



Regency 30" x 96" 18-Gauge 304 Stainless Steel Commercial Work Table with Galvanized Legs and Undershelf

#600T3096G



Technical Data

|                     |                                                         |
|---------------------|---------------------------------------------------------|
| Length              | 96 Inches                                               |
| Width               | 30 Inches                                               |
| Height              | 34 Inches                                               |
| Work Surface Height | 34 Inches                                               |
| Backsplash          | Without Backsplash                                      |
| Base Style          | Undershelf                                              |
| Features            | Customizable Height<br>NSF Certified<br>With Undershelf |
| Gauge               | 18 Gauge                                                |

Features

- 18 gauge type 304 stainless steel top offers greater corrosion-resistance than type 430
- Includes a galvanized undershelf and legs
- Features a 30" x 96" work top
- Adjustable feet provide stability
- 680 lb. top shelf weight capacity; 480 lb. undershelf weight capacity

Certifications

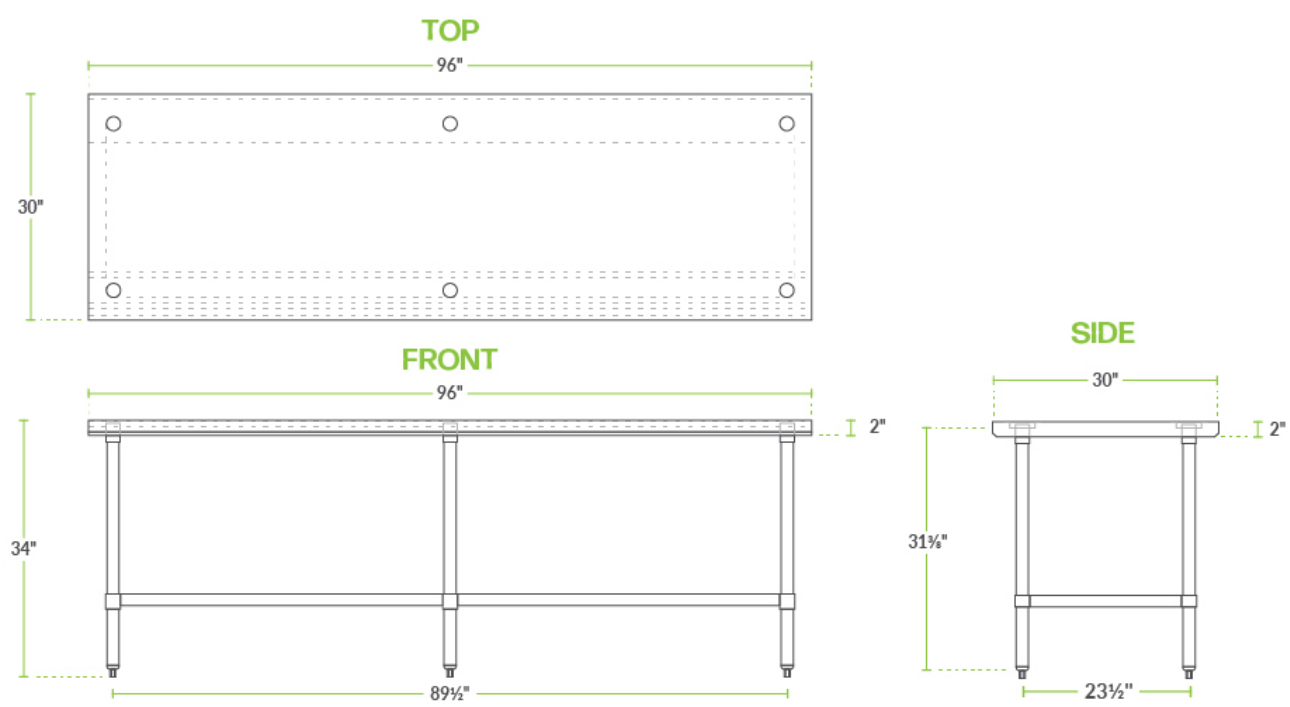


NSF Certified

Technical Data

|                         |                  |
|-------------------------|------------------|
| Leg Construction        | Galvanized Steel |
| Number of Legs          | 6 Legs           |
| Size                    | 30" x 96"        |
| Stainless Steel Type    | Type 304         |
| Table Style             | Undershelf       |
| Tabletop Material       | Stainless Steel  |
| Top Capacity            | 680 lb.          |
| Type                    | Work Tables      |
| Undershelf Capacity     | 480 lb.          |
| Undershelf Construction | Galvanized Steel |
| Usage                   | Light Duty       |

Plan View



Notes & Details

This Regency 30" x 96" 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 680 lb. of evenly distributed weight on the top shelf and 480 lb. on the undershelf, 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 can create a comfortable work station for your employees. For increased stability, the legs of this work table are 1 5/8" in diameter and are also made of tubular galvanized steel, with plastic feet that are adjustable up to 1" to best fit your needs!

**⚠ 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](http://www.p65warnings.ca.gov).