

Heavy duty tray drying racks with corrugated shelves for correctional & institutional use

390-A Meyer Circle • Corona, CA 92879-1078 • Phone (951) 340-3419 • Fax (951) 340-2716 • www.sammonsequipment.com

- Heavy duty aluminum vertical tray drying and storage racks for correctional & institutional use.
- Corrugated shelves provide the necessary guide tracks for trays.

These racks use heavy wall 1½" x 1¾" aluminum tubular frame and 1½"x1½" x½" extruded aluminum angle uprites completely welded to form a super strong structure. Heavy wall channel bolsters are welded to bottom frame and furnished with 6" plate type polyurethane, all swivel casters. Corrugated shelves are welded to horizontal frames .An option of intermediate frames with one removable shelf each which lifts off without any tools is available. See page D-30B for various models. Optional stainless steel construction is also available. Consult factory.



3 Section rack for 12" x 20" steam pans **Model 9047-120-1220**



3 Section rack for 18"x26" (& 13"x18") trays **Model 9047-117-1826**



4 Section rack for 10"x14½" trays

Model 9047-576-1014-SS-HD
(Shown in optional s/s construction & with 6" casters)



6 Section rack for 87/16x63%"x17%" trays

Model 9047-816-0608-SS-HD

(Shown in optional s/s construction & with 6" casters)

Better food service equipment - standard models and custom designs.

D-30A

Heavy duty racks with corrugated shelves

Model Number	Tray/Pan Size (Inches)	Pan Capacity	Pan Spacing (Inches)	Number of Sections	Type of Loading	O.A. Dimensions (Inches)			Weight (Pounds)
						D	L	H	(Pourus)
9047-264-1013	$10^{11}/_{16} \text{x} 13^{7}/_{8} \text{x} 1^{1}/_{8}$	264	11/4	3	Side	243/8	603/8	57	154
9047-264-1014	$10 \times 14^{1/2} \times \frac{15}{16}$	264	11/4	3	Side	243/8	603/8	593/8	158
9047-264-1115	$11^{5}/_{8}$ x $15^{1}/_{2}$ x $3/_{4}$	264	11/4	3	Side	243/8	603/8	623/8	162
9047-264-1418	14 x 18	264	11/4	3	Side	291/8	603/8	$70^{3}/_{16}$	179
9047-234-1418	14 x 18	234	11/2	3	Side	265/8	63¾	$70^{3}/_{16}$	168
9047-117-1520	15 x 20	117	11/2	3	End	265/8	63¾	611/2	160
9047-117-1622	16 x 22	117	11/2	3	End	265/8	63¾	641/2	163
9047-117-1826	18 x 26	117	11/2	3	End	265/8	63¾	70	178
9047-80-1826	18 x 26	80	11/2	2	End	265/8	63¾	541/2	169
9047-102-1315	$13^{7}/_{8}$ x $15^{1}/_{4}$ x $2^{1}/_{2}$	102	$3^{3}/_{16}$	3	Side	283/8	$59^{11}/_{16}$	601/8	158
9047-152-1315	(Alladin/Tivoli)	152	$3^{3}/_{16}$	4	Side	283/8	$66^{1}/_{16}$	$77^{3}/_{16}$	189
9047-234-1015	10¾ x 15 x 1 ⁹ / ₁₆ (Duralux T-200)	234	11/2	3	Side	243/8	641/2	60 ³ / ₁₆	145
9047-160-1013	$10^{11}/_{16} \text{x} \ 13^{7}/_{8}$	160	11/4	4	End	291/8	303/8	603/8	135
9047-160-1115	$11^{5}/_{8}$ x $15^{1}/_{2}$	160	11/4	4	End	291/8	303/8	641/8	138
9047-272-1013	$10^{11}/_{16} \text{x} \ 13^{7}/_{8}$	272	11/4	4	End	291/8	471/8	603/8	165
9047-272-1115	$11^{5}/_{8}$ x $15^{1}/_{2}$	272	11/4	4	End	291/8	471/8	641/8	168
9047-352-1013	$10^{11}/_{16} \text{x} 13^{7}/_{8} \text{x} 1^{1}/_{8}$	352	11/4	4	Side	243/8	603/8	73	189
9047-352-1014	$10 \times 14^{1/2} \times \frac{15}{16}$	352	11/4	4	Side	243/8	603/8	751/2	192
9047-40-1220	*12 x 20 x 2½	40	3	2	Side	265/8	351/2	561/4	115
9047-78-1220	*12 x 20 x 2½	78	3	2	Side	265/8	641/2	56 ¹ / ₄	130
9047-100-1220	*12 x 20 x 2½	100	3	3	Side/End	265/8	641/2	691/8	173
9047-120-1220	*12 x 20 x 2½	120	3	3	Side	265/8	641/2	781/8	175
9047-576-1014	14 x 10 x 1 ¹ / ₄	576	11/2	4	Side	33	78	741/4	220
9047-680-0608	$8^{7}/_{16}$ x $6^{3}/_{8}$ x $1^{7}/_{8}$	680	2	5	Side	283/8	741/8	73	280
9047-816-0608	$8^{7}/_{16} \times 6^{3}/_{8} \times 1^{7}/_{8}$	816	2	6	Side	283/8	741/8	73	295

^{*}Rack will also accommodate 4" or 6" deep steam pans & gastronorm (GN 2/1 & GN 1/1) pans. Capacity will vary.

9047 Series racks are also available with aluminum frame & stainless steel corrugated shelves (add "-SS-CR" after model number) or in all stainless steel construction (add "-SS-HD" after model number). Consult factory.

Options for tray drying rack: (also see Table DD-1 for other options)

- A. Depth over 301/8(up to 34"max)
- B. Extra length (up to 18" more)
- C. Extra section

Note: Overall depth/length/height restrictions apply. Consult factory.

- D. S/S construction
- E. Push handle

- F. 6 casters (4 swivel, 2 rigid)
- G. Spacing of 2", 2½", 3¾" or 4" for corrugations
- H. Bottom shelf flat without any corrugations or guides for storing misc. pots & pans
 - (will reduce overall capacity of trays being stored)
- I. Wrap around bumper or corner bumpers