



Regency 24" x 48" 14-Gauge 304 Stainless Steel Poly Top Table with 3/4" Thick Poly Top, Undershelf, and 6" Backsplash

#600TPB2448S



Technical Data

Length	48 Inches
Width	24 Inches
Height	34 Inches
Backsplash Height	6 Inches
Backsplash	With Backsplash
Features	NSF Listed
Table Style	Undershelf
Tabletop Material	Poly Top

Features

- Heavy-duty type 304 stainless steel frame with 14-gauge construction
- 6" backsplash to protect posterior wall
- Stainless steel undershelf
- 3/4" thick removable poly top
- Combines unbeatable strength and long-lasting durability

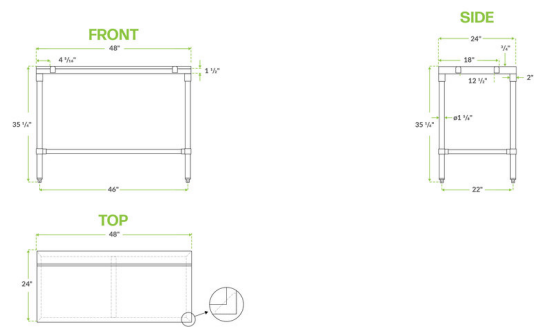
Certifications



Technical Data

Top Shelf Capacity	850 lb.
Type	Poly Top Work Tables
Undershelf Construction	Stainless Steel

Plan View



Notes & Details

This Regency 24" x 48" 14-gauge 304 stainless steel poly top table with undershelf and 6" backsplash provides additional work space in your busy butcher shop, deli, or kitchen. Great for prepping vegetables, butchering meat, and other heavy-duty applications, it's constructed from 14-gauge, 304 series stainless steel. The 14-gauge steel offers a sturdy surface for intensive prep tasks, while the 304 grade offers superior durability and corrosion resistance. It has a smooth, easy-to-clean surface which makes this work table an ideal addition to your establishment.

Easy to clean and durable, this work table includes an undershelf so you can keep supplies and utensils close at hand while you work. The 24" x 48" size is great for a variety of tasks as your staff works efficiently to prepare signature menu items. The 3/4" thick poly top is also a cutting board surface, making it ideal for slicing, dicing, and chopping without dulling your knives. This table also features a 6" backsplash to provide added protection to posterior walls.

 **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.