Datasheets

Mobile oven rack model 20-2/1 - standard, 20 racks



Article number

60.22.490

Description

Mobile oven rack to hold GN accessorie. 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

- 20 support rails with a 65 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

2/1 GN	Roasting and baking trays	20 x
2/1 GN	Grid	20 x
2/1 GN	20 mm deep	20 x
2/1 GN	40 mm deep	20 x
2/1 GN	65 mm deep	10 x
2/1 GN	100 mm deep	10 x
H6-1/1 (up to 1.800 g)	Chicken Superspike	12 x
H8-1/1 (up to 1.300 g)	Chicken Superspike	12 x
H10-1/1 (up to 950 g)	Chicken Superspike	12 x

Use of other containers: 2/4 GN, 1/1 GN

Technical specifications

Space between bottom rack and cooking cabinet opening:	123 mm
Space between top rack up to the cooking cabinet opening:	101 mm
Max. rack height:	1,65 m
Max. load size:	180 kg
Max. load size per level:	30 kg

Dimensions and weights

Width (W):	772 mm
Height (H):	1.742 mm
Depth (D):	1.013 mm
Weight:	51,2 kg

Datasheets

Mobile oven rack model 20-2/1 - standard, 20 racks

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

Datasheets

Mobile oven rack model 20-2/1 - standard, 20 racks

