

Here's what you should know about Worktables before you buy:

Workspace comes at a premium in the kitchen, and operators can optimize that space with the installation of a work table.

Work tables come in a variety of styles and sizes. Stainless steel is the most common choice for the work surface, but maple wood is also popular, particularly for bakery applications. Tabletops are often reinforced for extra durability. Work tables typically come in widths of 24, 30 or 36 inches and can be as long as 10 feet.

The base of stainless-steel work tables and wood-top tables can provide utility depending on how it is configured. In addition to offering open-base models, some manufacturers include an adjustable undershelf or enclosed base. Legs are typically constructed of either stainless or galvanized steel; enclosed bases usually feature stainless-steel construction.

Brands: Advance Tabco; Eagle; John Boos; Johnson Rose; New Age Industrial

Construction (Work surface): Stainless steel; Maple

Stainless-steel construction is the most common work surface for kitchen work tables because of its cleanability and durability. Maple is popular for use with wood work tables, especially in bakery settings, but it is extremely expensive.

Construction (Base): Stainless steel; Galvanized steel.

Stainless steel is often used when the base is enclosed for storage, because of its durability and ease of sanitation. Open-base tables may have galvanized steel legs, but stainless steel is available, often for an additional expense.

Base Type: Open; Shelf; Enclosed open front; Enclosed with sliding doors Open-base work tables do not offer additional storage capabilities like shelves or enclosures, but the open space is great for storing ingredient bins or similar items. It also makes them the least expensive of their respective styles (see work surface features). Some tables include an undershelf, which is often adjustable, or an enclosed base to provide storage underneath the table. Enclosed bases sometimes come equipped with sliding doors to keep stored materials protected from the kitchen environment.

Backsplash: Yes, No