PARIS DRYBAR BASE

SKU: N/A | **Categories:** Table Bases, Drybars |

GALLERY IMAGES

PRODUCT DESCRIPTION

PAIRING IDEAS FOR TABLE BASES & FRAMES

Table bases and frames are the foundation of a stable café or restaurant table. Match the base footprint, height and weight rating
to your chosen table top and venue traffic. For commercial use, stability, fixing points and leg clearance matter as much as finish selection.

Stability & wobble control
Leg clearance
Top size matching
Indoor & outdoor suitability
Coastal recommendations
Powder coat finish options

Choosing the Right Commercial Table Base

Hospitality table bases need to handle daily movement, frequent cleaning and high turnover. When pairing bases with timber,
compact laminate or other table top materials, confirm the top size, weight and fixing method. For larger tops, choose a heavier
base, a wider stance, or a frame system to reduce movement and improve long-term performance.

Best for: cafés, restaurants, bars, food courts, workplace dining
Key checks: footprint, height, weight, fixing points
Large tops: wider base or heavier frame recommended
Materials: steel, aluminium and cast options (range dependent)
Finishes: powder coat options to suit your interior
Floor type: glides and levellers help on uneven surfaces
✓
Ask us about suitability: indoor, outdoor and coastal applications. Share your venue location, cleaning routine and exposure (salt, rain, sun) and we’ll recommend the best base material and finish.

Check suitability

Indoor, Outdoor & Coastal Base Selection

Base selection changes with exposure and cleaning. Outdoor and coastal venues often need higher corrosion resistance, better drainage and finishes that stand up to frequent wash-down.
If you share your site conditions, we can confirm the most suitable base and frame options.

Indoor: focus on leg clearance, footprint and finish matching for your interior palette.

Outdoor: prioritise weather exposure, ease of cleaning and stable bases for wind and foot traffic.

Coastal: prioritise corrosion resistance and the right finish system for salt exposure.

Care & Maintenance for Table Bases

Simple care keeps bases looking consistent and improves lifespan in high-traffic hospitality environments.

Daily wipe-down: use a soft cloth and mild detergent.

Avoid: abrasive pads and harsh solvents that can dull finishes.

Levelling: check glides and levellers to prevent wobble over time.

Outdoor: rinse off dirt and salt build-up where applicable.

Timber Table Tops

Made in-house

Australian-made timber tops with adjustable sizing and stain options. A good choice when you want natural grain and a premium feel.

Blackbutt – Veneered Timber Top (T)

FORMLINE Studio

Rustic Washed Timber Top

FORMLINE Studio

Blackbutt – Veneered Timber Top

FORMLINE Studio

Grey Ironbark – Solid Timber Top

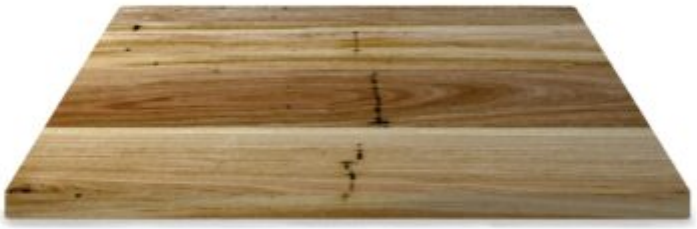
FORMLINE Studio

Messmate (Rough-sawn) – Solid Timber Top

FORMLINE Studio

Tasmanian Oak – Solid Timber Top

FORMLINE Studio



Wormy Chestnut – Solid Timber Top

FORMLINE Studio

American White Oak – Solid Timber Top

FORMLINE Studio

Compact Laminate Table Tops

Hospitality-ready

Consistent finishes, many sizes and simple maintenance. Compact laminate is a practical surface for high-traffic venues.

Grey Cement – Xenolith

Portland Stone – Xenolith

Calacutta D’oro – Xenolith

Calacutta Grey – Xenolith

Timber Compact Laminate Table Tops

Cement Compact Laminate Table Tops

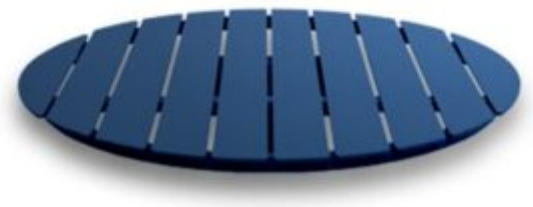
Compact Laminate Table Tops

Stone Compact Laminate Table Tops

Other Table Top Materials

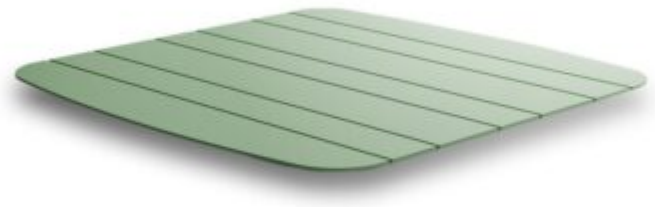
Explore alternative surfaces for different budgets, aesthetics and performance requirements.

Marble / Marmo



Agora Top T5017-TR

Zaneti



Agora Table A1909-TL3

Zaneti

Laminate Brass ABS

Pedrali

Table Base & Frame FAQs

Answers to common questions about stability, sizing and suitability for hospitality venues.

How do I stop tables wobbling in a café or restaurant?

Choose a base with a suitable footprint and weight for your top size, and use levellers or glides for uneven floors. Larger tops usually need wider or heavier bases.

How do I choose the right base for my table top size?

Match the base footprint to the top dimensions and expected traffic. As top size increases, stability becomes more dependent on base stance and overall weight.

Are these table bases suitable for outdoor use?

Some bases suit outdoor areas depending on material and finish. Share your exposure conditions and we’ll recommend suitable options for your application.

What should I consider for coastal venues?

Coastal sites often require higher corrosion resistance and the right finish system due to salt exposure. Tell us your location and cleaning routine and we’ll confirm the best option.

Do I need a frame system instead of a single pedestal base?

Frame systems can improve stability for larger or shared tops, and can suit banquette or wall-side layouts. If you share your layout, we can advise on the most stable approach.

Can you help match powder coat colours to our interior?

Yes. If you share your finishes or reference colours, we can recommend powder coat options that suit your space and usage conditions.

RELATED BLOG CONTENT

View all articles

Guides on table base selection, sizing, stability and pairing with timber or compact laminate table tops for hospitality environments.

The Ultimate Guide to Compact Laminate: Durable, Versatile, and Stylish

When it comes to designing and furnishing spaces, whether for commercial, public, or hospitality use, […]

03
Oct

Elevate Your Dining Experience with Sustainable Timber Table Tops

In the world of hospitality, creating a warm and inviting dining atmosphere is essential for [...]

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Oct

Elevate Your Hospitality Venue with Versatile Table Bases

In the world of hospitality, creating an inviting and aesthetically pleasing atmosphere is essential. Whether [...]

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Oct

PROJECTS USING TABLE BASES

View all projects

Examples of commercial table base and frame installations across hospitality and workplace projects.

Anglers Tavern

Hospitality

Quarterhouse

Hospitality, Brand, Zaneti

AAMI Stadium | Grounds Keeper Cafe

Public Space Project, Hospitality

Telegraph Hotel, Hobart

Hospitality, Brand, Zaneti

Skinny Dog Hotel

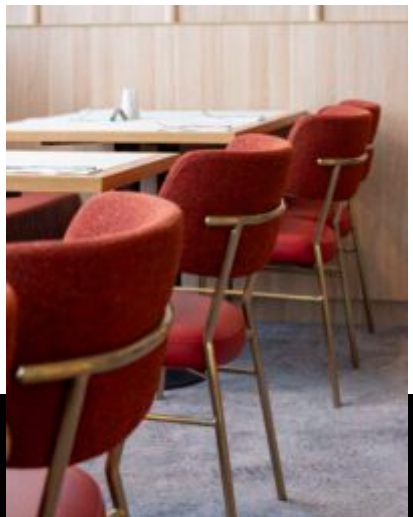
Zaneti, Hospitality, Brand

Warragul Country Club

Hospitality

Greensborough RSL Fit-Out | Club & Hospitality Furniture Melbourne

Hospitality



UKO West Ryde

Hospitality, Accommodation, Brand, Zaneti

Grand Hyatt Nashville

Hospitality, Accommodation

Mulgrave Country Club

Hospitality

Shute Harbour

Hospitality, Brand, Zaneti, Public Space Project

1Hotel – Nashville

Hospitality, Accommodation

Red Rooster

Hospitality

Transformer

Hospitality

Jayda Bar

Hospitality

UKO Paddington

Hospitality, Accommodation, Brand, Zaneti

Brewdog, South Eveleigh

Zaneti, Hospitality, Brand

Queen of the South

Hospitality

Rock Sugar

Hospitality

Meet Fresh

Hospitality

Sargon Coffee

Hospitality, Brand, Zaneti

TOMMY RUFF
SEAFOOD

Tommy Ruff

Hospitality

Napa Glen Iris

Hospitality

ELLA Bar Grigliata Pasta

Hospitality

Supagrind

Hospitality

Bellboy Café

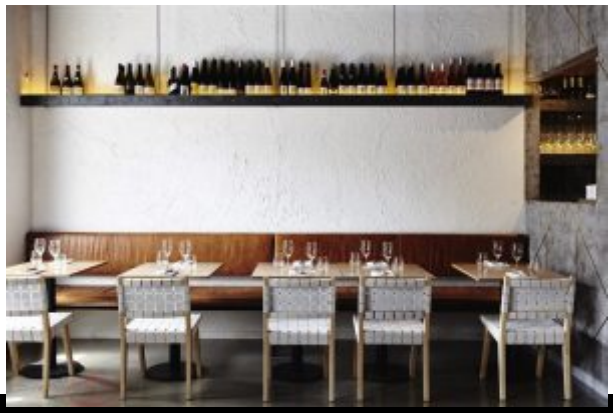
Hospitality, Brand, Zaneti

Prince Alfred

Hospitality

Messer Fitzroy

Hospitality



The Boat House

Hospitality

Sister of Soul

Hospitality

EVT QT Newcastle

Hospitality, Brand, Zaneti

Altitude

Hospitality, Brand, Zaneti

Woodend Cellar & Bar

Hospitality

Nice Buns by YOMG

Hospitality

Goldie Canteen

Hospitality

Pony Boy

Hospitality

Grill'd Plenty Valley

Hospitality

Lobbs Cafe

Hospitality, Brand, Zaneti

Loti

Hospitality, Brand, Zaneti

The Other Brother

Hospitality

MISC Parramatta (NSW)

Brand, Zaneti, Hospitality

NAPA Glen Iris (VIC)

Hospitality

RACV Kalinda

Hospitality

Rydges – Melbourne

Hospitality, Brand, Zaneti

Margot Wine and Espresso Bar

Hospitality

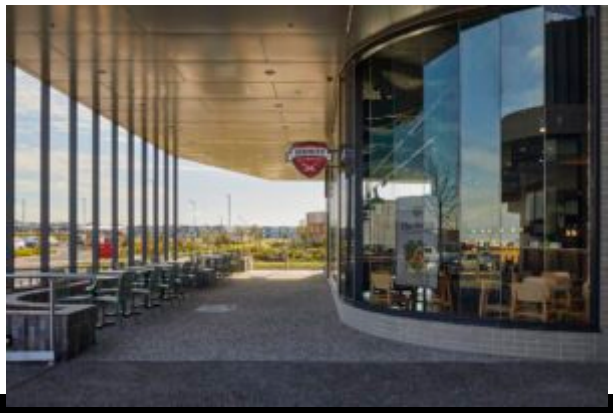
TOTE
TOTE
TOTE

The Tote – Moonee Valley Racing Club

Hospitality, Brand, Zaneti

Schnitz

Hospitality



Estelle Bistro

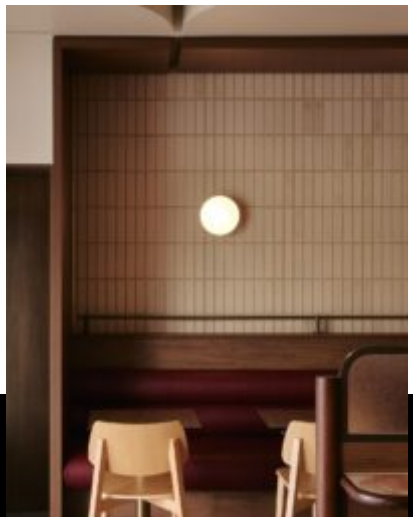
Hospitality

Degani Loganholme

Hospitality

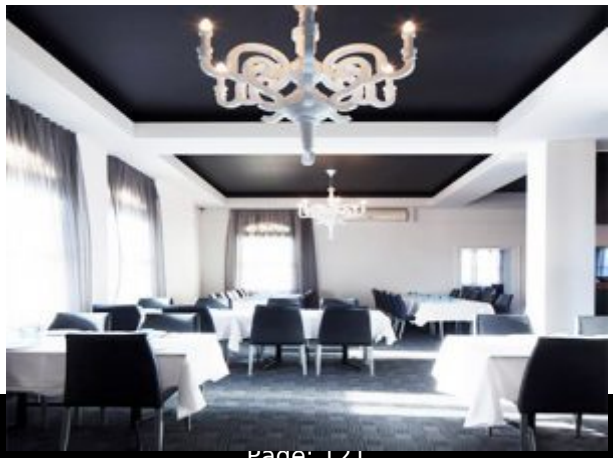
Huff Bagelry

Hospitality



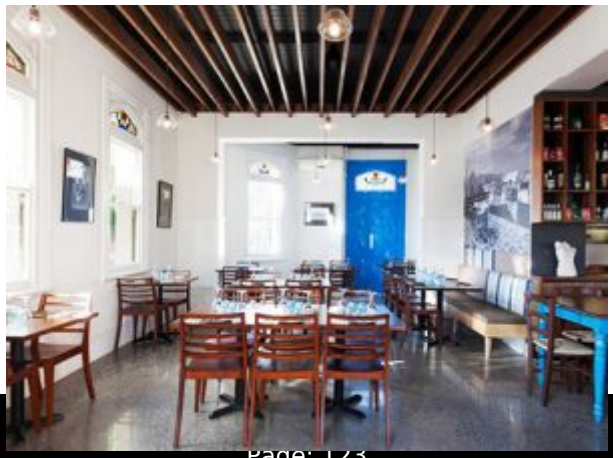
Santorini Formal

Hospitality



Santorini Taverna

Hospitality



Brewdog, Pentridge Prison

Zaneti, Hospitality, Brand

ADDITIONAL INFORMATION

Stacking	No
Leadtime	Stock
Material	Metal
Price	Less than 200