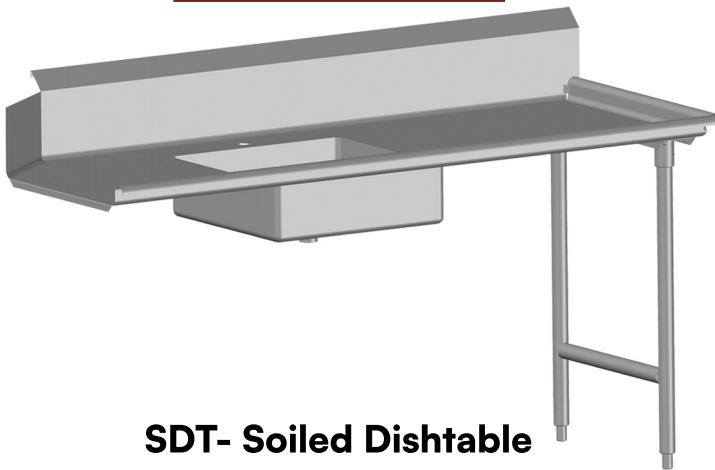


Clean Dishtable



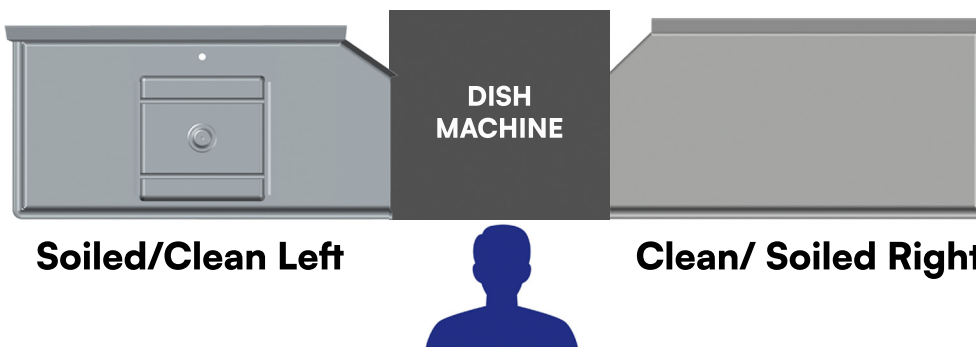
CDT- Clean Dishtable

Soiled Dishtable



SDT- Soiled Dishtable

Dishtable Orientation



STANDARD FEATURES & BENEFITS

- Standard 16 Gauge 304 Series Stainless Steel Construction with 14 Gauge Upgrade Option
- Fully Coved and Welded Crossrails for Greater Strength. Stainless Welded Gussets, Legs and Bullet Feet for Optimum Strength and Durability
- Dishtables Provide an Efficient Place for dishes to be Cleaned, Sanitized, and Dried in Commercial Dishrooms
- Rolled Edge and 9-Inch Tall Backsplash Construction Keeps Items From Falling while Providing Water Retention
- Keeping Clean and Soiled Dishes Separate is a Critical Benefit to Prevent Cross-Contamination that Complies with Health Code Requirements
- The Streamlined Process Helps Centralize the Collection, Cleaning, and Storing of Dishes, Tableware and Utensils
- Designed and Manufactured to meet the Requirements of All Dishmachine Manufacturers for an Exact Fit- No need to Retrofit or Modify Equipment Non-Specific to Specifications
- Available in Left and Right Orientation for Straight, L-Shape, and U-Shape Configurations
- Units Ship Knock Down (KD) to Prevent Damage to Legs
- Full Line of Modifications and Accessories for Customization. See Accessory Page for Options

11 40 00 FOODSERVICE EQUIPMENT

ITEM NO. _____ QTY _____

MODEL NO. _____

PROJECT _____

OPTIONS _____

Contact **SPG**™

WWW.SPGUSA.COM sales@spgusa.com

877-503-4SPG (4774)

SPG International, LLC | World Headquarters
3340 Peachtree Rd, STE 1250 | Atlanta, GA



UNIVERSAL STAINLESS[®] CLEAN DISHTABLE

16 Gauge Top, Rolled Front and Side Edge,
9-Inch Backsplash, Stainless Legs, Bullet
Feet

Dishtable Length	Part Number
36"	CDT-(L/R)-3630
48"	CDT-(L/R)-4830
60"	CDT-(L/R)-6030
72"	CDT-(L/R)-7230
84"	CDT-(L/R)-8430
96"	CDT-(L/R)-9630

STANDARD FEATURES & BENEFITS

- Standard 16 Gauge 304 Series Stainless Steel Construction with 14 Gauge Upgrade Option
- Fully Coved and Welded Crossrails for Greater Strength. Stainless Welded Gussets, Legs and Bullet Feet for Optimum Strength and Durability
- Dishtables Provide an Efficient Place for dishes to be Cleaned, Sanitized, and Dried in Commercial Dishrooms
- Rolled Edge and 9-Inch Tall Backsplash Construction Keeps Items From Falling while Providing Water Retention
- Designed and Manufactured to meet the Requirements of All Dishmachine Manufacturers for an Exact Fit- No need to Retrofit or Modify Equipment Non-Specific to Specifications
- Available for Left and Right Orientation in Straight, L-Shape, and U-Shape Configurations
- Additional Sizes, Customization, and Modifications Available. Contact Customer Service For Additional Information

Clean Dishtable Modifications

Modification	DESCRIPTION
TOP14	14 Gauge Stainless Material Upgrade
US18/US16	18 Gauge Undershelf/ Undershelf Material Upgrade to 16 Gauge
BLS/BRS	Left/Right Side Splash Option (Cap & Finish Available) Typical @ Wall
SB	Integrally Welded Sink Bowl (Various Sizes & Configurations Available)
(S/D)F1/(S/D)F2	Splash (S) Deck (D) Mount Faucet-Single Hole(F1) Double Hole (D2)
SPCSVR	Space Saver Sink Configuration
PBCVR	Flush Mount Polyboard SinkBowl Cover
SSCVRS	Surface Mount Stainless Steel SinkBowl Cover
SSCVRF	Flush Mount Stainless Steel SinkBowl Cover
BRKT	Sink Bowl Cover Storage Bracket
BLS/BRS	Left/Right Side Splash Option (Cap & Finish Available) Typical @ Wall
RSS	Rack Slide Surface Mount
PRERINSE-D/-S	Prerinse Deck/ Splash Mount Faucet (add-a faucet available)
USF-D/-S	Standard Deck Mount Faucet/ Splash Mount Faucet
F	Flange Foot
SDEAD	Sound Deadening

11 40 00 FOODSERVICE EQUIPMENT

ITEM NO. _____ QTY _____

MODEL NO. _____

PROJECT _____

OPTIONS _____

Contact

 WWW.SPGUSA.COM  sales@spgusa.com

 877-503-4SPG (4774)

 SPG International, LLC | World Headquarters
3340 Peachtree Rd, STE 1250 | Atlanta, GA



UNIVERSAL STAINLESS[®] SOILED DISHTABLE

16 Gauge Top, Rolled Front and Side Edge,
20"x20"x8" Pre-Rinse Sink Bowl, 9-Inch
Backsplash, Stainless Legs, Bullet Feet

Dishtable Length	Part Number
36"	SDT-(L/R)-3630
48"	SDT-(L/R)-4830
60"	SDT-(L/R)-6030
72"	SDT-(L/R)-7230
84"	SDT-(L/R)-8430
96"	SDT-(L/R)-9630

Clean Dishtable Modifications

Modification	DESCRIPTION
TOP14	14 Gauge Stainless Material Upgrade
US18/US16	18 Gauge Undershelf/ Undershelf Material Upgrade to 16 Gauge
BLS/BRs	Left/Right Side Splash Opiton (Cap & Finish Available) Typical @ Wall
SB	Integrally Welded Sink Bowl (Various Sizes & Configurations Available)
(S/D)F1/(S/D)F2	Splash (S) Deck (D) Mount Faucet-Single Hole(F1) Double Hole (D2)
SPCSVR	Space Saver Sink Configuration
PBCVR	Flush Mount Polyboard SinkBowl Cover
SSCVRs	Surface Mount Stainless Steel SinkBowl Cover
SSCVRF	Flush Mount Stainless Steel SinkBowl Cover
BRKT	Sink Bowl Cover Storage Bracket
BLS/BRs	Left/Right Side Splash Opiton (Cap & Finish Available) Typical @ Wall
RSS	Rack Slide Surface Mount
PRERINSE-D/-S	Prerinse Deck/ Splash Mount Faucet (add-a faucet available)
USF-D/-S	Standard Deck Mount Faucet/ Splash Mount Faucet
COL	Disposer Collar
CONE	Disposer Cone
DCB	Disposer Control Bracket
VB	Accommodation for Vacuum Breakers
QD	Quick Drain Trough With Scrap Basket
PASS	Pass Through Window Ledge
TRSH	Trash Chute
SCRAP	Scrap Basket
TROF	Scrap Trough
LAND	Landing Ledge
F	Flange Foot
SDEAD	Sound Deadening

STANDARD FEATURES & BENEFITS

- Standard 16 Gauge 304 Series Stainless Steel Construction with 14 Gauge Upgrade Option
- Fully Coved and Welded Crossrails for Greater Strength. Stainless Welded Gussets, Legs and Bullet Feet for Optimum Strength and Durability
- Dishtables Provide an Efficient Place for dishes to be Cleaned, Sanitized, and Dried in Commercial Dishrooms
- Rolled Edge and 9-Inch Tall Backsplash Construction Keeps Items From Falling while Providing Water Retention
- Designed and Manufactured to meet the Requirements of All Dishmachine Manufacturers for an Exact Fit- No need to Retrofit or Modify Equipment Non-Specific to Specifications
- Available for Left and Right Orientation in Straight, L-Shape, and U-Shape Configurations
- Additional Sizes, Customization, and Modifications Available. Contact Customer Service For Additional Information

11 40 00 FOODSERVICE EQUIPMENT

ITEM NO. _____ QTY _____

MODEL NO. _____

PROJECT _____

OPTIONS _____

Contact **SPG**TM

 WWW.SPGUSA.COM  sales@spgusa.com

 877-503-4SPG (4774)

 SPG International, LLC | World Headquarters
3340 Peachtree Rd, STE 1250 | Atlanta, GA

