



**Electrolux**  
PROFESSIONAL

## Standard Preparation 1600 mm Meat&Fish Processing/ Washing Table

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



132961 (TLC1600PN)

Meat and Fish Processing/  
Washing Table with  
perforated and removable  
Plates, knife holder,  
polythene cutting board,  
drain, scraping hole and  
upstand, 1600mm

### 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 1130x225x25h 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).
- 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.
- 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

- Lower shelf for 1600mm tables PNC 855147 ☐ and sinks
- Set of 4 wheels (2 with brake) PNC 855150 ☐ d. 100mm for tables and sinks (total height on wheels= 993 mm)
- 3-sided underframe for 1600mm tables PNC 855154 ☐
- Elbow operated mixer tap with PNC 855322 ☐ spout 3/4", single hole
- Elbow operated mixer tap with PNC 855323 ☐ short spout 3/4", single hole
- Foot operated mixer tap (hot and cold) with spout 3/4" PNC 855328 ☐
- Elbow operated mixer tap with PNC 855374 ☐ spout, 3/4" single hole
- Elbow operated mixer tap with PNC 855375 ☐ short spout, 3/4" single hole
- 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 ☐

APPROVAL: \_\_\_\_\_



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### **Recommended Detergents**

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



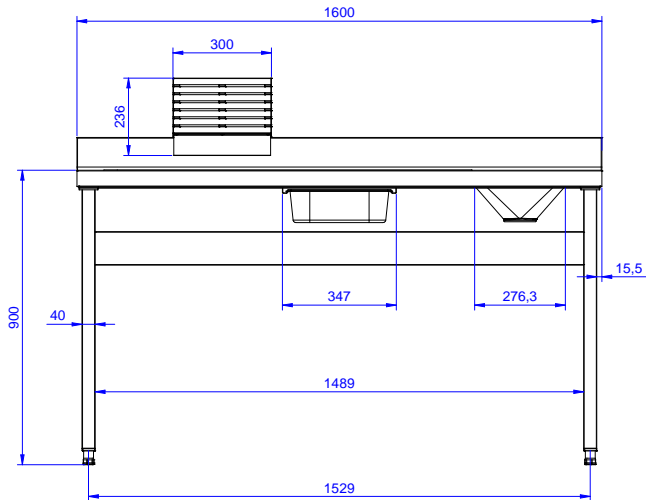
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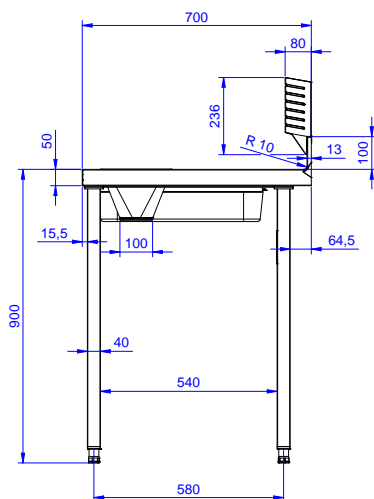
### Key Information:

External dimensions, Width:	1600 mm
132961 (TLC1600PN)	
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:	60 kg

Front

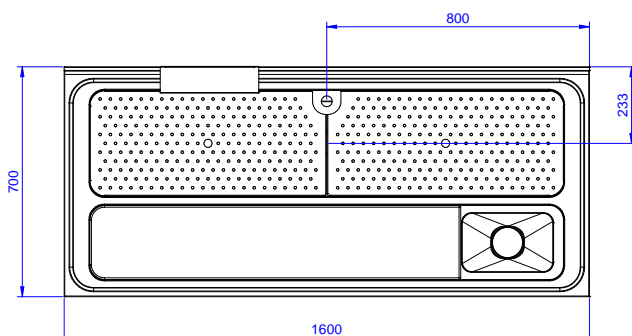


Side



D = Drain

Top



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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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