TEKNOMEK

Choosing the right table for your needs

Keeping you up to date with the latest hygiene regulations, the right worktable can minimise contamination and reduce the particle count as well as the chance of back injury for staff. This is why our range of tables are designed to not only meet, but exceed, the most stringent of hygiene standards.

The right height

Avoid staff back injuries with the correct table height for the task at hand.

Desks

730mm

Our stainless steel desks feature the optimum work surface height of 730mm to suit seated work environments. These desks can be customised for your hygienic work requirements using our static desk add-on range.

Tables

840mm

The majority of our stainless steel tables stand at a height of 840mm to facilitate productive working whilst standing. We offer high chairs to allow sitting at these taller tables while working.

Ergonomic solutions 700-1000mm

For environments needing to tackle a variety of tasks or with multiple workers per station, the best solution to avoid back injuries is the use of an ergonomic table. Available with either manual or electronic adjustment systems, the table height can be modified within a 300mm range with heights measuring from 700-1000mm.

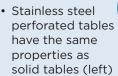
Types of table top

We offer a range of hygienic table designs to suit any and every purpose in the food and pharmaceutical sectors with customised and bespoke options available upon request.

Solid stainless steel tables

- Smooth, nonporous surface
- Durable
- · Easy to clean
- Chemical resistant
- Able to withstand stringent cleaning

Perforated tables





- Reduced surface area allows less contaminants to settle to aid with particle measurement
- Supports air circulation for better temperature control
- Increased ventilation prevents mould and mildew
- Quicker drainage during the clean down process

Polytop tables

- Usually used in the food sector
- Durable stainless steel frame with replaceable polytop chopping surface
- Range of coloured, 25mm thick boards in accordance with HACCP guidelines

Laboratory tables

- Durable stainless steel frame
- Choice of Trespa or Sealwise top
- Built-in antibacterial properties
- Both ranges offer slightly different features such as fireretardance and water resistance





HYGIENOX FROM TEKNOMEK

Stringent hygiene needs?

Teknomek's Hygienox range is the perfect solution. Manufactured in 316-grade stainless steel, it offers a smoother, electropolished finish with added easy to clean features such as tubular rear tie bars and open corners.



Call our Teknomexperts for advice.

Call us on +44 (0)1603 788 833





| Ta | Table matrix | | | TABLE TOP OPTIONS | | | | SHELVES | | | | RAIL DESIGN | | STATIC / Mobile | | PURPOSE | | | |
|-------------------|---|---------------------------------|--|-------------------|------------|---------|----------|----------|-----------|----------|-----------|----------------|----------|----------------------------|------------|---------------------------------|-------------------------|--|--|
| TABLE TYPE | DESCRIPTION | PRODUCT CODE | SOLID | POLYBOARD | PERFORATED | UPSTAND | NONE | SOLID | MULTI BAR | 2 TIER | REAR RAIL | CENTRE RAIL | FEET | STAINLESS STEEL CASTORS | CLEANROOMS | IDEAL FOR GRADE B CLEANROOMS | HEIGHT ADJUSTABLE (H&S) | WORKSTATION | |
| | Table with diamond centre tie bar | TLTA-CT* | ✓ | | | | ✓ | | | | | ✓ | ✓ | | | | | | |
| STANDARD TABLES | | TLTA-CT/M** | ✓ | | | | ✓ | | | | | ✓ | | ✓ | | | | | |
| | Table with diamond rear tie bar | TLTA-RRUP* | ✓ | | | ✓ | √ | | | | ✓ | | ✓ | | | | | | |
| | | TLTA-RR* | ✓ | | | | ✓ | | | | ✓ | | ✓ | | | | | | |
| | | TLTA-RRUP/M* | ✓ | | | ✓ | ✓ | | | | ✓ | | | ✓ | | | | | |
| | | TLTA-RR/M* | ✓ | | | | ✓ | | | | ✓ | | | ✓ | | | | | |
| | Table with undershelf | TLTA-1SUP* | ✓ | | | ✓ | | ✓ | | | | | ✓ | | | | | | |
| | | TLTA-1S* | ✓ | | | | | ✓ | | | | | ✓ | | | | | | |
| | | TLTA-1SUP/M* | ✓ | | | ✓ | | ✓ | | | | | | ✓ | | | | | |
| | | TLTA-1S/M* | ✓ | | | | | ✓ | | | | | | ✓ | | | | | |
| | Heavy duty table with undershelf | TLWB-1SUP* | ✓ | | | ✓ | | ✓ | | | | | ✓ | | | | | <u> </u> | |
| | | TLWB-1S* | ✓ | | | | | ✓ | | | | | ✓ | | | | | | |
| | | TLWB-1SUP/M* | ✓ | | | ✓ | | ✓ | | | | | | √ | | | | <u> </u> | |
| | | TLWB-1S/M* | ✓ | | | | | ✓ | | | | | | ✓ | | | | | |
| | Heavy duty table with multibar undershelf | TLWB-MUUP* | ✓ | | | ✓ | | | ✓ | | | | ✓ | | | | | - | |
| | | TLWB-MU* | √ | | | | | | ✓ | | | | ✓ | | | | | | |
| | | TLWB-MUUP/M* | √ | | | ✓ | | | √ | | | | | √ | | | | | |
| | | TLWB-MU/M* | √ | | | | | | ✓ | | | | | ✓ | | | | + | |
| ABLES | Heavy duty table with double undershelf | TLWB-2SUP* | ✓ | | | ✓ | | | | √ | | | √ | | | | | | |
| | | TLWB-2S* | ✓ | | | | | | | √ | | | ✓ | , | | | | <u> </u> | |
| | | TLWB-2SUP/M* | √ | | | ✓ | | | | √ | | | | √ | | | | | |
| | | TLWB-2S/M* | ✓ | | | | | | | ✓ | | | | ✓ | | | | - | |
| | Heavy duty table with rear tie bar | TLWB-RR* | √ √ | | | | √ √ | | | | √ | | ✓ | , | | | | | |
| <u> </u> | | TLWB-RR*/M* | | , | | | _ | , | | | ✓ | | | ✓ | | | | - | |
| HEAVY DUTY TABLES | Poly top heavy duty table with solid undershelf | TLWB-1S/P* | | √ √ | | | | √ √ | | | | | ✓ | 1 | | | | | |
| | | TLWB-1S/P/M* | | | | | | ~ | , | | | | | ' | | | | - | |
| | Poly top heavy duty table with multibar undershelf Ergonomic heavy duty height adjustable table | TLWB-MU/P* | | √ √ | | | | | √ √ | | | | ✓ | 1 | | | | | |
| | | TLWB-MU/P**/M* | √ | ' | | | √ | | ' | | √ | | √ | v | | | √ | | |
| | | TLWB-AJMA* TLWB-JAEL* | √ | | | | ✓ | | | | ✓ | | √ | | | | √ √ | 1 | |
| | Heavy duty perforated top table | | V | | √ | | ~ | √ | | | ✓ ✓ | | ✓ ✓ | | | | √ | | |
| | | TLWB-1S/P* | | | ✓ ✓ | | | ✓ ✓ | | | ✓ ✓ | | ٧ | 1 | | | | | |
| | | TLWB-1S/P/M* TLWB-RR/P* | 1 | | ✓ ✓ | | √ | ' | | | ✓ ✓ | | √ | ' | | | | | |
| | | TLWB-RR/P/M* | | - | √ | | ✓ | - | - | | ✓ | | | 1 | | | | | |
| | Modular workstation | TLWB-WSRR* | √ | | _ | | √ | | | | √ ✓ | | √ | · • | | | | √ | |
| | | TLTA-HYRR* | Ť | | | | √ | | | | · · | | √ | | √ | | | <u> </u> | |
| | Hygienox table with tubular rear tie bar | TLTA-HYRR/M* | 1 | | | | √ | | | | 1 | | | 1 | √ | | | | |
| | | TLTA-HYEPRR* | | - | - | | √ | - | - | | 1 | | √ | · · | ٧ | √ | | | |
| | Hygienox table with tubular rear tie bar - electropolished | TLTA-HYEPRR/M* | | | | | √ | | | | | | | ./ | | ✓ ✓ | | - | |
| | rear de par - electropolisned | * insert table size for complet | <u> — </u> | <u> </u> | <u> </u> | l | _ | <u> </u> | <u> </u> | l | | | | v | | V | l | | |

 $^{^{\}star}$ insert table size for complete code (refer to our website or catalogue)

Key:

| Standard table Our standard tables an | | re ideal for general use and provide a 100kg payload with a sturdy 30mm frame | | | | | |
|---|----------------------|--|--|--|--|--|--|
| Heavy duty table | Our heavy duty table | heavy duty tables have an impressive 250kg payload (225kg for mobile) with an extra strong 40mm frame | | | | | |
| | Solid | Standard for all tables. Strong & durable and easy to clean | | | | | |
| Table top | Poly top | Perfect for when chopping or cutting often. Many colours available to designate areas | | | | | |
| options | Perforated | Great for optimal airflow in cleanroom or laboratory environments | | | | | |
| | Upstand | Stops items falling behind or to fit table flush against walls | | | | | |
| | Solid | Ideal for supporting heavier and bulky loads and prevent liquids and spills from dripping through material. | | | | | |
| Shelves | Multi-bar | Improved airflow and less surface area for contaminants to build up | | | | | |
| | 2-tier | Even more storage! | | | | | |
| | Centre rail tie bar | Provides access for people to work at the table on both sides | | | | | |
| Rail design | Rear rail tie bar | Fits up against a wall and enables chairs/stools to be stored underneath it and add our cupboard/drawer units to it | | | | | |
| Special purpose Height adjustable table | | Hydraulically adjust the height by 300mm with either a manual wind handle or electronic push buttons | | | | | |
| Mobile | SS castors | To provide the best hygienic solution for our customers, we switched our BZP castors for stainless steel as they have superior corrosion resistance. | | | | | |