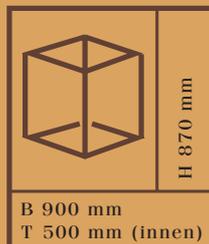




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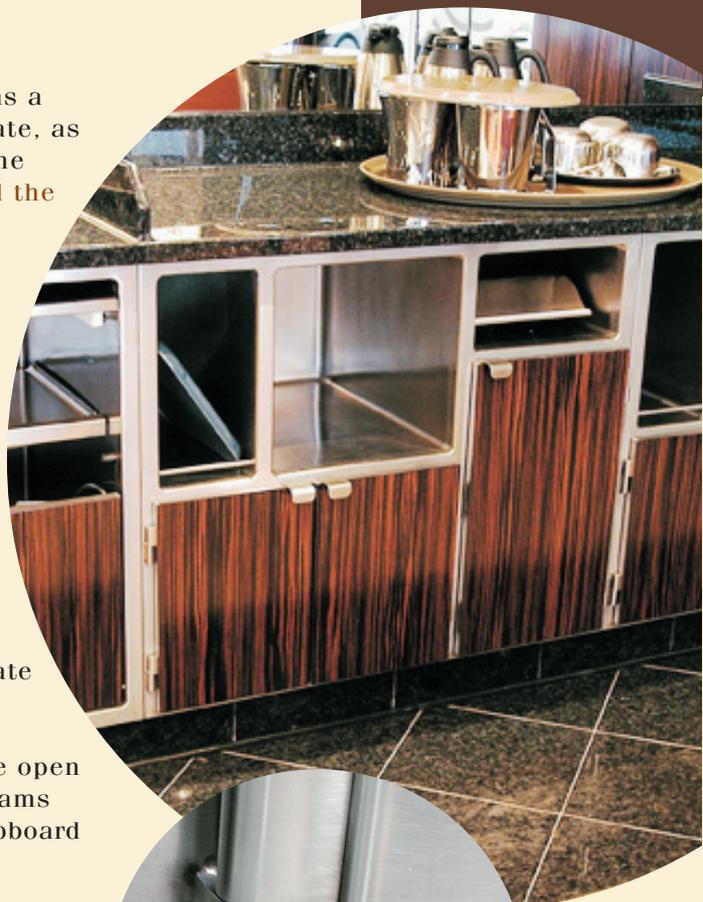
Maße:



BERATUNG
KONSTRUKTION
FERTIGUNG

Waiter Station Counter. WS-Counter_0900.

- ▶ The five-part counter, WS-0900, can be supplied either as a built-in unit or, fitted with a stainless steel front base plate, as a free-standing counter. Both models comply fully with the Federal German Hygiene Regulation (DIN 18865 H3) and the American USPH guidelines.
- ▶ Material: Stainless steel 1.4301 or 1.4571, brushed (240 grain).
- ▶ Thickness: Body 1,5 mm, front skin 1,25 mm.
- ▶ The WS-Counter 0900 is designed for use in restaurants, bars and kitchens with or without refrigeration.
- ▶ The WS-Counter 0900 is fitted with a U-shaped contiguous trim front cover.
- ▶ The corners of the five sanitary compartments and all interior corners are rounded to a 10 mm radius to facilitate easy and thorough cleaning.
- ▶ The lower left cupboard is fitted with double doors. In the open position these can carry a weight load of up to 25 kilograms (very useful for the storage of crockery). The lower right cupboard is equipped with a fitted shelf.
- ▶ All doors are fitted with magnetic catches to ensure efficient and maintenance-free closing.
- ▶ To reduce noise emission the WS-Counter 0900 can, at the customer's request, be fitted with insulation boards adhering to the outside of the metal form.
- ▶ The stainless steel hinges (60 mm long, pin diameter 6 mm) are continuously welded on both sides.
- ▶ The counter is fitted with a stainless steel base plate and pedestal feet to the rear. In order to minimize the risk of foot injuries in the workplace the base plate of both the built-in and the free-standing models is set back 80 mm.
- ▶ On installation the gap between two adjacent counters amounts to less than 1 mm.



**You are interested or have questions about the product?
Then please get in touch with us; we are only too pleased
to help.**

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