

40 PAN ENCLOSED BUN PAN RACK

Use an Enclosed Pan Rack to Transport Your Baked Goods, Prepared Foods and More!

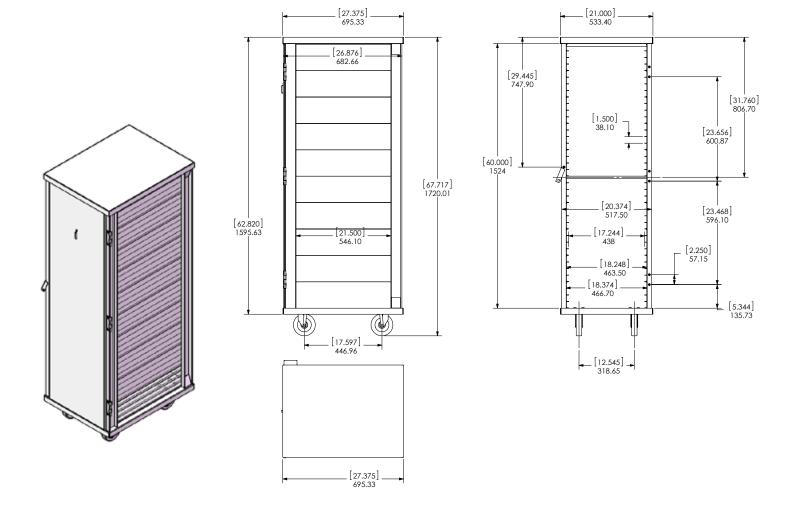
This full size enclosed bun pan rack is capable of holding up to $(40)\ 18'' \times 26''$ pans. It is great for storing and transporting your breads, buns, and other baked goods, as the unit comes with 5'' polyurethane, double ball race casters. Since the unit is enclosed, it prevents dehydration of your foods as well as exposure to airborne contaminants, keeping your foods secure and sanitary inside the sturdy reinforced aluminum frame. The non-insulated aluminum is rust and corrosion proof.

Features

- Sturdy aluminum construction
 - Non-insulated
 - Rust proof
- 40 Pan guides
 - 1.5" Shelf spacing
 - Holds 40 full size bun pans or 80 half size bun pans
- 5" Polyurethane casters







ltem #	Dimensions L x W x H	Shelf Spacing	Loading Style	Pan Capacity	Material	Weight
600AEC1840	27"×21"×68"	1.5"	End	40 Full	18-gauge aluminum	50 lbs.



Bun Pans

Each pan is designed to not warp and hold its shape, delivering evenly browned baked goods every time. These rust resistant baker's trays are designed with unique features such as a galvanized bead wire for extra strength and durability. Standard aluminum pans are great for rapid heat transfer, ideal for general purpose baking. Aluminized steel has been reinforced for tougher commercial baking tasks. Stainless steel pans are designed to last a lifetime. These dishwasher safe trays will resist stains, rust, and warping. Choose from both glazed and non-stick varieties. A solid sheet is great for general baking, while a perforated pan allows air to circulate evenly during baking to cook crispier crusts..

Solid Bottom

ltem #	Length x Width (in.)	Gauge	Weight
407BUNFULL	18 × 26	18	
407BUNHALF	18 × 13	18	
407BUNQRTR	9.5 x 13	18	







Perforated Bottom

ltem #	Length x Width (in.)	Gauge	Weight
109188P261X	18 × 26	18	
922ABNP50PF	18 × 13	18	



