

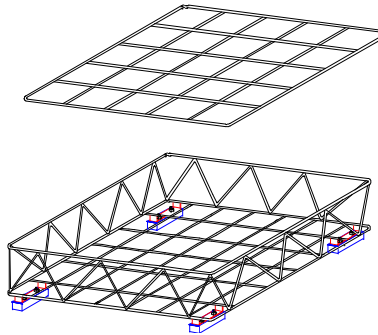
DOUGLAS

WASHING AND SANITIZING SYSTEMS

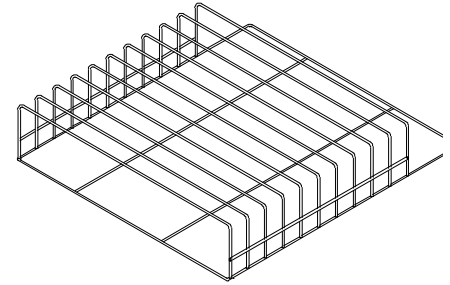
Stainless Steel Racks/Inserts for Pot, Pan & Utensil Washers

Models Designed With Racks & Inserts to Hold Pans

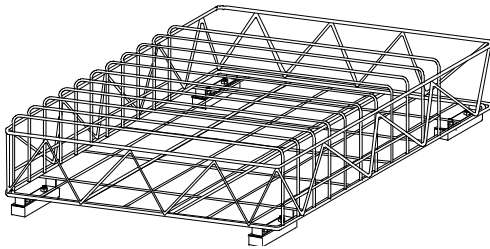
Model #	Usable Area of Utensil Rack (D x W x H)	# of Inserts per Utensil Rack	Total Sheet Pan Capacity
UTC-6	17" x 26 3/8" x 7"	1	6
UTM-10	27" x 27 1/2" x 6 1/2"	1	10
SD-10	25 1/2" x 27 1/2" x 6 1/2"	1	10
SD-20	26 1/2" x 39" x 6 1/2"	2	20
LD-20	26 3/4" x 38 3/4" x 6 1/2"	2	20
LD-36	26 1/2" x 72 1/2" x 6 1/2"	4	36
SD-36	26 1/2" x 72 1/2" x 6 1/2"	4	36



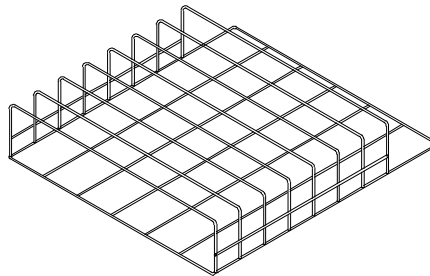
Utensil Rack With Hold-down Lid



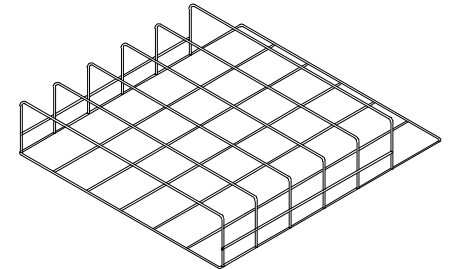
Bun/Sheet Pan Insert



Utensil Rack with Insert In-Place



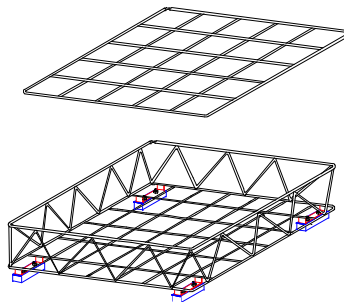
Cake Pan Insert



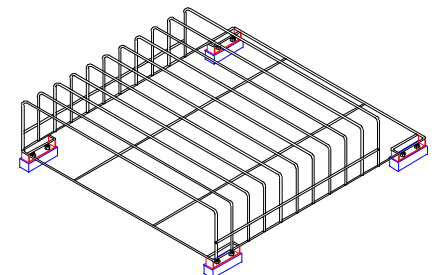
Steam Table Pan Insert

Models Designed With Racks to Hold Pans

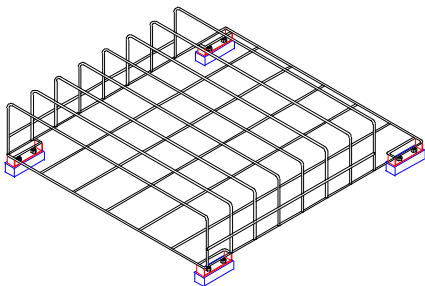
Model #	Usable Area of Utensil Rack (D x W x H)	Wash Racks per Load	Total Sheet Pan Capacity
LD-10	25 1/2" x 27 1/2" x 6 1/2"	1	10
LD-12-PT	26 1/4" x 27 1/2" x 6 1/2"	1	12
LD-12-CPT	26 1/4" x 27 1/2" x 6 1/2"	1	12
LD-20-PT	23" x 26 1/4" x 6 1/2"	2	20



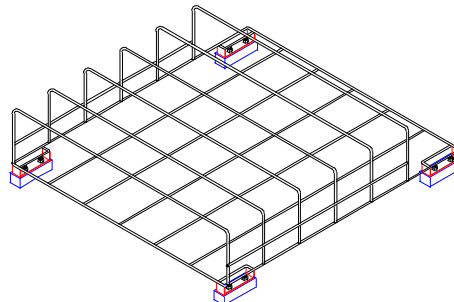
Utensil Rack with Hold-down Lid



Bun/Sheet Pan Rack



Cake Pan Rack



Steam Table Pan Rack



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NOTE: Depending on the nature of soil to be removed, it may be best to wash cake pans and steam table pans face-down in a utensil rack to get the maximum exposure to wash/rinse jets. If racks or inserts are utilized to increase capacity, it is best to use every other row. In no case should a rack/insert be specified for cake pans in excess of 2" and steam table pans in excess of 3".