

## Oven Racks

An essential part of any rack oven regardless of the manufacture is the oven rack. For over ten years Stratton Sales through our manufacturing arm Dough Technology has manufactured high end durable stainless steel oven racks for use in any brand rack oven.

We manufacture racks to be used in Adamatic, Baxter, Lucks, Revent, Hobart, Dahlin or Bakers Aid rack ovens. Our unique design and manufacturing process allows us to modify our rack to accommodate special pan sizes or rack spacing to fit your needs. We provide double, single side load and single end load stainless steel oven racks. Our standard rack spacing is 2 ½", 3", 3 ½" 4", 5", 6", 7", 7 ½", 8", 9" and 10" but custom pan spacing is available.

What sets our oven racks apart is our unique gusset design. By reinforcing the cross support bars we ensure that the cross bar welds will never break, because the weight is not carried on the welds it is supported by the gusset.

From the beginning we wanted to make replacing the rack casters easy so we developed a rack caster plate that can be used in our standard or our nesting rack design. Stainless steel bolts with locking nuts ensure that bolt won't rust and the nut won't come loose over time. We only use 316 series rust resistant stainless steel in our rack with 16 gauge stainless steel pan slides standard on all designs. Heavy duty 14 gauge pan slides are available for heavier loads.

One recent upgrade we have made standard in all rack models is a Teflon coated caster axel bushing. Although our racks have always had a grease zerk to lube the main caster axel, we found that over time the wheel would begin to make noise and eventually not roll. By providing this non-stick high temperature surface to our rack casters this lengthens the caster life regardless if the rack is lubed or not. We still provide a grease zerk but this new axel bushing helps in the overall performance of the rack.

For pricing or questions about our oven racks you can contact us at 800-896-3706 or by emailing [info@strattonsales.com](mailto:info@strattonsales.com)