

## INSPIRED INGENUITY

We not only imagine products that create efficiencies, improve productivity, cut costs and reduce employee injuries — we build them, too.



Both the Universal® Stainless Adjustable Ergo Table and Deli Slicer are designed with a fold-away hydraulic crank — so the work surface can be raised or lowered quickly and easily. As a result, these innovative tables provide a customized fit for each employee — to improve staff comfort, increase productivity and optimize efficiency.



### Universal® Stainless Adjustable Ergo Table

- Quickly, easily adjust table surface heights from 30" - 42" or from 34" - 40"
- Uses 100% food-safe hydraulic fluid in a closed-loop system
- All models feature bullet feet, and can be ordered with casters by adding the suffix C to the part number.

#### Tables with 12-Inch Adjustment Range (28" - 40")

PART NUMBER	L x W	WORKING SURFACE
48SLCA12-30	48" x 30"	301 Stainless Steel Tops/Pans
48MCTA12-30	48" x 30"	Poly Top & Tabs Added
60SLCA12-30	60" x 30"	301 Stainless Steel Tops/Pans
60MCTA12-30	60" x 30"	Poly Top & Tabs Added
72SLCA12-30	72" x 30"	301 Stainless Steel Tops/Pans
72MCTA12-30	72" x 30"	Poly Top & Tabs Added

#### Tables with 6-Inch Adjustment Range (34" - 40")

PART NUMBER	L x W	WORKING SURFACE
48SLCA6-30	48" x 30"	301 Stainless Steel Tops/Pans
48MCTA6-30	48" x 30"	Poly Top & Tabs Added
60SLCA6-30	60" x 30"	301 Stainless Steel Tops/Pans
60MCTA6-30	60" x 30"	Poly Top & Tabs Added
72SLCA6-30	72" x 30"	301 Stainless Steel Tops/Pans
72MCTA6-30	72" x 30"	Poly Top & Tabs Added

### Universal® Stainless Adjustable Deli-Slicer

- Work surface adjusts from 34" to 40"
- 36" x 30" table with marine edge 16-ga. 300 Series stainless steel
- Under shelf 18-ga. 300 Series stainless steel
- 2" square stainless steel leg tubes
- Four 4-inch locking casters
- Work surface adjusts from 34" to 40"

Model Number	L x W (In.)	Working Surface
SS-3630-A6-C	36 x 30	300 Series Stainless Steel



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### Universal® Stainless VC Counter System

SPG can customize an integrated counter system that's perfectly tailored to your space and your work processes. Seamlessly integrated top-of-the line materials combined with ergonomic design create a system that maximizes utility, optimizes workflow, improves storage and promotes a clean, organized workspace.

The modular counter system will deliver the lowest cost of ownership and drive staff productivity in every area of your operation — including:

- Drive-Thru
- Dining
- Food Prep
- Bakery
- Front Counter Operations



Among the many features we can incorporate into your system are:

- Tables, open bases, cabinets, side panels
- Wire or solid shelving
- One-piece tops — flat, marine edges or even configured for natural stone
- Integrated drip-trough and spray grommet
- Easy access to electrical, plumbing, data services
- Sectioned base that allows custom configurations of equipment and shelving
- Integrated trash section
- Sink bowls
- Backsplash receptacles
- Cut-outs for drop-ins

— or just about any other option you require.

For the ultimate in efficiency, flexibility and productivity, contact your SPG representative for more details.

# THE PINNACLE OF PRODUCTIVITY

All SPG prep stations and work centers are ergonomically designed to put tools and supplies within easy reach of your staff...deliver maximum storage...feature large work surfaces...and maximize the productivity of your operation.



## ISS™ 72-In. Prep Station

- Combines strength and durability with the ultimate in accessibility and ergonomic design
- 18" deep wire and stainless steel shelves, 30" x 66" stainless countertop and channel dunnage shelf
- Accessories include grid baskets, scoop holder, pot hook and more
- Gold Bond® finish for years of durable service

Model No.	W x L x H		Weight	
	(In.)	(mm.)	(Lbs.)	(Kg)
10172MB	30 x 72 x 86	762 x 1828 x 2184	395	179

For an assembled unit, add "A" as suffix to the model no.



## ISS™ Work Center III

- Choose from a wide array of posts, shelves, shelf covers and accessories
- Supports up to 1,250 lbs.
- Plating Plus™, Grey Bond® or Gold Bond® finish

Model No.	W x L x H		Weight	
	(In.)	(mm.)	(Lbs.)	(Kg)
WKIII548Y	24 x 48 x 78.5	610 x 1219 x 1994	136	62

Call your SPG representative to customize a work center solution for your operation.



## Universal® Stainless Prep/Bakery Finishing Table

- High efficiency design for high-volume operations
- 16-ga. 300 Series stainless steel
- Overshelf keeps supplies and utensils at hand
- Easy-to-clean stainless back and side splashes
- C-channel reinforcement for strength & stability
- Sturdy H-frame legs are made of 1-5/8" dia. stainless steel tubing with adjustable rear cross-rail
- Unit ships unassembled for reduced freight and quick set-up

Model No.	W x L x H		Weight	
	(In.)	(mm.)	(Lbs.)	(Kg)
DD-4SLCB36	48 X 36 X 34	1220 X 915 X 863	107	77





### Universal® Stainless Mixer Stand

- Heavy-duty 16-ga. 300 Series stainless steel top
- Legs are made of 1-5/8" O.D. stainless steel tubing with adjustable bullet feet
- Undershef: 18-ga. stainless steel, notched to fit legs and fully welded
- Raised marine edge to contain equipment

Model No.	W x L		Cubic Feet		
	(In.)	(mm.)	(Lbs)	(Kg.)	
MS-30-S	30 x 30	762 x 762	65	30	18

Also available in additional sizes, galvanized steel and with a Utensil Tree option, call for details.

### Kelmax Mobile Grill Stand



- All-aluminum construction designed to hold most countertop cooking equipment
- 24" and 30" deep tops with three 1-1/2" lips up on three sides: 24" high
- Bottom shelf is standard for increased storage capacity
- Ships knockdown, sets up easily with an allen wrench

Model No.	D x W x L		Weight	
	(In.)	(mm.)	(Lbs)	(Kg.)
4H0114	24.5 x 36.5 x 24	622 x 927 x 610	35	16
4H0118	24.5 x 48.5 x 24	622 x 1232 x 610	40	18
4H0122	24.5 x 60.5 x 24	622 x 1537 x 610	45	20
4H0131	30.5 x 36.5 x 24	775 x 927 x 610	40	18
4H0135	30.5 x 48.5 x 24	775 x 1232 x 610	45	20
4H0140	30.5 x 60.5 x 24	775 x 1537 x 610	50	23

Also available as stationary units

### The Essentials Of An Efficient Workplace.

SPG products are designed to maximize speed and efficiency — and they're built to exacting standards with the highest quality materials for years of durable, dependable service and long-term economy. They all work together to create a highly productive workplace, and are available through one convenient and reliable source: your SPG sales representative.



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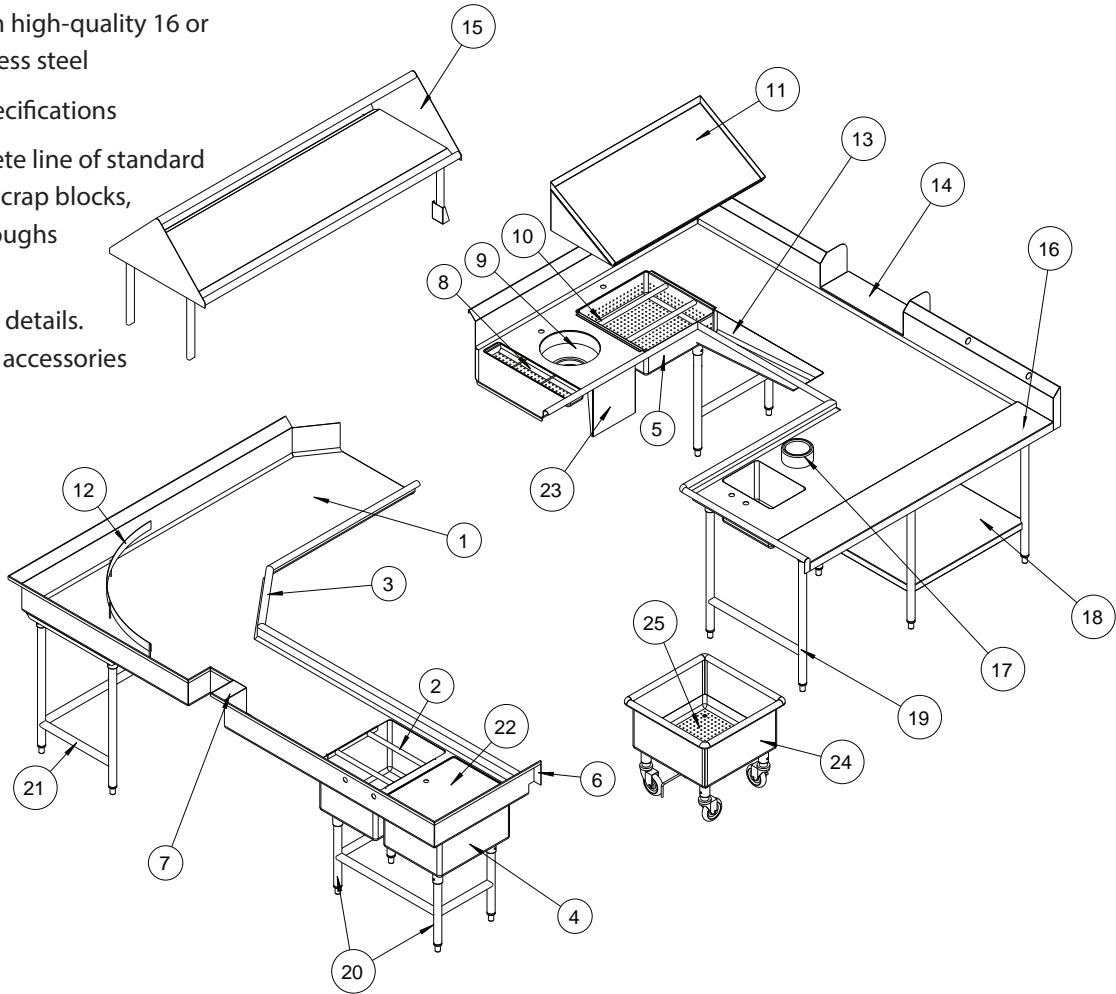
# TABLES

## Universal® Stainless Custom Dish Tables

SPG can customize a dish table system that fits both your space and your needs. Universal® Stainless custom dish tables are:

- Fabricated entirely from high-quality 16 or 14-ga. 300 Series stainless steel
- Built to your precise specifications
- Available with a complete line of standard accessories, including scrap blocks, scrap baskets, racks, troughs and sink covers

Contact your SPG rep for details.  
Check out our dish table accessories on page 77.



Number	Description	Qty.
1	30" Wide Dish Table Top For wider tables contact factory	Lin. Ft.
2	Stainless Steel Rack Slide	Each
3	Mitre-Rolled Edge	Each
4	Custom fabricated sink bowls available in a variety of sizes. Contact factory.	Each
5	Pre-Rinse Sink Bowl 20" x 20" x 8"	Each
6	End Splash-9"	Each
7	Notch in Backsplash	Each
8	Quick Drain Trough with Scrap Basket	Each
9	Cone Weldment (Cone by Others) Collar Weldment (Collar by Others)	Each Each
10	Stainless Steel Scrap Basket with Slides	Each
11	Slant Rack Shelf- Wall Mounted Slant Rack Shelf- Cantilevered	Lin. Ft. Lin. Ft.

Number	Description	Qty.
12	Curved Rack Glide- Stainless Steel	Each
13	Tapered Scrap Trough	Lin. Ft.
14	Pass through Window Ledge	Lin. Ft.
15	Double Rack Shelf	Lin. Ft.
16	Landing Ledge	Lin. Ft.
17	Rubber Scrap Block Die Raised Scrap Block Hole	Each Each
18	Stainless Steel Fixed Undershelf- 18 Gauge, Includes legs	Lin. Ft.
19	Stainless Steel H-Frame Legs	Each
20	Stainless Steel Legs and Feet- must specify Lgth.	Each
21	Stainless Steel Horizontal Crossrail to 72" max	Each
22	Sink Cover	Each
23	Disposer Switch Bracket Disposer Control Panel Bracket	Each Each
24	Mobile Soak Sink (with casters & lever drain)	Each
25	Perforated Scrap Basket	Each
26	14 Gauge Stainless Steel Available	—

### Universal® Stainless Clean And Soiled Dish Tables

- 16-ga. 300 Series stainless steel tops and bowls
- 5/8" radius on all corners for greater ease of cleaning
- Sanitary 180 degree rolled edges at free sides
- Stainless steel under bracing locations provide solid top and minimal deflection
- Units ship with stainless steel H-frame legs off reducing freight and allowing quick assembly
- Units are available in "Left" or "Right" side configurations



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### Universal® Stainless Soiled Dish Table

- Standard with 20" x 20" x 6" pre-rinse bowl
- Bowl fully fabricated for full metal thickness and added strength throughout

Model No.	Length (In.)	Length (mm.)	Weight (Lbs)	Weight (Kg.)	Cubic Feet
SDT-6-L	72	1829	120	55	28

Also available:  
 In lengths from 48 to 84 inches  
 In L shape and corner configurations  
 With 14-ga. 300 Series stainless steel tops and bowls

### Universal® Stainless Clean Dish Table

Model No.	Length (In.)	Length (mm.)	Weight (Lbs)	Weight (Kg.)	Cubic Feet
CDT-3-R	36	914	40	18	9

Also available: In lengths from 36 to 72 inches  
 In L shape and corner configurations. With 14-ga. 300 Series stainless steel tops and bowls

### Dish Table Accessories



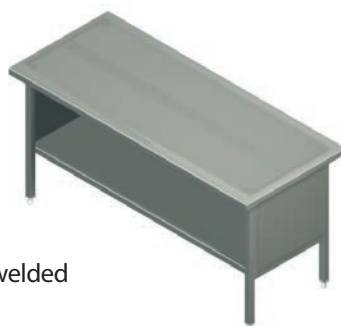
Model No.	Description	Approx. Wt. (Lbs.) (Kg.)	
DTO-17	Rubber Scrap Block (does not include hole)	5	2
DTO-27	Surface Mount Stainless Steel Rack Slide	5	2

### Scrap Basket

Model No.	Description	L x W x H (In.) (mm.)		Approx. Wt. (Lbs.) (Kg.)	
DTO-10	Stainless Steel Scrap Basket (Includes slide rack)	19.5 x 19.5 x 6	495 x 495 x 152	35	16

### Universal® Stainless Economy Line Enclosed Base Tables

- Top 16-ga. 300 Series stainless steel
- Body and shelves are made of 18-ga. 430 Series stainless steel
- Rear and side panels die formed and welded to legs for rigidity
- Undershelf die formed and welded to rear and side panels
- Legs: 1-1/2" stainless steel square tubing with adjustable bullet feet
- Backsplash: 6" high including 2" return at 45 degree angle with ends closed
- Doors: single pan construction, suspended with overhead track, ball bearing rollers with recessed pulls
- 36" height



Model No.	W x L	Weight(Lbs.)
<b>Open Front With Flat Top</b>		
4EET-30	30 x 48	125
Available in 24" & 30" depths, 48" - 120" lengths		
<b>Open Front With 6" Backsplash</b>		
4EET-30B	30 x 48	131
Available in 24" & 30" depths, 48" - 120" lengths		
<b>Flat Top With Sliding Doors</b>		
4EET-30D	30 x 48	150
Available in 24" & 30" depths, 48" - 120" lengths		
<b>6" Backsplash With Sliding Doors</b>		
4EET-30BD	30 x 48	156
Available in 24" & 30" depths, 48" - 120" lengths		

# TABLES

## Universal® Stainless Work Table

- Choose from two series of tables:  
Standard N Series: 16-gauge 300 Series stainless steel top  
Spec SL Line: 14-gauge 300 Series stainless steel top
- Configurations include:  
stainless steel legs and crossrails  
Flat top or 6" backsplash  
With or without undershelf
- Square edge design for clean abutment to other equipment
- Underbracing locations provide solid top and minimal deflection
- Legs: 1-5/8" O.D. 16-gauge stainless steel with adjustable bullet feet and stainless steel gussets
- Crossrails: 1-5/8" O.D. 16-gauge stainless steel notched to fit legs and fully welded
- Undershelves: 18-gauge stainless steel with corners notched to fit legs and fully welded
- Standard working height is 36"
- All tables 84" and longer come standard with 6 legs
- Ships welded and set up - no assembly required

Model No.	W x L	Gauge of Top	Weight(Lbs.)
<b>Flat Top With Stainless Steel Legs &amp; Crossrails</b>			
4SLC-30	30 x 48	16 GA	100
4-SL-SLC-30	30 x 48	14 GA	120
Available in: 24", 30" & 36" depths, 24" – 108" lengths			
<b>Flat Top With Stainless Steel Legs &amp; Undershelf</b>			
4SLS-30	30 x 48	16 GA	120
4-SL-SLS-30	30 x 48	14 GA	120
Available in: 24", 30" & 36" depths, 24" – 108" lengths			
<b>6" Backsplash With Stainless Steel Legs &amp; Crossrails</b>			
4SLCB-30	30 x 48	16 GA	115
4-SL-SLCB-30	30 x 48	14 GA	135
Available in: 24", 30" & 36" depths, 24" – 108" lengths			
<b>6" Backsplash With Stainless Steel Legs &amp; Undershelf</b>			
4SLSB-30	30 x 48	16 GA	130
4-SL-SLSB-30	30 x 48	14 GA	150
Available in: 24", 30" & 36" depths, 24" – 108" lengths			

## Table Options

Description	Qty.
End Splash	Each
Cap & Finish for End Splash*	Each
Cap & Finish for End Splash*	Each
Splash Cut-Out	Each
Step Down in Top	Each
Urn Trough	Linear Ft.
Table Cut-Out less than 6"	Each
Table-Cut Out up to 20"	Each
Table-Cut Out over 20" x 20"	Each
Receptacle Box MTD in Splash	Each
Marine Edge	Linear Ft.
Rolled Edge	Linear Ft.
Inverted "V"	Linear Ft.

\*Does not include End Splash



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### Universal® Stainless Cabinet Base Tables

Model No.	W x L	Weight(Lbs.)
<b>Open Front With Flat Top</b>		
4CBT-30	30 x 48	125
Available in 24" & 30" depths, 48" – 120" lengths		
<b>Open Front With 6" Backsplash</b>		
4CBT-30B	30 x 48	131
Available in 24" & 30" depths, 48" – 120" lengths		
<b>Flat Top With Sliding Doors</b>		
4CBT-30D	30 x 48	150
Available in 24" & 30" depths, 48" – 120" lengths		
<b>6" Backsplash With Sliding Doors</b>		
4CBT-30BD	30 x 48	156
Available in 24" & 30" depths, 48" – 120" lengths		
<b>Flat Top With Hinged Doors</b>		
4CBT-30HD	30 x 48	150
Available in 24" & 30" depths, 48" – 120" lengths		
<b>6 Backsplash With Hinged Doors</b>		
4CBT-30BHD	30 x 48	156
Available in 24" & 30" depths, 48" – 120" lengths		

- Choose from open-front, sliding or hinged doors; flat top and 6" backsplash
- Includes one mid shelf
- Uni-body design includes die-formed rear and end panels welded to undershelves to achieve rigid one-piece unit
- Top 16-ga. 300 Series stainless steel — body and shelves are 18-ga. 300 Series stainless steel
- Legs: 6" high stainless steel with adjustable bullet feet
- Doors (if applicable) double pan, die formed and suspended with overhead track and ball bearing rollers with recessed pulls



### Universal® Stainless Poly Top Tables



- Table frame fabricated from 1-1/2" square 16-ga. 300 Series stainless steel tubing
- Base fully-welded 1-5/8" stainless steel tubing legs and crossrails with stainless steel adjustable bullet feet
- 5/8" thick poly tops are sectional and removable per NSF standard No. 2 — and made of NSF and USDA approved high density polyethylene
- 6" backsplash and deck formed from one-piece stainless steel and welded
- Crossrails are 1-5/8" O.D. stainless steel tubing notched to fit legs and fully welded
- Undershell is 18-ga. stainless steel with corners notched to fit legs and fully welded
- Ships fully welded and set up

Model No.	W x L	Weight(Lbs.)
<b>Flat Top With Stainless Steel Legs &amp; Crossrails</b>		
4MCT-30	30 x 48	95
Available in: 30" depth, 48" – 120" lengths		
<b>Flat Top With Stainless Steel Legs &amp; Undershell</b>		
4MCT-30U	30 x 48	125
Available in: 30" depth, 48" – 120" lengths		
<b>6" Backsplash With Stainless Steel Legs &amp; Crossrails</b>		
4MCT-B30	30 x 48	95
Available in: 30" depth, 48" – 120" lengths		
<b>6" Backsplash With Stainless Steel Legs &amp; Undershell</b>		
4MCT-B30U	30 x 48	125
Available in: 30" depth, 48" – 120" lengths		