

Bakery Oven Rack Ordering Information



These sturdy all-welded aluminum or stainless steel 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.

Oven Information

Manufacturer and Model Number

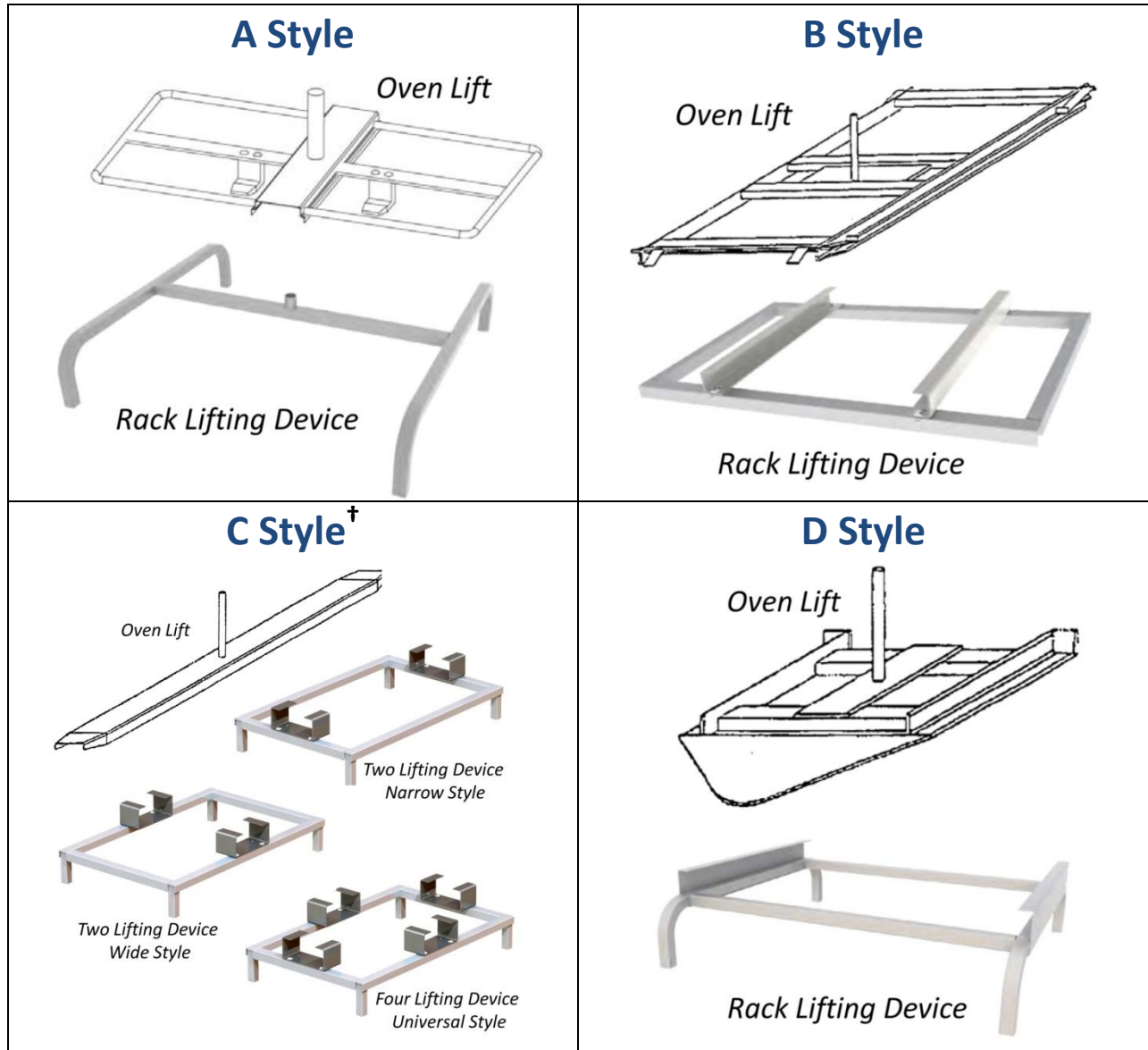
There are many oven manufacturers and oven models available today, and each is slightly different. By providing the manufacturer name and model, you enable us to provide you with the right rack to match your oven.

Oven Size

Due to the wide variations in models, especially in C Style lifts, we may ask you to verify some of the dimensions of your oven. These dimensions help us to verify that the rack you are buying will fit your oven perfectly.

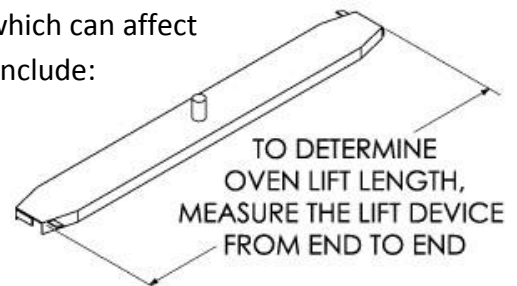
Lift Style

There are several types of oven lifts, and a specific rack lifting device for each. Four of the most common lift styles are shown below.

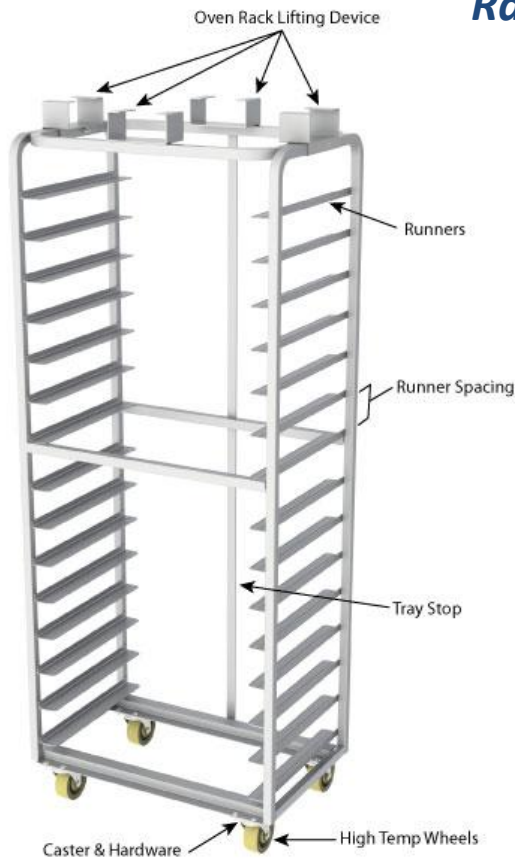


† Note: C Style ovens are produced in a range of sizes, which can affect rack fit and appearance. Some variations to be aware of include:

- **Long lift**, with an oven lift length of 48"
- **Short lift**, with an oven lift length of 36"
- **Compact oven**, with a door opening of 28" or less



Rack Options



Rack Material

Aluminum

Our standard aluminum racks offer the same level of sanitation as stainless steel racks but are a more economical choice.

Stainless Steel

Stainless steel racks offer increased strength and durability, and are ideal for industrial baking applications.

Caster & Hardware Material

Zinc-Plated Steel

Zinc-plated steel casters and hardware are standard and are an economical option.



Stainless Steel

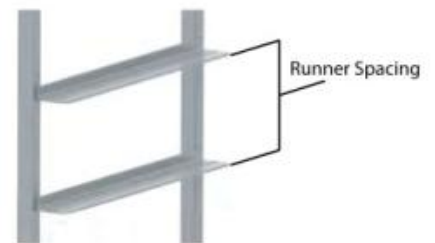
Optional stainless steel casters and hardware offer excellent corrosion resistance in a wide variety of environments.

Pan Capacity

The number of 18" x 26" pans the rack can hold is determined by the runner spacing of the rack, and whether the rack is a single or double rack.

Runner spacing is determined by the number of pans you'd like to store and the type of products you will be baking. A good rule of thumb is to add 1 ¼" to the height of the tallest product you make to provide adequate air flow and maximize capacity.

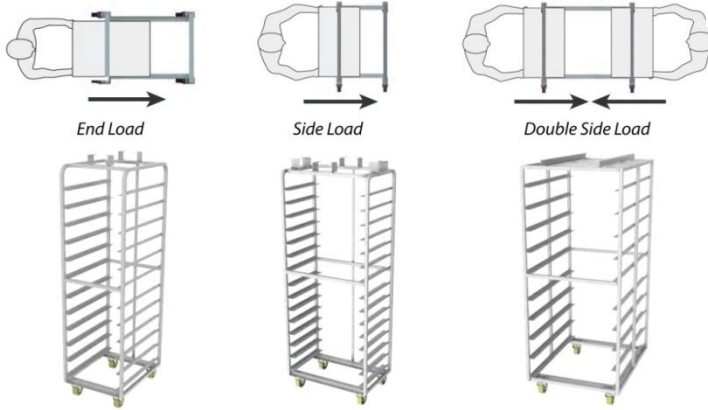
A single rack can hold only one pan per runner. A double rack can hold two pans per runner, doubling the pan capacity of the rack.



Standard Runner Spacing	Pan Capacity (Single Rack)
6"	10
5"	12
4"	15
3"	20

Tray Stop

A tray stop keeps pans from sliding out of the rack. This can be an important safety consideration if your oven has an entry ramp.



Loading Style

The loading style of Bakery Oven Racks depends largely on the type of oven you are using. Some ovens only accept one rack, while others can accept either two single racks or one double rack.

If you are not sure what you need, call us, we can help!

Best Practices for Bakery Oven Racks

Bakery Oven Racks are designed to be solid, reliable, and trouble-free. Even so, there are a few things that you can do to ensure that your new racks perform at their best in your oven.

- ✓ Load the pans evenly; avoid having all of the product loaded at one end.
- ✓ If using two racks in a double rack oven, make sure the racks are loaded evenly, so that one is not significantly heavier than the other.
- ✓ Make sure end stops are working correctly and are set properly.
- ✓ Center racks on the oven lift.
 - ✓ If using one rack on a double oven lift, avoid pushing the rack all the way to the stop.
 - ✓ If using two racks, check to see that the racks are the same distance from the stops.

How to Order Bakery Oven Racks

1. Compare your current bakery oven racks or oven lift to the lift styles shown on Page 2 of this guide to determine what lift style is needed.
2. On the attached order form, fill in your contact information and then click in the red check box next to the appropriate lift style.
3. Fill out the rest of the order form by selecting your oven manufacturer, entering the oven model number and checking off the desired options for the oven racks.
4. Once the form is completely filled out, save the file and email a copy to your Customer Service Representative (CSR).
 - If you are unsure who your CSR is, please call NCC toll free at 1-800-455-3802.
 - If do not have access to email, the form may be printed out and faxed to your CSR at (636) 723-4477.
5. After submitting your order form to NCC, we will send you a drawing that details the recommended rack for your bakery.
 - **Carefully inspect the drawing** and take note of all critical measurements and components. The drawing below shows what you can expect and highlights the most important things to double check.
6. **If the design is satisfactory, sign and date the drawing and return it to NCC so we can build your racks.**

ITEM	PART #	DESCRIPTION	QTY	REV.	DESCRIPTION	DATE	APP.	CHK.
1	2000020	AL 1812 BORC BY 35 FINAL WELD	1	A	INITIAL RELEASE	4/27/09	JED	RJA
2	8001193	CASTER ASST 401 1/2 SWVL W/RIGHTAMP	4		REMOVED W/RIGHTAMP			
3	304 1201	LIFTING DEVICE-C-STYLE B-BABA	2	B	NEW W/RIGHTAMP	5/18/2011	SJ	N/A
4	8000041	BS174-18 1/2" CARTRIDGE BOLT (FN)	12					
5	8000042	BS174-18 1/2" CARTRIDGE BOLT (FN)	4					
6	8001251	NUT CENTER LOCK FLANGE S118-18 2W	20					

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

Inspect the lifting device on the drawing to ensure that it matches your oven lift style or the racks that you currently own.

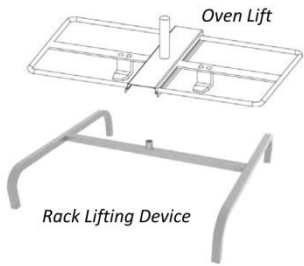
You must sign to approve what you are buying

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

Company: _____
 Name/Title: _____
 Email: _____
 Phone: _____ Date: _____

NE NATIONAL CART CO.
Bakery Oven Rack Order Form

A-Style



Oven Information:

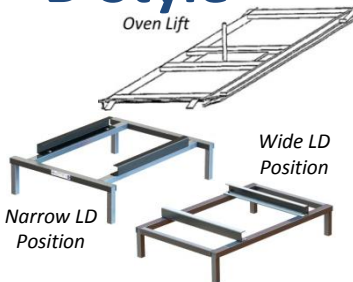
- Manufacturer:**
- Hobart or Adamatic
 - Revent
 - Other: _____

Model Number: _____

Rack Options: (Check or circle your selections)

- Rack Material:** Stainless Steel Aluminum
- Loading Style:** Single End Load Single Side Load
 Double Side Load (Double the pan capacity)
- Runners (Spacing):** 10 (6") 12 (5") 15 (4")
 20 (3") Other: _____
- Casters & Hardware:** Stainless Steel Zinc-Plated Steel
- Tray Stop:** Yes No

B-Style



Oven Information:

- Manufacturer:**
- Baxter
 - Other: _____

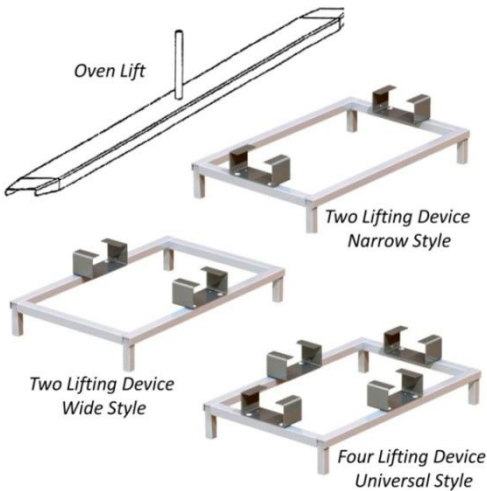
Model Number: _____

Rack Options: (Check or circle your selections)

- Rack Material:** Stainless Steel Aluminum
- Loading Style:** Single End Load Single Side Load
 Double Side Load (Double the pan capacity)
- LD Position:** Narrow [SGL-1] Wide [SGL-2] Adjustable*
- Runners (Spacing):** 10 (6") 12 (5") 15 (4")
 20 (3") Other: _____
- Casters & Hardware:** Stainless Steel Zinc-Plated Steel
- Tray Stop:** Yes No

*Adjustable LD allows LD to be set to either Narrow or Wide Position

C-Style



Oven Information:

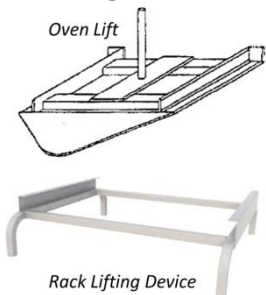
- Manufacturer:**
- Hobart or Adamatic
 - Revent
 - Long Lift - 48"
 - Short Lift - 36"
 - Compact - 28" or less
 - Other: _____

Model Number: _____

Rack Options: (Check or circle your selections)

- Rack Material:** Stainless Steel Aluminum
- Loading Style:** Single End Load
 Single Side Load
 Double Side Load (Double the pan capacity)
- Lifting Devices:** Two LD Narrow [SGL-1]
 Two LD Wide [SGL-2]
 Four LD Universal
- Runners (Spacing):** 10 (6") 12 (5")
 15 (4") 20 (3")
 Other: _____
- Casters & Hardware:** Stainless Steel Zinc-Plated Steel
- Tray Stop:** Yes No

D-Style



Oven Information:

- Manufacturer:**
- Adamatic
 - Other: _____

Model Number: _____

Rack Options: (Check or circle your selections)

- Rack Material:** Stainless Steel Aluminum
- Loading Style:** Single End Load Single Side Load
 Double Side Load (Double the pan capacity)
- Runners (Spacing):** 10 (6") 12 (5") 15 (4")
 20 (3") Other: _____
- Casters & Hardware:** Stainless Steel Zinc-Plated Steel
- Tray Stop:** Yes No