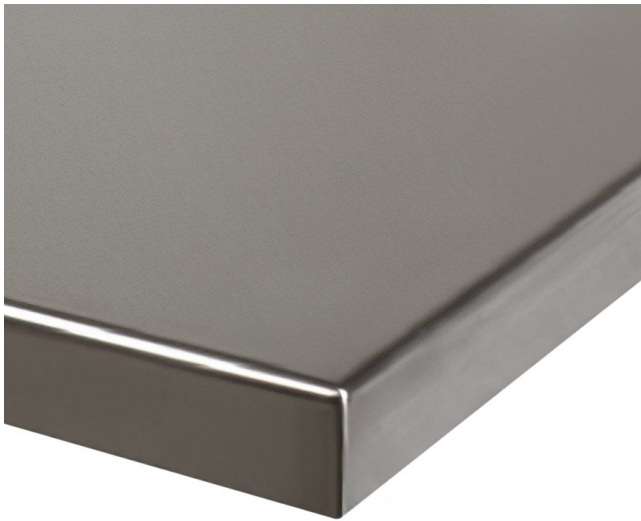


STAINLESS STEEL WORK SURFACES

PRODUCT DEFINITION

Ideal for automotive, food service or laboratory applications, Teclab's stainless steel top provides a versatile and sanitary work surface. All stainless steel tops are 16 gauge type 304 stainless steel with a #4 satin finish, and feature welded and polished corners finished to match the grain. Drip edges, integral back-splashes, sink cut-outs, and integral sinks are optional.



PRODUCT SPECIFICATIONS

Options Include:

- Intergrated back / side splashes
- Intergrated sink(s) W/ fixture mount holes(s)
- Mechanical joints for ease of installation
- Marine Edge

Stainless Steel Construction

- T304 W/ No. 4 Brushed Satin Finish

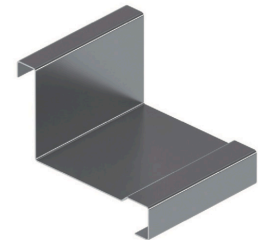
Reinforcement

- 16Ga Stainless Steel Hat Channels

Sound Deadening

Underside of all tops:

- Sound Deadening Undercoat



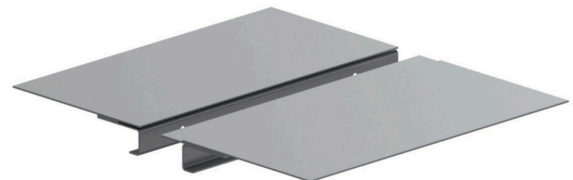
- Marine Edge option
- Integrated Backguard option

MAXIMUM SIZE: 68" deep x 192"(16 ft.) long

GENERAL CARE & MAINTENANCE

Wash with soap or a mild detergent and warm water followed by a clean water rinse. An enhanced appearance will be achieved if the cleaned surface is wiped dry. Follow the polish lines.

For slight scratches use impregnated nylon pads. Stainless steel and "Scotch-brite" scouring pads are satisfactory. Do not use steel wool. Follow the polish lines.



Mechanical Joint Detail

(fasteners are included)

Used wherever seams are needed.