

# Профессиональные шкафы с подогревом из нержавеющей стали ТАС, столы-шкафы Т, СТ, СТРV, настенные шкафы

**Виды товаров:** столы с раздвижными дверцами, столы с ящиками, угловые открытые столы, открытые столы, стандартные рабочие столы, стандартные отапливаемые шкафы, шкафы с электрическим подогревом, шкафы отапливаемые с раздвижными дверцами и др.

## Технические характеристики

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## Professional stainless steel heated cabinets

The **TAC line** offers a complete range of **stainless steel heated cabinets** to keep dishes warm in kitchens, canteens, and professional environments. Sturdy and reliable, these cabinets ensure the highest hygiene standards.

Available configurations include **single-sided or pass-through doors**, with worktops that can be **central or feature a rear backsplash**.

Heating units range from **single 1,400-watt systems** in smaller models to **dual 1,400-watt units in larger ones**, providing consistent and uniform heat distribution.



### Standard heated cabinets

The range of standard heated cabinets, crafted entirely from **AISI 304 18/10 stainless steel**, offers tables tailored for professional settings.

These units feature **single-sided or pass-through doors and worktops that are either central or include a rear backsplash**. Equipped with single or double 1,400-watt heating units, they ensure uniform heat distribution, keeping dishes warm in professional environments.

## Electric heated cabinets

MACH presents a full range of electrically heated cabinets designed to maintain dishes at the perfect temperature.

Made from AISI 304 18/10 stainless steel with **Scotch-Brite finishes**, they feature single-sided or pass-through doors and worktops that can be central or include a rear backsplash.

Heating units vary: **single 2,200-watt systems for models 110-130-150** and **dual 1,400-watt systems for models 170-190-210**.



### Heated cabinets with sliding doors

The **TAC series of electrically heated cabinets** are also available with **sliding doors, either single-sided or pass-through, and worktops that can be central or include a rear backsplash**.

Heating units range from **single 1,400-watt systems for models 110-130** to **dual 1,400-watt units for models 170-190-210**.



## Professional stainless steel cupboard

Mach's **cupboard tables** are the ideal solution for safely and efficiently storing tools and different materials. Made entirely of AISI 304 18/10 **stainless steel with Scotch-Brite finishes**, they ensure the **highest levels of hygiene**, meeting industry standards. Durable and robust, they come in various models featuring tambour doors on one side or through doors, with central worktops or rear splashbacks.



## Standard work tables

The standard stainless steel work table line meets the needs of laboratories and kitchens, providing functionality and durability.

The collection features **the cost-effective T series tables and the modular ST** series with a lower shelf and drawers, wheels, and various accessories.

Finally, the **STPV** line is designed for professional settings where meat, vegetables, and fish are processed.

## Open tables

Stainless steel open tables are designed for **professional settings**, ensuring **functionality** and exceptional **versatility**.

Their modular design allows customization with drawers, wheels, shelves, and other accessories.

Perfect for various food preparation tasks, such as meat, fish, and vegetables, they offer adaptable solutions to meet the specific needs of professional workspaces.



## Corner open tables

Corner open tables are recognized for their exceptional sturdiness and modularity.

They are ideal for creating corner **configurations with accessories**, such as drawers, wheels, and lower shelves, enhancing their functionality.

Made from **AISI 304 stainless steel**, they offer durability and corrosion resistance, making them a perfect fit for professional environments.

### Tables with drawers

The range of **AISI 304 18/10 stainless steel tables** offers **versatile and functional designs**, with options to integrate drawers, drawer units, hoppers, wheels, and other accessories to improve workspace organization.

That is the ideal solution for environments requiring hygienic and durable tables.



### Tables with sliding doors



Mach's stainless steel cupboard tables with sliding doors are crafted to maximize space and ensure convenient access to tools and equipment.

Made entirely from **AISI 304 18/10 stainless steel with a Scotch-Brite finish**, they offer superior corrosion resistance and durability.

These tables, featuring **sliding doors** on one or both sides, provide a flexible and practical solution, ideal for environments requiring hygiene and efficiency.

## Professional stainless steel wall cabinets

Mach presents a line of **professional wall cabinets made from durable AISI 304 18/10 stainless steel**, known for its resistance to wear and corrosion. These cabinets come with sliding or hinged doors, adjustable internal shelves, and reinforced doors for added strength.

Options include **models with GN 1/3 trays** on guides or perforated shelves for use as drainers, offering outstanding versatility and functionality, perfect for any professional environment.



### Wall cabinets

**Mach's stainless steel wall cabinets** come with either hinged or sliding doors.

Equipped with adjustable shelves and reinforced doors, these cabinets also offer options like perforated shelves or GN 1/3 trays on guides, ensuring versatility and functionality for any need.

### Shelves

Mach's shelves are available in **30, 40, and 50 cm depths**, offering flexibility to fit various configurations.

They can be **wall-mounted with brackets and rails** or perforated for draining, providing strength and adaptability for different environments and loads.



### Armadi pensili a giorno

**Mach's open wall cabinets**, constructed from **AISI 304 18/10 stainless steel**, are equipped with **adjustable or perforated shelves** designed for draining.

Their open design ensures easy access and functionality while maintaining hygiene and durability—key in industrial kitchens and cafeterias.



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