



**INSTRUCTION MANUAL**  
**STANDING BASE UNITS: CUPBOARDS**  
**W/CUTTING BOARD COUNTERTOP**

**GENERAL FEATURES:**

- General construction in food-grade stainless steel (AISI 304 or AISI 430);
- Wall-mounted (with elevation) and central models;
- The top is divided: half a stainless steel top and the other half is a cutting board;
- Cutting board in rilene, 40 mm thick;
- ADVANTAGES: to be able to cut food on the surface (meat, fish, vegetables...) without damaging the worktop, making it a multi-purpose worktop;
- Rylene top available in red, green, blue, yellow, White;
- The material of the top is antibacterial and easily washable;
- Models with swing doors;
- Includes a height adjustable shelf and 3 drawers on the right;
- Height-adjustable feet;
- Supplied assembled;
- Standard dimensions: Width 1000 to 2000 mm / Depth 600 and 700 mm / Height 850 mm.

**Characteristics table:**

Horizontal cupboards with radius			
	Width	Depth	Height
<b>W/Slope with doors</b>	600		
	800		
	1000		
<b>Without elevation with doors</b>	1200	600	850
	1400	/	
	1600	700	
	1800		
	2000		