

16UA CONTINUOUS WORK SURFACE WITH REAR SPLASHBACK



RANGE FEATURES

- Continuous work surfaces in order to place different appliances side by side to obtain an adequate working surface, compatible with the amount of available space.
- All the benefit of hygiene, increasing the overall sturdiness of the structure and decreasing cleaning time.
- Work top dimensions allow a number of possible combinations with neutral or hot cabinets units having sliding doors on one or both sides, as well as insertion of refrigerated units equipped with doors or drawers, all built to Gastro-norm dimensions.



FUNCTIONAL FEATURES



- The worktop, 60 mm. high, made in AISI 304 stainless steel with a scotchbrite satin finish composed by: worktop in AISI 304 stainless steel, 12/10 mm. thick, sound deadening, water and fireproof panel.
- The construction of the counter underneath totally "closed" is a guarantee of complete hygiene and long-term heavy-duty service. Special structure, which does not extend over the sides, for fitting the legs.
- Complete use of the under-counter space.
- One-sided radiused worktop version with rear splashback, integral with the worktop itself - 8,5 cm high.
- The exceptionally sturdy structure of the work table guarantees suitability for loads not exceeding 150 kg/m² (uniformly distributed).
- The worktop is suitable to be completed with cupboard without top, cabinet with drawers without top or refrigerated tables without top.
- The single-foot accessory PP1 has to be mounted between two under-the-counter appliances and the double-feet accessory PP2 at the ends of the composition (only if a refrigerated counter is not placed at the end, that is supplied with feet).

Width	Cm	160
Depth	Cm	70
Height	Cm	6
Net weight	Kg	39

Standard connection V-Hz .