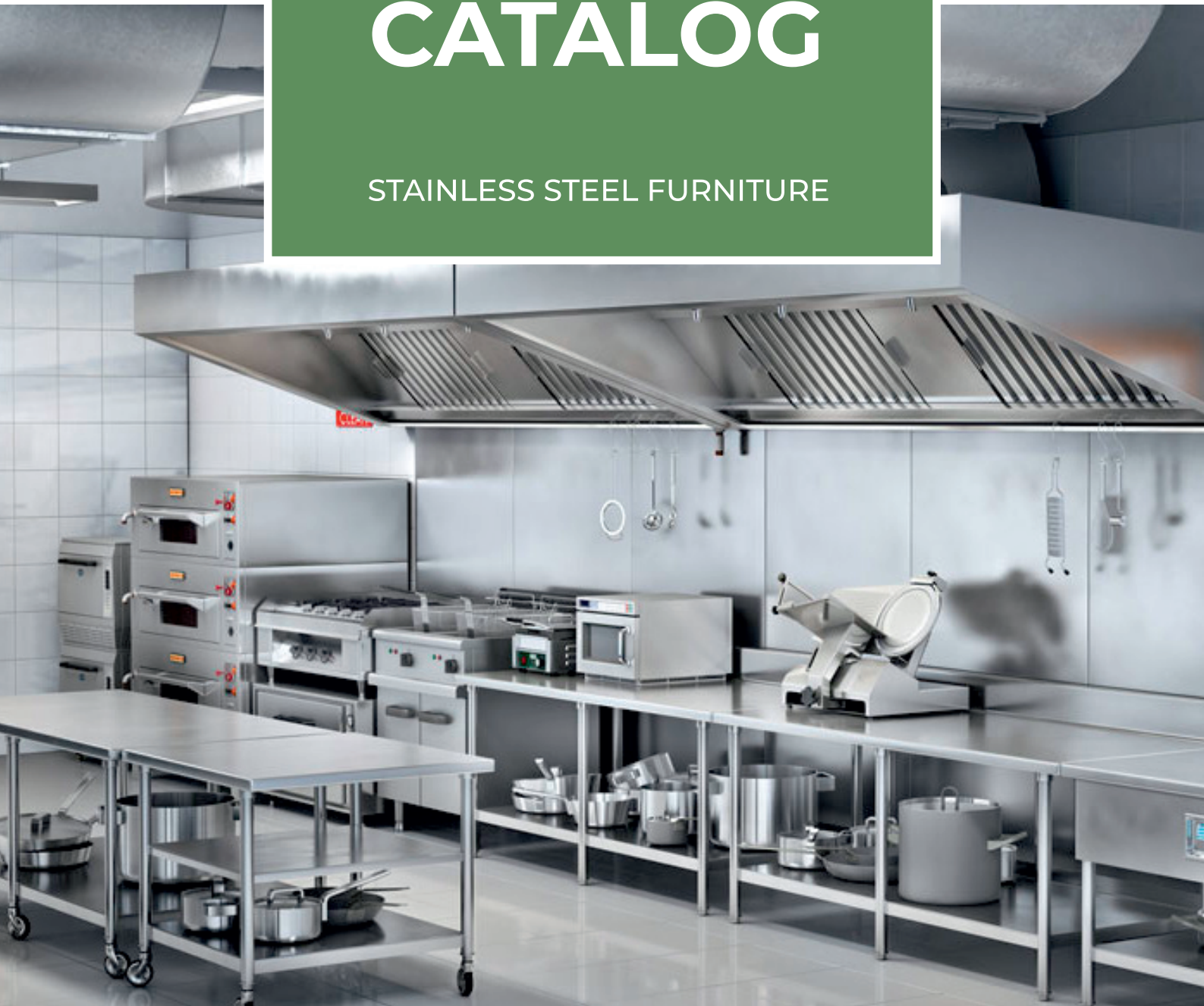


THE BEST STAINLESS STEEL SOLUTIONS

METAL EXPERT
— TECHNOLOGY —

PRODUCT CATALOG

STAINLESS STEEL FURNITURE





About the Company

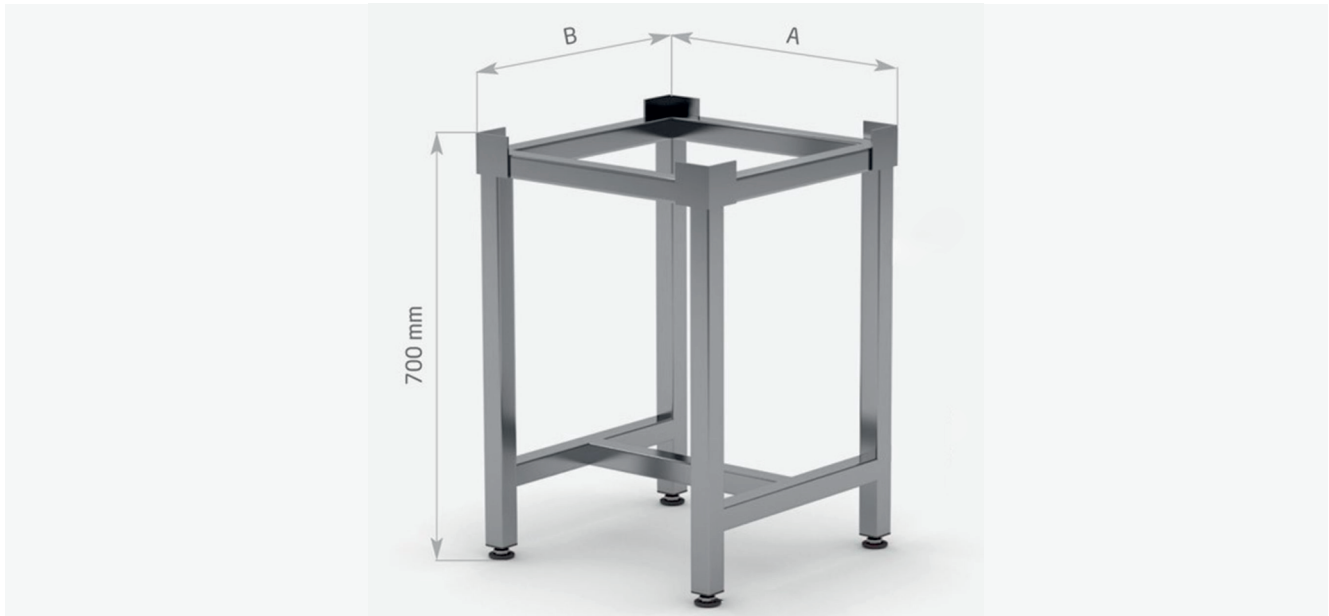
Metal Expert Technology actively operates in the stainless steel market. Our goal is to create a business that can fully satisfy consumer needs by offering a complete range of products, processing methods, and maximum service flexibility. The company continues to develop, constantly improving its manufacturing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

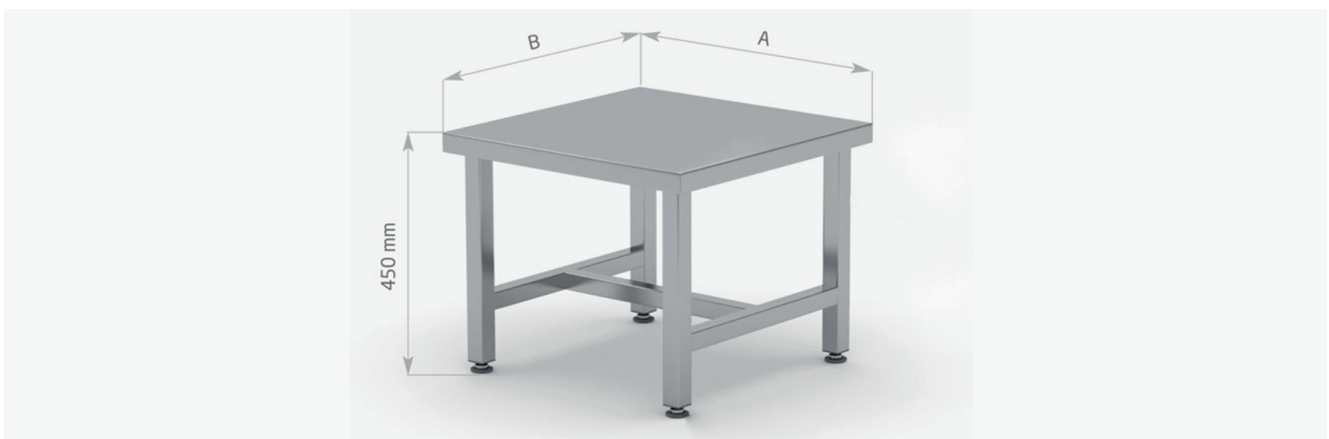
The butcher's block stand is intended for every professional gastronomy. It is an indispensable equipment for every butcher's shop. The base fits under both polyethylene and wooden logs.



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

BASES FOR POTS

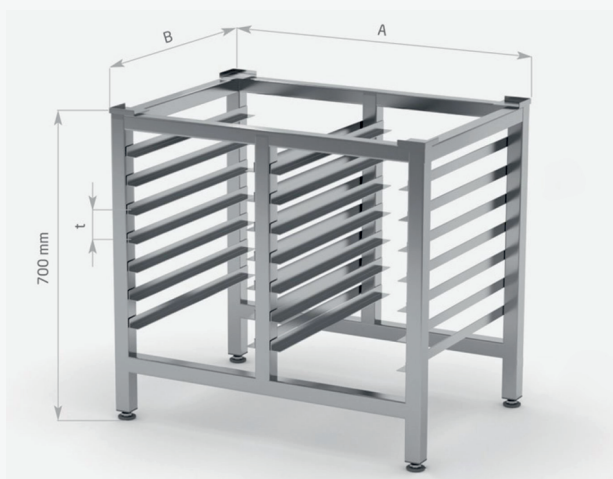
The stainless steel stand for pots is intended for every professional gastronomy. It is very useful when you need to put a hot pot in a safe place.



| 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

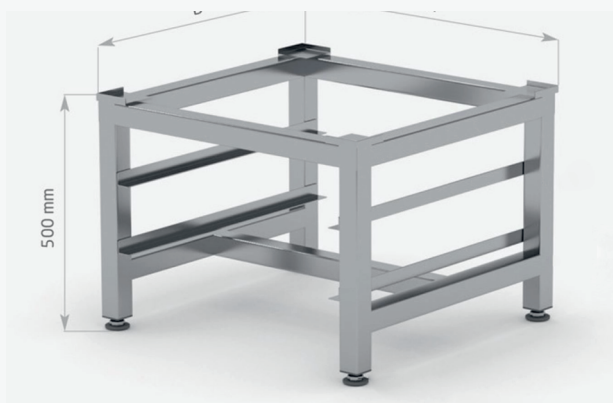
The oven stand is an irreplaceable equipment for every professional gastronomy. It makes it possible to locate the furnace at the appropriate height, which greatly facilitates the work. In addition, the stand has racks for trays, thanks to which we can quickly put the hot tray aside immediately after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

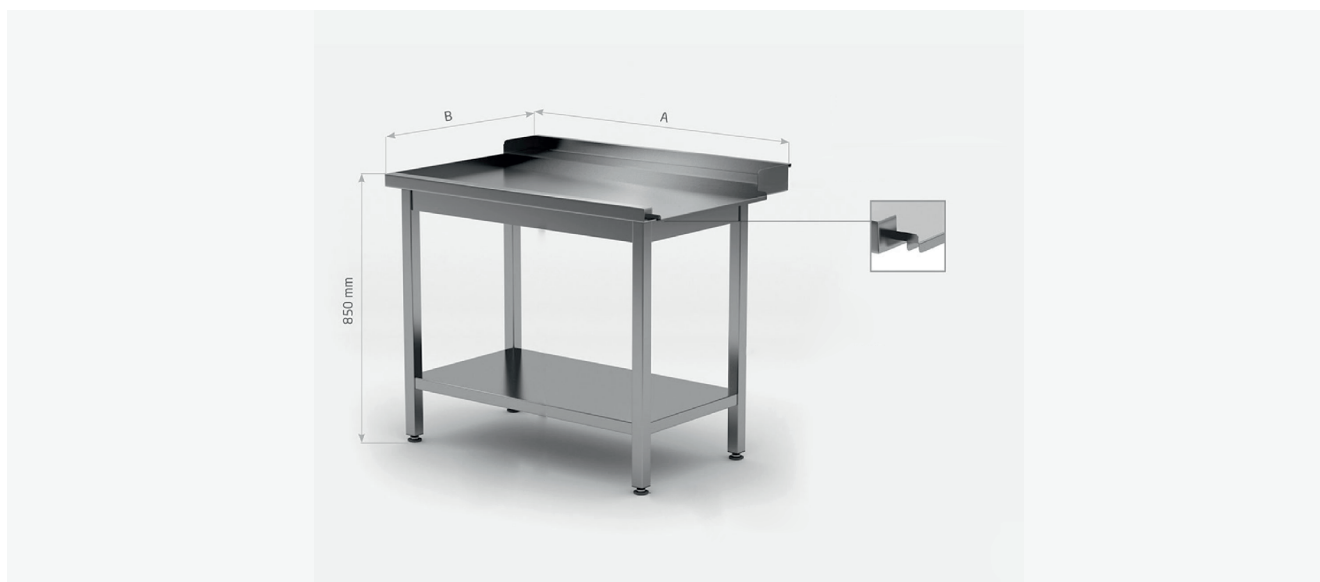
The dishwasher stand is an indispensable equipment for any professional gastronomy. It allows you to place the dishwasher at the right height, which greatly facilitates the work.



| 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 |

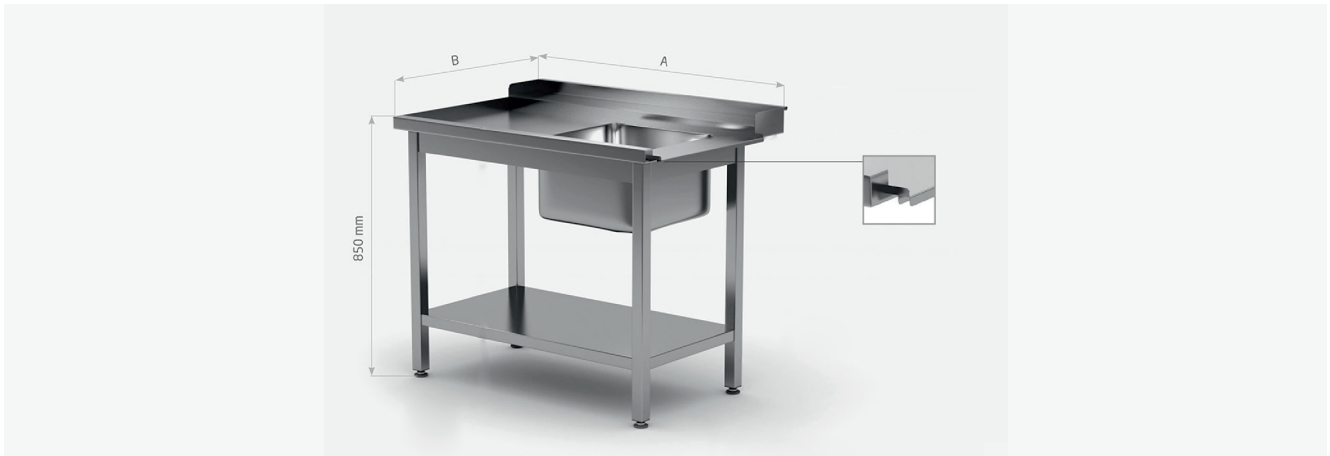
RIGHT

| 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

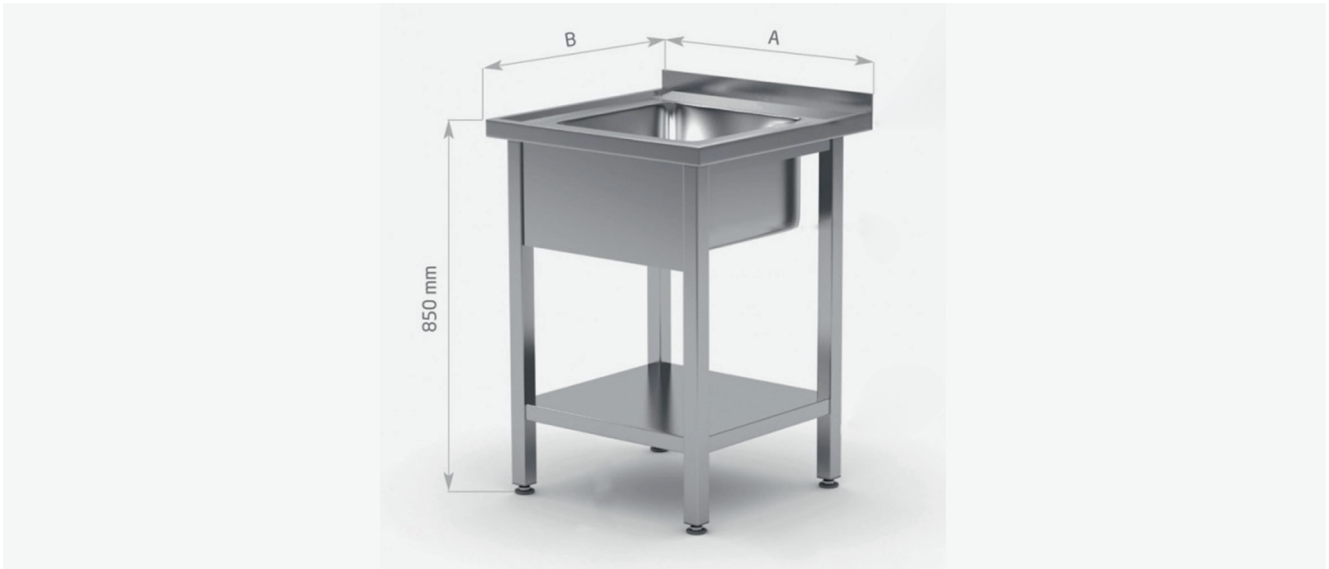
| A mm | B=600mm | | B=700mm | |
|---------|------------------------|----|------------------------|----|
| | sink 400x400x(h)250 mm | | sink 400x400x(h)250 mm | |
| | code | kg | code | kg |
| 1000 | 133106-P | 36 | 133107-P | 41 |
| 1100 | 133116-P | 38 | 133117-P | 43 |
| 1200 | 133126-P | 39 | 133127-P | 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

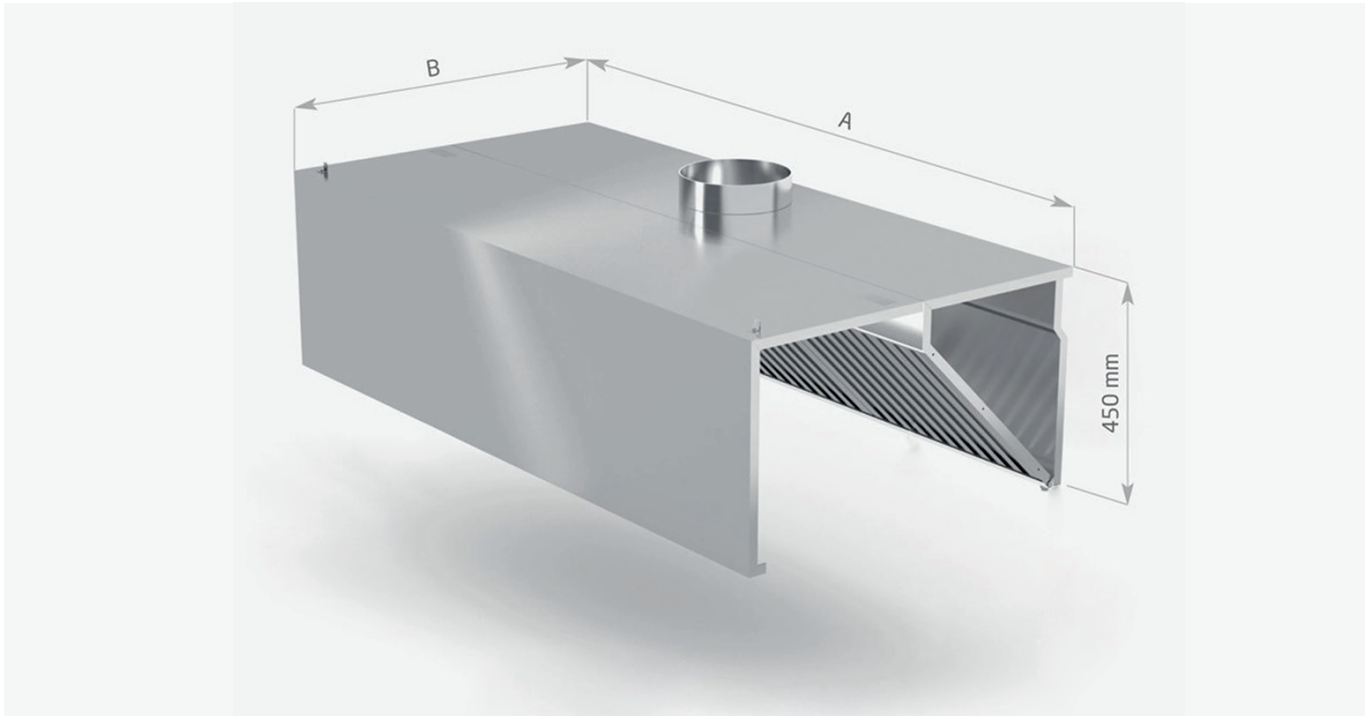
| A mm | B=600mm | | B=700mm | |
|---------|----------|----|----------|-----|
| | code | kg | code | kg |
| 1200 | 988126-P | 73 | 988127-P | 79 |
| 1300 | 988136-P | 76 | 988137-P | 83 |
| 1400 | 988146-P | 79 | 988147-P | 87 |
| 1500 | 988156-P | 83 | 988157-P | 91 |
| 1600 | 988166-P | 86 | 988167-P | 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).

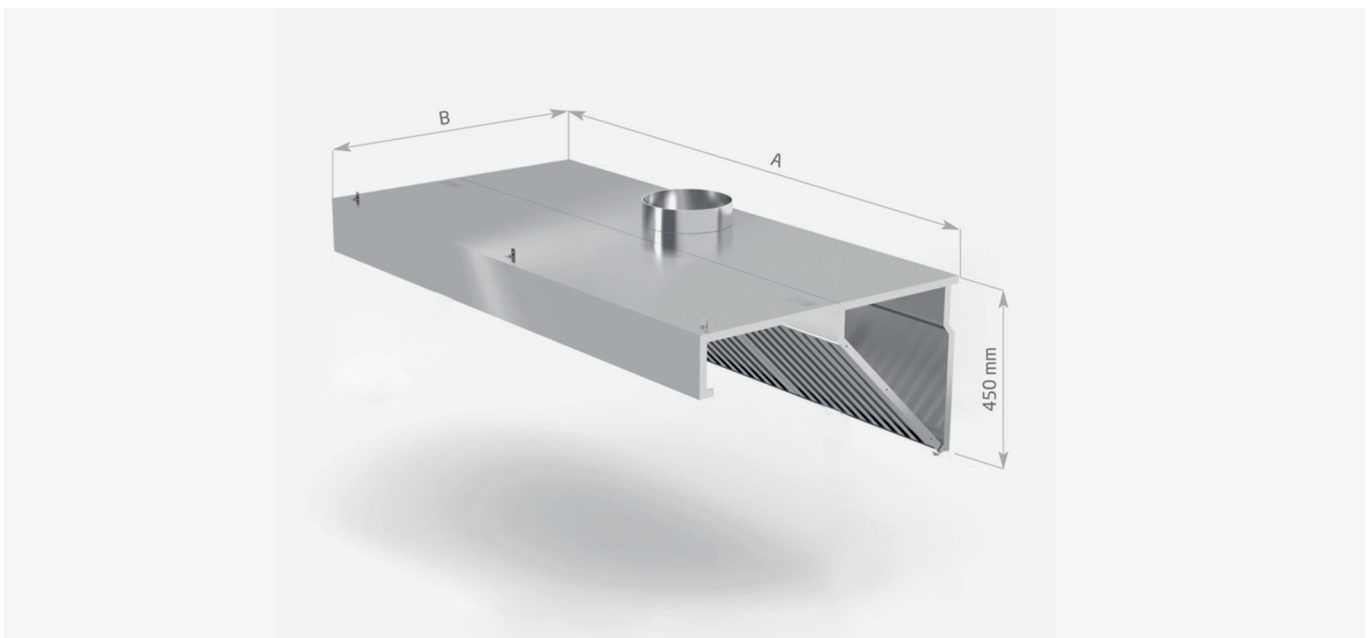


WALL MOUNTED ANGLED EXTRACTOR HOOD

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).

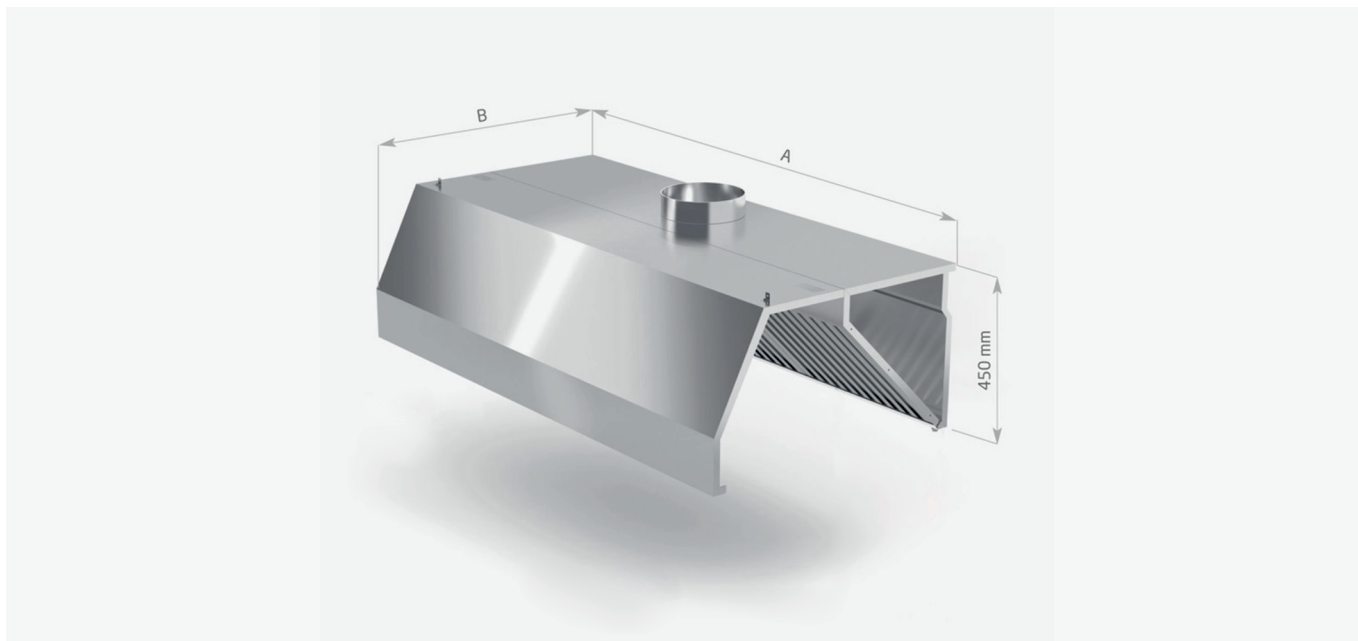


WALL MOUNTED TRAPEZOID EXTRACTOR HOOD

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).

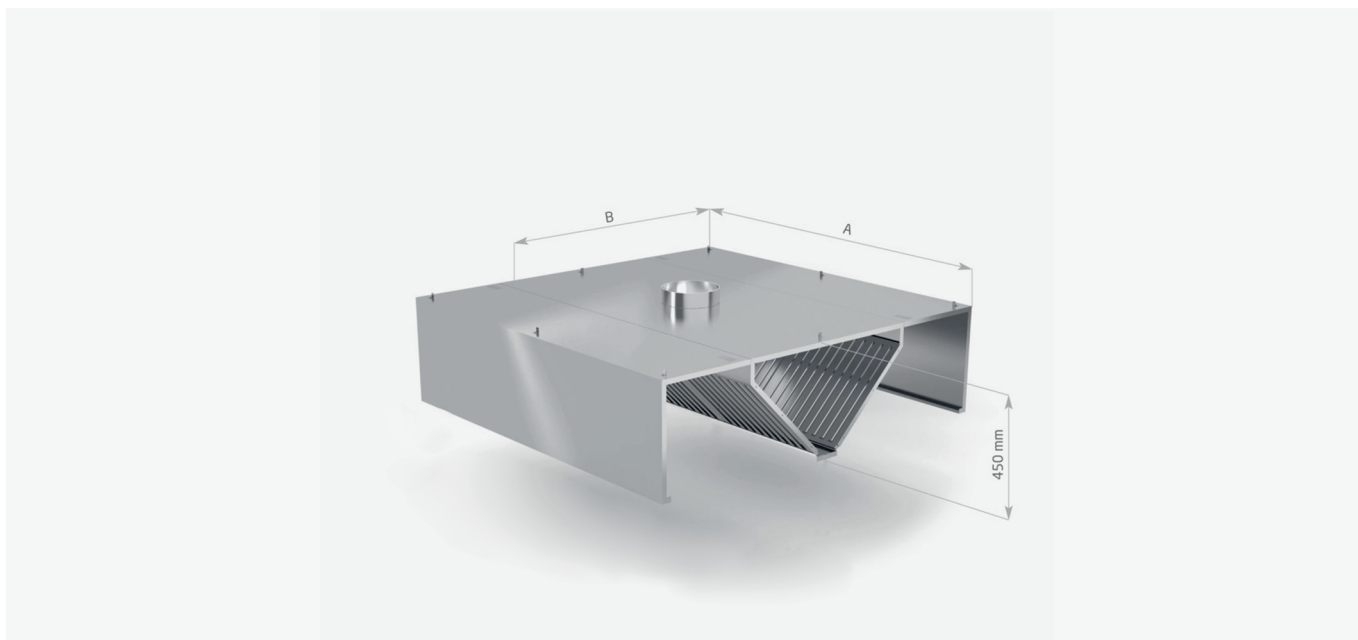


CENTRAL BOX EXTRACTOR HOOD

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).

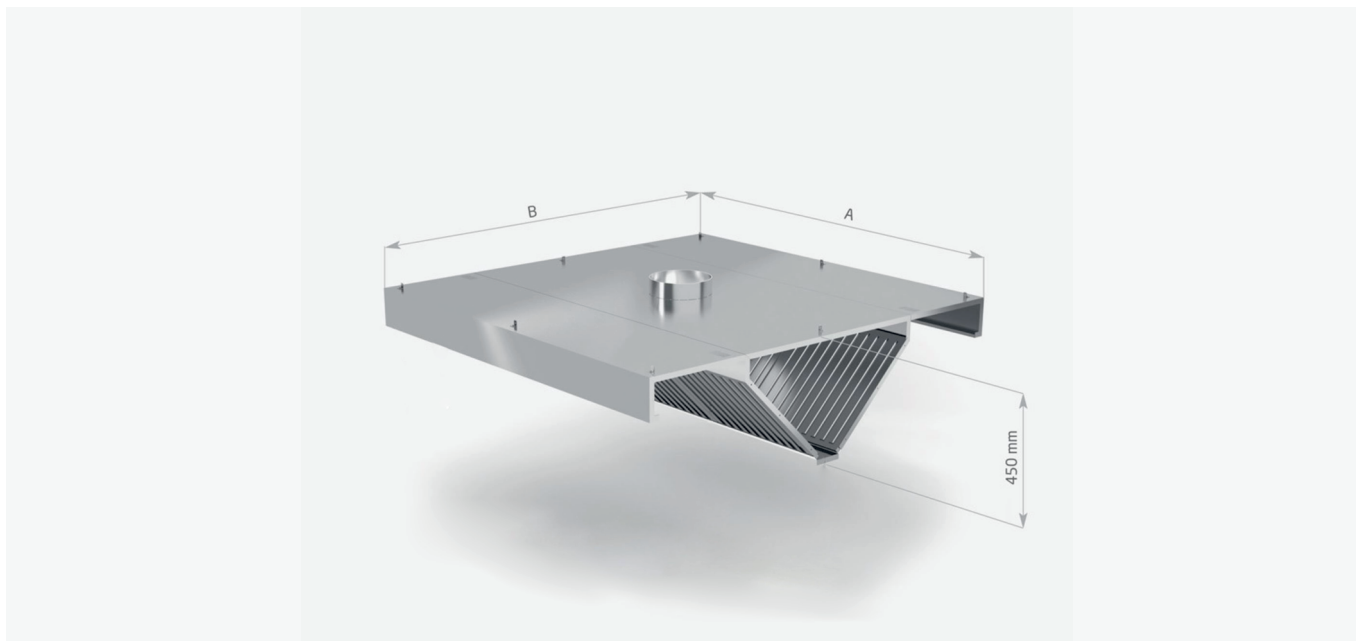


CENTRAL ANGLED EXTRACTOR HOOD

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).

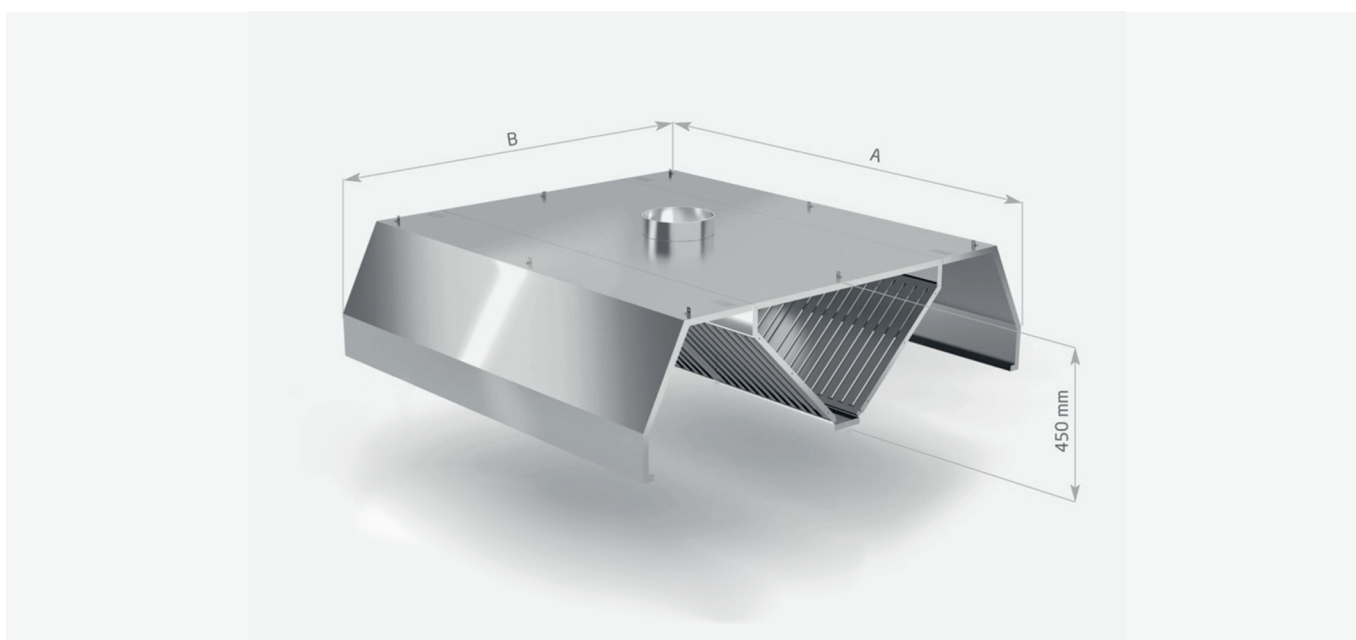


CENTRAL TRAPEZOID EXTRACTOR HOOD

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).

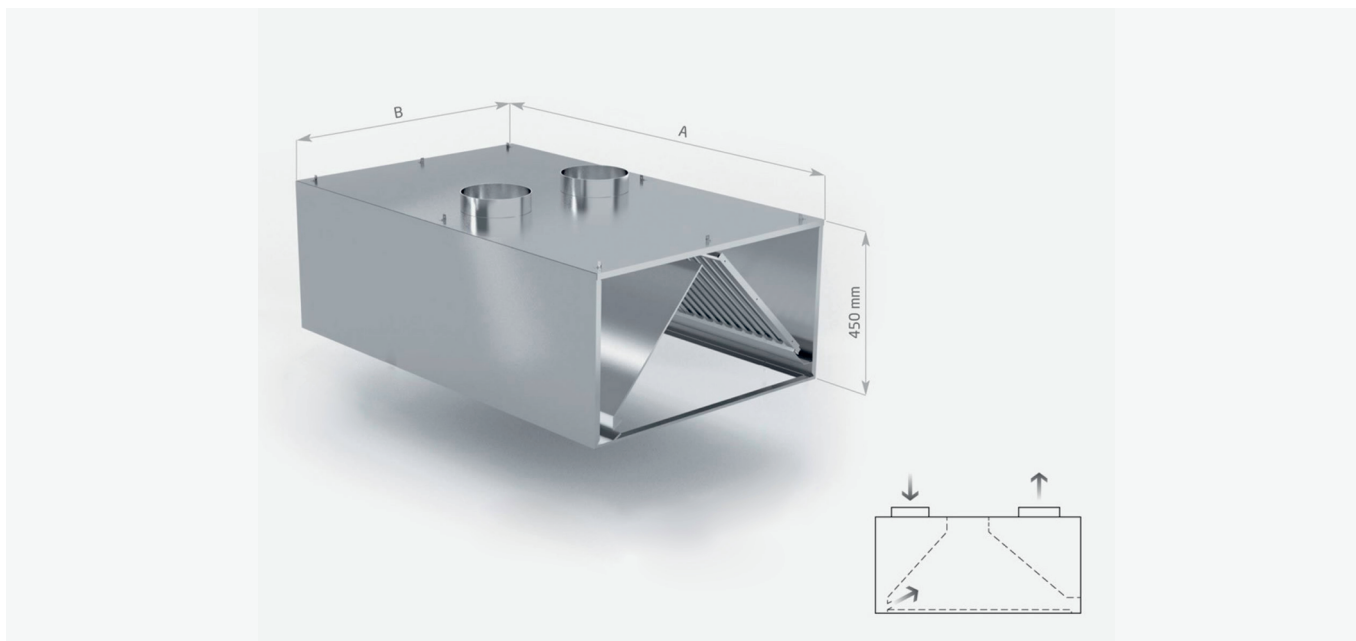


WALL MOUNTED INDUCTION HOOD

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).

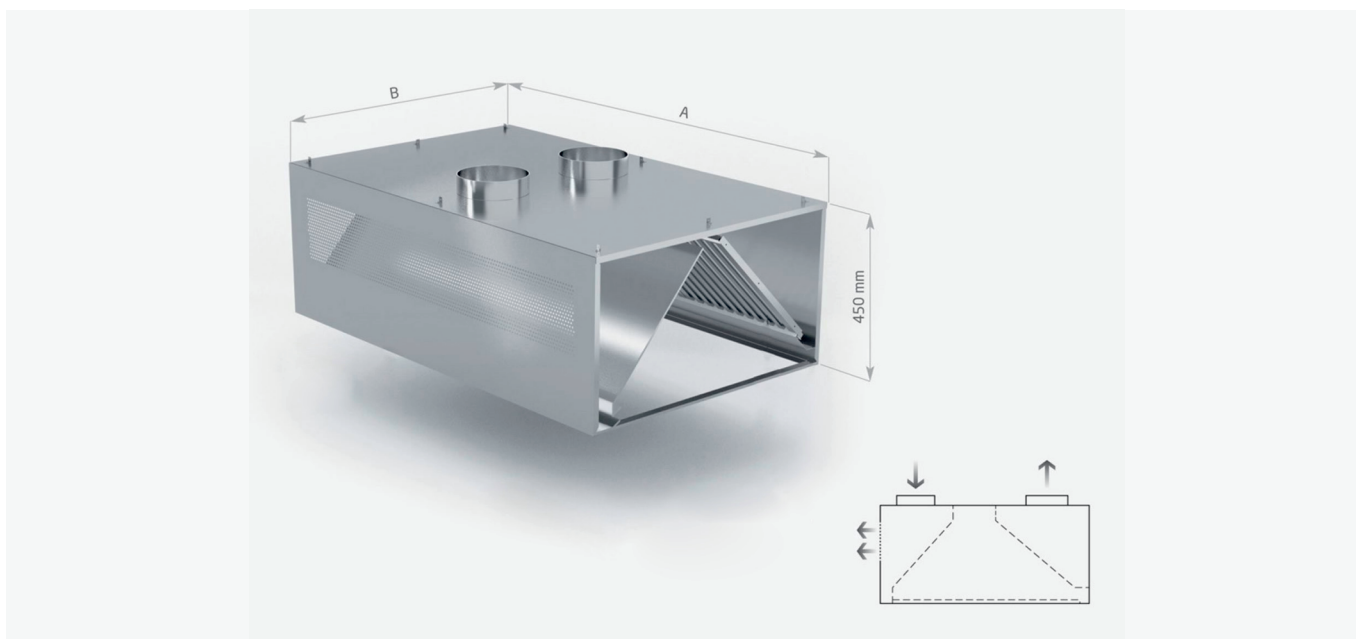


WALL MOUNTED COMPENSATORY HOOD

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.

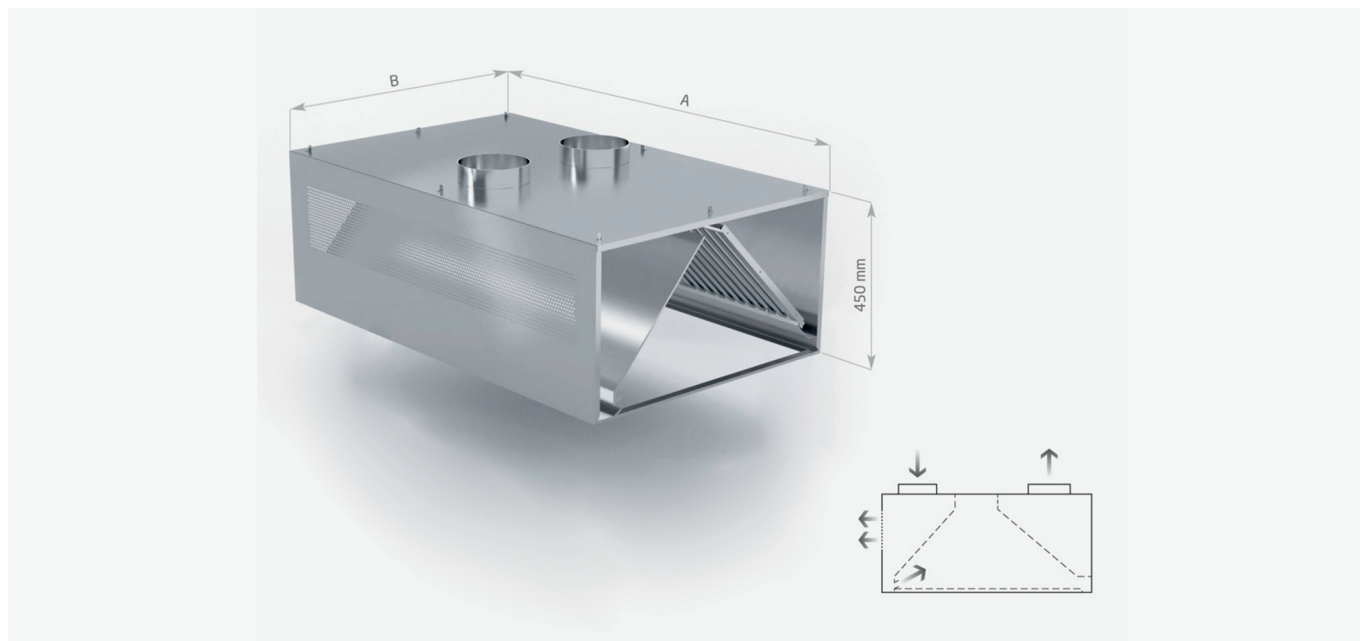
It is possible to run in different sizes: A (1200mm-2600mm), B (900mm - 1400mm).



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).

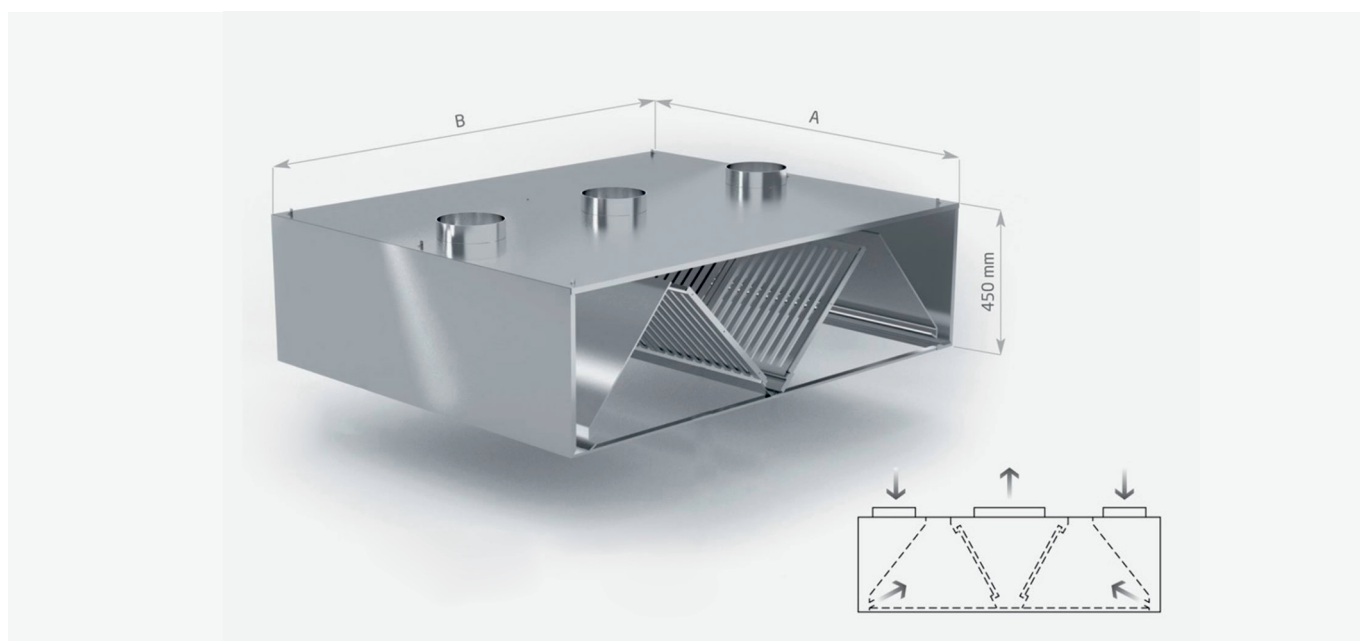


CENTRAL INDUCTION HOOD

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).

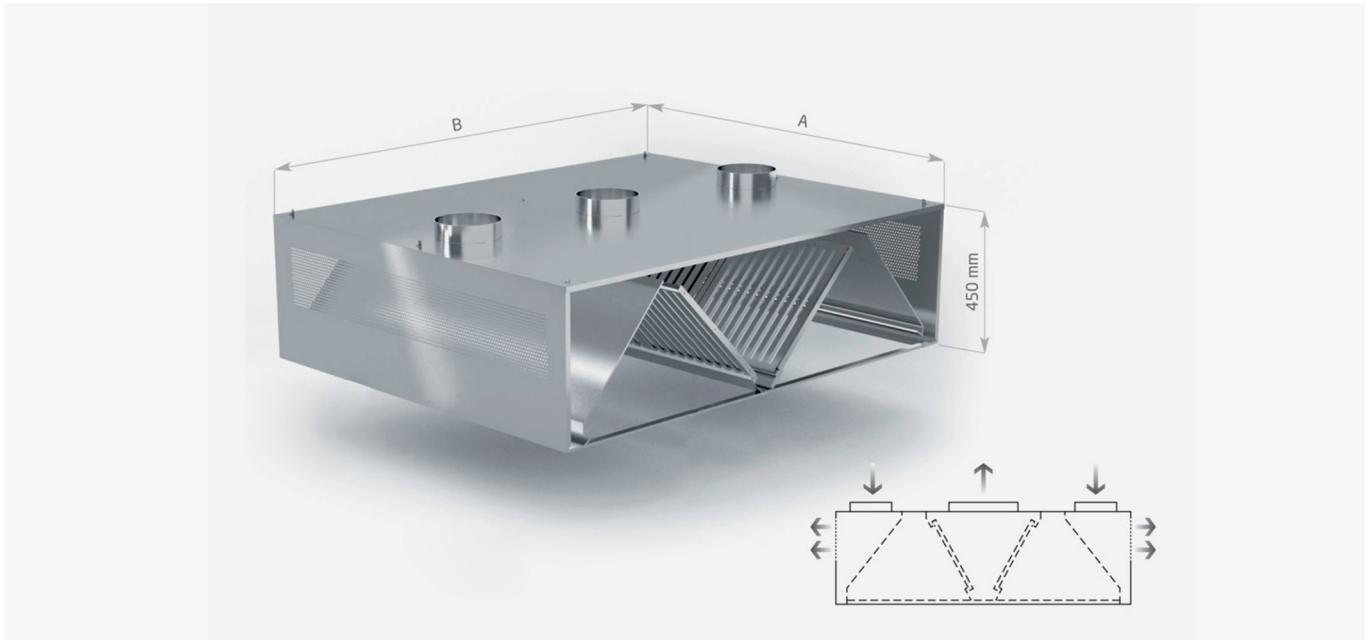


CENTRAL COMPENSATORY HOOD

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).

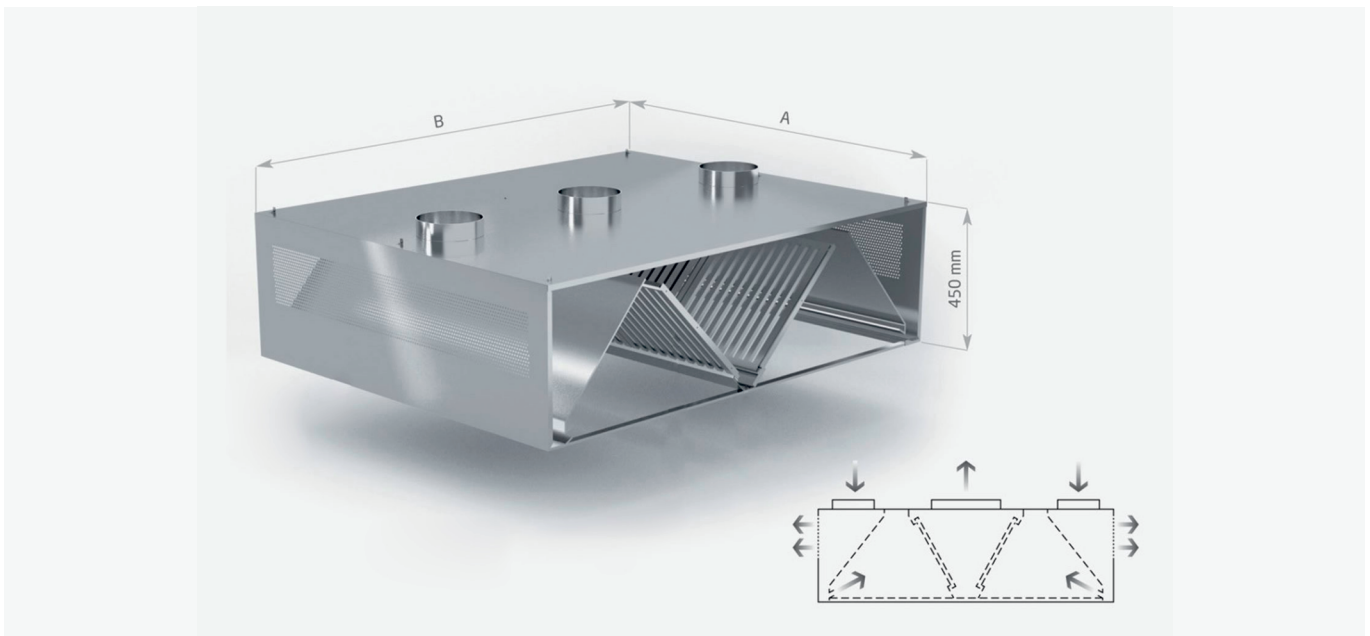


CENTRAL COMPENSATORY-INDUCTION HOOD

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).

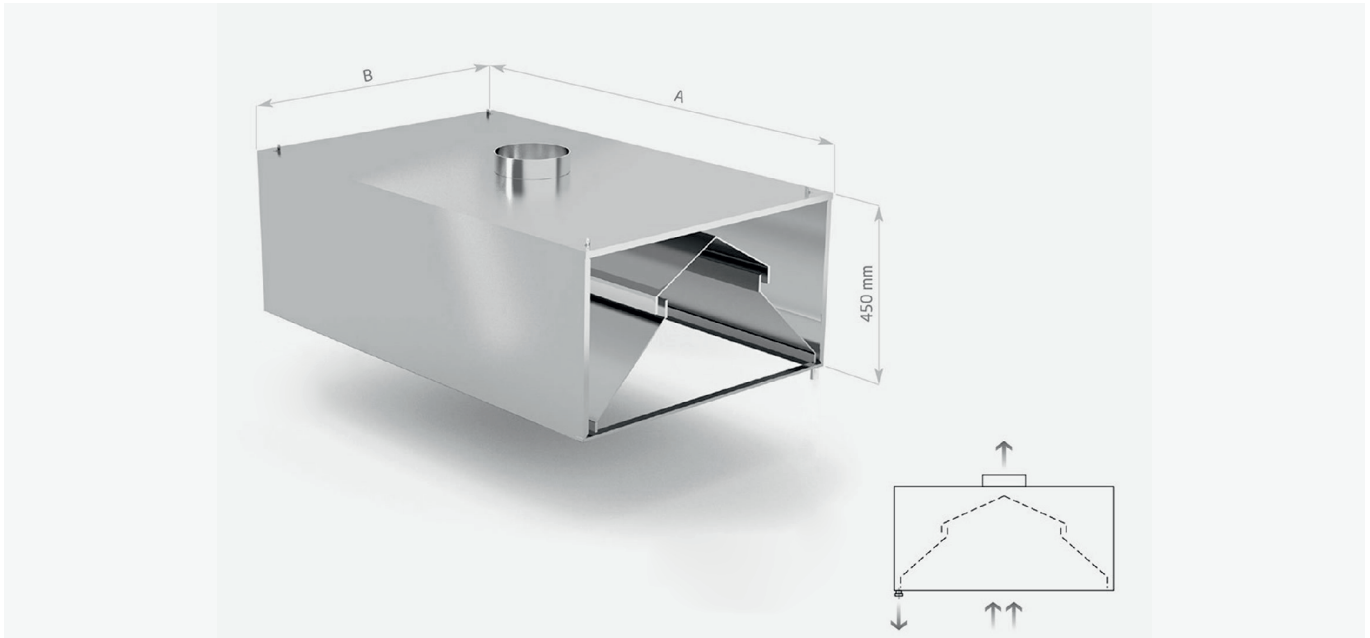


CONDENSATION HOOD

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.

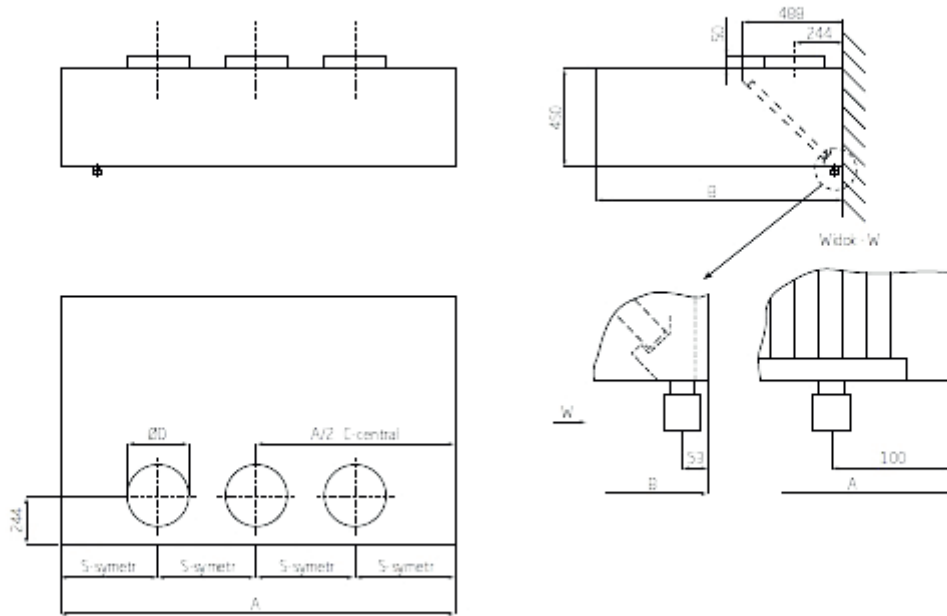
Labyrinth filters are REUSABLE fi their dimensions 500x500 and 300x5000 allow cleaning in all types of dishwashers.

It is possible to run in different sizes.

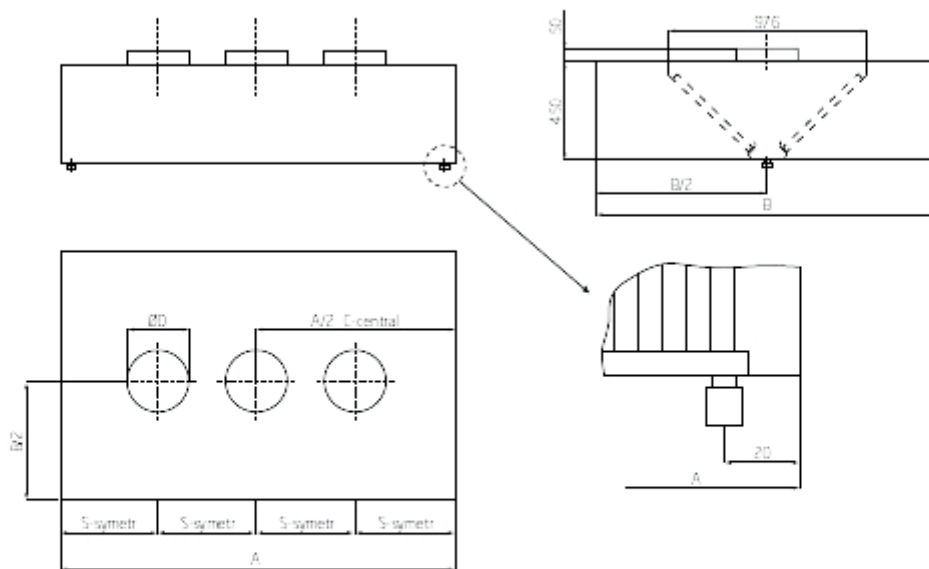


HOOD DIMENSIONS

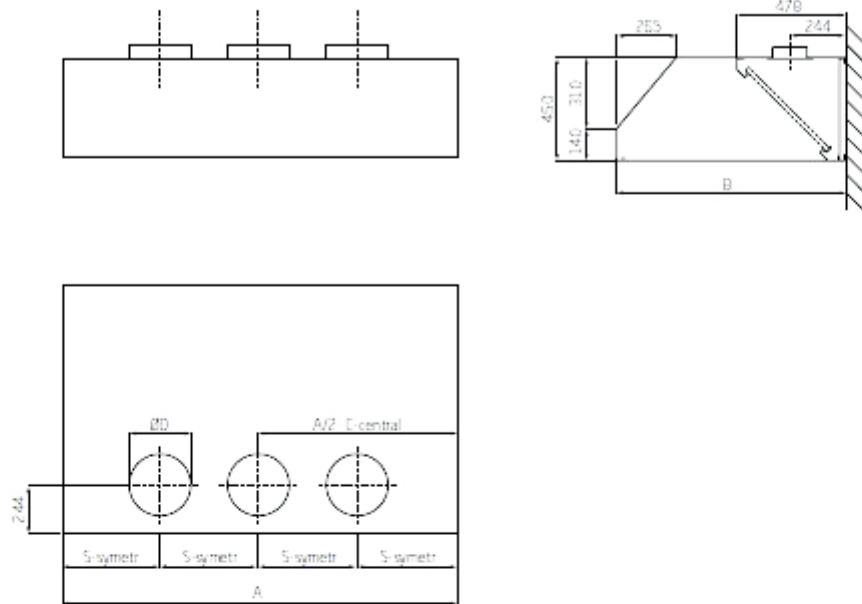
Wall mounted extractor hood



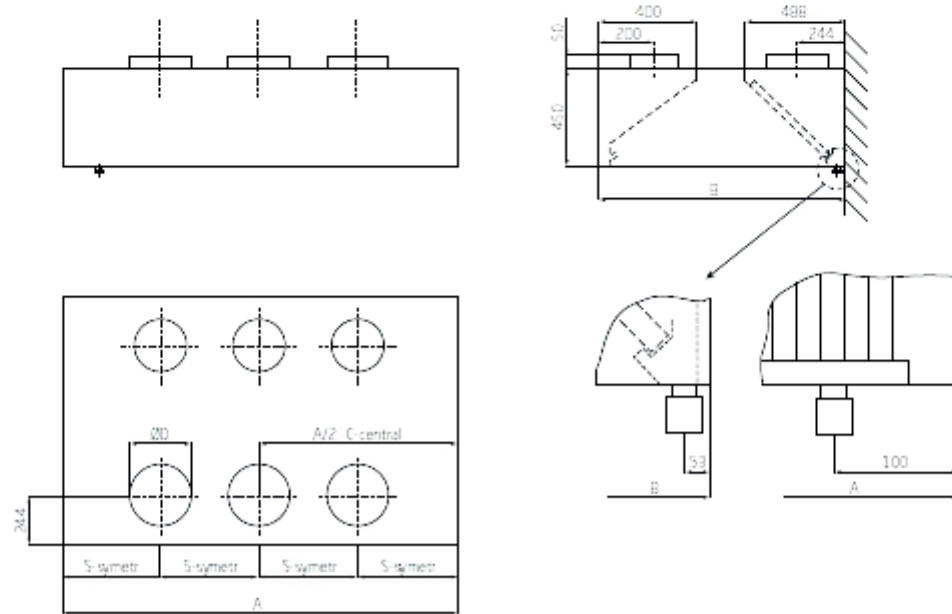
Central extractor hood



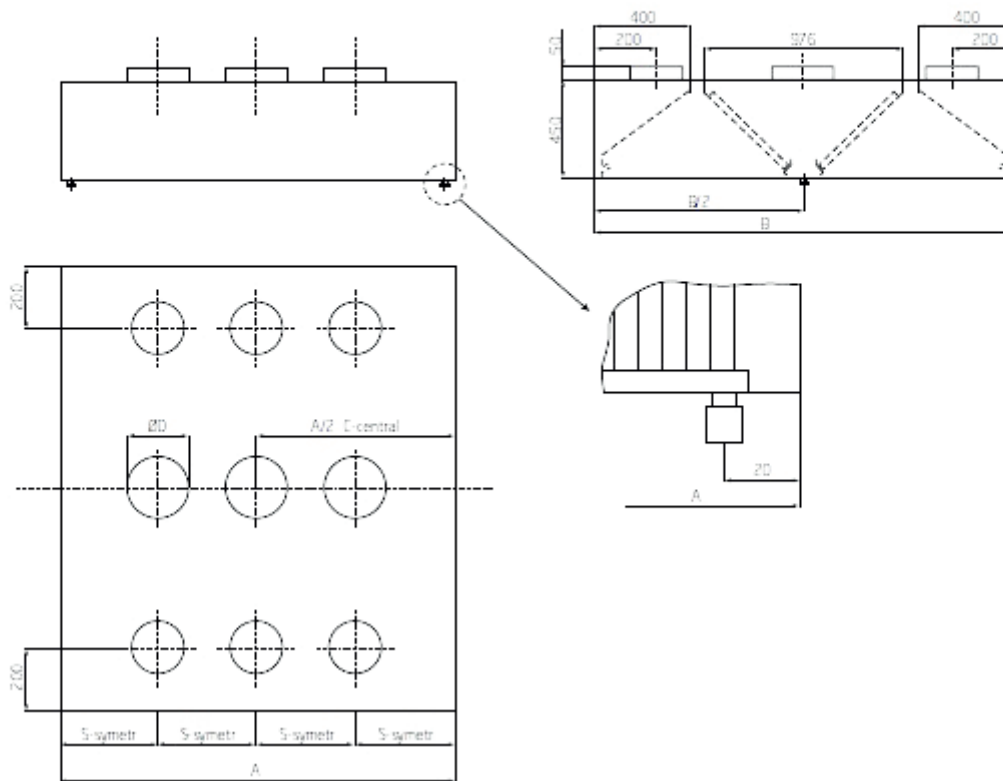
Wall mounted trapezoid extractor hood



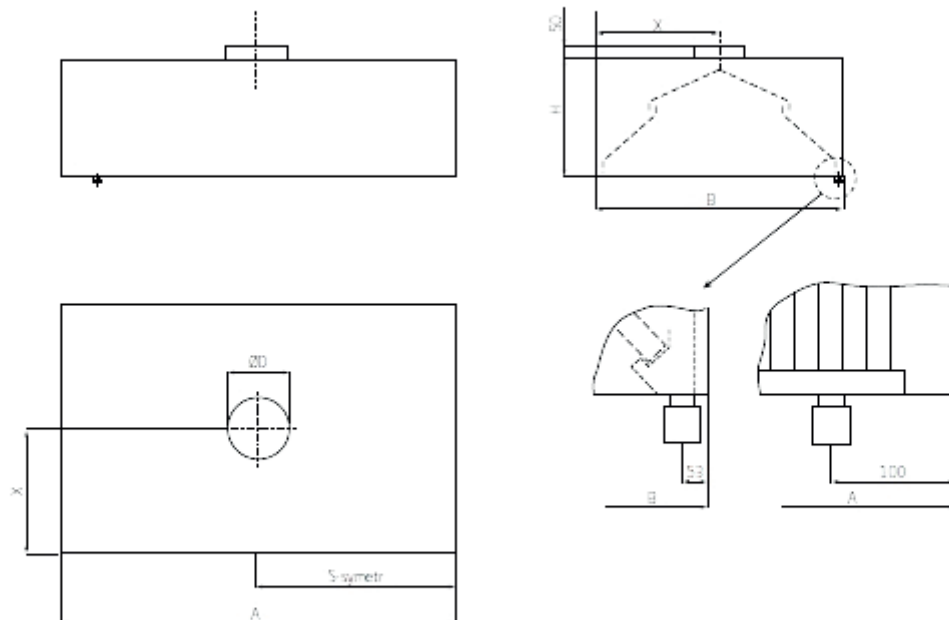
Wall mounted air input – extractor hood



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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