

# 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

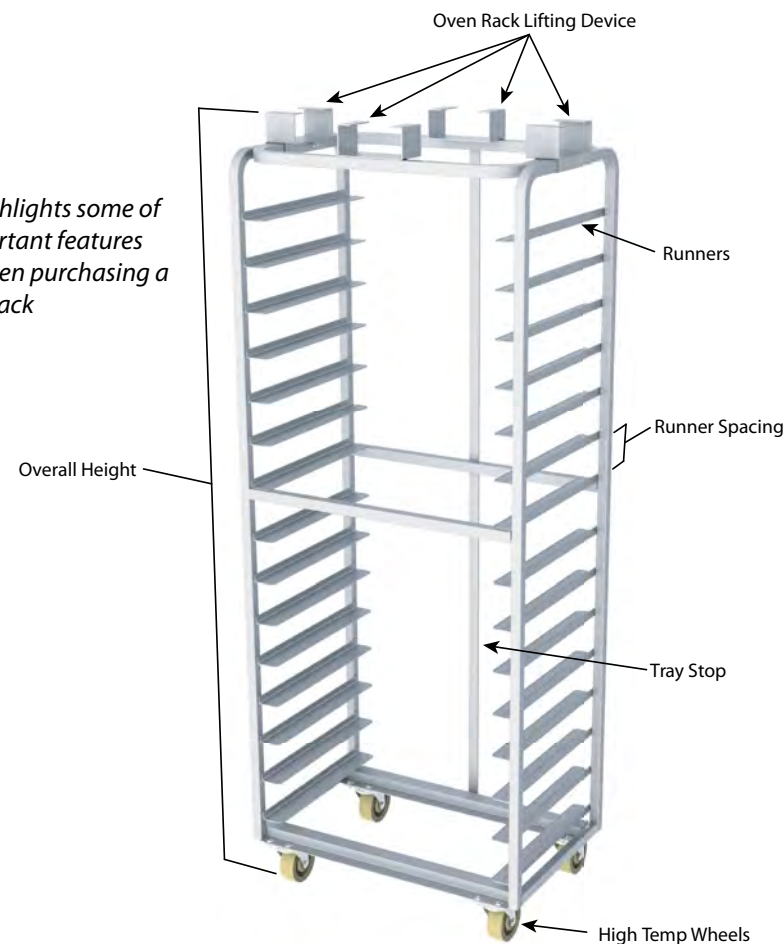


This image highlights some of the most important features to consider when purchasing a Bakery Oven Rack



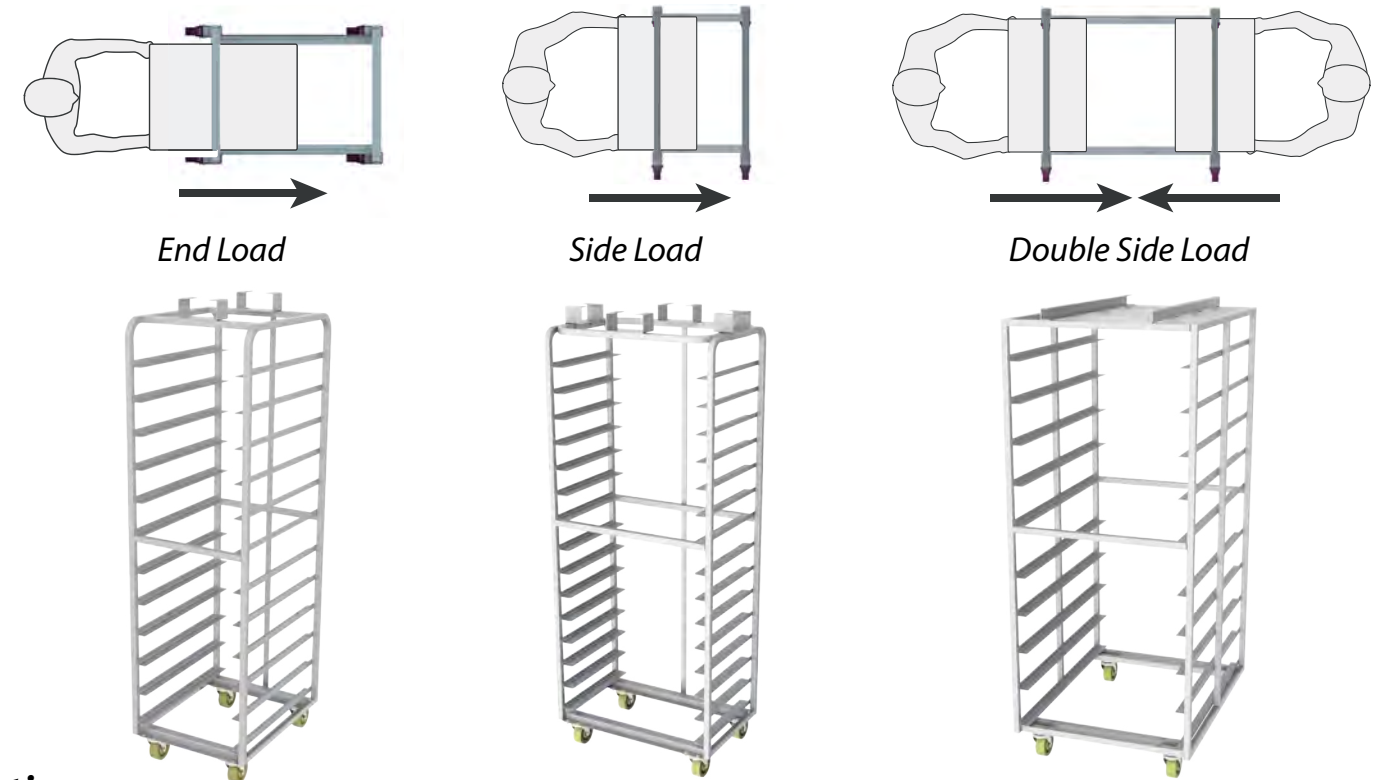
Casters

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



### Loading Styles

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.



Freight Class: 300  
NMFC Code: 164390-S2

### Options

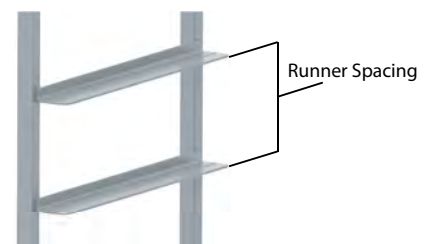
#### Aluminum vs. Stainless Steel

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)



Shelf Spacing	Pan Capacity
6"	10
5"	12
4"	15
3"	18
3"	20
2"	30

Can't find exactly what you need? Give us a call and we'll help you with the perfect solution!

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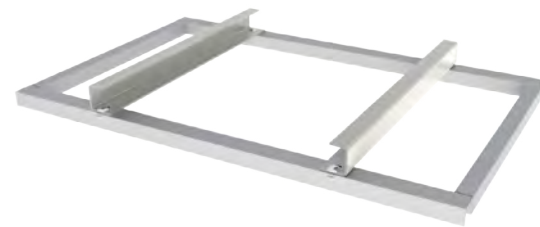


### Common Lifting Device Designs

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



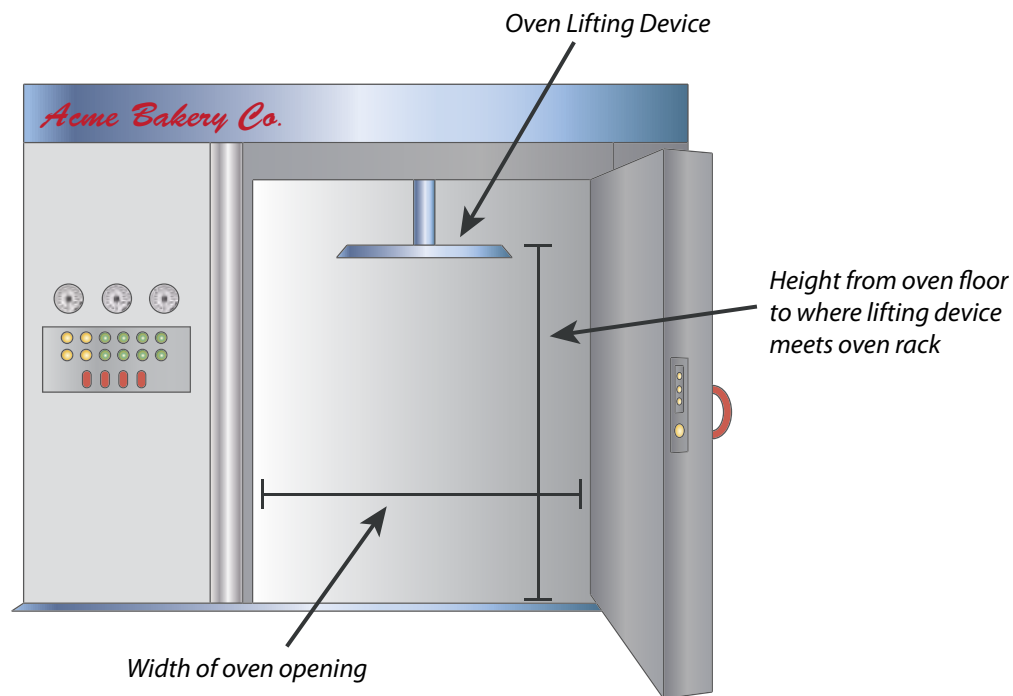
C Style Lifting Device



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.



### Bakery Oven Rack Ordering Information

The following information helps us determine the exact rack for the oven(s) you have.

Oven Manufacturer and Model # \_\_\_\_\_

Style of Lifting Device \_\_\_\_\_

Loading Style (circle one)      SINGLE SIDE LOAD      SINGLE END LOAD      DOUBLE SIDE LOAD

Rack Height in Inches (use illustration on the previous page to help determine) \_\_\_\_\_

Material (circle one)      STAINLESS STEEL      ALUMINUM

Pan Capacity (circle one)      10      12      15      18      20      30

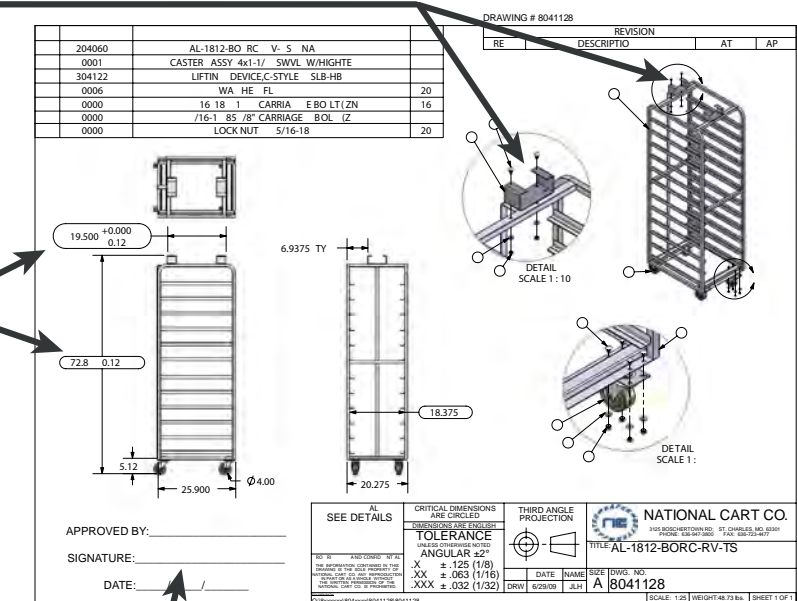
Tray Stop (circle one)      YES      NO

Casters (circle one)      STAINLESS STEEL      ZINC PLATED STEEL

After submitting this form to NCC we will send you a drawing that details the recommended rack for your situation. Carefully inspect the drawing and take notice of all critical measurements and components. The drawing below shows what you can expect and highlights the most important things to double check. If the design is satisfactory, Sign and date it at the bottom and send it back to NCC so that we can start building your racks.

Inspect the lifting device on the drawing to make sure that it matches what your oven works with or what racks you already own for that oven

Dimensions that are critical to working properly with your oven are circled



You must sign and approve what you are buying

Can't find exactly what you need? Give us a call and we'll help you with the perfect solution!