

Project:

Regency 24" x 72" 14-Gauge 304 Stainless Steel Poly Top Table with 3/4" Thick Poly Top and Open Base

#600TPO2472S



Features

- Heavy-duty type 304 stainless steel frame
- 14-gauge construction for added durability
- Stainless steel legs
- 3/4" thick removable poly top replacements offered in the "accessories" section of • this page
- Combines unbeatable strength and long-lasting durability •

Certifications



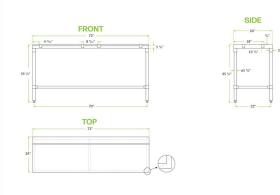




Technical Data

| Length | 72 Inches |
|--------------------|----------------------|
| Width | 24 Inches |
| Height | 34 Inches |
| Backsplash | Without Backsplash |
| Features | NSF Listed |
| Size | 24" x 72" |
| Table Style | Open Base |
| Tabletop Material | Poly Top |
| Top Shelf Capacity | 910 lb. |
| Туре | Poly Top Work Tables |

Plan View



Notes & Details

This Regency 24" x 72" 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 or making sandwiches, it's constructed from 14-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.

The table's 24" x 72" 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. 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.