

REGENCY
Tables and Sinks

Regency 30" x 48" 16-Gauge 304 Stainless Steel Commercial Open Base Work Table

#600WT30X48SS



Technical Data

Length	48 Inches
Width	30 Inches
Height	34 Inches
Work Surface Height	34 Inches
Backsplash	Without Backsplash
Configuration	Straight
Features	ADA Compliant Customizable Height NSF Certified
Gauge	16 Gauge

Features

- Type 304 stainless steel top offers excellent durability and corrosion-resistance
- 1 5/8" stainless steel legs with adjustable plastic bullet feet
- Holds approximately 600 lb.
- Four legs for even weight distribution
- Easy to clean surface

Certifications



ADA Compliant

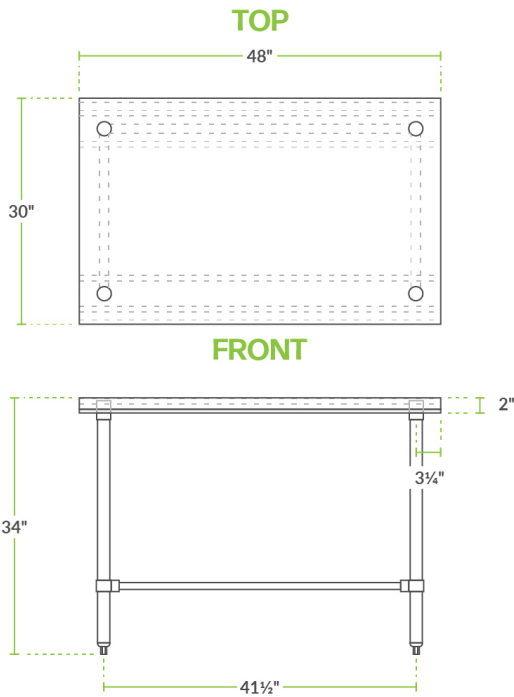


NSF Certified

Technical Data

Leg Construction	Stainless Steel
Number of Legs	4 Legs
Product Type	Kitchen & Dining Essentials
Stainless Steel Type	Type 304
Table Style	Open Base
Tabletop Material	Stainless Steel
Top Capacity	600 lb.
Usage	Standard Duty

Plan View



Notes & Details

Add valuable countertop work space to your kitchen with this commercial open base 30" x 48" work table. Constructed from durable, easy-to-clean 16-gauge 304-series stainless steel, it is thicker and sturdier than 18-gauge work tables. Plus, it is corrosion-resistant and especially suited for damp environments to ensure a long service life.

Boasting a maximum weight capacity of approximately 600 lb. and a working height of 34", this work table will provide dependable space for food preparation and other tasks within your commercial kitchen. Its open base allows you to easily store ingredient bins or equipment underneath. For additional stability and even weight distribution, this open base commercial work table features 1 1/4" diameter stainless steel bracing and four 1 5/8" diameter tubular stainless steel legs with adjustable bullet feet.

⚠ 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.