

Standard Static Preparation



Thinking of you
Electrolux

Work tables



Working table with upstand



Working table with sink

The Electrolux working tables offer the rational solution ideal to any kind of food preparation in the professional kitchen and can stand alone or be placed back to back. Working tables on legs may be completed with a single drawer or a 4- drawer unit, each with a loading capacity of up to 40kg.

The 50mm high worktops are sturdy and stable, equipped with upturned edges and a layer of sound deadening, waterproof and fireproof material. A series of mixing taps are available for models with a bowl, which suit any type of aesthetics or work requirements.

Processing tables



Fish processing table



Vegetable processing table

Food preparation not only requires speedy performances but also accordance with hygiene and safety regulations. Fish processing tables include a bowl with filter baskets, a chopping board, sloping top with a perforated shelf on the left and an integral radiused upstand on three sides. Vegetable processing tables are equipped with a large bowl, a waste-scraping hole and a polythene chopping board.

The table is furnished with an all-round apron and square section legs on adjustable feet. The bowl incorporates an overflow pipe and drain hole. Meat processing tables are equipped with front panels, a recessed surface and a polythene chopping board to avoid spillage of liquids, a perforated shelf, an integral radiused rear upstand, a GN liquid container and a knife holder.

Storage elements



Worktop cupboards

The worktop cupboards are sturdy as they have a completely welded AISI 304 stainless steel structure and a 50mm thick worktop with upturned edges and a reinforced, waterproof under panel. Equipped with two sound-deadened doors, easily removable to facilitate access and a more thorough cleaning. Thanks to their innovative ventilated heating system and fan warming, hot worktop cupboards are designed to ensure



Wall cupboards with sliding door

uniform temperature distribution inside the cupboard. The thermostat is easily adjustable up to 80°C.

The shelves, to complete the wide range of storage elements, can be either solid or louvered, stainless steel or aluminium, with rounded edges to assure the utmost safety. Wall cupboards can be fitted with lights and can accommodate utensil rails, baskets and knife hooks.

Sink units and wash basin units



Sink unit on legs



Sink unit on legs

Great durability and top performance are guaranteed by the high quality structural elements of sink units and wash basin units to definitely complete the processing area. Available in different dimensions and aesthetic solutions and may vary in the number of bowls and drainers with slightly sloped pressed tops.

The bowls, designed to allow easy and fast cleaning, feature a sloped bottom around the drain hole and perfectly rounded corners. Equipped with an overflow pipe with a filter and drainage column, an overflow rim with welded corners and the integral rear upstand plus the all-round apron. They have height adjustable feet to maintain perfect alignment with all other units.

Excellence with the environment in mind

Electrolux Professional solutions perfectly match the customers' needs, including the areas of reliability, cost efficiency and sustainability. The products are the best in terms of quality – durability with low running costs. Some installations have been running for more than 40 years!

- All Electrolux Professional factories are ISO 14001-certified
- All Electrolux Professional solutions are designed for low water, energy and detergent consumption, and for low emissions into the environment
- All Electrolux Professional solutions are the best-in-class in terms of quality, for a long life cycle with the lowest life cycle costs. There are solutions still running after 40 years
- All Electrolux Professional solutions are ROHS and REACH-compliant and over 95% recyclable
- All Electrolux Professional solutions are 100% quality tested and all of the functions are singularly checked by expert technicians
- In the last five years, more than 70% of Electrolux Professional solutions have been updated with features that are always designed with the needs of customers and environmental considerations in mind
- Electrolux Professional sustains a specific energy saving program to reduce the energy consumption of its production plants

