels (2 with brake) d. 100mm for tables and sinks (total height on wheels= 993 mm) PNC 855150 ☐
- 3-sided underframe for 1200mm tables PNC 855152 ☐
- Elbow operated mixer tap with spout 3/4", single hole PNC 855322 ☐
- Elbow operated mixer tap with short spout 3/4", single hole PNC 855323 ☐
- Foot operated mixer tap (hot and cold) with spout 3/4" PNC 855328 ☐
- Elbow operated mixer tap with spout, 3/4" single hole PNC 855374 ☐
- Elbow operated mixer tap with short spout, 3/4" single hole PNC 855375 ☐
- Wall mounted mixing temperature pre-rinse unit PNC 855381 ☐
- Single hole deck mounted mixing temperature faucet with short spout PNC 855384 ☐
- Single hole deck mounted mixing temperature pre-rinse unit PNC 855385 ☐
- Single hole deck mounted elbow operated mixing temperature faucet with pre-rinse unit PNC 855386 ☐
- Single hole deck mounted elbow operated mixing temperature faucet with short pre-rinse unit PNC 855388 ☐
- Floor fastening kit for 2 square legs PNC 865386 ☐

Recommended Detergents

- S01 STAINLESS STEEL SURFACE POLISHER; 6 BOTTLES X 750ML C/T PNC 0S2881 ☐

APPROVAL: _____



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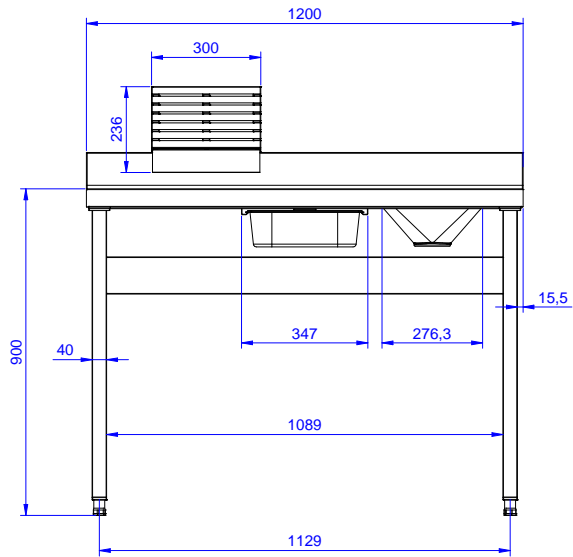
- S03 ALCOHOL BASE DETERGENT; 6 BOTTLES X 750ML; ADR&IMDG&IATA Limited Quantity PNC 0S2883 ☐
- S04 GLASSES & HARD SURFACES CLEANERS; 6 BOTTLES X 750ML PNC 0S2884 ☐
- S05 - MULTIPURPOSE DEGREASER; 6PCS X 750ML; ADR&IMDG Limited Quantity PNC 0S3257 ☐



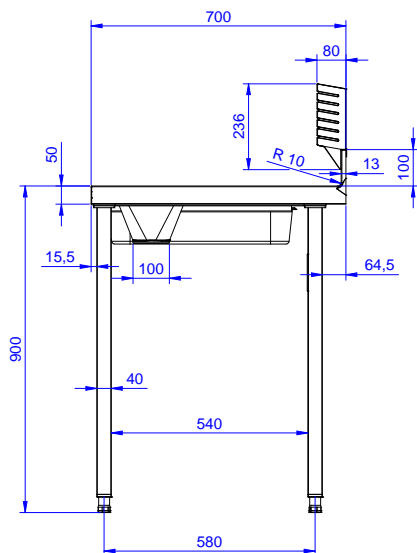
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Front

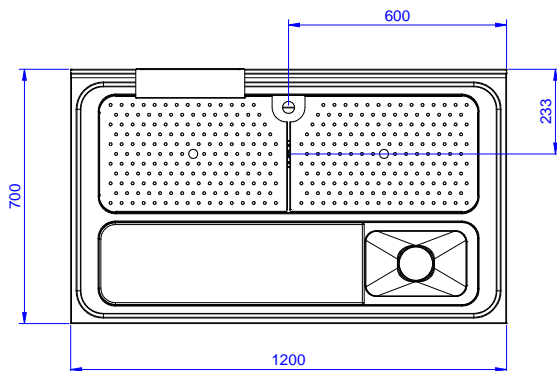


Side



D = Drain

Top



Key Information:

External dimensions, Width:	1200 mm
132960 (TLC1210PN)	
External dimensions, Depth:	700 mm
External dimensions, Height:	900 mm
Upstand Dimensions, Height:	100 mm
Upstand Dimensions, Depth:	13 mm
Upstand Dimensions, Radius:	R=10
Bowls number	1
Bowl dimensions	1070x320xH180
Worktop thickness:	50 mm
Net weight:	40 kg



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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

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