

COOKS TABLES



MODEL S72

STANDARD COOKS TABLES are a necessity to the modern kitchen. Institutions and Hospitals find that these tables provide their kitchen staff with proper work facilities. Their rugged construction and functional design have made them a favourite where heavy duty equipment is required.

The work top is 1 3/4" edge grain laminated maple hardwood. The top will withstand years of constant usage, and is essential if equipment such as meat choppers and slicers are put on it. The legs are 1 1/2" stainless steel tube on adjustable bullet type feet of the very latest design, so that no dust, spillage, or dirt can lodge in the concealed thread.

The pot rack is of the double bar type on the S72, and triple bar on the S96, and each model has a full compliment of stainless steel double pot hooks, newly designed to eliminate the hazard of hooks falling off or getting lost. A heavy galvanized lower shelf and an 18 x 22 x 5 drawer, supported on nylon rollers for ease of operation, are standard.

Optional features in stainless steel are top, lower shelf, drawers and sink (16 x 18 x 7) and special custom size tables.

MODEL	LENGTH	WIDTH	HEIGHT		DRAWERS	WEIGHT
			Top	Overall		
S72	72	30	34	88 1/2	1	300
S96	96	30	34	88 1/2	2	400