



Regency Spec Line 30" x 48" 14 Gauge Stainless Steel Commercial Work Table with 4" Backsplash and Undershelf

#600TSSB3048S



Technical Data

Length	48 Inches
Width	30 Inches
Height	38 Inches
Backsplash Height	4 Inches
Work Surface Height	34 Inches
Backsplash	With Backsplash
Base Style	Undershelf
Features	Customizable Height NSF Certified With Undershelf

Features

- 14 gauge type 304 stainless steel top offers greater corrosion-resistance than type 430
- 4" backsplash to protect posterior wall
- 18-gauge type 430 stainless steel adjustable undershelf
- 1 5/8" stainless steel legs with adjustable metal bullet feet
- Top shelf holds up to 720 lb. of evenly distributed weight; bottom shelf holds up to 370 lb.
- Stainless steel legs and hat channels for unparalleled stability

Certifications

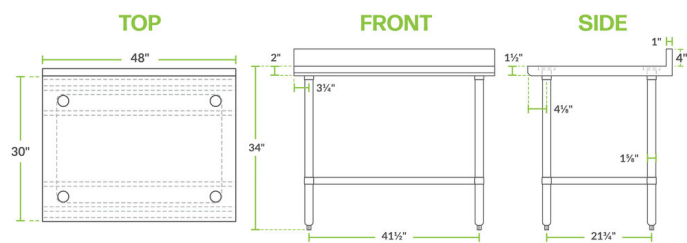


Certified by NSF

Technical Data

Gauge	14 Gauge
Leg Construction	Stainless Steel
Number of Legs	4 Legs
Size	30" x 48"
Stainless Steel Type	Type 304
Table Style	Undershelf
Tabletop Material	Stainless Steel
Tabletop Thickness	2 Inches
Top Capacity	720 lb.
Type	Work Tables
Undershelf Capacity	370 lb.
Undershelf Construction	Stainless Steel
Usage	Heavy Duty

Plan View



Notes & Details

With the strength and reliability you've come to expect from Regency series work tables, this spec line 30" x 48" 14 gauge stainless steel table is the heavy-duty solution you've been looking for to complete your commercial kitchen prep area! Ideal for butcher shops, this 14 gauge table's fabrication allows it to withstand the repeated heavy blows of a cleaver or meat tenderizer without denting. And, with a smooth, type 304 stainless steel top, the table can be quickly wiped down at the end of a busy shift. A 4" tall backsplash keeps your walls clean and prevents kitchen tools and ingredients from rolling off of the back.

For unparalleled stability, this professional work table features stainless steel legs and hat channels, as well as stainless steel bullet feet with aluminum die cast leg sockets that allow you to place the table on uneven floors and still remain steady. A stainless steel undershelf provides a convenient place to store scales, cutting boards, food storage boxes, and other small appliances within easy reach. This institutional-grade work table from Regency is a must-have item for any commercial establishment.

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