

Number	Description	Existing	New	Used/New to Store
1	Hand Sink	*		
2	3 Compartment Sink			*
3	Produce Cooler	*		
6	Prep Sink	*		
7	Prep Table	*		
8	Wrap Station	*		
9	Scale	*		
10	Prep Table	*		
11	Desk	*		
12	Storage Rack	*		

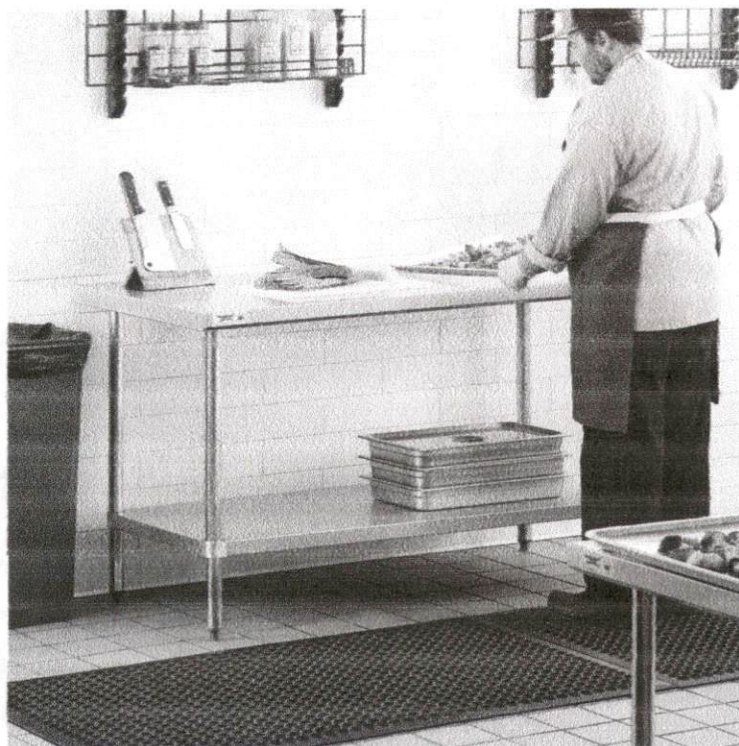
Erwin Scope of Work in Produce Department:

1. Floors in prep area will be pressure washed and cracks filled and floor resealed with clear epoxy for easy cleaning.
2. Walls in the (prep area) will be removed and new FRP board will be installed.
3. A three compartment NSF code compliant sink will be installed. Air gap requirements will be administered for code requirement to a floor drain hub. All plumbing will be in wall for water lines to allow for easy cleaning around the sink.
4. A one compartment NSF code compliant sink will be reinstalled as the department prep sink. Air gap requirements will be administered for code requirement to a floor drain hub. All plumbing will be in wall for water lines to allow for easy cleaning around the sink.
5. New LED lighting will be install throughout the prep area, and will meet and exceed the code required 50 CF candlelight requirements for the prep area.
6. Both cased openings entering the department, will be wrapped in stainless steel, and swing doors will be installed at both ends of the prep area.
7. All work and prep tables with poly tops will have poly tops replaced.
8. NSF approved drying rack will be installed above 3 compartment sink.
9. All storage racking will be of approved material, and code compliant.

REGENCY
Tables and Sinks

Regency 30" x 60" 18-Gauge 304 Stainless Steel Commercial Work Table with Galvanized Legs and Undershelf

#600T3060G



Technical Data

Length	60 Inches
Width	30 Inches
Height	34 Inches
Work Surface Height	34 Inches
Backsplash	Without Backsplash
Base Style	Undershelf
Features	Customizable Height NSF Listed With Undershelf
Gauge	18 Gauge

Features

- 18 gauge type 304 stainless steel top offers greater corrosion-resistance than type 430
- Includes a galvanized undershelf and legs
- Features a 30" x 60" work top
- Adjustable feet provide stability
- 520 lb. top shelf weight capacity; 390 lb. undershelf weight capacity

Certifications



Technical Data

Leg Construction

Number of Legs

Size

Stainless Steel Type

Table Style

Tabletop Material

Top Capacity

Type

Undershelf Capacity

Undershelf Construction

Usage

Galvanized Steel

4 Legs

30" x 60"

Type 304

Undershelf

Stainless Steel

520 lb.

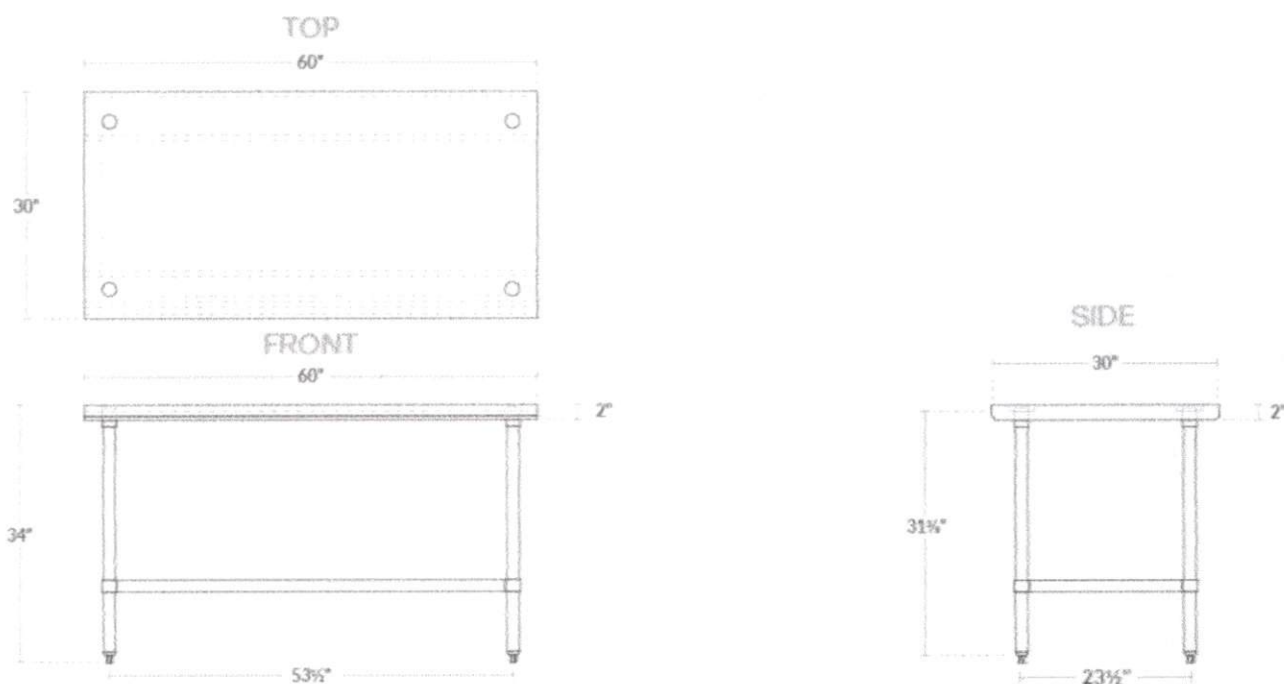
Work Tables

390 lb.

Galvanized Steel

Light Duty

Plan View



Notes & Details

This Regency 30" x 60" stainless steel commercial work table with undershelf provides additional work space in your busy kitchen. Great for prepping entrees, sides, and desserts, it's constructed from 18-gauge, 304 series stainless steel which offers greater durability and corrosion resistance than type 430 stainless steel. It has a smooth, easy-to-clean surface which makes this work table an ideal addition to your establishment. With the ability to hold up to 520 lb. of evenly distributed weight on the top shelf and 390 lb. on the undershelf, this work table provides additional storage options in crowded kitchens or tight work spaces.

The adjustable, galvanized steel undershelf should be placed 6" off of the ground when used in food service applications to comply with food safety regulations. Plus, a height of 34" allows you to create a comfortable work station for your employees. For increased stability, the legs of this work table are 1 5/8" in diameter and are also made of tubular galvanized steel, with plastic feet that are adjustable up to 1" to best fit your needs!

WARNING: This product can expose you to chemicals including Lead and Nickel, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p66warnings.ca.gov

REGENCY
Tables and Sinks

Regency 24" x 48" 14-Gauge 304 Stainless Steel Poly Top Table with 3/4" Thick Poly Top and Open Base

#600TPO24485



Technical Data

Length	48 Inches
Width	24 Inches
Height	34 Inches
Backsplash	Without Backsplash
Features	NSF Listed
Size	24" x 48"
Table Style	Open Base
Tabletop Material	Poly Top
Top Shelf Capacity	850 lb.
Type	Poly Top Work Tables

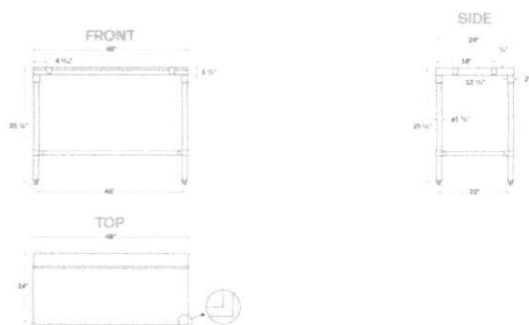
Features

- Heavy-duty type 304 stainless steel frame
- 14-gauge construction for added durability
- Stainless steel legs
- 3/4" thick removable poly top replacements offered in the "accessories" section of this page
- Combines unbeatable strength and long-lasting durability

Certifications



Plan View



Notes & Details

This Regency 24" x 48" 14-gauge 304 stainless steel poly top table with open base provides additional work space in your busy butcher shop, deli, or kitchen. Great for prepping vegetables or making sandwiches, it's constructed from 14-gauge, 304 series stainless steel which offers greater durability and corrosion resistance than type 430 stainless steel. It has a smooth, easy-to-clean surface which makes this work table an ideal addition to your establishment.

The table's 24" x 48" size is great for a variety of tasks as your staff works efficiently to prepare signature menu items. The 3/4" thick poly top is also a cutting board surface, making it ideal for slicing, dicing, and chopping without dulling your knives. With an open base, you can conveniently store ingredient bins underneath this table, and cleaning under and around the table is a breeze.

WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov

Compartment Sink

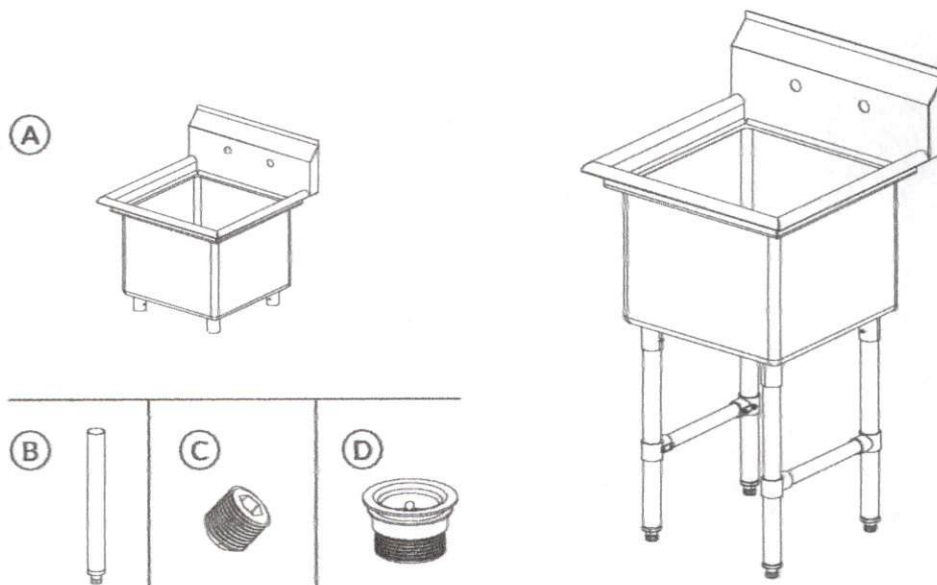
Assembly Instructions

TOOLS REQUIRED

Allen wrench (included)

PARTS:

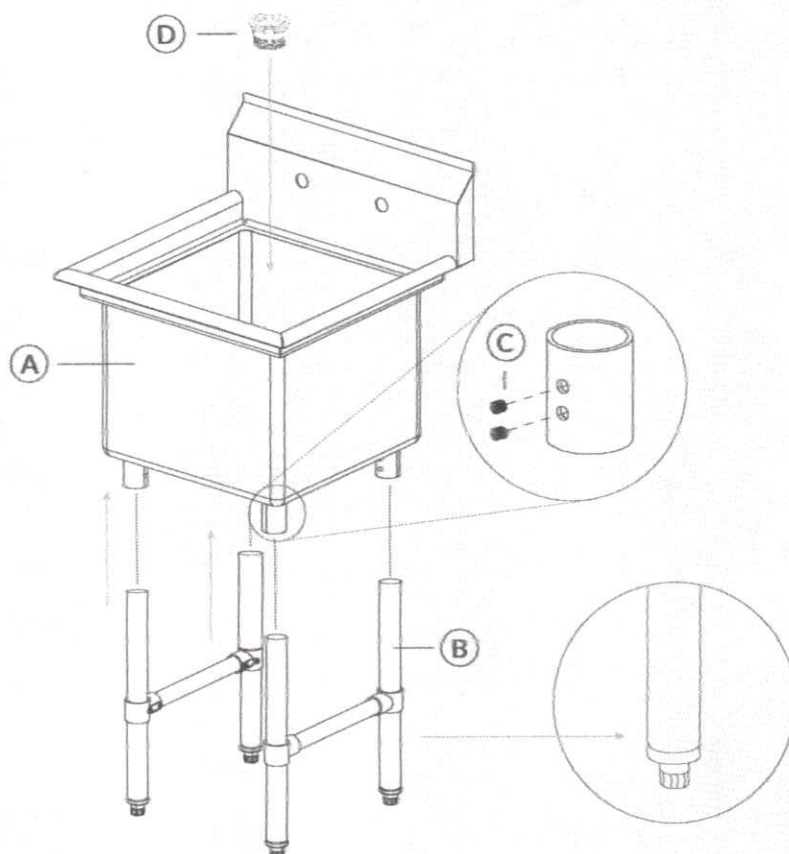
- (A) (1) Sink
- (B) (4) Legs
- (C) (16) Tightening Screws
- (D) (1) Drain Connection



Assembly Instructions

1. Place the sink body (A) upside down on a surface that will not scratch it.
2. Slide the cross braces onto the legs (B) and tighten all set screws (C). Skip this step for models without cross braces.
3. Insert legs into the sink body gussets. You may need to loosen a set screw if one struggles to go in.
4. Tighten all set screws and place the sink right side up.
5. Adjust the feet as needed to meet your height requirements or to compensate for uneven flooring.
6. Insert drain connection (D) into sink body. Remove any protective film.

WARNING! Risk of personal injury. Stainless steel edges are sharp and can cause cuts. Wear gloves during installation and handle with care.



Regency 44 1/2" 16 Gauge Stainless Steel One Compartment Commercial Sink with Stainl...

ITEM NUMBER: 60S1181824RX

[Details](#)
[Resources](#)
[Specifications](#)
[Compare](#)
[Back To Top](#) ↑
[Restaurant Equipment](#)
[Refrigeration](#)
[Smallwares](#)
[Food & Beverage](#)
[Tabletop](#)
[Disposables](#)
[Furniture](#)
[Storage & Transport](#)
[More](#)
[WebstaurantStore](#) > [Restaurant Equipment](#) > [Commercial Sinks](#) > [1 Compartment Sinks](#) > [Regency 44 1/2" 16 Gauge Stainless Steel One Compartment Commercial Sink with Stainless Steel Legs, Cross Bracing, and 1 Drainboard - 18" x 18" x 14" Bowl](#)

Regency 44 1/2" 16 Gauge Stainless Steel One Compartment Commercial Sink with Stainless Steel Legs, Cross Bracing, and 1 Drainboard - 18" x 18" x 14" Bowl

[Leave a review](#) Item #: 60S1181824RX**Works With** [View All Items](#)[Share](#)

plus [Regency Twist Handle Waste Valve - 3 1/2" Sink Opening](#)

plus [Regency Lever Handle Waste Valve 3 1/2" Sink Opening](#)

[Noble Chemicals Ready-to-Use S Cleaner / Metal](#)

Quantity Discounts

Buy 1 - 4

\$443.99/EachDiscounted shipping with *plus*

5 or more

\$398.92/Each**Product Options**
 Type - Required
 Select Type

1

[Add to Cart](#)
 Earn up to **\$13.32 back** (1,332 points)
 with a [Webstaurant Rewards Visa® Credit Card](#)
[Add to Wish List](#)**Quick Shipping**Usually ships in **1 business day****Product Overview**

- ✓ Features a durable 16-gauge type 304 stainless steel construction
- ✓ Designed with a 14" deep bowl and rounded corners for easy cleaning
- ✓ Stainless steel legs, sockets, bullet feet, and crossbracing for maximum strength and longevity

Regency 44 1/2" 16 Gauge Stainless Steel One Compartment Commercial Sink with Stainl...

ITEM NUMBER: 6051181824RX

Items You Might Like



Regency 21" 16
Gauge Stainless
Steel One
\$290.99/Each

1 Add to Cart



Regency 23" 16-
Gauge Stainless
Steel One
\$307.99/Each

1 Add to Cart



Regency 25" 16-
Gauge Stainless
Steel One
\$324.99/Each

1 Add to Cart

Outfit your facility with a long-lasting sink with this Regency 44 1/2" stainless steel one compartment sink with 1 drainboard.



This sink is constructed from high-quality, 16-gauge type 304 stainless steel, making it more corrosion-resistant and durable than other sinks made from thinner, 18-gauge type 430 stainless steel. With the added drainboard, you now have everything you need for all of your washing and drying tasks.

Quality Rating:

Better

REGENCY™

Tables and Sinks

View all Regency Tables & Sinks 1
Compartment Sinks

REGENCY
Tables and Sinks

Now Offering
**Custom
Built**

Stainless Steel
Compartment Sinks

Request a Quote



Resources and Downloads



Instructions



Warranty

Care and
Maintenance

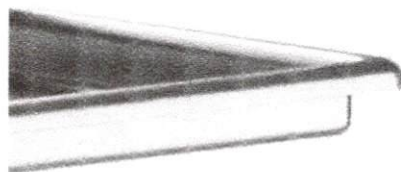
NSF Listed

Regency 44 1/2" 16 Gauge Stainless Steel One Compartment Commercial Sink with Stainl...

ITEM NUMBER: 6051181824RX

Convenient Bowl

The 14" deep bowl is die-stamped to a minimum of 1/4" to ensure proper drainage. Plus, it includes a 3 1/2" basket strainer to catch food debris, which prevents the drain from clogging. For easy cleaning, the compartment has rounded corners so you can rinse and wipe down the sink.

**Rolled Edges**

A 1 1/2" rolled edge makes it more comfortable for staff to use the sink. Plus, the rounded ledge contains splashes and liquid overflow to maintain your kitchen's floor and help prevent injuries.

Versatile Drainboard

This sink features a 24" drainboard so you can easily wash and dry dishes and utensils in one convenient location. It's dipped a minimum of 1/4" to facilitate better drainage, and the welded construction contributes to the

[Buying Guide](#)
[Spanish Instructions](#)
[Brochure](#)

A PDF viewer is required to view this product's information. [Download Adobe Acrobat software](#)

Resources

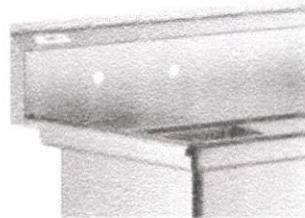
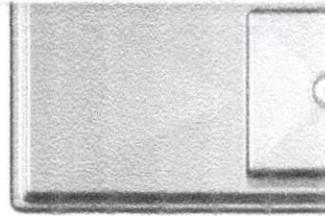
-  NSF International
-  How to Clean Stainless Steel
-  Types of Compartment Sinks

Specs

Quantity	1/Each
Length	44 1/2 Inches
Width	23 1/2 Inches
Height	43 3/4 Inches
Drainboard Length	24 Inches
Bowl Depth	14 Inches
Backsplash Height	9 Inches
Work Surface Height	34 3/4 Inches
Basket Drain Size	3 1/2 Inches
Bowl Front to Back	18 Inches
Bowl Left to Right	18 Inches
Faucet Centers	8 Inches
Features	NSF Listed
Gauge	16 Gauge
Leg Construction	Stainless Steel
Material	Stainless Steel
Number of Compartments	1 Compartment
Number of Drainboards	1 Drainboard
Stainless Steel Type	Type 304

Regency 44 1/2" 16 Gauge Stainless Steel One Compartment Commercial Sink with Stainl...

ITEM NUMBER: 6051181824RX



Protective Backsplash

This sink has a 10 3/4" backsplash with two holes punched on 8" centers to accept the faucet of your choice (sold separately).

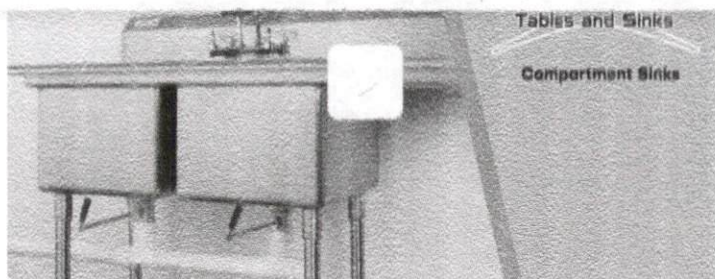


Durable Legs

The legs are constructed of 1 5/8" diameter stainless steel with stainless steel cross-bracing and adjustable plastic feet for added stability.

Regency 44 1/2" 16 Gauge Stainless Steel One Compartment Commercial Sink with Stainl...

ITEM NUMBER: 60S1181824RX



WATCH MORE VIDEOS



Regency Compartment Sinks

Learn about the different features of Regency compartment sinks!

[More Video Resources >](#)
[Transcript](#)
[Embed](#)

When it comes to finding the perfect compartment sink, Regency has you covered. Regency compartment sinks have a durable, corrosion-resistant, 16-gauge, type 304 stainless steel construction and are NSF-Certified. The "G" series comes with galvanized steel legs and adjustable bullet feet, or you can upgrade to the "X" series which features the added benefits of stainless steel legs and durable cross bracing for added stability. No matter what series you choose, there is a range of configurations to pick from so you can get exactly what you need.

Compare to Other Products



ITEM #: 60S1181824RX

Regency 44 1/2" 16 Gauge
Stainless Steel One Compartment
Commercial Sink with Stainless



ITEM #: 60S1172324GL

Regency 44" 16 Gauge St
Steel One Compartment
Commercial Sink with Galv

PRICE

FROM
\$443.99/Each

FROM
\$424.99/Each

Regency 44 1/2" 16 Gauge Stainless Steel One Compartment Commercial Sink with Stainl...

ITEM NUMBER: 6051181824RX

WIDTH	23 1/2 Inches	28 Inches
HEIGHT	43 3/4 Inches	44 3/4 Inches
BOWL DEPTH	14 Inches	12 Inches
LEG CONSTRUCTION	Stainless Steel	Galvanized Steel
MATERIAL	Stainless Steel	Stainless Steel
NUMBER OF COMPARTMENTS	1 Compartment	1 Compartment

Overall Dimensions:

Length:	44 1/2 Inches
Width:	23 1/2 Inches
Height:	43 3/4 Inches
Work Surface Height:	34 3/4 Inches

Bowl Dimensions:

Bowl Front to Back:	18 Inches
Bowl Left to Right:	18 Inches
Bowl Depth:	14 Inches

This item ships via Common Carrier. For more information and tips to help your delivery go smoothly, [click here](#).

Regency 44 1/2" 16 Gauge Stainless Steel One Compartment Commercial Sink with Stainl...

ITEM NUMBER: 60S1181824RX

Commercial Sink
Parts and Accessories

516 Products



1 Compartment Sinks

284 Products



2 Compartment Sinks

274 Products



Utility Si

931 Prod

Leave a review of this product!

If you've used this product, leave a review to tell us and other customers what you thought about it. Receive up to \$16 in promotional credits for submitting one of the first text, photo, or video reviews for this item.

Write a text review
Earn \$2.00Post a product photo
Earn \$4.00Post a product video
Earn \$10.00[Login or Register](#)

Find Related Products

1 quart plastic containers 3 compartment sink faucet stainless steel cooling racks

stainless steel griddle stainless steel shelving stainless steel wall panels

Enter your email to get
latest deals & more![Sign Up](#)

Regency 44 1/2" 16 Gauge Stainless Steel One Compartment Commercial Sink with Stainl...

ITEM NUMBER: 6051181824RX



As the largest online restaurant supply store, we offer the best selection, best prices, and fast shipping to keep your business functioning at its best.

Services

[WebstaurantPlus](#)
[Webstaurant Rewards](#)
[WebstaurantStore App](#)
[Customize Your Supplies](#)
[Recipe Resizer](#)
[Partners & Integrations](#)

Resources

[Blog](#)
[Scratch & Dent Outlet](#)
[Weekly Sales](#)
[Coupons](#)
[Food Service Resources](#)
[WebstaurantStore Reviews](#)
[Safety Recall](#)

About

[About Us](#)
[Our Brands](#)
[Careers](#)
[Scholarship](#)
[Sell on Webstaurant](#)
[Return Policy](#)

Get Quick Help

Help Center

[Track my Order](#)
[Chat Online](#)
[Shipping & Delivery](#)

[Terms of Sale](#) | [Privacy Policy](#) | [Terms of Use](#) | [Accessibility Policy](#) | [Do Not Sell or Share My Personal Information](#)

© 2025 The WEBstaurant Store, LLC - All Rights Reserved.

Variation ID:

From: KD Temple KDTemple@knotholecarolinas.org
Subject: Timesheet Submission for Payment – Intern and
Program Director
Date: Jun 30, 2025 at 1:07:35 PM
To: Sue Wilson Sue@knotholecarolinas.org

Hi Sue,

I hope you're doing well! I'm writing to submit timesheet details for both myself and the intern for the past three weeks of work.

Intern Payment Details

- **Rate:** \$17/hour
- **Hours:** 10-15 hours per week
- **Duration:** 3 weeks
- **Intern timesheets:** Camp Stipends Flat Fee \$50 each
 - **Reese Hautop (Check):** https://www.notion.so/Reese-20df8183f1918073bd34c60f7ead0ad5?source=copy_link
 - **Brooks Moody (Check):** https://www.notion.so/Brooks-20df8183f19180bf9e08f0f3595b82a2?source=copy_link
 - **Mileah Johnson (Check):** https://www.notion.so/MiLeah-20df8183f19180b8aabfc32432cdf0e7?source=copy_link
 - **Calvary Smith (Check):** https://www.notion.so/Calvary-20df8183f19180818ceacce863761e07?source=copy_link

KaDedra Temple (Program Director) Payment Details

- **Rate:** \$23/hour
- **Hours:** 20 hours per week
- **Duration:** 3 weeks
- **Total Hours:** 60 hours
- **Subtotal:** \$1,380
- **Camp Stipends:** 3 camps at \$50 each = \$150

- **Total Due:** \$1,530 (Direct Deposit)

If there's any additional information you need from me, or if there's a better or more efficient way for me to submit this in the future, please don't hesitate to let me know I'd love to make things as smooth and easy as possible on your end!

Thanks so much for your help and support!

Best,

KaDedra Temple

Girls in Sport Program Director

The Knothole Foundation

+1 (804)-238-1828

The Stick - 7531 Tuckaseegee Road, Charlotte, NC 28214

KDTemple@knotholecarolinas.org



<https://knotholecarolinas.org/>

* Total Due: \$1,530 (Direct Deposit)

If there's any additional information you need from me, or if there's a better or more efficient way for me to submit this in the future, please don't hesitate to let me know. I'd love to make things as smooth and easy as possible on your end!

Thanks so much for your help and support!

Best,

KalDebra Temple

Gifts in Sport Program Director

The Knott Foundation

41 (804) 233-1828

The Stick - 7581 Tuckaseegee Road, Charlotte, NC 28214

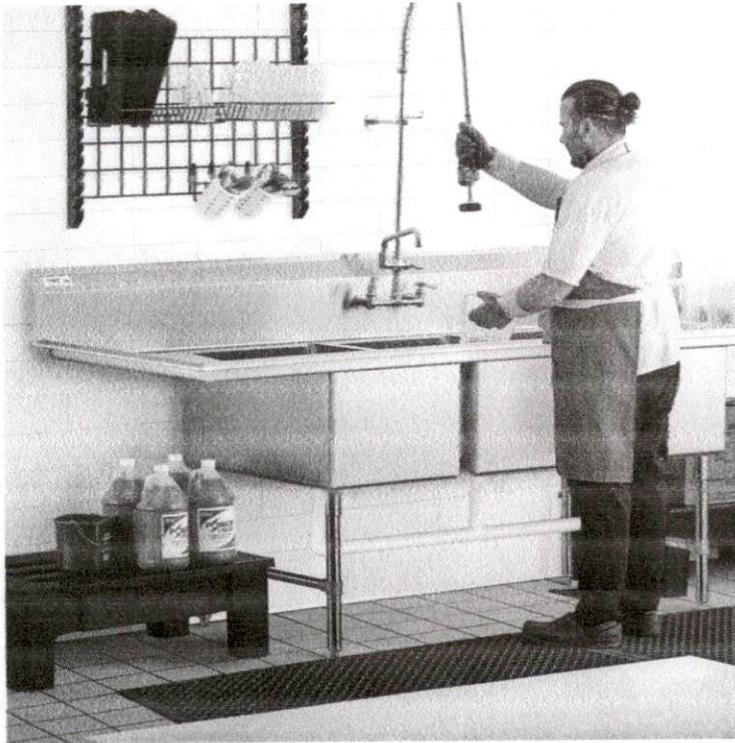
KD Temple@knottfoundation.org



REGENCY
Tables and Sinks

Regency 104" 16 Gauge Stainless Steel Three Compartment Commercial Sink with Stainless Steel Legs, Cross Bracing, and 2 Drainboards - 20" x 30" x 14" Bowls

#600S3203020X



Technical Data

Length	104 Inches
Width	35 1/2 Inches
Height	43 3/4 Inches
Drainboard Length	20 Inches
Bowl Depth	14 Inches
Backsplash Height	9 Inches
Basket Drain Size	3 1/2 Inches
Bowl Front to Back	30 Inches
Bowl Left to Right	20 Inches
Drain Outlet Size	1 1/2 Inches

Features

- Made of high-quality 16 gauge, type 304 stainless steel
- Designed with (3) 14" deep bowls and rounded corners for easy cleaning
- Stainless steel legs, sockets, bullet feet, and crossbracing for maximum strength and longevity
- Includes 1 1/2" IPS drain connection and 3 1/2" basket strainers
- Backsplash and rolled edges prevent splashes and overflow

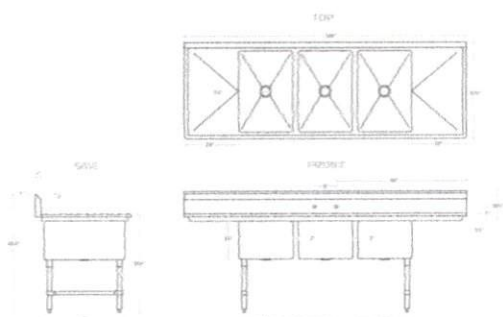
Certifications



Technical Data

Faucet Centers	8 Inches
Features	NSF Listed
Gauge	16 Gauge
Leg Construction	Stainless Steel
Material	Stainless Steel
Number of Compartments	3 Compartments
Number of Drainboards	2 Drainboards
Stainless Steel Type	Type 304
Style	2 Drainboards
Type	Straight / Line Sinks

Plan View



Notes & Details

Ideal for setting up a washing, rinsing, and sanitizing station, this Regency 104" 3 compartment sink with 2 drainboards is a great addition to your busy commercial kitchen. It's constructed from high-quality, 16-gauge type 304 stainless steel, making it more corrosion-resistant and durable than other sinks made from thinner, 18-gauge type 430 stainless steel. This sink features 2 sturdy, 20" drainboards so you can easily wash and dry dishes and utensils in one convenient location. It's dipped a minimum of 1/4" to facilitate better drainage, and the welded construction contributes to the long-lasting use and overall strength of this sink / drainboard combo.

The 14" deep bowls are die-stamped to a minimum of 1/4" to ensure proper drainage. Plus, each bowl includes a 3 1/2" basket strainer to catch food debris, which prevents the drain from clogging. For easy cleaning, each compartment has rounded corners so you can rinse and wipe down the sink.

A 9" tall backsplash is included and comes complete with (2) 1 1/8" diameter holes punched on 8" centers to accommodate 1 faucet (sold separately). This sink also includes a 1 1/2" raised rolled edge, which is 2" tall on the front and both sides to contain splashes and overflow. The legs are constructed of 1 5/8" diameter stainless steel with stainless steel cross-bracing and adjustable plastic feet for added stability. These features serve to prolong the life of your sink while adding exceptional strength to the unit.

WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.