



Equipment for the Foodservice Industry

value + quality + service

Enclosed Bases (with or without Backsplash)



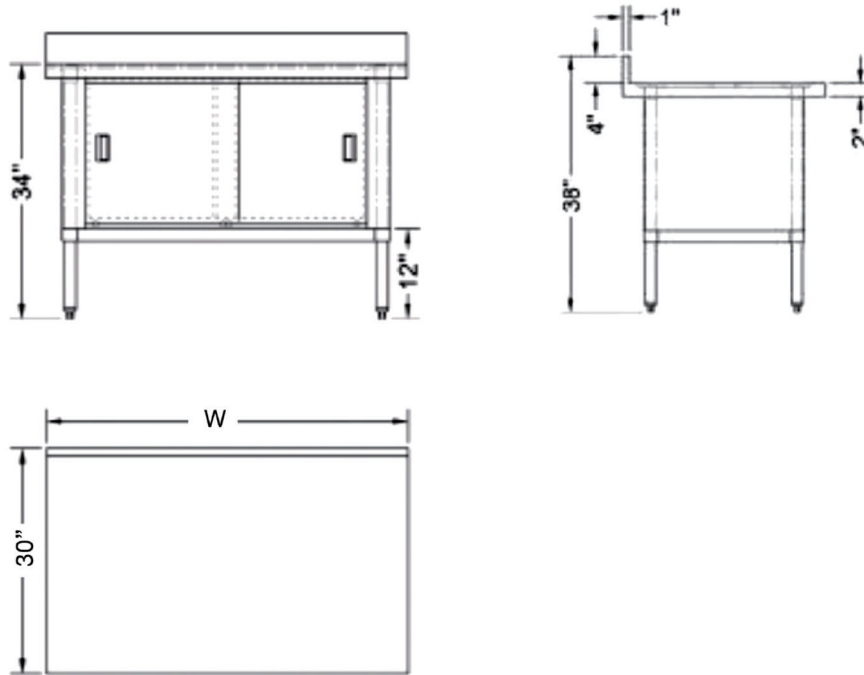
Enclosed Bases

Features

Features:

- Keep the work area cleaner and free of clutter
- Available with or without a 4" backsplash
- Sliding doors for access to under table storage
- Heavy duty, 18 gauge, Type 430 stainless steel top provides long life
- Top is TIG welded
- Entire top surface is machine polished to a satin finish
- Reinforced to exceed industry standards
- Galvanized hat channels are secured to top by structural adhesive and weld studs
- Gussets welded to support hat sections
- Hemmed edges provide strength and safety
- Galvanized legs and undershelf for durability and economy
- Sides and doors made with 18 gauge Type 430 stainless steel
- Die cast reinforced leg sockets for stability
- Legs are 1 5/8" diameter
- Adjustable ABS bullet feet to accommodate uneven flooring
- 84" and above have 6 legs (2 on each end and 1 pair in the middle)
- Simple assembly
- Shipped unassembled for reduced cost and space



Enclosed Bases**Specifications****ENCLOSED BASES**

Product #	Width	Depth	Height	Shipping Dimensions	Weight
				W"xD"xH"	(lb)
TEC3048	48"	30"	34"	51 x 33 x 8	125
TEC3060	60"	30"	34"	63 x 33 x 8	147
TEC3072	72"	30"	34"	75 x 33 x 8	169
TEC3084	84"	30"	34"	87 x 33 x 8	198
TEC3096	96"	30"	34"	99 x 33 x 8	218

ENCLOSED BASES WITH 4" BACKSLASH

Product #	Width	Depth	Height	Shipping Dimensions	Weight
				W"xD"xH"	(lb)
TECB3048	48"	30"	38"	51 x 33 x 12	131
TECB3060	60"	30"	38"	63 x 33 x 12	153
TECB3072	72"	30"	38"	75 x 33 x 12	175
TECB3084	84"	30"	38"	87 x 33 x 12	206
TECB3096	96"	30"	38"	99 x 33 x 12	228

Specifications subject to change without notice.