



Regency 30" x 60" 18-Gauge 304 Stainless Steel Commercial Work Table with Undershef, 12" Overshef, Drawer, Pot Rack, and Bun Pan Rack

#600WT3060KIT



Technical Data

Length	60 Inches
Width	30 Inches
Height	66 Inches
Work Surface Height	34 Inches
Backsplash	Without Backsplash
Base Style	Undershef
Gauge	18 Gauge
Leg Construction	Galvanized Steel
Number of Legs	4 Legs
Number of Shelves	4 Shelves

Features

- Corrosion-resistant 18-gauge type 304 stainless steel top
- Includes undershef, overshelf, legs, drawer, pot rack, and bun pan rack
- Adjustable feet provide stability
- 520 lb. top shelf weight capacity; 390 lb. undershef weight capacity
- Easy-to-clean surface is great for busy commercial kitchens

Certifications

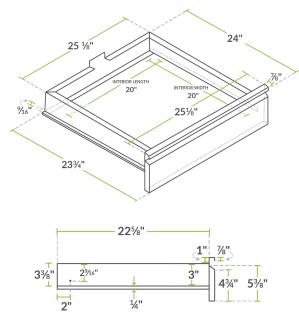


Technical Data

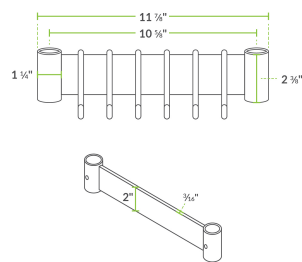
Features	Drawer NSF Listed With Bun Pan Rack With Overshelf With Pot Rack With Undershelf
Size	30" x 60"
Stainless Steel Type	Type 304
Table Style	Undershelf
Tabletop Material	Stainless Steel
Top Capacity	520 lb.
Type	Work Tables
Undershelf Capacity	400 lb.
Undershelf Construction	Galvanized Steel
Usage	Light Duty

Plan View

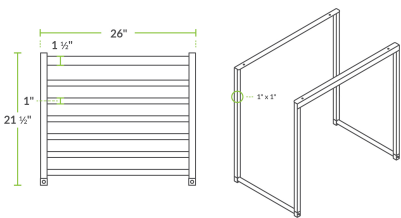
DRAWER



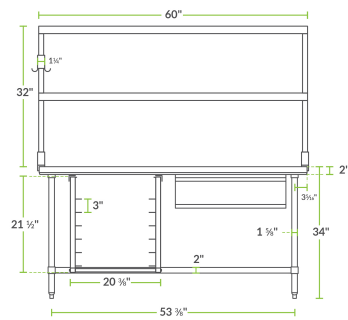
POT RACK



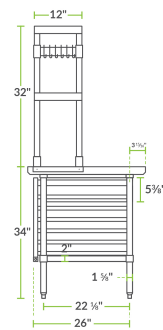
BUN PAN RACK



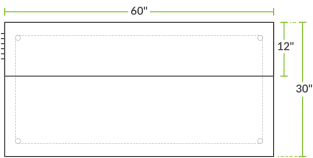
FRONT



SIDE



TOP



Notes & Details

This Regency 30" x 60" stainless steel commercial work table with undershelf provides additional work space in your busy kitchen. Great for prepping entrees, sides, and desserts, it's 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 520 lb. of evenly distributed weight on the top shelf and 390 lb. on the undershelf, and 400 lb. on the overshelf and 260 lb. on the bottom shelf, 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 height of 34" allows you to create a comfortable work station for your employees. The double shelf design adds more capacity than a single shelf and allows you to better organize your spices and seasoning, pans, cotton towels, oven mitts, and other frequently used cooking and preparation items. The galvanized steel drawer has a stainless steel front, and moves on ball-bearing sides. The stainless steel 12" deep overshelf has two storage shelves to maximize the available space of your kitchen.

The stainless steel leg mounted pot rack lets you maximize the space on your unit while freeing up valuable space in your facility. Featuring 6 chrome-plated, double prong pot hooks, this pot rack provides ample space to keep your establishment organized to ensure maximum efficiency. The pan rack mounts easily under the worktop of your worktable, and is a great way to convert unused undershelf space into a perfect pan storage solution. It is made from 18 gauge aluminum with a 16 gauge aluminum mounting clip for extra durability. The 6 sets of slides hold your sheet pans at a 3" spacing.

For increased stability, the legs of this work table are 1 5/8" in diameter and are also made of tubular galvanized steel. They feature a 28" height, and keep the unit in place for stationary applications, such as equipment operation or meal preparation. Hardware for mounting the overshelf to the table is sold separately.



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.