

Stainless on your table



With the high temperatures we are facing, who can resist having an ice cream or a cold drink? When we enter these catering establishments, we are stunned by the amount of stainless steel we find in the facilities: bars, tables, utensils, refrigerators... a wide variety of elements made of this material.

One of the main reasons why the use of stainless steel is so extensive in this area is due to its ease of sterilisation and effective cleaning processes without

being damaged.

Its correct installation and its accurate maintenance ensures neither humidity, nor heat, nor other external agents can damage it.

Stainless steel reflects the perfect combination of elegance and functionality.

We share the experience of a company that has been manufacturing professional catering equipment for more than 20 years [Acero Inoxidable 82](/sites/cedinox/.content/cedrevista/cedpublicacion-0008.xml) [/sites/cedinox/.content/cedrevista/cedpublicacion-0008.xml]