



DISHTABLE BROCHURE

50 Ranick Drive East • Amityville, NY 11701 800-221-5644 • info@imcteddy.com www.imcteddy.com



IMC TEDDY DISHTABLES

Dishtables provide the perfect space to place dirty dishes before running them through your commercial dishwasher or to store clean dishes before they are put away.

Choose from straight, L-shaped, or U-shaped tables to set up a ware-washing area that accommodates your daily routine. Link a dishtable to your conveyor, single, or double rack dishwasher, or connect one to your three compartment sink, so you can wash dishes more efficiently.

SCDT MODEL Shown w/ Rolled Edges, 8" Backsplash & Undershelf

- Clean Dishtable Straight
- 14GA or 16GA Type 300 Series Stainless Steel
- Tops Have 1" Coved Radius
- 8" High Backsplash Other Sizes Available
- 1⁵/₈" S/S Legs & Gussets with Adjustable **Bullet Feet**

SCCD MODEL



- Clean Dishtable Corner
- 14GA or 16GA Type 300 Series Stainless Steel
- Tops Have 1" Coved Radius
- 8" High Backsplash Other Sizes Available
- 1⁵/₈" S/S Legs & Gussets with Adjustable Bullet Feet



SICD MODEL

SSDT MODEL



- Clean Dishtable Island
- 14GA or 16GA Type 300 Series Stainless Steel
- Tops Have 1" Coved Radius
- 8" High Backsplash Other Sizes Available
- 1⁵/₈" S/S Legs & Gussets with Adjustable Bullet Feet



- Soiled Dishtable w/ Prerinse Sink Straight
- 14GA or 16GA Type 300 Series Stainless Steel
- Tops Have 1" Coved Radius
- 8" High Backsplash Other Sizes Available
- 1⁵/₈" S/S Legs & Gussets with Adjustable Bullet Feet
- All Models Shown with Optional Scrap Chute & Rack Slide
- Scrap Basket Included

SCSD MODEL



- Soiled Dishtable w/ Prerinse Sink Corner
- 14GA or 16GA Type 300 Series Stainless Steel
- Tops Have 1" Coved Radius
- 8" High Backsplash Other Sizes Available
- 1⁵/₈" S/S Legs & Gussets with Adjustable Bullet Feet
- All Models Shown with Optional Scrap Chute & Rack Slide
- Scrap Basket Included

SISD MODEL



- Soiled Island Dishtable w/ Pre-Rinse Sink Island
- 14GA or 16GA Type 300 Series Stainless Steel
- Tops Have 1" Coved Radius
- 8" High Backsplash Other Sizes Available
- 1⁵/₈" S/S Legs & Gussets with Adjustable Bullet Feet
- All Models Shown with Optional Scrap Chute & Rack Slide
- Scrap Basket Included



ISDS MODEL



Shown w/ Optional Rack Shelf, Landing Shelf, Garbage Chute (Custom)

- Soiled Dishtable w/ Landing Shelf & Prerinse Sink
- 14GA or 16GA Type 300 Series Stainless Steel
- Tops Have 1" Coved Radius
- 8" High Backsplash Other Sizes Available
- 1⁵/₈" S/S Legs & Gussets with Adjustable Bullet Feet
- Scrap Basket Included

SUSD MODEL



- Soiled Dishtable w/ Prerinse Sink
- All Edges Finished for Undercounter-Dishwasher (Provided by Others)
- 14GA or 16GA Type 300 Series Stainless Steel
- Tops Have 1" Coved Radius
- 8" High Backsplash Other Sizes Available
- 1⁵%" S/S Legs & Gussets with Adjustable Bullet Feet
- Scrap Basket Included



FEATURED ACCESSORIES



SOAK SINKS

IMC soak sinks are great for soaking dirty silverware prior to washing. Mobile design allows the unit to be moved easily around the kitchen. Dirty silverware can be moved to cleaning area quickly.

When unit comes w/ optional silverware chute, it makes it easy to push silverware off the table and down the chute into sink, making for a fast cleanup.



- 16GA Type 300 Series Stainless Steel
- Large coved Corner Sink Bowl with built-In Pitch
- 1⁵%" OD Tubular Legs
- Lower Height Allows Unit to Be Stored Under the Worktable
- Includes Casters (2) with Brakes

MSK MODEL



- 16GA Type 300 Series Stainless Steel
- Marine Edge on (4) Sides of MSK Model
- Large Coved Corner Sink Bowl with Built-In Pitch
- 1⁵/₈" OD Tubular Legs
- S/S Crossrails
- Includes Lever Drain & Casters (2) with Brakes





IMC is a Consultant/Designer driven manufacturer of Food Service Equipment. We welcome product recommendations and upgrade suggestions from you. Our mission is to introduce new and innovative products in food service equipment and storage/handling systems.

IMC only uses 300 series stainless steel which is recommended for high corrosion resistance and uniformity of finish. Every IMC product will perform its intended function even in the most punishing work environment.

Production begins with Laser and CNC machine work and the final product is polished to a #4 brushed satin finish. The finish has the ability to hide and blend scratches for many years. Each product is then carefully inspected and protected for delivery to the customer.

For a complete catalog or the representative nearest to you, visit www.imcteddy.com or contact us below.



50 Ranick Drive East • Amityville, NY 11701 800-221-5644 • info@imcteddy.com www.imcteddy.com

