

# NCC PRODUCT APPLICATIONS

## Bakery Oven Racks



These sturdy all welded aluminum racks are used to bake goods in a variety of rotating ovens. Base racks can be equipped with any style lifting or centering device to accommodate any oven make or model.

Due to the large variety of ovens, we have created this guide to assist you in understanding and ordering bakery oven racks.

### Features:

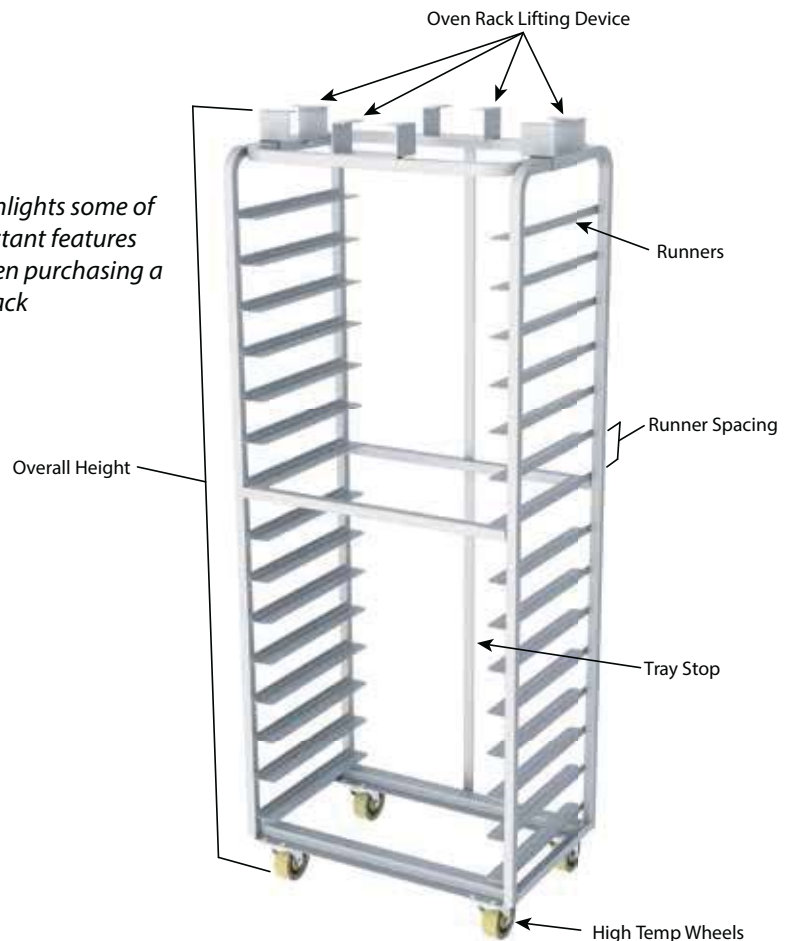
- Heavy duty caster channel protects the caster from the environment and prolongs the useful life of the casters.
- Heavy gauge angle runners to accommodate any style of 18" x 26" baking pans
- Ships fully assembled for immediate use



### Casters

We offer several options of wheels for our Bakery Oven Racks that include zinc plated and stainless steel models

This image highlights some of the most important features to consider when purchasing a Bakery Oven Rack

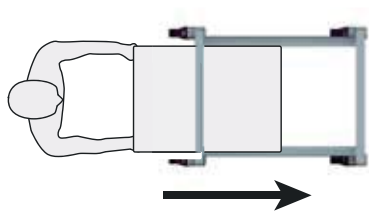




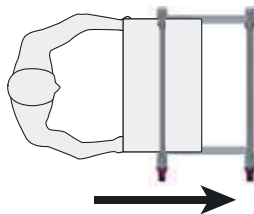
## Loading Styles

Freight Class: 300  
 NMFC Code: 164390-S2

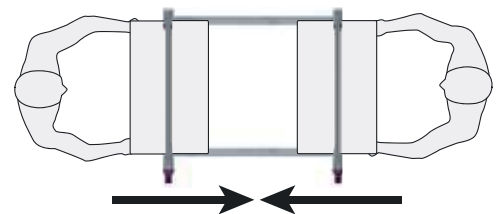
The loading style of Bakery Oven Racks largely depends on what type of oven you have. Some ovens are more flexible than others in this regard. For instance, if you have an oven that accommodates a double side load rack, it could possibly work with two single side load racks.



End Load



Side Load



Double Side Load



## Options

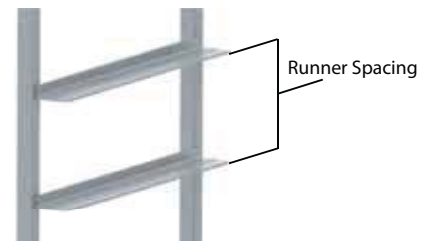
### Aluminum vs. Stainless Steel

Aluminum Racks offer the same level of sanitation as stainless steel racks but are more economical.

Stainless Steel Racks offer strength, durability and are ideal for industrial baking applications.

### Runner Spacing

Runner spacing should be determined by the amount of runners desired and the type of products you will be baking. A good rule of thumb is to add 1 1/4" to the height of the shortest product you make to provide adequate air flow and allow maximum capacity. (see diagram to right)



Runner Spacing

Shelf Spacing	Pan Capacity
6"	10
5"	12
4"	15
3"	20



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### Common Lifting Device Designs

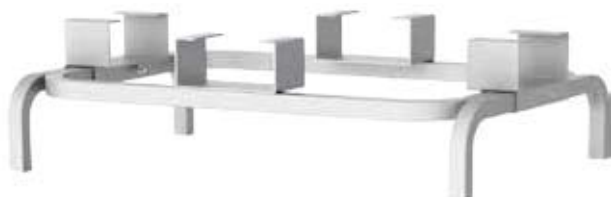
These styles are some of the most common lifting devices. We are not limited to these four styles and can accommodate most any oven type.



A Style Lifting Device



B Style Lifting Device



C Style Lifting Device



D Style Lifting Device

### Key Bakery Oven Info

The illustration to the right highlights the most important factors to determine when ordering Bakery oven Racks. Getting this information right will help ensure the rack you order will work well with your oven. The overall height and lifting device type are the two most important pieces of information that will drive the design of your purchase.

