| Project: | Dat | e: A | Approval: | Qty: | Item#: | 600TSSB3030S |
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Regency Spec Line 30" x 30" 14 Gauge Stainless Steel Commercial Work Table with 4" Backsplash and Undershelf

#600TSSB3030S







Technical Data

| Length | 30 Inches |
|---------------------|--|
| Width | 30 Inches |
| Height | 38 Inches |
| Backsplash Height | 4 Inches |
| Work Surface Height | 34 Inches |
| Backsplash | With Backsplash |
| Base Style | Undershelf |
| Features | Customizable Height NSF Listed With Undershelf |

Features

- 14-gauge type 304 stainless steel top offers greater durability and corrosionresistance than type 430
- 4" backsplash to protect posterior wall
- 18-gauge type 430 stainless steel adjustable undershelf
- 15/8" stainless steel legs with adjustable metal bullet feet
- Top shelf holds up to 660 lb. of evenly distributed weight; bottom shelf holds up to 330 lb.
- Stainless steel legs and hat channels for unparalleled stability

Certifications



Technical Data

| Gauge | 14 Gauge |
|-------------------------|-----------------|
| Leg Construction | Stainless Steel |
| Number of Legs | 4Legs |
| Size | 30" x 30" |
| Stainless Steel Type | Type 304 |
| Table Style | Undershelf |
| Tabletop Material | Stainless Steel |
| Tabletop Thickness | 2 Inches |
| Top Capacity | 660 lb. |
| Undershelf Capacity | 330 lb. |
| Undershelf Construction | Stainless Steel |
| Usage | Heavy Duty |

Notes & Details

With the strength and reliability you've come to expect from Regency series work tables, this spec line 30" x 30" 14 gauge stainless steel table is the heavy-duty solution you've been looking for to complete your commercial kitchen prep area! Ideal for butcher shops, this 14 gauge table's fabrication allows it to withstand the repeated heavy blows of a cleaver or meat tenderizer without denting. And, with a smooth, type 304 stainless steel top, the table can be quickly wiped down at the end of a busy shift. A 4" tall backsplash keeps your walls clean and prevents kitchen tools and ingredients from rolling off of the back.

For unparalleled stability, this professional work table features stainless steel legs and hat channels, as well as stainless steel bullet feet with aluminum die cast leg sockets that allow you to place the table on uneven floors and still remain steady. A stainless steel undershelf provides a convenient place to store scales, cutting boards, food storage boxes, and other small appliances within easy reach. This institutional-grade work table from Regency is a must-have item for any commercial establishment.

<u>MARNING</u>: This product can expose you to chemicals including Lead and Nickel, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to <u>www.p65warnings.ca.gov</u>.