PRODUCT RANGE SPECIFICATION

E25144(109) – Grade 304 Eco Preparation Table (0.9 mm) with Rear Splashback



PRODUCT IMAGE · Basterfield preparation table layout illustration, without an undershelf and with a rear splashback. Dimensions, material grade, worktop thickness, splashback height and optional undershelf depend on the selected model.

ⓘ Product image is representative of the range and may not reflect the actual item.

DOCUMENT SCOPE	DOCUMENT REFERENCE	GENERATED ON
Product range	E25144(109){PSS}	14 Nov 2026

Detailed item specifications

View available models and configuration options on the product page. Select a model to download its detailed specification sheet with dimensions, technical specifications and drawings. Scan the QR code or follow the link below.

https://basterfield.co.za/products/e25144109-grade-304-eco-preparation-table-09-mm-with-rear-splashback#specifications

01 Product description and specification

Product description

Grade 304 table with a 0.9 mm standard worktop, rear splashback, adjustable feet and a choice of no undershelf, solid, slatted, perforated or tubular undershelf.

Short Form Specification

SPECIFICATION USE
Use this description when specifying this product range.

Basterfield E25144(109). The standard worktop is 0.9 mm thick and the standard working height is 900 mm. The worktop is Grade 304 stainless steel. Stainless steel frame with adjustable feet. The rear splashback is 150 mm high as standard, with 300 mm and 450 mm advanced options. Working height is measured from the floor to the worktop; overall height includes the splashback. Choose no undershelf, or a solid, slatted, perforated or tubular undershelf. Solid undershelves are available in Grade 304 or Grade 430 stainless steel, 0.9 mm or 1.2 mm thick. Slatted, perforated and tubular undershelves are available in Grade 304 or Grade 430, 1.2 mm thick. The tubular design uses formed open-section sheet metal. Available sizes depend on the selected configuration. Confirm the selected configuration's dimensions, undershelf material, thickness and mass on its item specification sheet.

02 Technical specifications

PARAMETER	VALUE	UNIT	TECHNICAL NOTE
Material	Stainless Steel Grade 304	–	The primary material used in the construction of the item. Certain components may be manufactured from different materials.
Material Thickness	0.9	mm	The worktop is Grade 304 stainless steel, 0.9 mm thick.
Product Range	Eco	–	–

02 Technical specifications

PARAMETER	VALUE	UNIT	TECHNICAL NOTE
Splashback Configuration	Rear	–	–

03 Configuration options

Length	500 mm; 900 mm; 1200 mm; 1500 mm; 1800 mm; 2000 mm; 2400 mm
Width	600 mm; 650 mm; 700 mm
Undershelf specification	No undershelf; Perforated Grade 304 1.2 mm; Perforated Grade 430 1.2 mm; Slatted Grade 304 1.2 mm; Slatted Grade 430 1.2 mm; Solid Grade 304 0.9 mm; Solid Grade 304 1.2 mm; Solid Grade 430 0.9 mm; + 3 more

Options vary by model; not every combination is available. Use the product page to select a model.

04 Functional features

01 **Grade 304 stainless steel worktop**
The worktop is Grade 304 stainless steel, 0.9 mm thick.

02 **Rear splashback height choices**
The rear splashback is 150 mm high as standard. Advanced customisation offers 300 mm or 450 mm splashbacks, measured above the worktop. The splashback runs along the rear edge of the worktop.

03 **Choice of undershelf configuration**
Choose no undershelf, or a solid, slatted, perforated or tubular undershelf. Solid undershelves are available in Grade 304 or Grade 430 stainless steel, 0.9 mm or 1.2 mm thick. Slatted, perforated and tubular undershelves are available in Grade 304 or Grade 430, 1.2 mm thick. The tubular design uses formed open-section sheet metal. Available sizes depend on the selected configuration.

04 **Working height**
The standard working height is 900 mm, measured from the floor to the worktop. Advanced customisation offers 850 mm or 1000 mm working heights.

05 **Size choices**
Lengths of 500, 900, 1200, 1500, 1800, 2000 or 2400 mm, and widths of 600, 650 or 700 mm are available.

06 **Intended working areas**
An economical preparation table for catering kitchens and foodservice work areas. Eco refers to the economical product range.

05 Application information

Intended applications	Food Preparation Workstations
Industries	Hotels & Lodges, Institutional & Contract Catering, Restaurants & Cafés

06 Supply and support

Typical lead time	10–15 working days
Warranty	24 months

07 Frequently asked questions

What is the standard configuration?

The standard worktop is 0.9 mm thick and the standard working height is 900 mm. The worktop is Grade 304 stainless steel. Stainless steel frame with adjustable feet.

Which undershelf options are available?

Choose no undershelf, or a solid, slatted, perforated or tubular undershelf. Solid undershelves are available in Grade 304 or Grade 430 stainless steel, 0.9 mm or 1.2 mm thick. Slatted, perforated and tubular undershelves are available in Grade 304 or Grade 430, 1.2 mm thick. The tubular design uses formed open-section sheet metal. Available sizes depend on the selected configuration.

Which sizes are available?

Lengths: 500, 900, 1200, 1500, 1800, 2000, 2400 mm. Widths: 600, 650, 700 mm. Available combinations vary by undershelf and worktop specification; select the required options in the configurator.

Which advanced options are available?

Advanced customisation offers 850 mm or 1000 mm working heights. Rear splashback heights of 300 mm and 450 mm are also available.

How is the height measured?

The rear splashback is 150 mm high as standard, with 300 mm and 450 mm advanced options. Working height is measured from the floor to the worktop; overall height includes the splashback.

Can I choose another stainless steel grade?

The worktop and table range remain Grade 304; the selected undershelf specification is shown separately. Whole-table Grade 304, Grade 430 and Grade 316 tables remain separate product alternatives. Grade 316 tables are outside the Eco range.

E&OE. Specifications are subject to change without notice.

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