Regency Tables & Sinks

REGENCY™
Tables and Sinks

Regency 24" x 72" 14-Gauge 304 Stainless Steel Poly Top Table with 3/4" Thick Poly Top, Open Base, and 6" Backsplash

#600TPBO2472S

Technical Data

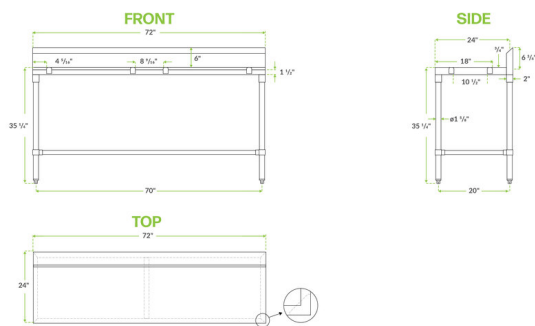|	
Length	72 Inches
Width	24 Inches
Height	34 Inches
Backsplash Height	6 Inches
Backsplash	With Backsplash
Features	NSF Listed
Table Style	Open Base
Tabletop Material	Poly Top
Top Shelf Capacity	910 lb.
Type	Poly Top Work Tables

Features

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

Certifications

NSF NSF Listed

Plan View

FRONT
72"
4 7/16" 8 7/16" 6"
1 1/2"
35 1/4"
70"

SIDE
24"
18" 6 1/4"
10 1/2" 2"
35 1/4" ø1 1/4"
20"

TOP
72"
24"

Notes & Details

This Regency 24" x 72" 14-gauge 304 stainless steel poly top table with open base 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.

The table's 24" x 72" 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. With an open base, you can conveniently store ingredient bins underneath this table, and cleaning under and around the table is a breeze.