

# WORKTABLES

## STAINLESS STEEL CORNER WORK TABLE

Model	W	D	H	Max Load (top)	Max Load (bottom)
TCWT-2424-BKSS	32"	32"	34"	330 lbs	110 lbs
TCWT-3030-BKSS	38"	38"	34"	330 lbs	110 lbs

\*Height excludes 5" backsplash



### STANDARD FEATURES

- Made with 18 gauge, 430 stainless steel
- Has a 5" backsplash
- Comes with matching undershelf
- Easy to assemble
- Designed to match **DSST-2424/3030-BKSS**

## STAINLESS STEEL WORK TABLE WITH POLYTOP

\*\*SPECIAL ORDER ITEM – CONTACT A REPRESENTATIVE



Model	W	D	H	Max Load (top)	Max Load (bottom)
DSST-3036-PT	36"	30"	34"	400 lbs	132 lbs
DSST-3048-PT	48"	30"	34"	400 lbs	132 lbs
DSST-3060-PT	60"	30"	34"	400 lbs	132 lbs
DSST-3072-PT	72"	30"	34"	375 lbs	110 lbs

### STANDARD FEATURES

- Made with 18 gauge, 430 stainless steel
- Undershelf for better stability
- Easy to assemble
- Cutting boards available in 0.75" and 1" thickness



### POLYTOP CUTTING BOARDS

Model	W	D	Thickness	Model	W	D	Thickness
TCB-3036-19	36"	30"	0.75"	TCB-3036-25	36"	30"	1"
TCB-3048-19	48"	30"	0.75"	TCB-3048-25	48"	30"	1"
TCB-3060-19	60"	30"	0.75"	TCB-3060-25	60"	30"	1"
TCB-3072-19	72"	30"	0.75"	TCB-3072-25	72"	30"	1"

### DID YOU KNOW?

Cutting boards should be washed and disinfected after each use. Simply cleaning with warm water and soap will not kill bacteria. To disinfect, you must use commercial-grade disinfectant or put the cutting boards in the dishwasher. Once the cutting boards have been thoroughly cleaned and disinfected, store them upright, not piled on top of each other.