

Regency 24" x 48" 16-Gauge 304 Stainless Steel Commercial **Open Base Work Table**

#600WT24X48SS



Features

- 16-gauge type 304 stainless steel top offers greater durability and corrosion-• resistance than type 430
- Stainless steel cross bracing adds stability •
- 560 lb. weight capacity •
- Perfect for a variety of prep tasks
- Adjustable stainless steel bullet feet •

Certifications







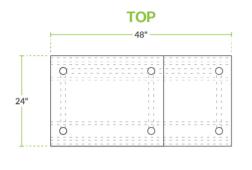
Technical Data

| Length | 48 Inches |
|---------------------|-----------------------------------|
| Width | 24 Inches |
| Height | 34 Inches |
| Work Surface Height | 34 Inches |
| Backsplash | Without Backsplash |
| Configuration | Straight |
| Features | Customizable Height NSF Listed |
| Gauge | 16 Gauge |
| Leg Construction | Stainless Steel |

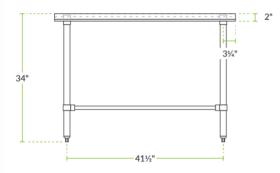
Technical Data

| Number of Legs | 4 Legs |
|----------------------|-----------------|
| Size | 24" x 48" |
| Stainless Steel Type | Туре 304 |
| Table Style | Open Base |
| Tabletop Material | Stainless Steel |
| Top Capacity | 560 lb. |
| Usage | Standard Duty |

Plan View



FRONT



SIDE



Notes & Details

This Regency 24" x 48" commercial open base work table is constructed from durable, easy-to-clean 16-gauge type 304 stainless steel. It is designed to provide additional space for food preparation and other tasks within your commercial kitchen. Due to its all-stainless steel construction, this work table is corrosion-resistant and even suited for damp environments.

The four legs and adjustable feet of this work table are also made of tubular stainless steel, ensuring long-lasting performance under heavy use for years to come. The table has a maximum weight capacity of approximately 560 lb. of evenly distributed weight.

WARNING: This product can expose you to chemicals including Lead and Nickel, 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.