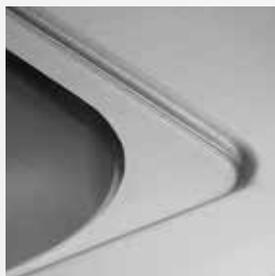


Modular Static Preparation



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Modular static preparation



Modularity:

- ▶ The wide and personalized choice is guaranteed by the modular structure of the elements that makes it possible to combine worktops and sink tops with neutral, hot, refrigerated or freezer bases which can be equipped with either hinged doors or drawers
- ▶ The worktops can be mounted on wall brackets, on legs or on neutral, hot, refrigerated or freezer bases equipped with solid feet that can be easily removed for installation on masonry plinths

Durability and Reliability:

- ▶ Even the toughest activities are no longer a problem, thanks to the durability of the worktops, fully in AISI 304 stainless steel with a thickness of 15/10. Furthermore, the upstand is directly formed by the bending of the end worktop and has completely welded side corners
- ▶ Reliability and durability are guaranteed by the longitudinal reinforcement bar, in AISI 304, thickness 15/10 stainless steel, placed in the front and back, under the worktop and bases

Hygiene and Safety:

- ▶ An easy cleaning process is ensured thanks to the Scotch-Brite finish of the surface and the perfectly welded and polished corners
- ▶ Deep-down cleaning is made possible thanks to the 180° opening of the hinged doors

Functionality:

- ▶ The bases and the worktops are available in various lengths, and offer ample storage space for goods in the compartments beneath
- ▶ The telescopic guide runners ensure full sliding drawers, making it easier to insert GN 1/1 food containers even if they contain liquids
- ▶ Functionality is enhanced by the 180° opening of the doors, which are also equipped with soundproofing panels that reduce noise in the kitchen

Design:

- ▶ The modern, rational and modular layout will surely meet the most demanding expectations and will blend perfectly with the innovative look that characterizes Electrolux equipment

Range

With the Modular Static Preparation range, Electrolux offers a solution that enables professional caterers to create a preparation area that guarantees characteristics of high productivity, excellent hygiene standards and the utmost flexibility.



Share more of our thinking at www.electrolux.com/professional



The Company reserves the right to change specifications without notice. Pictures are not contractual.

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