



Regency 24" x 48" Stainless Steel Beer Box with 3" Backsplash - 20 3/4" x 45 3/4" x 18" Bowl

#600BB2448



Technical Data

Length	48 Inches
Width	24 Inches
Height	30 Inches
Ice Bin Length	45 3/4 Inches
Ice Bin Width	20 3/4 Inches
Ice Bin Depth	18 Inches
Backsplash Height	3 Inches
Features	NSF Listed With Backsplash
Installation Type	Freestanding

Features

- Holds up to 10 cases of beer bottles
- 18 gauge type 304 stainless steel bowl, top, bottom, backsplash, and apron
- 16 gauge type 304 stainless steel perforated false bottom for easy drainage
- Galvanized steel leg and socket with U-shape leg bracing with plastic bullet feet
- Keeps beer bottles chilled and easily accessible for customers

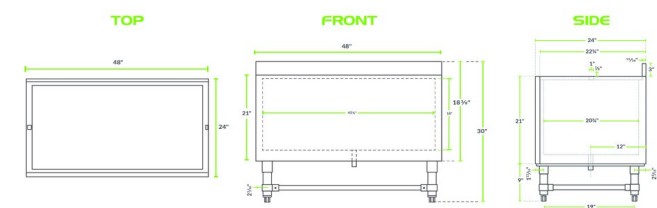
Certifications



Technical Data

Leg Construction	Galvanized Steel
Material	Stainless Steel
Type	Beer Boxes

Plan View



Notes & Details

Keep a variety of beers chilled and within reach for your customers with this Regency 24" x 48" stainless steel beer box! Once filled with ice, the 18" deep cavity holds up to 10 cases of beer bottles to maintain them at a temperature that's perfect for serving. The box features a perforated false bottom that allows melted ice to drain, ensuring that water won't sit in the bottom of the container and leave the bottles wet. A 1" I.D. drain pipe with 1 1/4" connection and 1" tailpiece safely drains melted ice water from the unit so you're only left with solid pieces.

Designed for exceptional durability and long-lasting use at your restaurant or bar, this beer box also has a 3" backsplash to protect the wall and help maintain a sleek, professional appearance. This unit features a mostly stainless steel construction, including:

- 18 gauge, type 304 stainless steel bowl, top, bottom, backsplash, and apron
- 16 gauge type 304 stainless steel perforated false bottom
- galvanized steel leg and socket with U-shape leg bracing
- plastic bullet feet

Keep your customers happy with ice-cold beverages at the ready with this Regency beer box. It's ideal for a drink-serving station and high volume service at your cantina or fast casual restaurant.

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