| Project: | Date | : Approval: | Qty: _ | Item #: 600WTS24X48B |
|----------|------|-------------|--------|----------------------|
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Regency Spec Line 24" x 48" 14-Gauge 304 Stainless Steel Commercial Open Base Work Table with 4" Backsplash

#600WTS24X48B







Technical Data

| Length | 48 Inches |
|---------------------|-----------------------------|
| Width | 24 Inches |
| Height | 38 Inches |
| Backsplash Height | 4 Inches |
| Work Surface Height | 34 Inches |
| Backsplash | With Backsplash |
| Base Style | Open |
| Configuration | Straight |
| Features | ADA Compliant NSF Listed |

Features

- 14-gauge type 304 stainless steel top offers greater durability and corrosionresistance than type 430
- 4" backsplash contains spills and keeps items from falling off the back
- 15/8" stainless steel legs with adjustable metal bullet feet
- Perfect for a variety of prep tasks
- Open base allows for additional storage space and adjustable feet provide stability
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Certifications



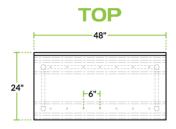


ADA Compliant

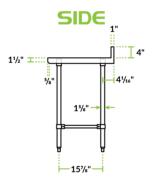
Technical Data

| Gauge | 14 Gauge |
|----------------------|-----------------|
| Leg Construction | Stainless Steel |
| Number of Legs | 4 Legs |
| Size | 24" x 48" |
| Stainless Steel Type | Type 304 |
| Table Style | Open Base |
| Tabletop Material | Stainless Steel |
| Top Capacity | 700 lb. |
| Usage | Heavy Duty |

Plan View







Notes & Details

This Regency Spec Line 24" x 48" stainless steel commercial open base work table is a versatile addition to your kitchen. Constructed from durable, easy-to-clean 14-gauge, 304-series stainless steel, this work table offers superior corrosion resistance and durability compared to other work tables made of 430-series stainless steel. Due to its stainless steel construction, it's built to withstand the daily tasks in your restaurant, cafe, or bakery. Great for rolling out dough or chopping fruits and vegetables, you can provide your staff with additional work space to complete tasks efficiently. To protect your walls during food prep, this work table features a 4" backsplash with a 1" return.

With a working height of 34", you can create a comfortable work station for your employees. For increased stability, this work table includes 1 1/4" diameter stainless steel cross bracing and (4) 1 5/8" diameter 18 gauge stainless steel legs. Adjustable, stainless steel bullet feet allow you set up your table to best fit your needs.

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