Project:



#### Regency 30" x 84" 18 Gauge 304 Stainless Steel Commercial Work Table with 4" Backsplash, Galvanized Legs, and Undershelf

#600TB3084G



#### **Features**

- 18 gauge type 304 stainless steel top and galvanized steel legs and undershelf
- Includes a 4" backsplash that helps contain spills
- Features a 30" x 84" work top •
- Adjustable plastic bullet feet provide stability
- 600 lb. top weight capacity

### Certifications







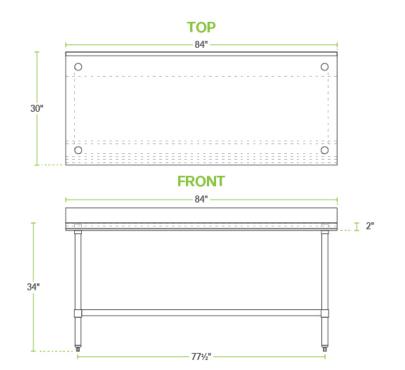
## **Technical Data**

| Length              | 84 Inches        |
|---------------------|------------------|
| Width               | 30 Inches        |
| Height              | 38 Inches        |
| Backsplash Height   | 4 Inches         |
| Work Surface Height | 34 Inches        |
| Backsplash          | With Backsplash  |
| Base Style          | Undershelf       |
| Gauge               | 18 Gauge         |
| Leg Construction    | Galvanized Steel |
| Number of Legs      | 6 Legs           |

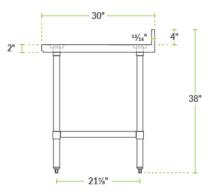
## **Technical Data**

| Features                | Casters<br>Customizable Height<br>NSF Listed<br>With Undershelf |
|-------------------------|---|
| Size                    | 30" x 84"   |
| Stainless Steel Type    | Type 304  |
| Table Style             | Undershelf  |
| Tabletop Material       | Stainless Steel   |
| Top Capacity            | 600 lb.   |
| Туре                    | Work Tables   |
| Undershelf Capacity     | 520 lb.   |
| Undershelf Construction | Galvanized Steel  |
| Usage                   | Light Duty  |

### **Plan View**



SIDE



# Notes & Details

This Regency 30" x 84" stainless steel commercial work table with undershelf provides additional work space in your busy kitchen. Great for prepping entrees, sides, and desserts, its top is constructed from 18 gauge, 304 series stainless steel, which offers greater durability and corrosion resistance than type 430 stainless steel. It has a smooth, easy-to-clean surface which makes this work table an ideal addition to your establishment. With the ability to hold up to 600 lb. of evenly distributed weight on the top shelf and 520 lb. on the undershelf, this work table provides additional storage options in crowded kitchens or tight work spaces.

The adjustable, galvanized steel undershelf should be placed 6" off of the ground when used in food service applications to comply with food safety regulations. Plus, a work surface height of 34" allows you to create a comfortable workstation for your employees. For increased stability, the legs of this work table are 15/8" in diameter and are also made of tubular galvanized steel. The legs include plastic bullet feet that are adjustable to fit your needs. This unit also comes with a 4" backsplash that will make it easy to keep spills contained!

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 <a href="http://www.p65warnings.ca.gov">www.p65warnings.ca.gov</a>.