## Racks/Trolleys for Gastronorm pans, mobile. Racks/Trolleys for Gastronorm pans, mobile.

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

- Extremely versatile racks/trolleys for restaurants, hotel kitchens, and cafeteria to transport $20^{7} / 8 " \times 251 / 2 "$ Gastronorm GN $2 / 1$ pans ( $530 \mathrm{~mm} \times 650 \mathrm{~mm}$ )
- Choice of aluminum rack (with $\mathrm{s} / \mathrm{s}$ channel slides) or all welded stainless steel racks.
- N.S.F listed.

These racks use hi-tensile aluminum or stainless steel frame with uprights welded to cross channel at top \& bottom to provide extra strength.

## CONSTRUCTION FEATURES INCLUDE:

- Uprights: 2 " $\times 1$ " $x^{1 / 8} /{ }^{\prime \prime}$ aluminum or $14 \mathrm{GA} . \mathrm{s} / \mathrm{s}$ channels
- Top \& Bottom: Horizontal members made form $23 / 8$ " $\times 1$ " $x^{1 / 8 " ~ s p e c i a l ~}$ aluminum channels for $21 / 4$ " x 1 " x 14 GA . $\mathrm{s} / \mathrm{s}$ top channels.
- Slides: Bottom slide is aluminum or $\mathrm{s} / \mathrm{s}$ angle slide welded to uprights to provide rigidity at base. Upper slides are $18 \mathrm{GA} . \mathrm{s} / \mathrm{s}$ formed "C" style non-tip type. Pans can be pulled out past the halfway point without tipping over.
- Cross-Bars: $1 / 4 " \times 1$ " flat aluminum or $3 / 16 " \times 1$ " $\mathrm{s} / \mathrm{s}$ bars are welded at front \& back near mid height to provide extra stability \& rigidity to frame.
- Casters Pad/Bolsters: Flat casters plates or formed aluminum or $\mathrm{s} / \mathrm{s}$ bolsters Welded to bottom channels to provide a strong base.
- Casters: $5 " \times 1 / 4 "$ deluxe, N.S.F listed, all swivel, 2 with brakes.

A. Aluminum racks with riveted s/s channel sides

| Model <br> Number | No. of <br> slides | Pan <br> Size <br> (Inches) | Pan <br> Spacing <br> (Inches) | O.A. Dimensions <br> (Inches) |  |  | Weight <br> Pounds |
| :--- | :--- | :--- | :--- | :--- | :--- | :--- | :--- |
|  |  | GN 2/1 | 3 | D | H |  |  |
| 9580-18-GN 2/1 | 18 | GN 2/1 | 3 | $23^{9} / 16$ | $261 / 2$ | $69^{7} / 16$ | 82 |
| 9580-16-GN 2/1 | 16 | GN 2/1 | 3 | $23^{9} / 16$ | 26 | $64^{7} / 16$ | 79 |

B. Stainless steel racks with welded $\mathrm{s} / \mathrm{s}$ channel slides

| Model <br> Number | Pan Capacity | Pan Size (Inches) | Pan Spacing (Inches) | O.A. Dimensions (Inches) |  |  | Weight (Pounds) |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  |  |  | W | D | H |  |
| 2580-20-GN-2/1 | 20 | GN 2/1 | 3 | $23^{9} / 16$ | 261/2 | $69^{7} / 16$ | 145 |
| 2580-18-GN-2/1 | 18 | GN 2/1 | 3 | $23^{9} / 16$ | 261/2 | $64^{7 / 16}$ | 140 |
| 2580-16-GN-2/1 | 16 | GN 2/1 | 3 | $23^{9} / 16$ | 261/2 | $57^{7} / 16$ | 136 |



9580-20-GN-2/1

Note 1: Pan capacity will vary depending upon the depth of the pan. These racks/trolleys are also available as roll -in racks/trolleys with "in-set" casters to go in the appropriate roll-in refrigerator. Add "-RI" after model number. Spacing other than 3 " is also available. Consult factory
Note 2: These racks will also carry 12 " $\mathbf{2 0}$ " U.S steam pans, Gastronorm GN $1 / 1$ ( $530 \mathrm{~mm} \times 325 \mathrm{~mm}$ ), 2 pans per set of slides and smaller GN $2 / 4$ ( $530 \mathrm{~mm} \times 162 \mathrm{~mm}$ ), 4 pans per set of slides.

## Options:

1. Corner bumpers (set of 4 )
2. Vertical pan stop
3. $16 \mathrm{GA} . \mathrm{s} / \mathrm{s}$ channel slides
4. Brakes on 2 additional casters
5. Wrap around bumper
6. Roll-in application
(Add "-RI" after model number)
