Electrolux PROFESSIONAL

Premium Preparation 1600 mm Meat & Fish Processing/ Washing Table



ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	

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).
- Round section legs with feet in 304 AISI stainless steel, 50 mm in diameter, adjustable in height by +0/-40 mm.
- 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.

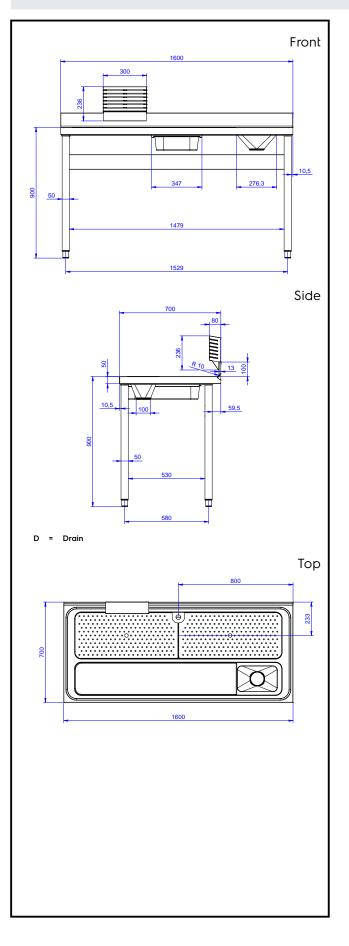
Optional Accessories

- Single drawer GN 1/1, 400mm
 Single drawer, 600mm
 Lower shelf for 1600mm for units
 PNC 855281 □
 PNC 855284 □
- Set of 4 wheels (2 with brake) d. PNC 855288 100mm
- 3-sided underframe for 1600mm PNC 855292 tables
- Additional drawer, 600mm (to set up a chest of 2, 3, 4 drawers)
 Additional drawer GN 1/1, PNC 855298
- 400mm (to set up a chest of 2, 3,
 4 drawers)
 Elbow operated mixer tap with PNC 855322 □
- e Elbow operated mixer tap with PNC 855323
 e Elbow operated mixer tap with PNC 855323
 - short spout 3/4", single hole Foot operated mixer tap (hot and cold) with spout 3/4"

APPROVAL:



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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.



Key Information:

External dimensions, Width:	
132963 (TLC1600EN)	1600 mm
External dimensions, Depth:	700 mm
External dimensions, Height:	1000 mm
Upstand Dimensions, Height:	100 mm
Upstand Dimensions, Depth:	13 mm
Upstand Dimensions, Radius:	R=10
Bowls number	1
Bowl dimensions	1670x320xH180
Worktop thickness:	50 mm
Net weight:	60 kg



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