

Oven Racks

ITEM NO. _____
 QUANTITY NO. _____
 JOB NO. _____
 SPEC NO. _____



Side Loading



End Loading

Win-Holt Equipment Group offers a wide range of Oven Racks in all styles and sizes that are compatible to many leading Oven Manufacturers, they include:

- Revent
- Hobart/Adamatic
- Baxter
- Bakers Aid
- Lucks
- Gemini

Specifications:

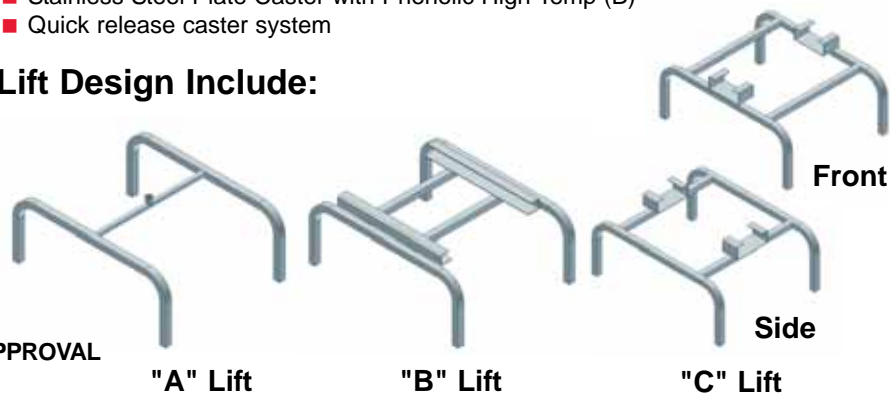
- Constructed of all welded heavy duty 304 series Stainless Steel or Aluminum.
- Angle pan slides will accommodate 18" x 26" or 20" x 30" bun pans, depending on the model to include: strapped bread pans, perforated screens, muffin pans and other pan types.
- Standard Runners are 1" x 1½" wide
- Available in End Load, Side Load and Double side Load Models
- All racks are equipped with four 4" phenolic super high temperature wheels with zerk grease fittings for easier lubrication and longer life.
- Lifting devices are constructed of Stainless Steel, and are designed for optimum rotation for even heat distribution.

Oven Rack Specifications may vary from Oven to Oven, so please call before ordering. We want to ensure a perfect fit!

Options Include:

- Tray Guards
- Special Slide Spacing
- Double Racks
- "B" & "D" Style Lifts
- Nesting Oven Racks
- Stainless Steel Plate Caster with Phenolic High Temp (B)
- Quick release caster system

Lift Design Include:



LABORATORY CERTIFICATION AND APPROVAL SYMBOLS:



439 Oak Street • Garden City, NY 11530 • Tel: 1-800-444-3595 • Fax: 516-222-0371
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NEW YORK • TEXAS • CALIFORNIA • MICHIGAN

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Oven Racks



Suggested Lubricant for Casters:

Low Corning 44 High Temperature Bearing Grease

- Medium Consistency
- Resistant to Oxidation, Moisture and Corrosion
- Rated: -40 to 425°F
-40 to 204°C

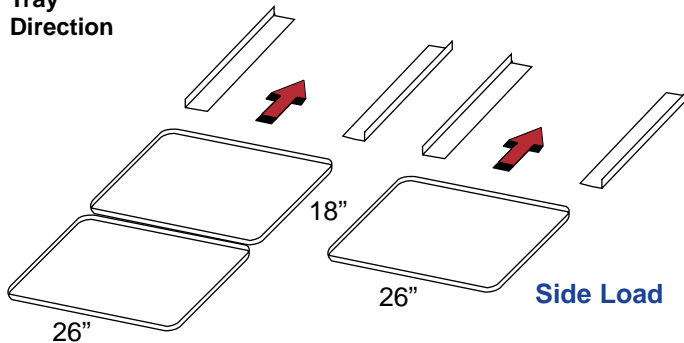
1" x 1½ width Runners
Custom Runners available

Lift Design

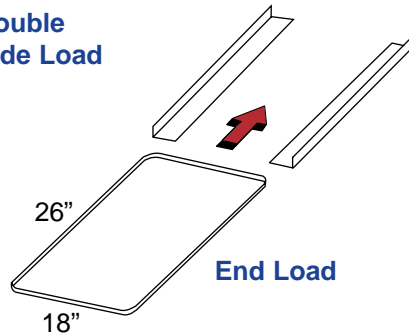
Space between Runners

Side Load, End Load and Double Side Load widths available

Tray Direction



Double Side Load



End Load

4 " Phenolic High Temperature Wheels

Now! all of our oven racks can be ordered with our quick release caster system (patent pending)

- Allows easier & faster cleaning
- Fast replacement of wheels
- NSF approved
- Stainless & Aluminum Materials
- Use with any medium duty plate caster

To assist in ordering, use the following chart to:

Build an Oven Rack	A	O	V	S	1	8	1	2	B	X	A	D	1	2	T	G	
Material	Item	Size	Tray Size	Number of Runners	Manufacturer	Lifting Device	Options										
A = Aluminum S = Stainless	OV = Oven Rack	S = Single D = Double	18 = Front 26 = Side 20 = Front 30 = Side	08 10 12 15 18 20 30	RV = Revent BX = Baxter BA = Bakers Aid LU = Lucks G1 = Gemini G2 = Gemini G3 = Gemini G4 = Gemini H = Hobart	A = Top Nipple (RV) B = 2 Channel (RV) C = 4 Channel (RV) D = Compact (RV) AD1 = Advantage1 (BX) AD2 = Advantage2 (BX) NL = No Locator (BA) LB = Locator Bracket (BA) LC = Locator Channel (BA) LW = Locator Wheel (BA) PG = Pin Guide (BA)	TG = Tray Guard 2TG = 2 Tray Guards LT = Low Temp Wheels										

Call WIN-HOLT at
800-444-3595 for pricing!

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