



PROJECT:	MODEL:	QUANTITY:	ITEM NO:
----------	--------	-----------	----------

OPEN TRAY RACK MACHINE STAND

Supports 300 to 500 lbs

"OTR SERIES"

HEAVY-DUTY



OTR-15-MSWT



OTR-17-MSWT

Shown with 18" x 13" trays suspended in the wing channels and 18" x 26" tray in base rack.

- ❑ Holds 18" x 26" x 1" trays
- ❑ Wings can hold a variety of tray sizes
- ❑ Accommodates Slicers, Mixers and other heavy kitchen appliances
- ❑ A work horse for any kitchen



"Total Lock" simultaneously locks the swivel and wheel making the unit stationary.

Versatile mobile work station in durable all stainless steel – Use for preparation and processing operations or machine stand.

Use this handy Open Tray Rack Machine Stand to support or transport your Meat Slicer, 20-30 Quart Mixer, or use as a personal work center or work station for small appliances. The space saving open tray racks hold 18" x 26" trays – and other fractional 18" wide trays – to make food preparation and food processing fast and convenient.

All stainless steel construction makes this unit durable and easy to clean. As an added design feature, the swivel caster locks both the wheel and swivel, making the unit stationary and sturdy. This unique design eliminates the rocking caused by the diamond caster configuration used by competitors.

- ◇ 5" heavy-duty all swivel "Total Lock" casters with "step-on, step-off" swivel locks
- ◇ 16-gauge stainless steel reinforced top and bottom
- ◇ 12-gauge corner reinforcements
- ◇ All stainless steel
- ◇ All welded construction - no rivets
- ◇ Tubular stainless steel welded base frame
- ◇ Removable tray rack assembly
- ◇ Raised marine edge retards spills
- ◇ Supports up to 500 lbs
- ◇ Two year limited warranty



PROJECT:

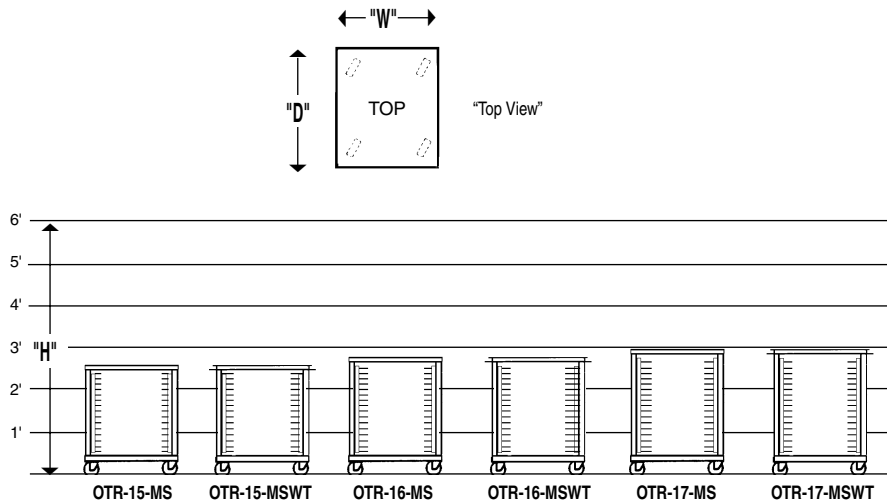
MODEL:

QUANTITY:

ITEM NO:

SPECIFICATIONS:

OPEN TRAY RACK MACHINE STAND



MODEL NUMBER	1.5" FIXED SPACING TRAY CAPACITY	OVERALL EXTERIOR DIMENSIONS IN. (mm)			SUPPORTS	CASTER SIZE	SHIP WT. LBS. (KG)
		HIGH "H"	DEEP "D"	WIDE "W"			
OTR-15-MS	15 - 18" x 26"	33" (838)	26" (660)	20.5" (521)	300 to 500 lbs	5"	90 (41)
OTR-15-MSWT*	15 - 18" x 26"	33" (838)	26" (660)	20.5" (521)	300 to 500 lbs	5"	90 (41)
OTR-16-MS	16 - 18" x 26"	34.5" (876)	26" (660)	20.5" (521)	300 to 500 lbs	5"	100 (45)
OTR-16-MSWT*	16 - 18" x 26"	34.5" (876)	26" (660)	20.5" (521)	300 to 500 lbs	5"	100 (45)
OTR-17-MS	17 - 18" x 26"	36" (914)	26" (660)	20.5" (521)	300 to 500 lbs	5"	105 (48)
OTR-17-MSWT*	17 - 18" x 26"	36" (914)	26" (660)	20.5" (521)	300 to 500 lbs	5"	105 (48)

Spacings are fixed at 1.5".

*MSWT Machine Stand with "Wing Table" that accommodates and hold two (2) each 18" x 26" Trays, one (1) per side. Bottom shelf is available with optional **Pitched Center Drain**.

CONSTRUCTION. Heliarc welded construction of stainless steel. Top and bottom shelf shall be heavy-duty 16-gauge polished stainless steel, die-formed. Welded tubular base frame shall be 1" square, heavy gauge stainless steel tubing, with 10-gauge stainless steel reinforcing stress plates at corners. Uprights shall be 12-gauge stainless steel.

CASTERS. 5" heavy-duty all swivel polyurethane casters with simultaneous swivel and wheel locks, holding the unit stationary. Casters shall have a reinforced yoke welded to 10-gauge caster mounting plate. The caster mounting plate shall be secured to a 10-gauge stainless steel

reinforcing stress plate via welded in place stainless steel studs. The reinforcing stress plates shall be welded to the heavy gauge tubular frame of the unit.

TRAY RACK ASSEMBLY. Unitized tray rack assembly shall be heavy gauge stainless steel, channels fixed in place at 1.5" spacings. Assemblies are designed to accommodate one (1) 18" x 26" tray. Removable stainless steel uprights shall easily lift off heavy-duty stainless steel supports without the use of tools.

MACHINE STAND WITH WING TABLE.

Two (2) stainless steel channels are attached to work surface, one on each side, each accommodating a 18" x 26" (and other varying sizes) sheet tray for added work surface and convenience. Trays are suspended in "winged-style" fashion, supported by its rolled-lip edge.

Optional Accessories:

- Perimeter bumper
- Floor legs
- Pinched center floor drain

FWE Products are used by major companies world-wide. We can modify, design, or custom build equipment to fit your special requirements.



Food Warming Equipment Company, Inc.

P.O. Box 1001
Crystal Lake, IL 60039 USA
800-222-4393; 815-459-7500
Fax: 815-459-7989

Manufacturing Facilities:
7900 S. Route 31
Crystal Lake, IL 60014 USA
www.FWE.com sales@fwecco.net

FWE products may be covered under one or more of the following U.S. patents: 288,299;238,300;3,952,609;4,192,991.

All specifications subject to change without notice.
© 07B Food Warming Equipment Company, Inc.