



Regency 18-Gauge Galvanized Steel Adjustable Undershelf  
for 36" x 15" Filler Tables

#600TUS3615



Technical Data

|                       |                  |
|-----------------------|------------------|
| Length                | 29 7/8 Inches    |
| Width                 | 10 1/2 Inches    |
| Height                | 1 9/16 Inches    |
| Adjustable Height     | Adjustable       |
| Compatible Table Size | 36" x 15"        |
| Gauge                 | 18 Gauge         |
| Material              | Galvanized Steel |
| Type                  | Undershelves     |

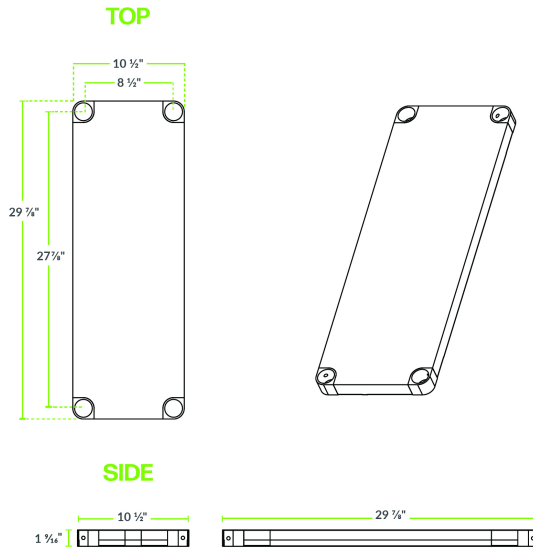
Features

- Durable 18 gauge galvanized steel
- Adjustable design increases storage space
- Corrosion-resistant material
- Designed for use with Regency 36" x 15" stainless steel filler tables
- Ideal for commercial settings

## Plan View

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## Notes & Details

Enhance your commercial kitchen's storage capabilities with the Regency adjustable filler table shelf. Crafted from durable 18-gauge galvanized steel, this adjustable shelf is built to last in busy kitchen environments. The adjustable design allows you to customize the shelf to meet your storage needs, maximizing space and organization. Its corrosion-resistant material ensures long-lasting use, even in high-moisture areas. Designed specifically for use with Regency 36" x 15" stainless steel filler tables, this shelf seamlessly integrates into your existing setup, providing additional storage for utensils, small appliances, and more.

Perfect for commercial settings such as restaurants, cafeterias, and catering facilities, this adjustable filler table shelf is a versatile and practical storage solution. The simple installation process makes it easy to set up, allowing you to quickly expand your storage capabilities. Additionally, the galvanized steel material is easy to clean, helping you maintain a sanitary and organized kitchen environment. Upgrade your kitchen storage with this adjustable filler table shelf and enjoy enhanced efficiency and convenience in your foodservice operation.

**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](http://www.p65warnings.ca.gov).