



ChefPro Series 30" x 36" 18 Gauge Work Table with Undershelf, 12" Wide Double Tier Overshelf, 430 Stainless Steel

(Model: CPWT3096-18G)



★★★★★ (4.7/5)

Buy Now

WARRANTY
1 Year Limited Warranty

SPECIAL FEATURES

- 18-Gauge Work Surface**
 The stainless steel tabletop is constructed from 18-gauge 430 stainless steel for use in commercial kitchen preparation areas.
- Adjustable Shelving**
 The shelving system includes an adjustable undershelf and lower overshelf for flexible storage placement in restaurant kitchen workstations.
- Leveling Feet Support**
 Adjustable leveling feet attached to the four legs support positioning on different floor surfaces in commercial kitchen work areas.
- Double-Tier Overshelf**
 A 12-inch wide double-tier overshelf provides two upper storage levels for organizing kitchen supplies and foodservice tools.
- Heavy-Duty Construction**
 The work table features heavy-duty construction for use in commercial kitchen, butcher shop, garage, laundry, and brewing environments.
- Certified Workstation**
 The work table is NSF Certified for foodservice environments and includes a 1-year limited warranty by the manufacturer.



PRODUCT OVERVIEW

The ChefPro Series Work Table with Undershelf is designed for commercial kitchen preparation areas such as restaurants, butcher shops, garages, laundry rooms, and brewing setups. The unit features stainless steel construction with a silver finish and an 18-gauge work surface suitable for food preparation and equipment placement.

The table measures 36" (L) x 30" (W) x 35" (H) and includes four legs with adjustable leveling feet for placement on different floor surfaces. The table is constructed from 430 stainless steel and features curved edges along the work surface for smooth edge finishing.

This work table includes a 12-inch wide double-tier overshef that provides additional storage above the work surface. The shelving configuration includes three shelves in total, consisting of one undershef and two overshelves for organizing kitchen tools, ingredients, and containers. The shelf size measures 32 inches.

The adjustable shelving system includes an adjustable undershef and lower overshef for flexible storage positioning. The unit features heavy-duty construction and a freestanding installation design. Assembly is required, and the table is NSF Certified for foodservice environments. It includes a 1-year limited warranty by the manufacturer.

CERTIFICATIONS

NSF Certified

SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Color	Silver	Number of Legs	4 Legs
Stainless Steel Type	430 Stainless Steel	Type	Work Table with Undershelf
Gauge	18 Gauge	Country of Origin	China
Material	Stainless Steel	Selling Unit	1/Each
Series	ChefPro Series	Included	12 in Wide Double Tier Overshef
Edge Style	Curved Edges	Feet Type	Adjustable Leveling Feet
Undershelf	With Undershelf	Shelf Size	32 in
Product Width	30 inch	Product Height	35 inch
Product length	36 inch	Number of Shelves	3 Shelves (1 Undershelf, 2 Overshelves)
Usage	Commercial Kitchen, Garage, Laundry, Butcher Shop, Brewing Setup	Shelf Type	Adjustable Undershelf & Lower Overshef



SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Assembly Options	Assembly Required	Installation Type	Freestanding
Construction	Heavy Duty		

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