

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: _____



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 ☐



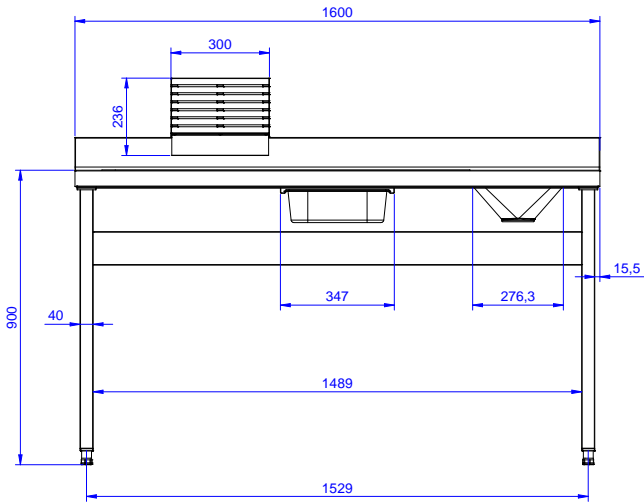
Electrolux
PROFESSIONAL

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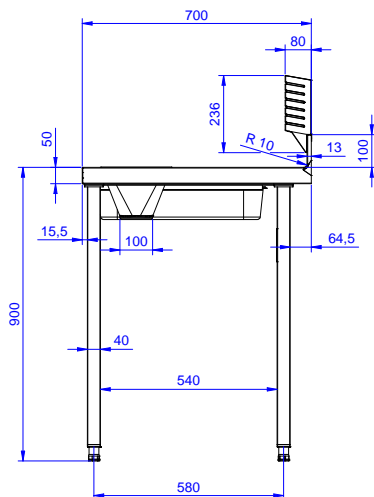
Key Information:

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

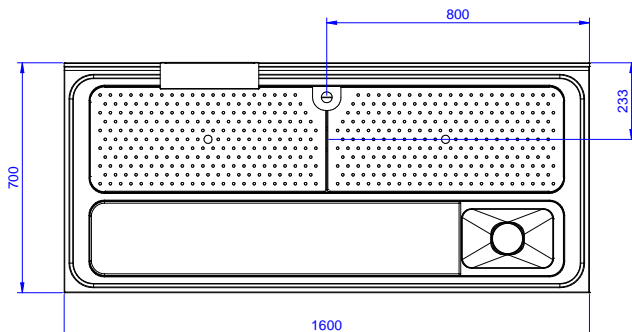


Side



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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