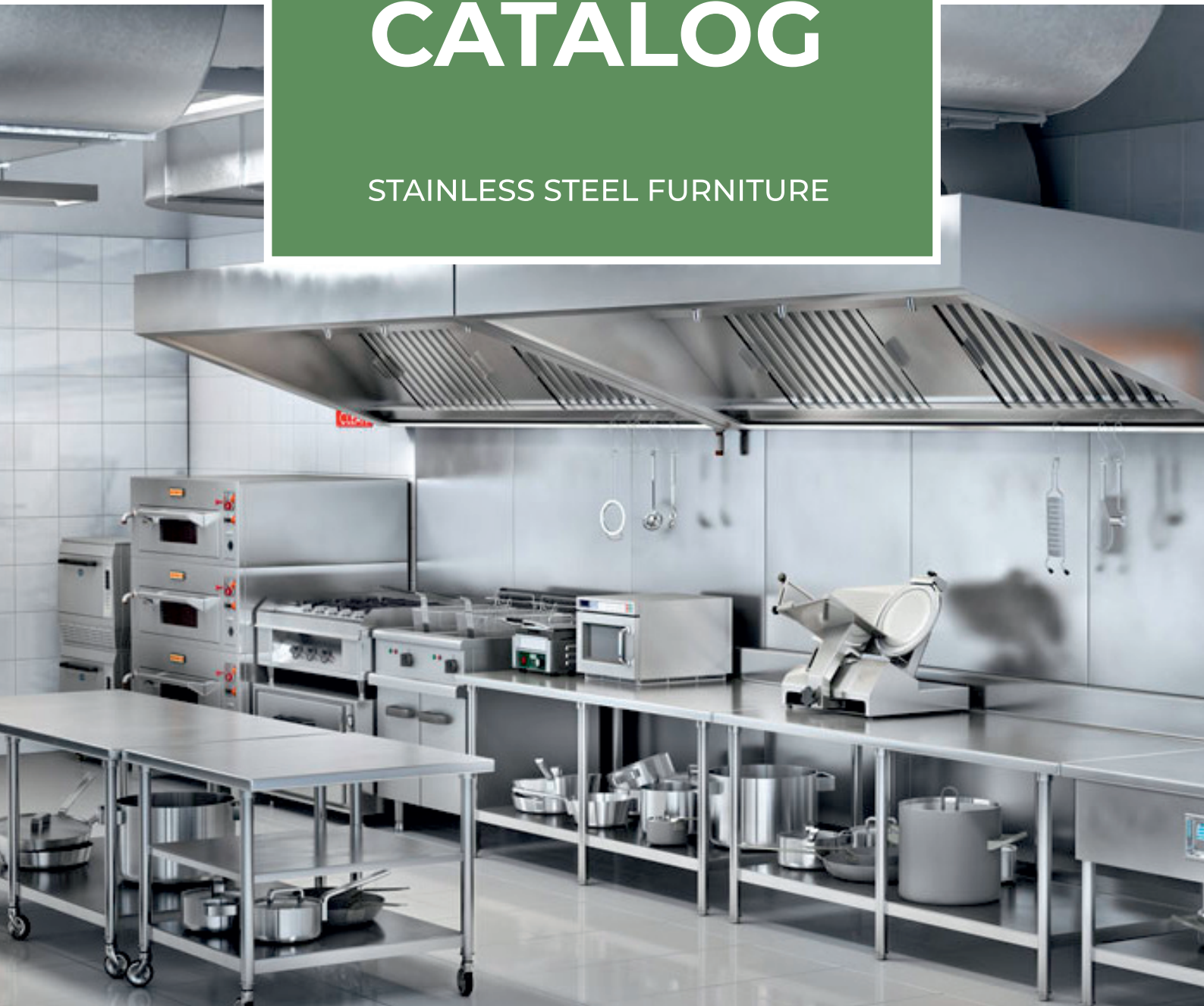


THE BEST STAINLESS STEEL SOLUTIONS

METAL EXPERT
— TECHNOLOGY —

PRODUCT CATALOG

STAINLESS STEEL FURNITURE





About the Company

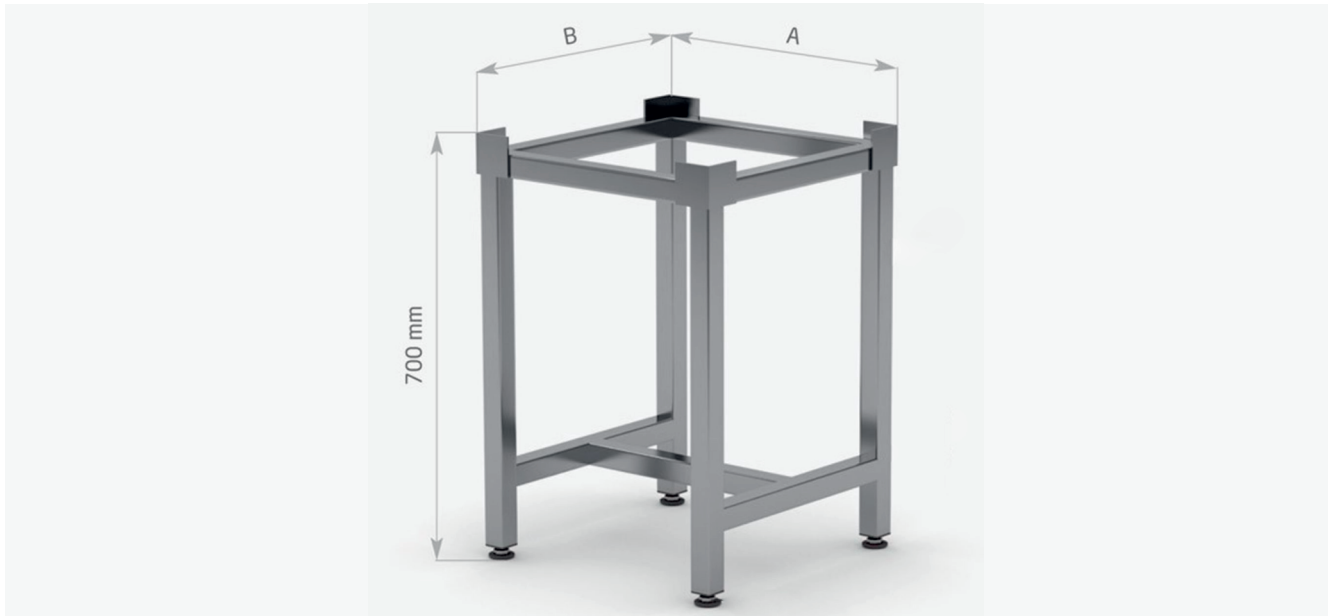
Metal Expert Technology actively operates in the stainless steel market. Our goal is to create a business that can fully satisfy consumer needs by offering a complete range of products, processing methods, and maximum service flexibility. The company continues to develop, constantly improving its manufacturing processes and paying special attention to the quality of its products.

Currently, Metal Expert Technology boasts an impressive ability to store materials in warehouses in Chisinau and has a team of highly qualified and experienced professionals in this field. The variety of machines, extensive experience of the management team, and professional workforce have made Metal Expert Technology one of the leading distributors of semi-finished and industrial stainless steel products, with a developed distribution network at both national and international levels.

BASES FOR DEVICES

BUTCHER'S BLOCK STAND

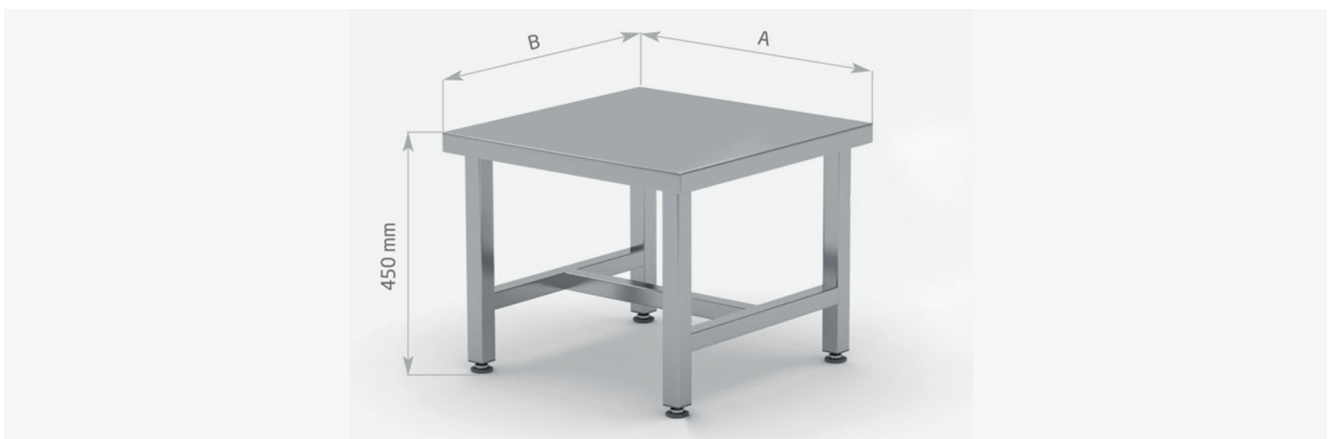
The butcher's block stand is intended for every professional gastronomy. It is an indispensable equipment for every butcher's shop. The base fits under both polyethylene and wooden logs.



A mm	B=400mm		B=500mm	
	code	kg	code	kg
400	103044	7	103045	8
500	103054	8	103055	9

BASES FOR POTS

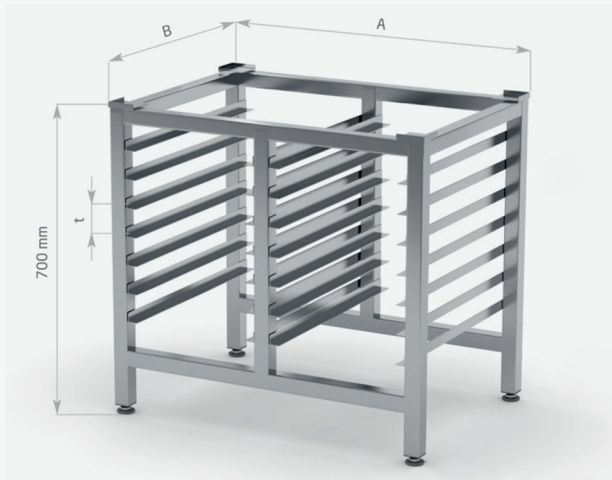
The stainless steel stand for pots is intended for every professional gastronomy. It is very useful when you need to put a hot pot in a safe place.



A mm	B=400mm		B=500mm		B=600mm	
	code	kg	code	kg	code	kg
400	101044	12	101045	13	101046	14
500	101054	13	101055	14	101056	15
600	101064	14	101065	15	101066	16

BASES FOR STOVES

The oven stand is an irreplaceable equipment for every professional gastronomy. It makes it possible to locate the furnace at the appropriate height, which greatly facilitates the work. In addition, the stand has racks for trays, thanks to which we can quickly put the hot tray aside immediately after removing it from the furnace.



A mm	B mm	type GN/tray	t mm	kg	code
830	585	2x6 pcs. GN 1/1	70	27	113357

DISHWASHER BASES

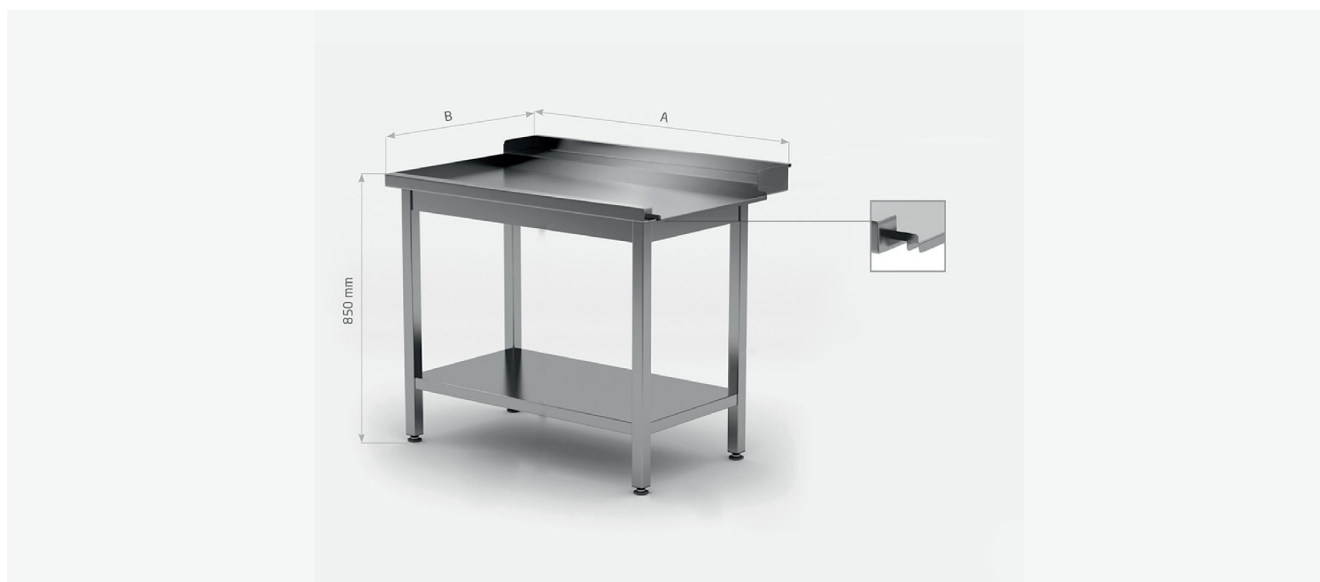
The dishwasher stand is an indispensable equipment for any professional gastronomy. It allows you to place the dishwasher at the right height, which greatly facilitates the work.



A mm	B=400mm	
	code	kg
595	101060	12

UNLOADING TABLE FOR DISHWASHERS

The unloading table for dishwashers with undershelf is an indispensable equipment for every professional kitchen. The use of the best parameters and the latest technologies makes **Metal Expert** stainless steel furniture exceptionally durable and safe to use. Depending on the model, the unloading table is available in a right or left version.



LEFT

A mm	B=700mm		B=760mm	
	code	kg	code	kg
600	204067-L	12	204067-760-L	13
700	204077-L	13	204077-760-L	14
800	204087-L	14	204087-760-L	15
900	204097-L	15	204097-760-L	16
1000	204107-L	16	204107-760-L	17
1100	204117-L	17	204117-760-L	18
1200	204127-L	18	204127-760-L	19
1300	204137-L	19	204137-760-L	20
1400	204147-L	20	204147-760-L	21

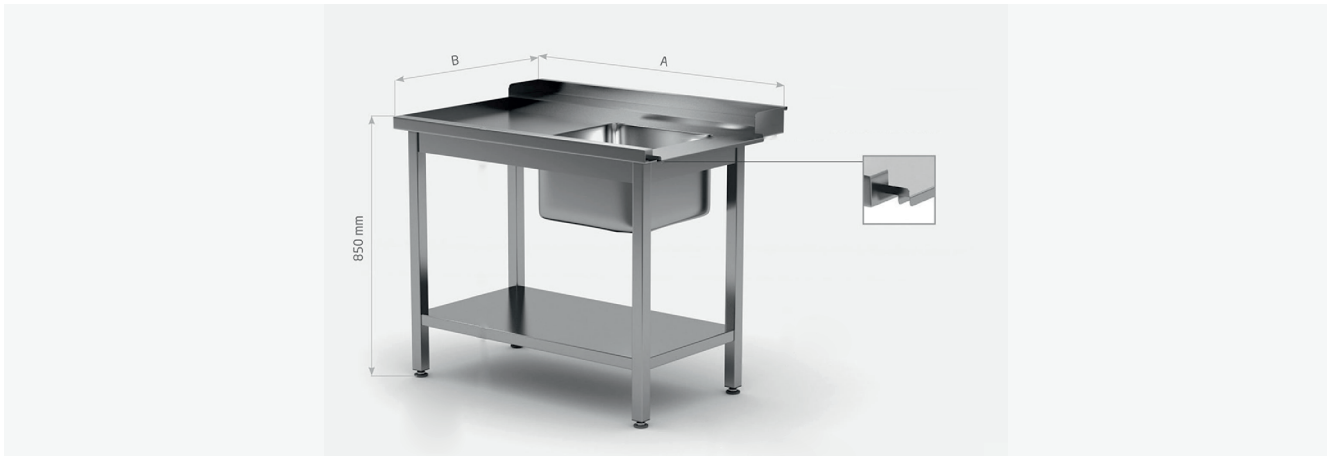
RIGHT

A mm	B=700mm		B=760mm	
	code	kg	code	kg
600	204067-P	12	204067-760-P	13
700	204077-P	13	204077-760-P	14
800	204087-P	14	204087-760-P	15
900	204097-P	15	204097-760-P	16
1000	204107-P	16	204107-760-P	17
1100	204117-P	17	204117-760-P	18
1200	204127-P	18	204127-760-P	19
1300	204137-P	19	204137-760-P	20
1400	204147-P	20	204147-760-P	21

LOADING TABLE FOR DISHWASHERS WITH SINK AND UNDERSHELF

The unloading table for dishwashers with sink is an indispensable equipment for every professional kitchen. The use of the best parameters and the latest technologies makes Metal Expert stainless steel furniture exceptionally durable and safe to use.

Depending on the model, the unloading table is available in a right or left version.



LEFT

A mm	B=700mm		B=760mm	
	sink 400x400x(h)250 mm		sink 400x400x(h)250 mm	
	code	kg	code	kg
800	432387-L	26	432387-760-L	27
900	432397-L	28	432397-760-L	29
1000	432307-L	30	432307-760-L	31
1100	432117-L	32	432117-760-L	33
1200	432127-L	34	432127-760-L	35
1300	432137-L	36	432137-760-L	37
1400	432147-L	37	432147-760-L	38

RIGHT

A mm	B=700mm		B=760mm	
	sink 400x400x(h)250 mm		sink 400x400x(h)250 mm	
	code	kg	code	kg
800	432387-P	26	432387-760-P	27
900	432397-P	28	432397-760-P	29
1000	432307-P	30	432307-760-P	31
1100	432117-P	32	432117-760-P	33
1200	432127-P	34	432127-760-P	35
1300	432137-P	36	432137-760-P	37
1400	432147-P	37	432147-760-P	38

SINGLE SINK TABLE

A single sink table is an irreplaceable equipment for dinings, canteens and food processing plants. The use of the best parameters and the latest technologies makes stainless steel furniture **Metal Expert** exceptionally durable and safe to use.

In order to maintain the highest level of hygiene, the bass table has been equipped with a front panel. The table is also equipped with a backslash, which protects the walls against splashes.



H-300



H-400

H-300

A mm	B=600mm		B=700mm	
	sink depth h=300 mm		sink depth h=300 mm	
	code	kg	code	kg
600	442466/3	19	442467/3	21
700	442476/3	21	442477/3	23
800	442486/3	23	442487/3	25
900	442496/3	25	442497/3	27
1000	442106/3	27	442107/3	29
1100	442116/3	29	442117/3	31
1200	442126/3	31	442127/3	33

H-400

A mm	B=600mm		B=700mm	
	sink depth h=400 mm		sink depth h=400 mm	
	code	kg	code	kg
600	442466/4	22	442467/4	24
700	442476/4	25	442477/4	26
800	442486/4	27	442487/4	29
900	442496/4	29	442497/4	31
1000	442106/4	31	442107/4	34
1100	442116/4	34	442117/4	36
1200	442126/4	35	442127/4	38

TABLE WITH SINK AND CABINET WITH HINGED DOORS

Table with sink and cabinet is an irreplaceable equipment for dinings, canteens and food processing plants. The use of the best parameters and the latest technologies makes Metal Expert stainless steel furniture exceptionally durable and safe to use.

Depending on the model - the sink compartment on the right or left side. Tables from a length of 2000 mm are equipped with 6 legs.



LEFT

A mm	B=600mm		B=700mm	
	sink 400x400x(h)250 mm		sink 400x400x(h)250 mm	
	code	kg	code	kg
700	462676-L	34	462676-L	37
800	462686-L	38	462686-L	40
900	462696-L	41	462696-L	44
1000	462106-L	44	462106-L	47
1100	462116-L	47	462116-L	51
1200	462126-L	51	462126-L	54
1300	462136-L	54	462136-L	57
1400	462146-L	57	462146-L	61
1500	462156-L	61	462156-L	64

RIGHT

A mm	B=600mm		B=700mm	
	sink 400x400x(h)250 mm		sink 400x400x(h)250 mm	
	code	kg	code	kg
700	462676-P	34	462676-P	37
800	462686-P	38	462686-P	40
900	462696-P	41	462696-P	44
1000	462106-P	44	462106-P	47
1100	462116-P	47	462116-P	51
1200	462126-P	51	462126-P	54
1300	462136-P	54	462136-P	57
1400	462146-P	57	462146-P	61
1500	462156-P	61	462156-P	64

TABLE WITH SINK AND CABINET WITH HINGED DOOR

Table with sink and cabinet is an irreplaceable equipment for dinings, canteens and food processing plants. The use of the best parameters and the latest technologies makes Metal Expert stainless steel furniture exceptionally durable and safe to use.

Cabinet with hinged doors. The shelf in the cabinet is easy to disassemble. Comfortable handles made ensure easy opening of the cabinet.



A mm	B=600mm		B=700mm	
	sink 400x400x(h)250 mm		sink 400x400x(h)250 mm	
	code	kg	code	kg
500	452556	28	452557	30
600	452566	31	452567	33

WALL MOUNTED TABLE WITH SINK

Wall-mounted table with a sink is an irreplaceable equipment for dinings, canteens and food processing plants. The use of the best parameters and the latest technologies makes Metal Expert stainless steel furniture exceptionally durable and safe to use.



A mm	B=600mm		B=700mm	
	sink 400x400x(h)250 mm		sink 400x400x(h)250 mm	
	code	kg	code	kg
600	202066	15	202067	17
700	202076	17	202077	18

TABLE WITH SINK, UNDERSHELF AND CABINET WITH HINGED DOOR

Table with sink, shelf and cabinet is an irreplaceable equipment for dinings, canteens and food processing plants. Cabinet with hinged doors. The shelf in the cabinet is easy to disassemble. Comfortable handles made ensure easy opening of the cabinet. In order to maintain the highest level of hygiene, the bass table has been equipped with a front panel. The table is also equipped with a backsplash, which protects the walls against splashes.



LEFT

A mm	B=600mm		B=700mm	
	sink 400x400x(h)250 mm		sink 400x400x(h)250 mm	
	code	kg	code	kg
1000	133106-L	36	133107-L	41
1100	133116-L	38	133117-L	43
1200	133126-L	39	133127-L	45
1300	133136-L	41	133137-L	47
1400	133146-L	44	133147-L	49
1500	133156-L	46	133157-L	51
1600	133166-L	47	133167-L	53
1700	133176-L	49	133177-L	55
1800	133186-L	51	133187-L	58
1900	133196-L	53	133197-L	60

RIGHT

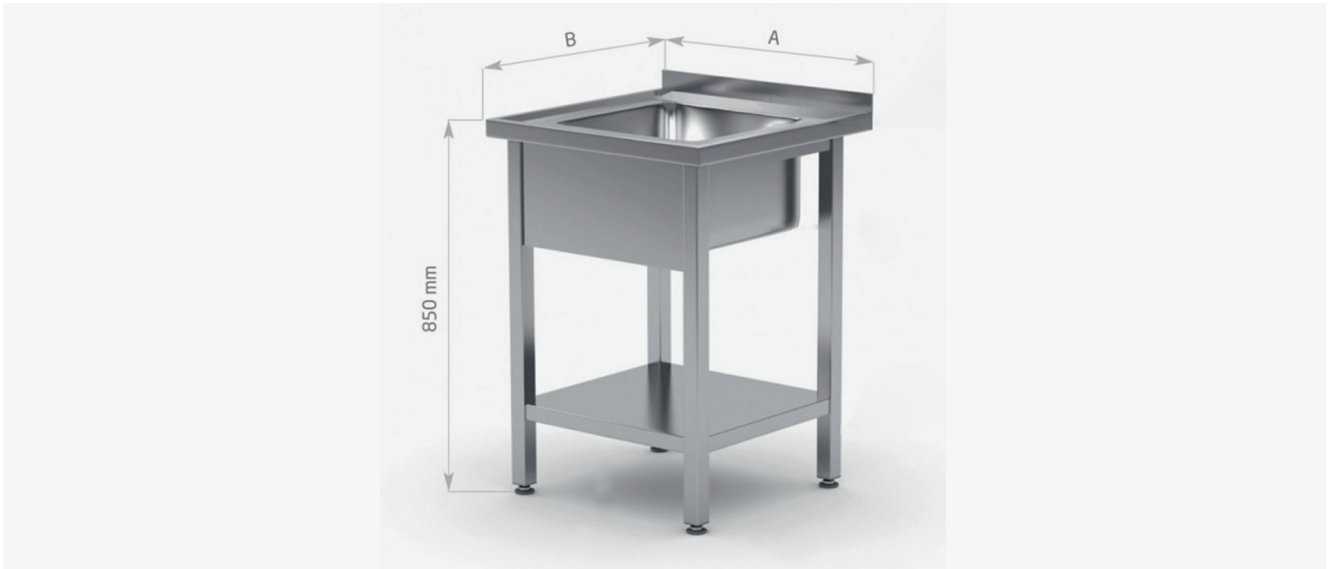
A mm	B=600mm		B=700mm	
	sink 400x400x(h)250 mm		sink 400x400x(h)250 mm	
	code	kg	code	kg
1000	133106-P	36	133107-P	41
1100	133116-P	38	133117-P	43
1200	133126-P	39	133127-P	45
1300	133136-P	41	133137-P	47
1400	133146-P	44	133147-P	49
1500	133156-P	46	133157-P	51
1600	133166-P	47	133167-P	53
1700	133176-P	49	133177-P	55
1800	133186-P	51	133187-P	58
1900	133196-P	53	133197-P	60

TABLE WITH SINK- WITHOUT SHELF

The sink is made of AISI 304 stainless steel with high resistance to acids and chemicals. The use of stainless steel also makes the table resistant to mechanical damage and easy to keep clean.

Welded structure and adjustable feet ensure exceptional table stability and work safety.

The sink is made of AISI 304 stainless steel with high resistance to acids and chemicals. The use of stainless steel also makes the table resistant to mechanical damage and easy to keep clean.



A mm	B=600mm		B=700mm	
	sink 400x400x(h)250 mm		sink 400x400x(h)250 mm	
	code	kg	code	kg
600	322266	19	322267	20
700	322276	20	322277	21

TABLE WITH SINK WITHOUT SHELF



TABLE WITH SINK, UNDERSHELF AND THREE DRAWERS

The table with sink and a 3-drawer cabinet is an irreplaceable element in any professional kitchen. It ensures hygienic and safe cooking. In addition, the drawers allow you to store spices or cooking utensils, so that all the necessary things are at hand.

The table is made of AISI 304 food grade stainless steel.



LEFT

A mm	B=600mm		B=700mm	
	sink 400x400x(h)250 mm		sink 400x400x(h)250 mm	
	code	kg	code	kg
1000	342106-L	43	342107-L	50
1100	342116-L	44	342117-L	52
1200	342126-L	46	342127-L	54
1300	342136-L	48	342137-L	55
1400	342146-L	51	342147-L	58
1500	342156-L	53	342157-L	60
1600	342166-L	54	342167-L	62
1700	342176-L	56	342177-L	64
1800	342186-L	58	342187-L	66
1900	342196-L	60	342197-L	68

RIGHT

A mm	B=600mm		B=700mm	
	sink 400x400x(h)250 mm		sink 400x400x(h)250 mm	
	code	kg	code	kg
1000	342106-P	43	342107-P	50
1100	342116-P	44	342117-P	52
1200	342126-P	46	342127-P	54
1300	342136-P	48	342137-P	55
1400	342146-P	51	342147-P	58
1500	342156-P	53	342157-P	60
1600	342166-P	54	342167-P	62
1700	342176-P	56	342177-P	64
1800	342186-P	58	342187-P	66
1900	342196-P	60	342197-P	68

TABLE WITH TWO SINKS AND CABINET WITH SLIDING DOORS

Table with 2 sinks and cabinet is an irreplaceable equipment for dinings, canteens and food processing plants. The use of the best parameters and the latest technologies makes Metal Expert stainless steel furniture exceptionally durable and safe to use.

Cabinet with sliding doors. The shelf in the cabinet is easy to disassemble. Comfortable handles made ensure easy opening of the cabinet.



LEFT

A mm	B=600mm		B=700mm	
	sink 400x400x(h)250 mm		sink 400x400x(h)250 mm	
	code	kg	code	kg
1100	812116-L	45	812117-L	49
1200	812126-L	48	812127-L	51
1300	812136-L	51	812137-L	54
1400	812146-L	53	812147-L	57
1500	812156-L	56	812157-L	60
1600	812166-L	58	812167-L	62
1700	812176-L	61	812177-L	65
1800	812186-L	64	812187-L	68
1900	812196-L	66	812197-L	71

RIGHT

A mm	B=600mm		B=700mm	
	sink 400x400x(h)250 mm		sink 400x400x(h)250 mm	
	code	kg	code	kg
1100	812116-P	45	812117-P	49
1200	812126-P	48	812127-P	51
1300	812136-P	51	812137-P	54
1400	812146-P	53	812147-P	57
1500	812156-P	56	812157-P	60
1600	812166-P	58	812167-P	62
1700	812176-P	61	812177-P	65
1800	812186-P	64	812187-P	68
1900	812196-P	66	812197-P	71

TABLE WITH TWO SINKS, UNDERSHELF AND CABINET WITH HINGED DOOR

Table with 2 sinks, undershelf and cabinet is an irreplaceable equipment for dinings, canteens and processing plants. The use of the best parameters and the latest technologies makes **Metal Expert** stainless steel furniture exceptionally durable and safe to use. Cabinet with hinged doors. The shelf in the cabinet is easy to disassemble. Comfortable handles made ensure easy opening of the cabinet.



LEFT

A mm	B=600mm		B=700mm	
	sink 400x400x(h)250 mm		sink 400x400x(h)250 mm	
	code	kg	code	kg
1400	632146-L	46	632147-L	50
1500	632156-L	47	632157-L	52
1600	632166-L	49	632167-L	54
1700	632176-L	51	632177-L	56
1800	632186-L	53	632187-L	59
1900	632196-L	55	632197-L	61
2000	632206-L	56	632207-L	63

RIGHT

A mm	B=600mm		B=700mm	
	sink 400x400x(h)250 mm		sink 400x400x(h)250 mm	
	code	kg	code	kg
1400	632146-P	46	632147-P	50
1500	632156-P	47	632157-P	52
1600	632166-P	49	632167-P	54
1700	632176-P	51	632177-P	56
1800	632186-P	53	632187-P	59
1900	632196-P	55	632197-P	61
2000	632206-P	56	632207-P	63

RACKS

DOUBLE RACK FOR GN CONTAINERS AND BAKING TRAYS

The stationary GN container double rack is an essential piece of equipment for restaurants, canteens and food processing plants. Using the best parameters and latest technology makes **Metal Expert** stainless steel furniture extremely durable and safe to use.

The welded structure and adjustable legs ensure exceptional shelf stability and work safety.



A mm	B mm	type GN/tray	number of levels	t mm	weight kg	code
755	540	GN 1/1	2x10	155	32	573155
755	540	GN 1/1	2x14	110	33	573110
755	540	GN 1/1	2x22	70	35	573070
1405	540	GN 2/1	2x10	155	58	574155
1405	540	GN 2/1	2x14	110	59	574110
1405	540	GN 2/1	2x22	70	61	574070
905	610	tray 400x600	2x10	155	34	575155
905	610	tray 400x600	2x14	110	35	575110
905	610	tray 400x600	2x22	70	37	575070

RACKING TROLLEY FOR GN CONTAINERS AND BAKING TRAYS

The mobile GN container rack is an essential piece of equipment for restaurants, canteens and food processing plants. Using the best parameters and latest technology makes Metal Expert stainless steel furniture extremely durable and safe to use.

The trolley is equipped with 4 wheels, 2 of which have brakes.



A mm	B mm	type GN/tray	number of levels	t mm	weight kg	code
395	540	GN 1/1	10	155	19	373155-K
395	540	GN 1/1	14	110	20	373110-K
395	540	GN 1/1	22	70	22	373070-K
720	540	GN 2/1	10	155	33	374155-K
720	540	GN 2/1	14	110	34	374110-K
720	540	GN 2/1	22	70	36	374070-K
470	610	tray 400x600	10	155	21	375155-K
470	610	tray 400x600	14	110	22	375110-K
470	610	tray 400x600	22	70	24	375070-K

STORAGE RACK WITH 4-5 SOLID SHELVES

Storage rack with 4-5 solid shelves is an irreplaceable equipment not only for professional gastronomy, but also for all companies that care about a high level of hygiene and safety.



4 SHELVES

A mm	B=400mm		B=500mm		B=600mm		B=700mm	
	code	kg	code	kg	code	kg	code	kg
600	403064	16	403065	18	403066	20	403067	22
700	403074	18	403075	20	403076	22	403077	25
800	403084	19	403085	22	403086	24	403087	27
900	403094	21	403095	24	403096	27	403097	30
1000	403104	22	403105	26	403106	29	403107	32
1100	403114	24	403115	27	403116	31	403117	35
1200	403124	25	403125	29	403126	33	403127	37
1300	403134	27	403135	31	403136	35	403137	40
1400	403144	28	403145	33	403146	38	403147	42

5 SHELVES

A mm	B=400mm		B=500mm		B=600mm		B=700mm	
	code	kg	code	kg	code	kg	code	kg
600	503064	19	503065	21	503066	24	503067	26
700	503074	20	503075	23	503076	26	503077	29
800	503084	22	503085	26	503086	29	503087	32
900	503094	24	503095	28	503096	32	503097	35
1000	503104	26	503105	30	503106	34	503107	38
1100	503114	28	503115	33	503116	37	503117	42
1200	503124	30	503125	35	503126	40	503127	45
1300	503134	32	503135	37	503136	43	503137	48
1400	503144	34	503145	40	503146	45	503147	51

STORAGE RACK WITH 4-5 GRATING SHELVES

Storage rack with 4-5 grating shelves is an irreplaceable equipment not only for professional gastronomy, but also for all companies that care about a high level of hygiene and safety.



4 SHELVES

A mm	B=400mm		B=500mm		B=600mm		B=700mm	
	code	kg	code	kg	code	kg	code	kg
600	603064	22	603065	24	603066	26	603067	28
700	603074	24	603075	26	603076	28	603077	31
800	603084	25	603085	28	603086	30	603087	33
900	603094	27	603095	30	603096	33	603097	35
1000	603104	28	603105	32	603106	35	603107	38
1100	603114	30	603115	33	603116	37	603117	41
1200	603124	31	603125	35	603126	39	603127	43
1300	603134	33	603135	37	603136	41	603137	46
1400	603144	34	603145	39	603146	44	603147	48

5 SHELVES

A mm	B=400mm		B=500mm		B=600mm		B=700mm	
	code	kg	code	kg	code	kg	code	kg
600	703064	26	703065	28	703066	31	703067	33
700	703074	27	703075	30	703076	33	703077	36
800	703084	29	703085	33	703086	36	703087	39
900	703094	31	703095	35	703096	39	703097	42
1000	703104	33	703105	37	703106	41	703107	45
1100	703114	35	703115	40	703116	44	703117	49
1200	703124	37	703125	42	703126	47	703127	52
1300	703134	39	703135	44	703136	50	703137	55
1400	703144	41	703145	47	703146	52	703147	58

STORAGE RACK WITH 4-5 PERFORATED SHELVES

Storage rack with 4-5 perforated shelves is an irreplaceable equipment not only for professional gastronomy, but also for all companies that care about a high level of hygiene and safety.



4 SHELVES

A mm	B=400mm		B=500mm		B=600mm		B=700mm	
	code	kg	code	kg	code	kg	code	kg
600	803064	15	803065	17	803066	19	803067	21
700	803074	17	803075	19	803076	21	803077	24
800	803084	18	803085	21	803086	23	803087	26
900	803094	20	803095	23	803096	26	803097	29
1000	803104	21	803105	25	803106	28	803107	31
1100	803114	23	803115	26	803116	30	803117	34
1200	803124	24	803125	28	803126	32	803127	36
1300	803134	26	803135	30	803136	34	803137	39
1400	803144	27	803145	32	603146	37	803147	41

5 SHELVES

A mm	B=400mm		B=500mm		B=600mm		B=700mm	
	code	kg	code	kg	code	kg	code	kg
600	903064	18	903065	20	903066	23	903067	25
700	903074	19	903075	22	903076	25	903077	28
800	903084	21	903085	25	903086	28	903087	31
900	903094	23	903095	27	903096	31	903097	34
1000	903104	25	903105	29	903106	33	903107	37
1100	903114	27	903115	32	903116	36	903117	41
1200	903124	29	903125	34	903126	39	903127	44
1300	903134	31	903135	36	903136	42	903137	47
1400	903144	33	903145	39	903146	44	903147	50

WAITER-S TROLLEY 2-3 TIER

Serving trolley with 2-3 shelves is a basic device in professional gastronomy. It is used to transport food and kitchen accessories. It is suitable for canteens, restaurants, catering companies and hospitals.

The mobile rack is made from high-quality stainless steel, which makes it resistant to mechanical damage and easy to keep clean.

The trolleys made of stainless steel meet all the sanitary requirements and at the same time increase the comfort of working in the kitchen.

The stable welded construction ensures that the trolley can withstand heavy loads. The trolley is equipped with 4 wheels, 2 of which are braked.



2 TIER

A mm	B=500mm		B=600mm	
	code	kg	code	kg
800	683885	18	683886	19
900	683895	19	683896	20
1000	683105	20	683106	21
1100	683115	21	683116	22
1200	683125	22	683126	23

3 TIER

A mm	B=500mm		B=600mm	
	code	kg	code	kg
800	683885	18	683886	19
900	683895	19	683896	20
1000	683105	20	683106	21
1100	683115	21	683116	22
1200	683125	22	683126	23

STORAGE CUPBOARD WITH HINGED DOOR H 1800-2000MM

A storage cabinet with hinged doors by Metal Expert is an indispensable equipment for any professional gastronomy.

Comfortable handles ensure an easy opening of the cabinet. The cabinet is equipped with a hinged door. Additionally, adjustable feet enable leveling the position of the cabinet on the floor. The wardrobe contains 3 fixed shelves.



H-1800MM

A mm	B=500mm		B=600mm		B=700mm	
	code	kg	code	kg	code	kg
400	787875-W	45	787876-W	49	787877-W	53
500	787885-W	50	787886-W	55	787887-W	61
600	787895-W	55	787896-W	61	787897-W	67

H-2000MM

A mm	B=500mm		B=600mm		B=700mm	
	code	kg	code	kg	code	kg
400	787875-2-W	49	787876-2-W	54	787877-2-W	59
500	787885-2-W	55	787886-2-W	60	787887-2-W	65
600	787895-2-W	61	787896-2-W	66	787897-2-W	71

STORAGE CUPBOARD WITH HINGED DOORS H 1800-2000MM

A storage cabinet with hinged doors by Metal Expert is an indispensable equipment for any professional gastronomy.

Comfortable handles ensure an easy opening of the cabinet. The cabinet is equipped with a hinged door. Additionally, adjustable feet enable leveling the position of the cabinet on the floor. The wardrobe contains 3 fixed shelves.



H-1800MM

A mm	B=500mm		B=600mm		B=700mm	
	code	kg	code	kg	code	kg
700	787875	64	787876	68	787877	77
800	787885	70	787886	76	787887	83
900	787895	76	787896	83	787897	89
1000	787105	83	787106	89	787107	96
1100	787115	89	787116	96	787117	102
1200	787125	95	787126	102	787127	108

H-2000MM

A mm	B=500mm		B=600mm		B=700mm	
	code	kg	code	kg	code	kg
700	787875-2	69	787876-2	77	787877-2	82
800	787885-2	76	787886-2	83	787887-2	89
900	787895-2	83	787896-2	89	787897-2	96
1000	787105-2	89	787106-2	96	787107-2	103
1100	787115-2	96	787116-2	103	787117-2	110
1200	787125-2	102	787126-2	110	787127-2	117

CENTRE WORK TABLE WITHOUT SPLASHBACK WITH TWO UNDERSHELVES

The center table with a shelf is an irreplaceable element in any professional kitchen. It ensures hygienic and safe cooking.

The welded structure and adjustable legs ensure exceptional table stability and safety in use.

Tables from a length of 2000 mm are equipped with 6 legs.



A mm	B=700mm		B=800mm	
	code	kg	code	kg
800	889887	28	889888	31
900	889897	31	889898	34
1000	889107	34	889108	37
1100	889117	37	889118	40
1200	889127	40	889128	44
1300	889137	42	889138	47
1400	889147	45	889148	50
1500	889157	48	889158	53
1600	889167	51	889168	56
1700	889177	54	889178	59
1800	889187	56	889188	63
1900	889197	59	889198	66

A mm	B=700mm		B=800mm	
	code	kg	code	kg
2000	889207	65	889208	72
2100	889217	68	889218	75
2200	889227	70	889228	78
2300	889237	73	889238	81
2400	889247	76	889248	84
2500	889257	79	889258	87
2600	889267	82	889268	90
2700	889277	85	889278	94
2800	889287	87	889288	97

WORK TABLE WITH SPLASHBACK, CABINET WITH THREE DRAWERS AND SLIDING DOORS

The table with 3 drawers cabinet and double sliding doors is an irreplaceable element in any professional kitchen. It ensures hygienic and safe cooking.

The welded structure and adjustable legs ensure exceptional table stability and safety in use.

The extendable drawers are fixed on two-piece runners. Comfortable handles ensure an easy handling of the drawers.



DRAWERS ON LEFT SIDE

A mm	B=600mm		B=700mm	
	code	kg	code	kg
1200	988126-L	73	988127-L	79
1300	988136-L	76	988137-L	83
1400	988146-L	79	988147-L	87
1500	988156-L	83	988157-L	91
1600	988166-L	86	988167-L	95
1700	988176-L	90	988176-L	99
1800	988186-L	93	988187-L	103
1900	988196-L	97	988197-L	107

DRAWERS ON RIGHT SIDE

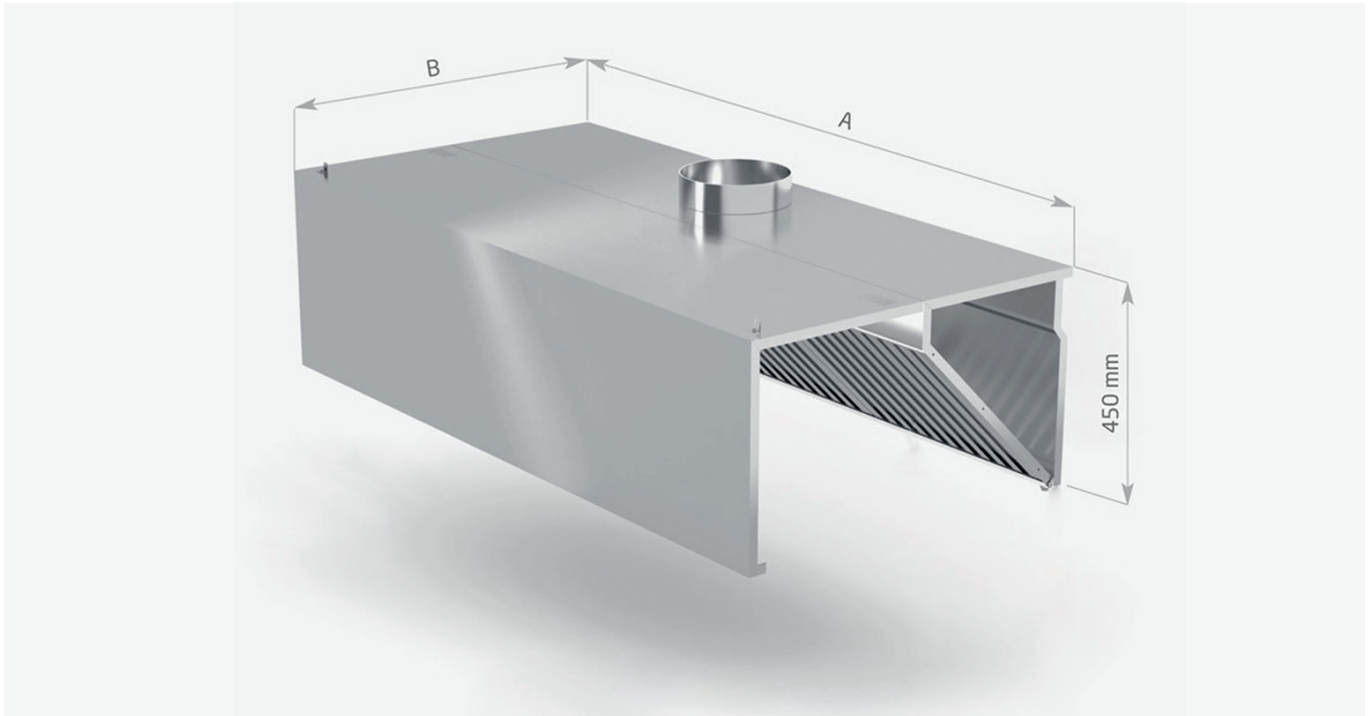
A mm	B=600mm		B=700mm	
	code	kg	code	kg
1200	988126-P	73	988127-P	79
1300	988136-P	76	988137-P	83
1400	988146-P	79	988147-P	87
1500	988156-P	83	988157-P	91
1600	988166-P	86	988167-P	95
1700	988176-P	90	988176-P	99
1800	988186-P	93	988187-P	103
1900	988196-P	97	988197-P	107

EXTRACTOR HOODS

WALL MOUNTED BOX EXTRACTOR HOOD

The wall mounted box exhaust hood from **Metal Expert** is an indispensable piece of equipment for every professional kitchen. The hood is made of high quality stainless steel, making it resistant to mechanical damage and easy to clean.

It is possible to run in different sizes: A (1000mm-5000mm), B (700mm - 1400mm).

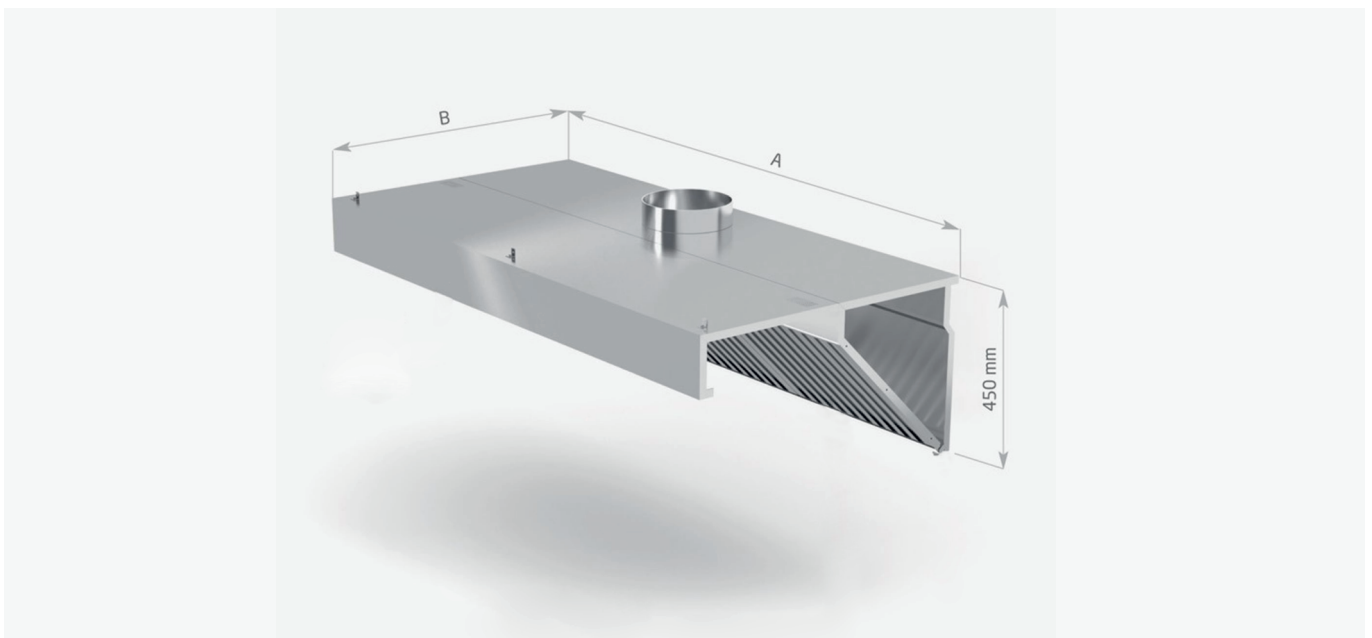


WALL MOUNTED ANGLED EXTRACTOR HOOD

The slanted wall hood is classified as exhaust hoods.

The slanted wall exhaust hood from **Metal Expert** is an indispensable piece of equipment for every professional kitchen. The hood is made of high quality stainless steel, making it resistant to mechanical damage and easy to clean.

It is possible to run in different sizes: A (1000mm-5000mm), B (700mm - 1300mm).

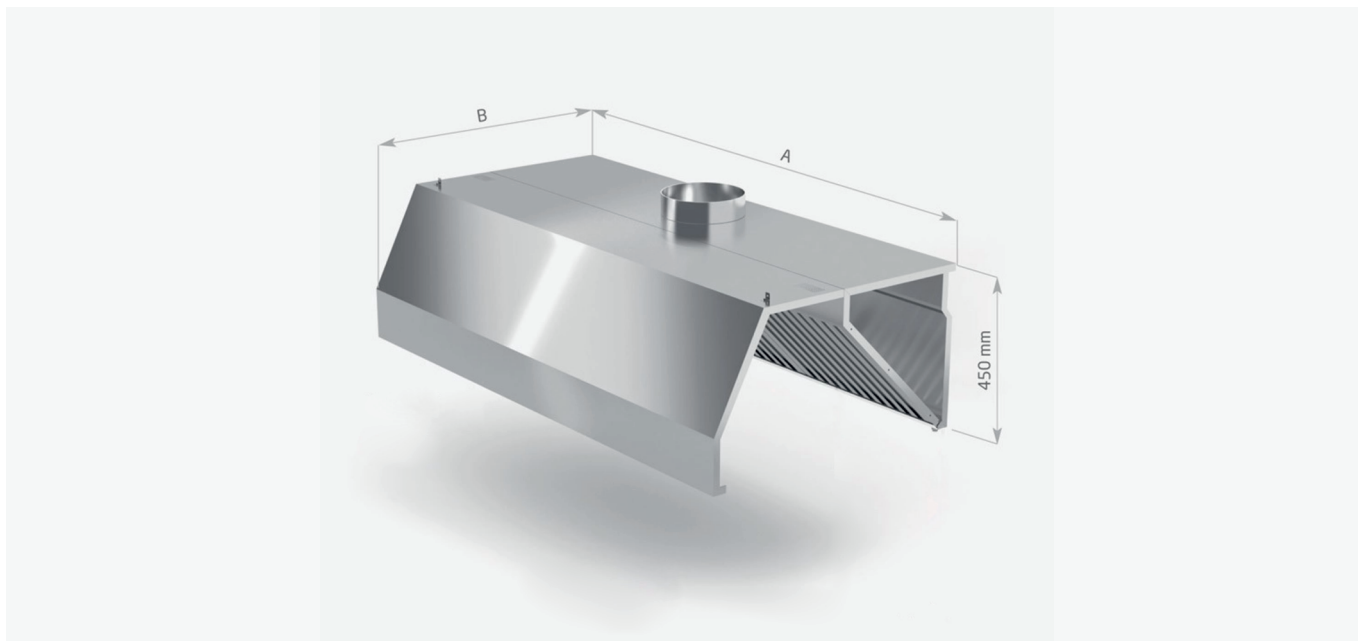


WALL MOUNTED TRAPEZOID EXTRACTOR HOOD

The trapezoidal wall hood is classified as exhaust hoods.

The trapezoidal wall exhaust hood from **Metal Expert** is an indispensable piece of equipment for every professional kitchen. The hood is made of high quality stainless steel, making it resistant to mechanical damage and easy to clean.

It is possible to run in different sizes: A (1000mm-5000mm), B (800mm - 1400mm).

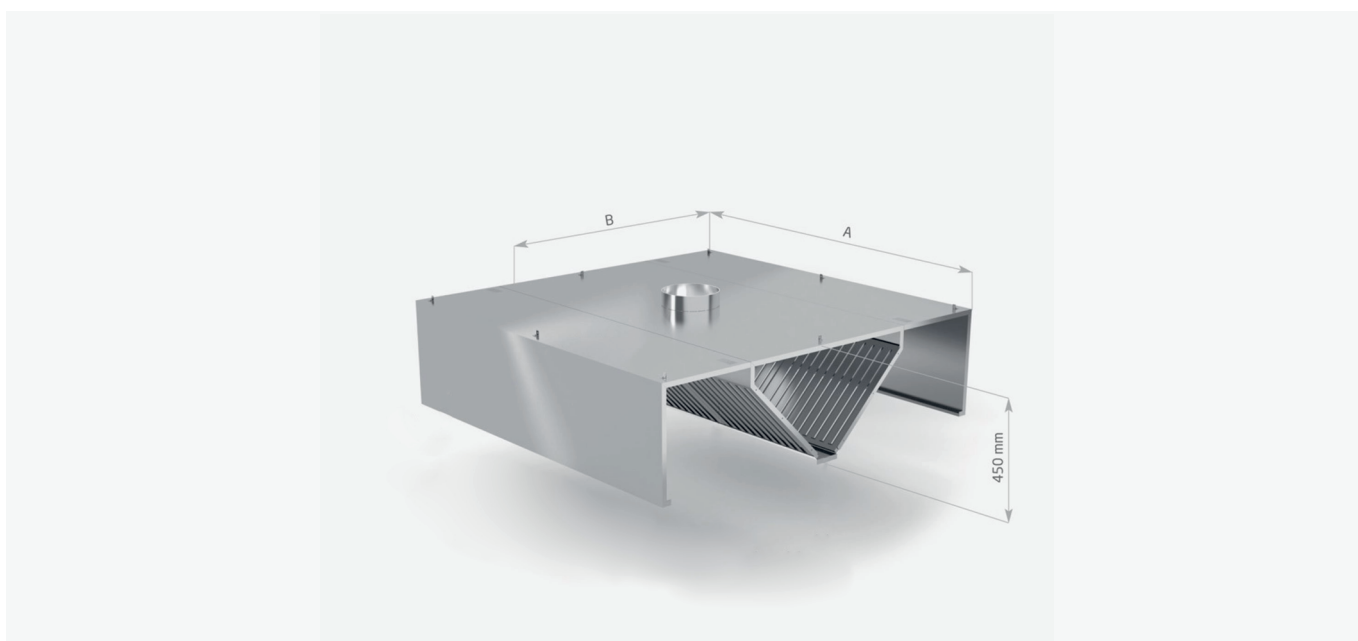


CENTRAL BOX EXTRACTOR HOOD

The central box hood is classified as exhaust hoods.

The central box exhaust hood from **Metal Expert** is an indispensable piece of equipment for every professional kitchen. The hood is made of high quality stainless steel, making it resistant to mechanical damage and easy to clean.

It is possible to run in different sizes: A (1000mm-5000mm), B (1400mm - 2400mm).

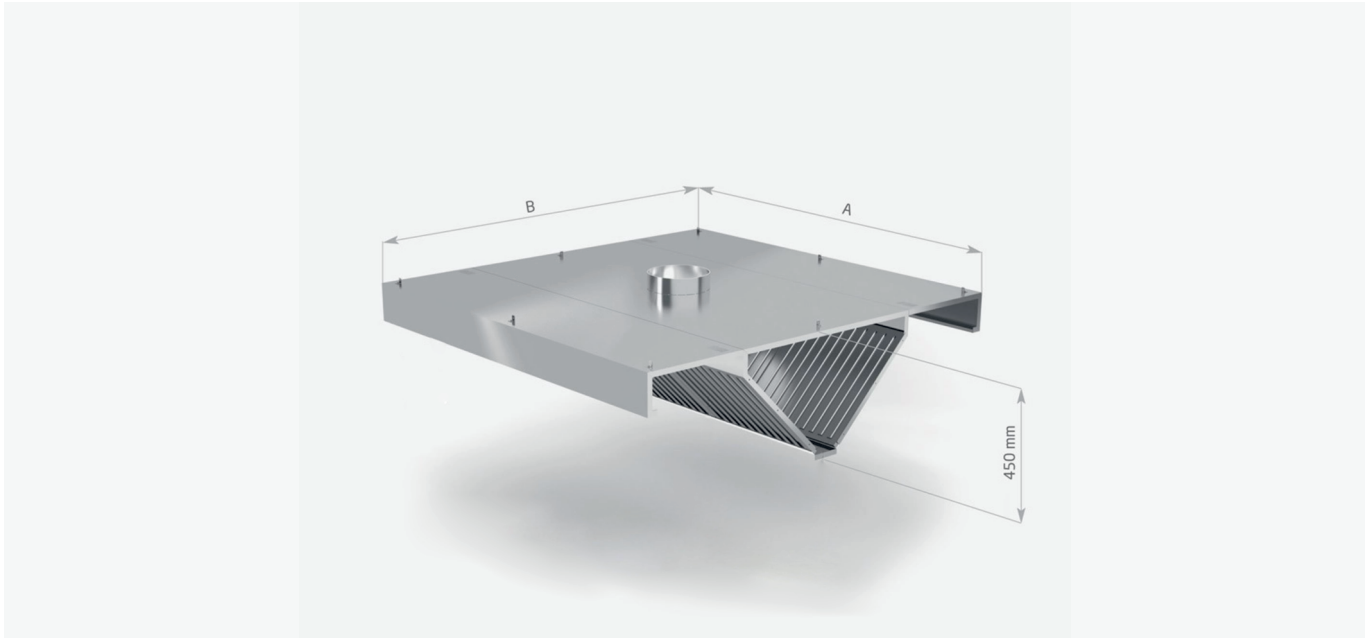


CENTRAL ANGLED EXTRACTOR HOOD

The slanted central hood is classified as exhaust hoods.

The central oblique exhaust hood from **Metal Expert** is an indispensable piece of equipment for every professional kitchen. The hood is made of high quality stainless steel, making it resistant to mechanical damage and easy to clean.

It is possible to run in different sizes: A (1000mm-5000mm), B (1400mm - 2400mm).

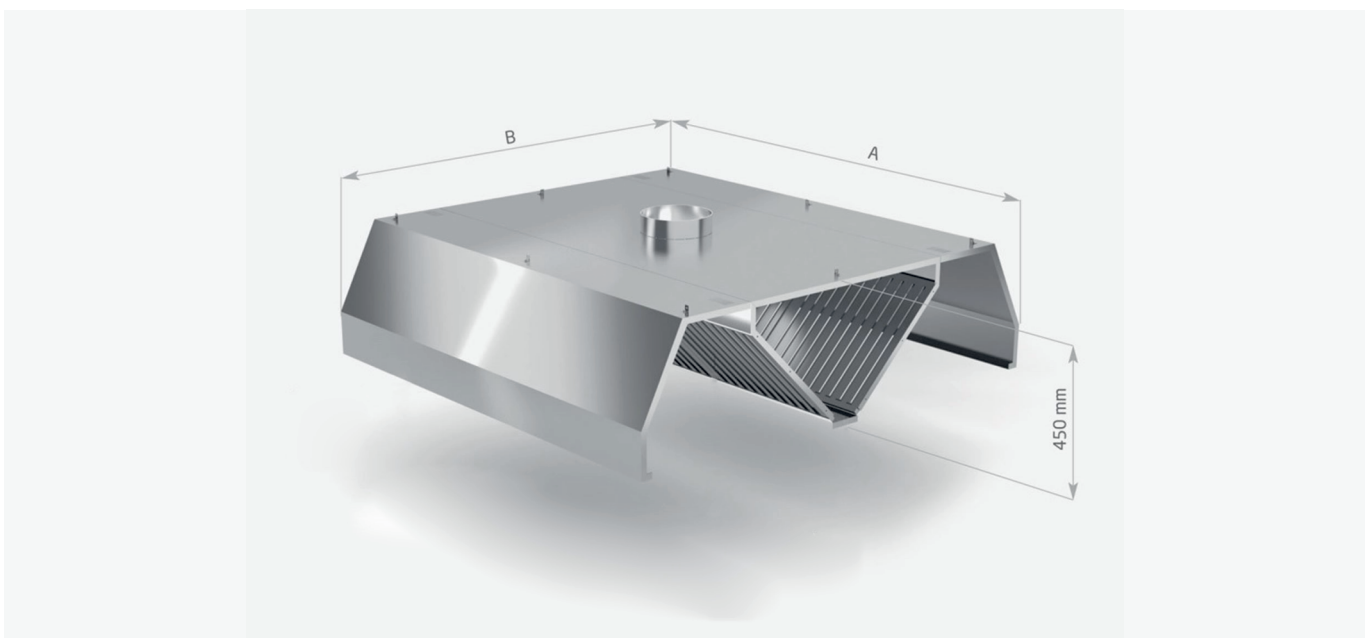


CENTRAL TRAPEZOID EXTRACTOR HOOD

The central trapezoidal hood is classified as exhaust hoods.

The trapezoidal central exhaust hood from **Metal Expert** is an indispensable piece of equipment for every professional kitchen. The hood is made of high quality stainless steel, making it resistant to mechanical damage and easy to clean.

It is possible to run in different sizes: A (1000mm-5000mm), B (1600mm - 2400mm).

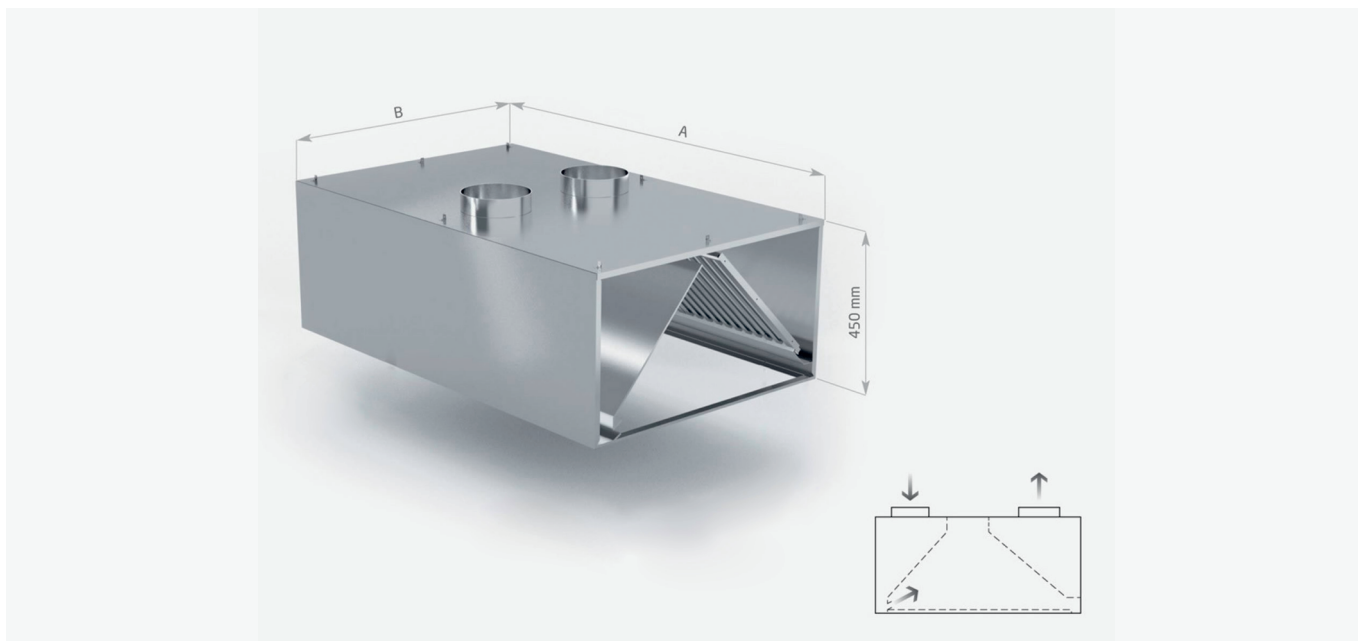


WALL MOUNTED INDUCTION HOOD

Wall induction hood is classified as supply and exhaust hoods, which are intended for closed rooms with central ventilation systems.

The wall-mounted induction hood from **Metal Expert** is an indispensable piece of equipment for every professional kitchen. The hood is made of high quality stainless steel, making it resistant to mechanical damage and easy to clean.

It is possible to run in different sizes: A (1200mm-2600mm), B (900mm - 1400mm).

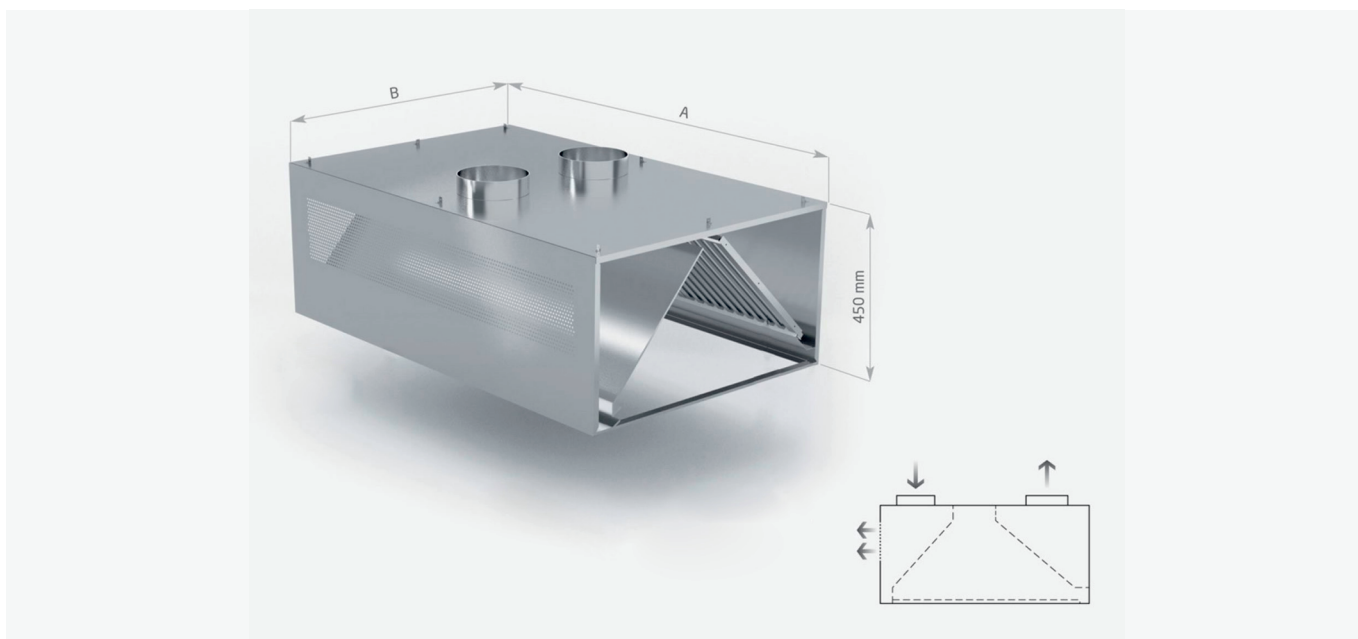


WALL MOUNTED COMPENSATORY HOOD

The wall-mounted compensating hood is classified as supply and exhaust hoods, which are intended for closed rooms with central ventilation systems.

The wall compensating hood from **Metal Expert** is an indispensable piece of equipment for every professional kitchen. The hood is made of high quality stainless steel, making it resistant to mechanical damage and easy to clean.

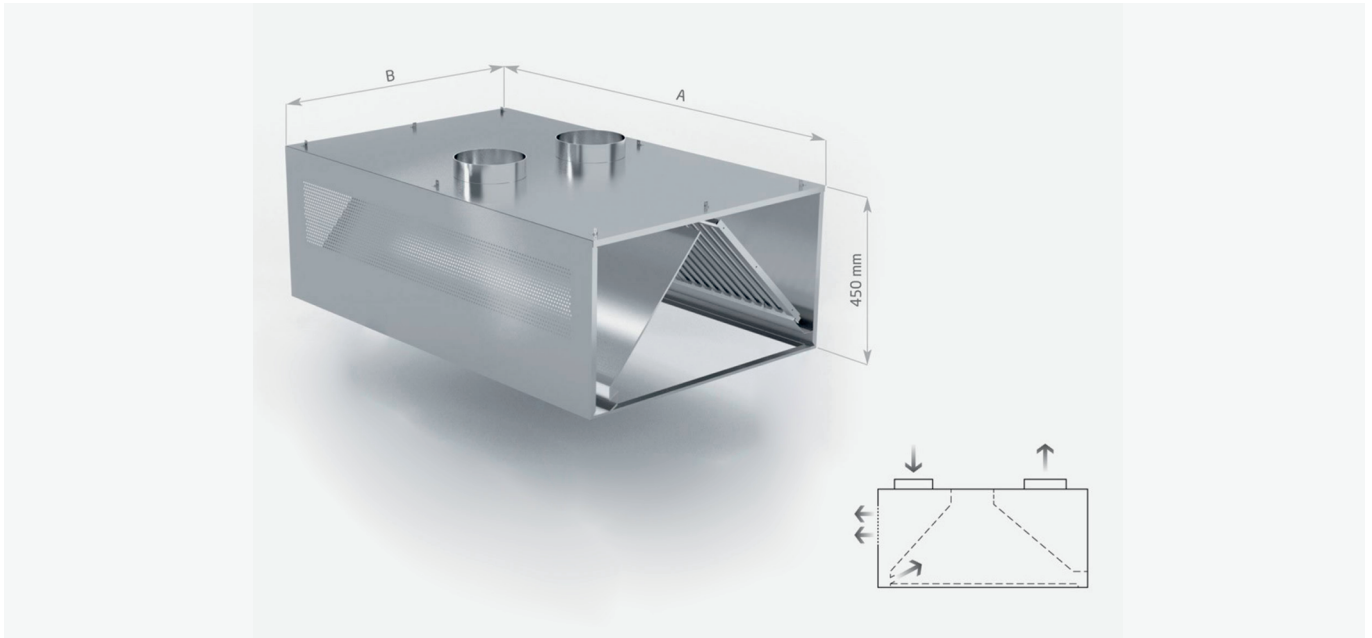
It is possible to run in different sizes: A (1200mm-2600mm), B (900mm - 1400mm).



WALL MOUNTED COMPENSATORY-INDUCTION HOOD

The wall-mounted compensation-induction hood is classified as supply and exhaust hoods, which are intended for closed rooms with central ventilation systems.

The wall-mounted compensating and induction hood from **Metal Expert** is an indispensable piece of equipment for every professional kitchen. The hood is made of high quality stainless steel, making it resistant to mechanical damage and easy to clean. It is possible to run in different sizes: A (1200mm-2600mm), B (900mm - 1400mm).

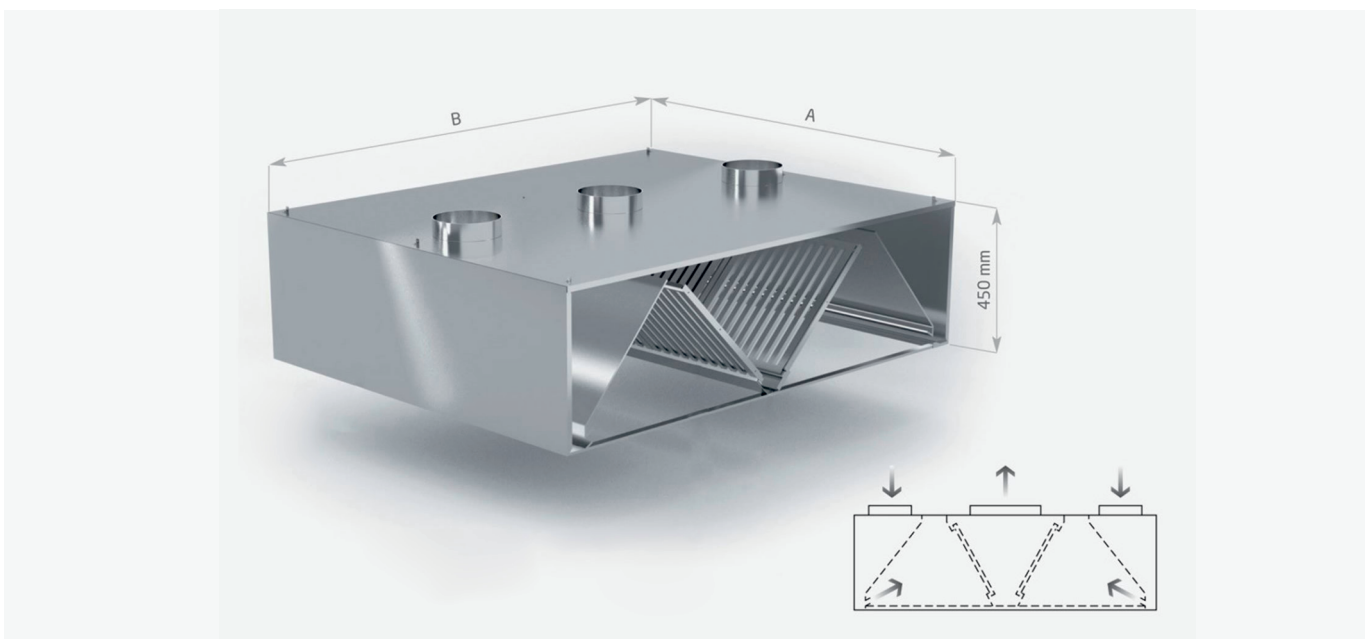


CENTRAL INDUCTION HOOD

The central induction hood is one of the supply and exhaust hoods, which are intended for closed rooms with central ventilation systems.

The **Metal Expert** central induction hood is an indispensable piece of equipment for every professional kitchen. The hood is made of high quality stainless steel, making it resistant to mechanical damage and easy to clean.

It is possible to run in different sizes: A (1200mm-2600mm), B (1800mm - 2400mm).

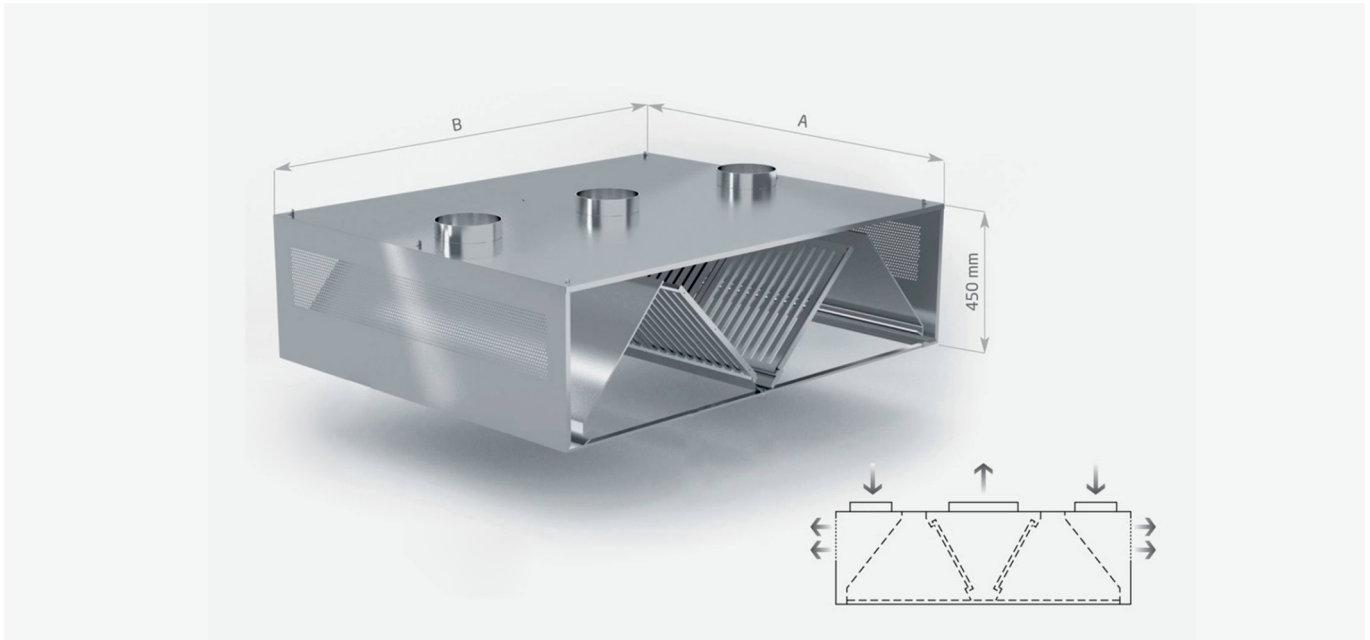


CENTRAL COMPENSATORY HOOD

The central compensating hood is classified as supply and exhaust hoods, which are intended for closed rooms with central ventilation systems.

The central compensating hood from **Metal Expert** is an indispensable piece of equipment for every professional kitchen. The hood is made of high quality stainless steel, making it resistant to mechanical damage and easy to clean.

It is possible to run in different sizes: A (1200mm-2600mm), B (1800mm - 2400mm).

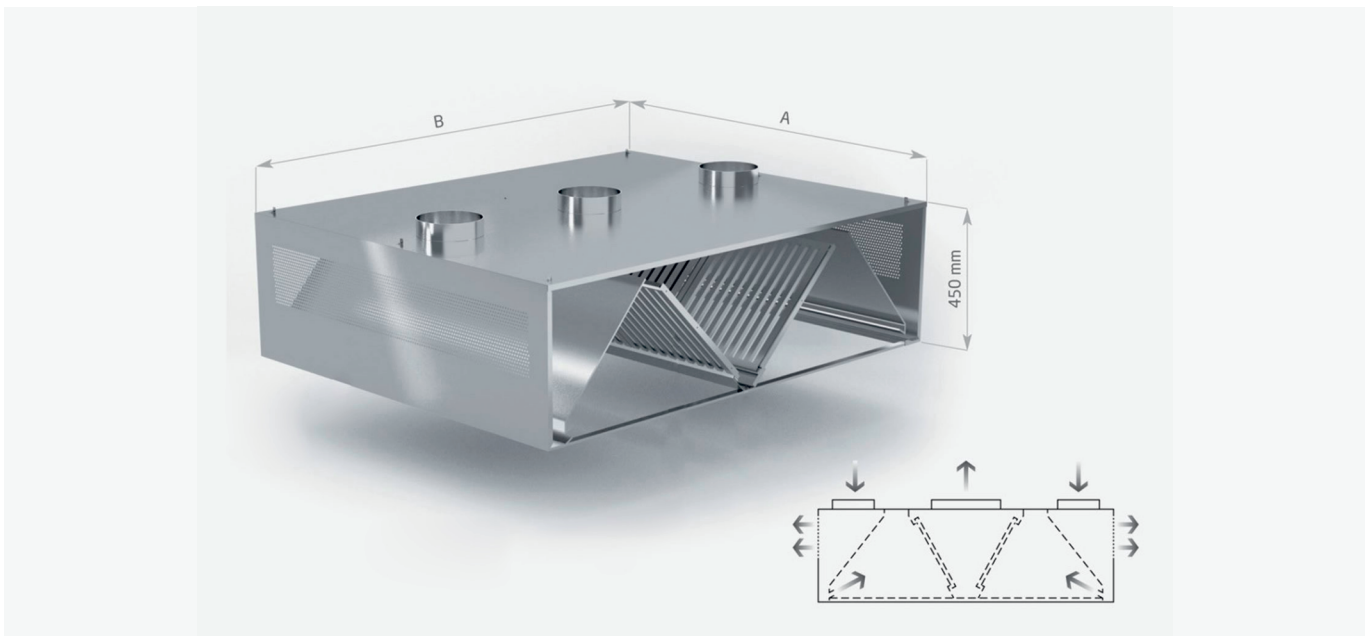


CENTRAL COMPENSATORY-INDUCTION HOOD

The central compensation-induction hood is classified as supply and exhaust hoods, which are intended for closed rooms with central ventilation systems.

The central compensating and induction hood from **Metal Expert** is an indispensable piece of equipment for every professional kitchen. The hood is made of high quality stainless steel, making it resistant to mechanical damage and easy to clean.

It is possible to run in different sizes: A (1200mm-2600mm), B (1800mm - 2400mm).

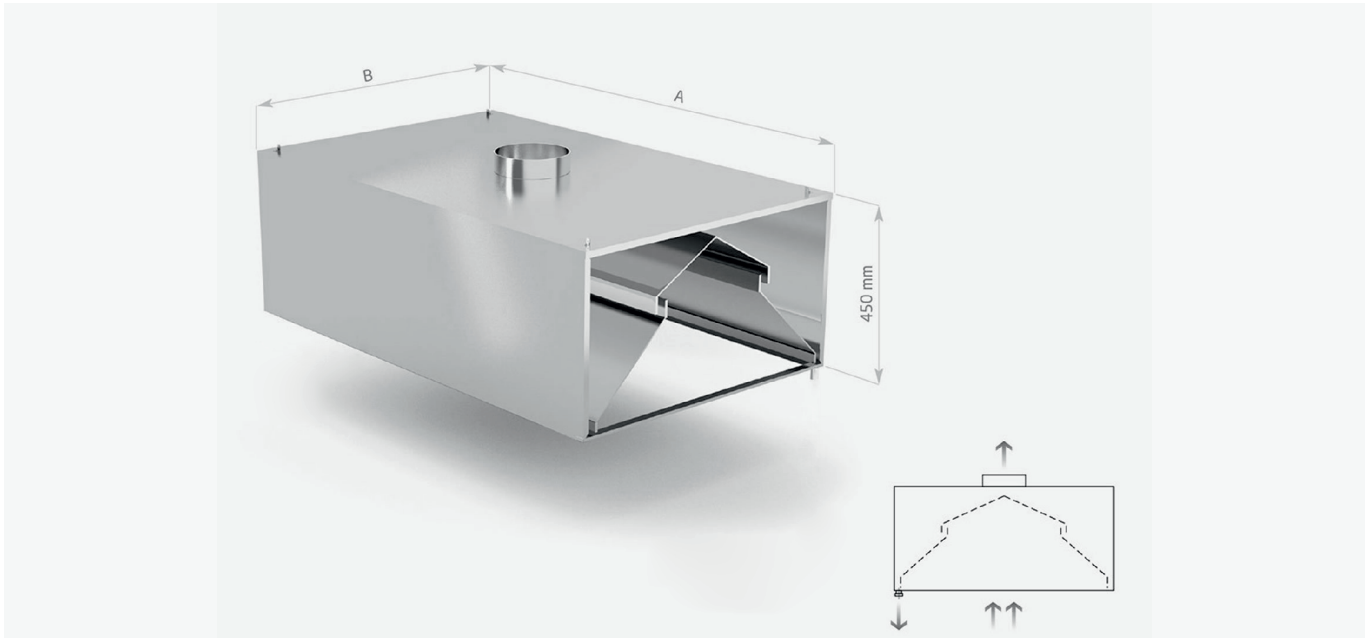


CONDENSATION HOOD

The condensation hood is designed to capture and remove water vapor and heat from non-fat-producing appliances, such as commercial dishwashers and boiling pans.

The **Metal Expert** condensation hood is an indispensable piece of equipment for any professional gastronomy. The hood is made of high quality stainless steel, making it resistant to mechanical damage and easy to clean.

It is possible to run in different sizes: A (1000mm-2600mm), B (1000mm - 1400mm).



LABYRINTH FILTERS FOR EXTRACTORS

Labyrinth filters are constructed in the form of a grate, which enables efficient collection of pollutants (mainly grease particles) generated during cooking, frying and baking in commercial kitchens.

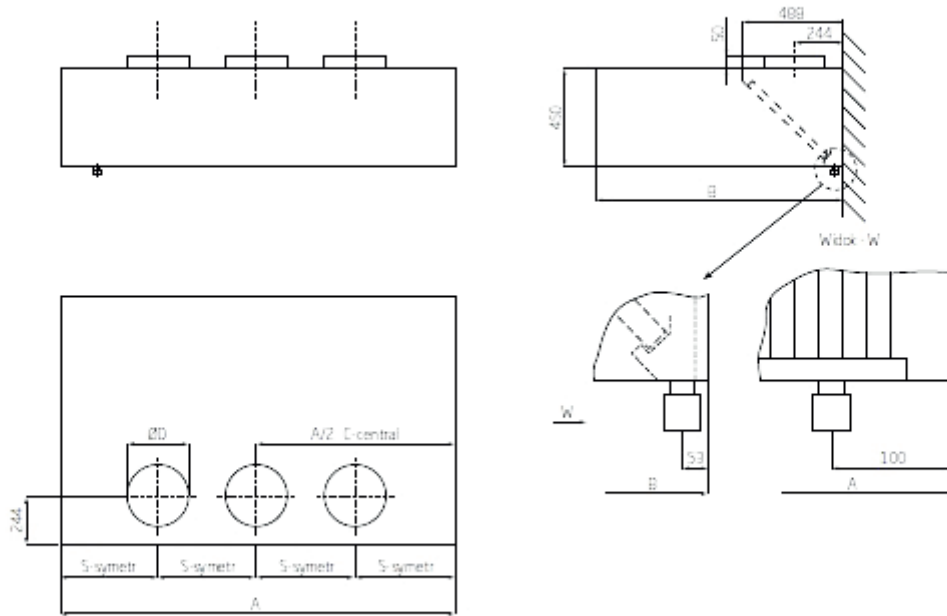
Labyrinth filters are REUSABLE fi their dimensions 500x500 and 300x5000 allow cleaning in all types of dishwashers.

It is possible to run in different sizes.

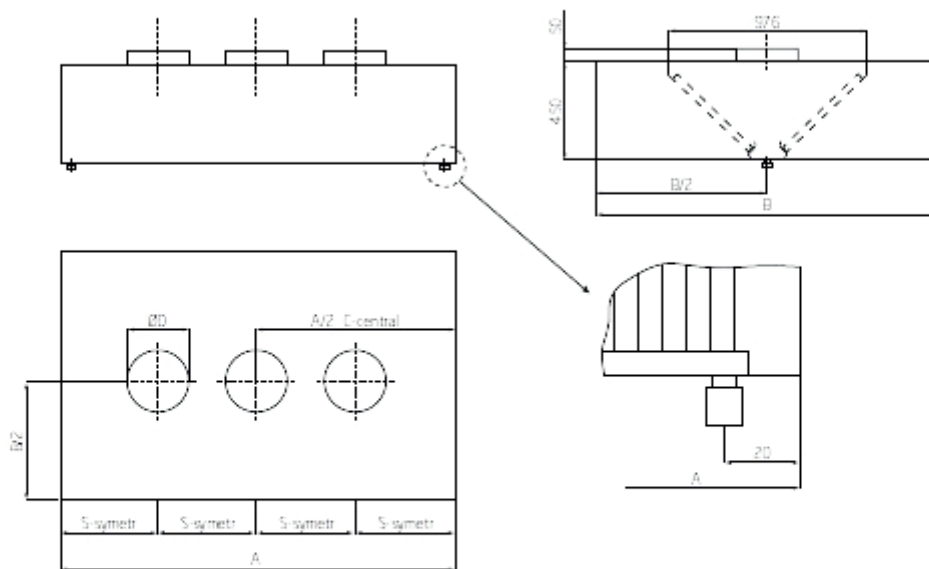


HOOD DIMENSIONS

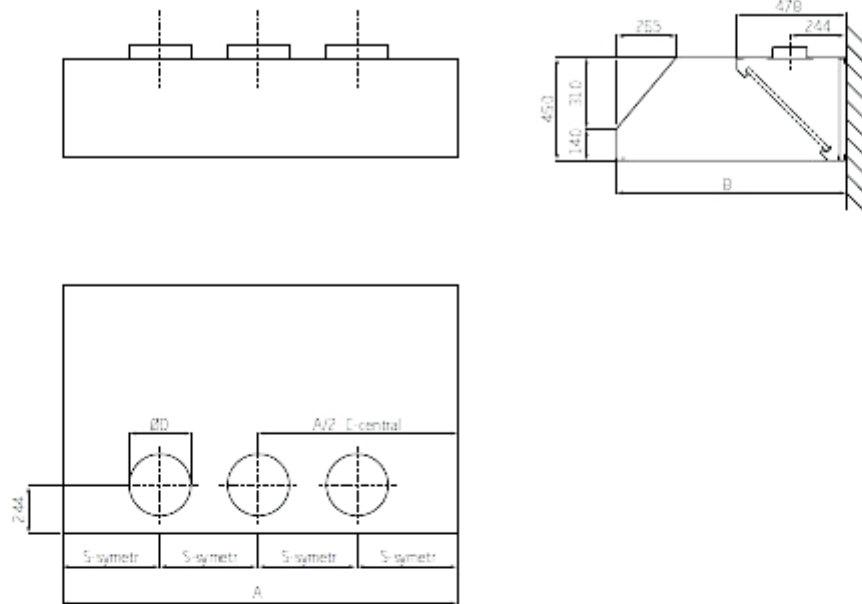
Wall mounted extractor hood



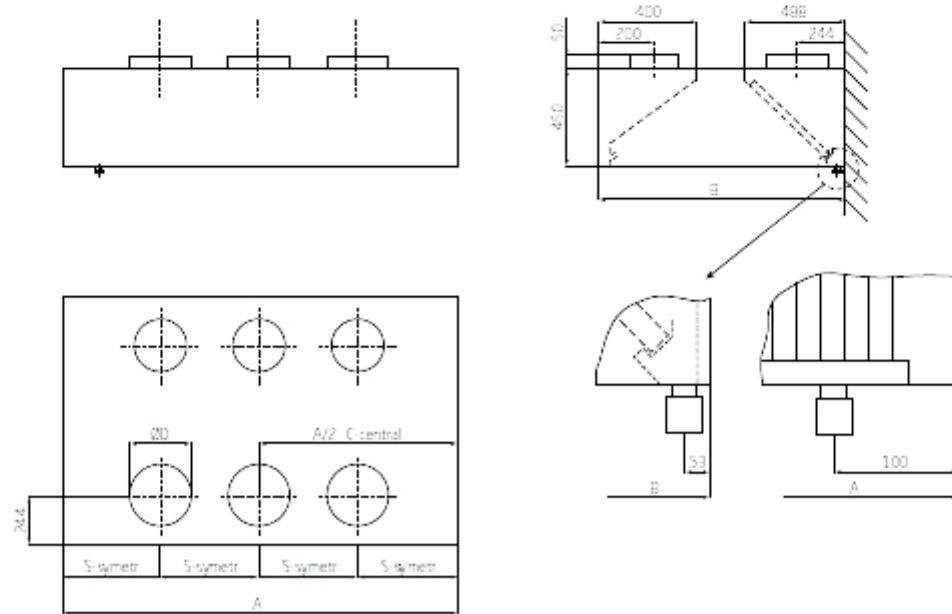
Central extractor hood



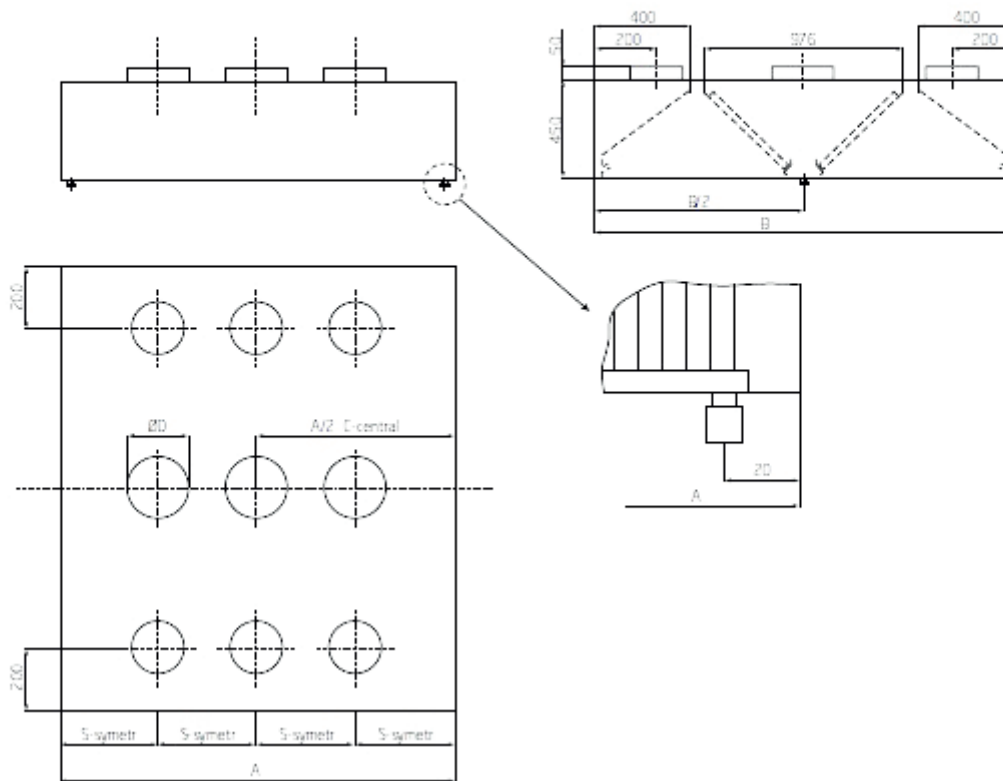
Wall mounted trapezoid extractor hood



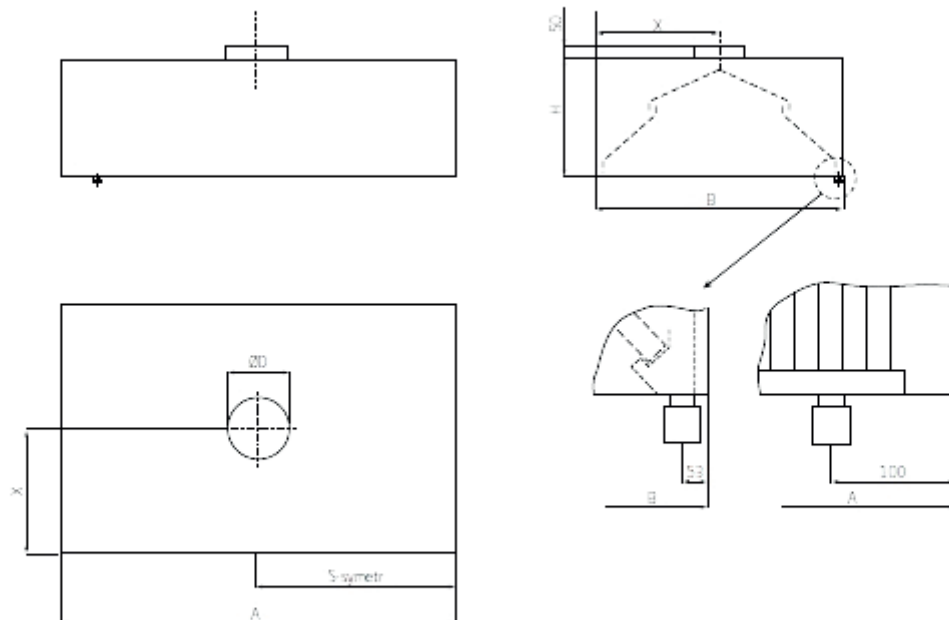
Wall mounted air input – extractor hood



Central air input – extractor hood



Condensation hood



It is possible to customize or add additional equipment.

Contact our sales department for more information.



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