



Regency 30" x 60" 14-Gauge 304 Stainless Steel Poly Top Table with 3/4" Thick Poly Top and Open Base

#600TPO3060S



Technical Data

Length	60 Inches
Width	30 Inches
Height	35 1/4 Inches
Work Surface Height	35 1/4 Inches
Backsplash	Without Backsplash
Features	NSF Certified
Table Style	Open Base
Tabletop Material	Poly Top
Top Shelf Capacity	930 lb.
Type	Poly Top Work Tables

Features

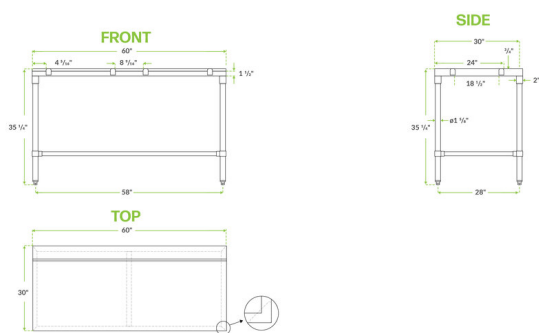
- Heavy-duty type 304 stainless steel frame
- 14-gauge construction for added durability
- Stainless steel legs
- 3/4" thick removable and replaceable poly top
- Combines unbeatable strength and long-lasting durability

Certifications



Certified by NSF

Plan View



Notes & Details

This Regency 30" x 60" 14-gauge 304 stainless steel poly top table with open base 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 30" x 60" 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. It comes in 2 pieces to meet NSF certification requirements. With an open base, you can conveniently store ingredient bins underneath this table, and cleaning under and around the table is a breeze.

⚠ 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.