

Datasheets

Mobile oven rack model 20-1/1 - 16 racks



Article number

60.21.288

Description

Mobile oven rack to hold GN accessories. Allows fast, convenient loading and unloading of the cooking system.



Intended use

This product is only intended for commercial use, such as in restaurant kitchens or catering operations for schools, hospitals, or delis. Any other use runs counter to its intended purpose, and could be dangerous. Any other use runs counter to its intended purpose, and could be dangerous.

Features

- 16 support rails with a 80 mm rail distance
- Secures the containers with a lock
- Can be loaded with containers on both sides
- Tilt protection when pulling out the container using U-rails
- 4 tandem castors (of which 2 are lockable)
- Removable drip tray. Can be emptied via the drain
- Removable handle

Capacity

1/1 GN	Roasting and baking trays	16 x
1/1 GN	Grid	16 x
1/1 GN	20 mm deep	16 x
1/1 GN	40 mm deep	16 x
1/1 GN	65 mm deep	16 x
1/1 GN	100 mm deep	8 x
H4-1/2 (up to 1.300 g)	Chicken Superspike	12
H6-1/1 (up to 1.800 g)	Chicken Superspike	6 x
H8-1/1 (up to 1.300 g)	Chicken Superspike	6 x
H10-1/1 (up to 950 g)	Chicken Superspike	6 x

Use of other containers: 1/3 GN, 1/2 GN, 2/3 GN

Technical specifications

Space between bottom rack and cooking cabinet opening:	118 mm
Space between top rack up to the cooking cabinet opening:	131 mm
Maximum rack height:	1,62 m
Max. load size:	90 kg
Max. load size per level:	15 kg

Dimensions and weights

Width (W):	566 mm
Height (H):	1.742 mm
Depth (D):	822 mm
Weight:	33,2 kg

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Material

Rust-free stainless steel (CNS 1.4301/AISI 304)

Tandem castors - plastics, metal parts made from CNS

Note, Option

- Please refer to the original manual of the associated device for cleaning and care instructions
- Positioning aid for core probe
- Thermocover

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