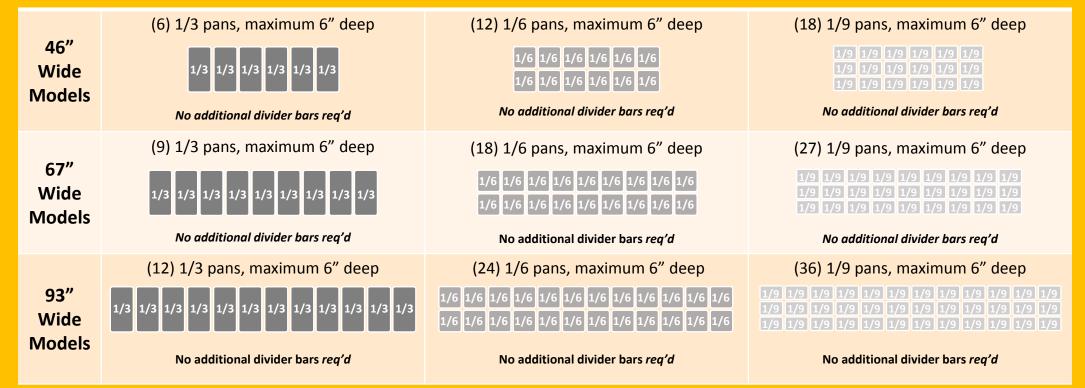




PIZZA PREP TABLES

RAIL PAN CAPACITY



PAN SIZE	FULL SIZE 12 ³ / ₄ " x 20 ³ / ₄ "			2/3 SIZE 13 ³ / ₄ " x 12 ³ / ₄ "			1/2 SIZE 12 ³ / ₄ " x 10 ³ / ₈ "			1/2 SIZE LONG 20 ³ / ₄ " x 6 ⁷ / ₁₆ "			1/3 SIZE 12 ³ / ₄ " x 6 ⁷ / ₈ "			1/4 SIZE 10 ³ / ₈ " x 6 ³ / ₈ "			1/6 SIZE 6 ⁷ / ₈ " x 6 ¹ / ₄ "			1/9 SIZE 6 ³ / ₄ " x 4 ¹ / ₄ "	
Pan Depth	2-1/2"	4″	6″	2-1/2"	4"	6″	2-1/2"	4″	6″	2-1/2"	4″	6″	2-1/2"	4"	6″	2-1/2"	4″	6″	2-1/2"				4″
Cups	36	60	88	24	40	57	16	28	40	16	28	40	10.5	18	26	6.4	12	19	10.5		26		5
Quarts	9	15	22	6	10	14.25	4	7	10	4	7	10	2.6	4.5	6.5	1.6	3	4.75	2.6		6.5		1.25

- Pans by others. Full complement of 1/3 size pans, 4" deep, and divider bars are included. Pan sizes are industry standard, but actual sizes may vary slightly by manufacturer.

FULL SIZE PAN EQUIVALENCY CHART

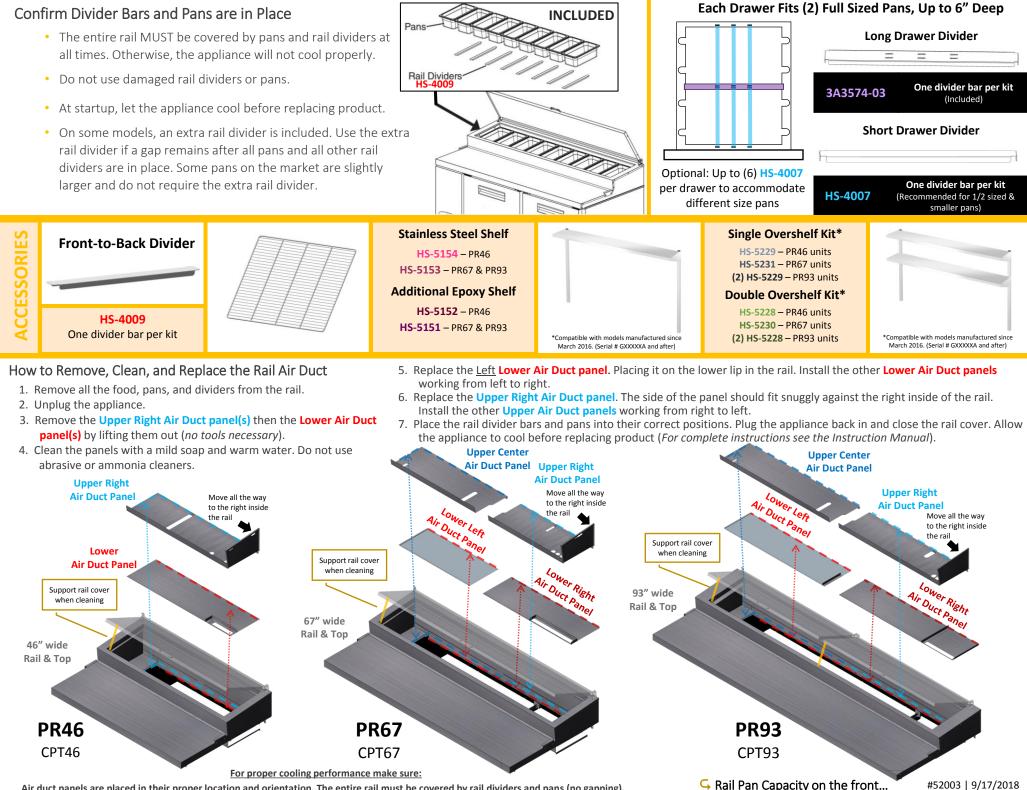


- Additional divider bars may be required to accommodate above pan layouts (Individual divider bars sold as Accessories).

G Divider bars, Drawers, & Rail Air Duct on the back... #52003 | 9/17/2018

RAIL & DIVIDER BAR INFO

DRAWER INFO



Air duct panels are placed in their proper location and orientation. The entire rail must be covered by rail dividers and pans (no gapping).

#52003 | 9/17/2018