

## **BUN PAN/SHEET PAN RACKS**

***Use a Sheet Pan Rack to Transport Your Baked Goods,  
Prepared Foods and More!***

A bun pan rack is the space-saving solution to handling multiple trays of baked goods. With capacities of 10, 20, and 30 trays, these sheet pan racks are perfect for your busy bakery or catering service. With Regency Space Solutions, you're guaranteed to find just the right sheet pan rack for your establishment. Made from durable aluminum or stainless steel, these bakery tray racks will resist rust, so they're safe to use even in moist environments like a walk-in fridge.

### ***Pick the Best Sheet Pan Rack for Your Business***

Sheet pan racks are essential for every foodservice business, from bakeries to restaurants and more. Also called bun pan racks, these commercial kitchen staples are built to hold dozens of bun pans at a time so that your fresh-cooked food can either cool or remain at delicious, hot temperatures before serving. Bun pan racks are also great for walk-in refrigerators or freezers since you can effortlessly move stock from your cooking area to your storage area with the racks' built-in casters.

Choose from a variety of different styles, configurations, and models that are all made for specific purposes. The right bun/sheet pan rack maximises your storage potential and helps your business continue to grow!



## End Load

End load sheet pan racks are accessible from the narrow sides of the unit to conveniently let you add and remove stock on front-facing pans.

- NSF Listed

### Aluminum Models' Features

- Welded curved top design
- Heavy duty 5" stem bolted swivel casters

### Stainless Steel Models' Features

- 5" casters, two with brakes

### All Models' Features

- Heavy duty welded construction with 6 cross supports
- 1" x 1.5" ribbed angles

### Construction

- Fully welded 1" square tubing ladder assembly
- Angles are 1" x 1.5" x 20"



## Side Load

Side load sheet pan racks are accessible from the wide ends of their design, making it easy for you to insert and remove pans.

- NSF Listed

### Aluminum Models' Features

- Welded curved top design
- Heavy duty 5" stem bolted swivel casters

### Stainless Steel Models' Features

- 5" casters, two with brakes

### All Models' Features

- Heavy duty welded construction with 6 cross supports
- 1" x 1.5" ribbed angles

### Construction

- Fully welded 1" square tubing ladder assembly
- Angles are 1" x 1.5" x 17.75"



# Nesting

This item uses a z-shaped nesting aluminum frame to provide users with a valuable space-saving design that's perfect for storage areas and kitchens with limited room. When not in use, the racks can be pushed into one another, rather than having to position them side by side, ensuring the extra space can remain available for storage, prep work, or even allowing your staff to move freely throughout the area.



## Unassembled

**Save on freight by having these shipped unassembled.**

Unassembled sheet pan racks are a great way for you to add a cost-effective bun pan rack to your business without spending too much on shipping. However, these must be assembled on site. Easy-to-follow instructions can be found on each item page.



Item #	Dimensions L x W x H	Shelf Spacing	Loading Style	Pan Capacity	Nest?	Material	Weight
600PRI03K	20" x 26" x 38"	3"	End	10 Full	n/a	18-gauge aluminum	30 lbs.
600PRI25K	26" x 20.25" x 69"	5"	End	12 Full	n/a	18-gauge aluminum	31 lbs.
600PRI83K	26" x 20" x 63"	3"	End	18 Full	n/a	18-gauge aluminum	33 lbs.
I09RACKECON	20" x 26" x 69"	3"	End	20 Full	n/a	18-gauge aluminum	35 lbs.
I09APRI826L	28.25" x 18" x 69.25"	3"	Side	20 Full	n/a	18-gauge aluminum	30 lbs.
I09APRI820L	20.25" x 26" x 69.5"	3"	End	20 Full	n/a	18-gauge aluminum	40 lbs.
600PRI820Z	26" x 20" x 69"	3"	End	20 Full	Yes	18-gauge aluminum	40 lbs.
600PR20316K	26" x 20.25" x 70.5"	3"	End	20 Full	n/a	16-gauge type 430 stainless steel	50 lbs.

## Assembled

**Save setup time by having these ship assembled.**

Assembled sheet pan racks give you the best in terms of convenience since your purchase shows up to your door completely put together.



Item #	Dimensions L x W x H	Shelf Spacing	Loading Style	Pan Capacity	Nest?	Material	Weight
600PRI03KAS	26" x 20" x 38"	3"	End	10 Full	n/a	18-gauge welded aluminum	30 lbs.
600PRI25KAS	26" x 20.25" x 69"	5"	End	12 Full	n/a	18-gauge welded aluminum	31 lbs.
600PRI83KAS	26" x 20" x 63"	3"	End	18 Full	n/a	18-gauge welded aluminum	33 lbs.
600PR203W	20.25" x 26" x 69.5"	3"	End	20 Full	n/a	18-gauge welded aluminum	30 lbs.
600PRI820ZWD	26" x 20" x 69"	3"	End	20 Full	Yes	18-gauge welded aluminum	40 lbs.
600PR203VWS	28.25" x 18" x 69.25"	3"	Side	20 Full	n/a	18-gauge welded aluminum	40 lbs.
600PR20316KS	26" x 20.25" x 70.5"	3"	End	20 Full	n/a	16-gauge type 430 stainless steel	50 lbs.

## Casters

### **Polyurethane Swivel Caster with Brake for Bun Pan Racks**

This Regency 5" polyurethane soft tread swivel caster comes equipped with a reliable brake and is a direct replacement for the casters that come standard on many Regency bun pan racks. These heavy duty, polyurethane non-marking casters enable a smooth, quiet ride, and will fit almost all bun pan racks that are made of aluminum.

- Item #600CASTPRHD (Braking)
- Weight: 2.1 lbs.



### **Polypropylene Swivel Caster with Brake for Bun Pan Racks**

This Regency 5" polypropylene hard tread swivel caster comes equipped with a reliable brake and is a direct replacement for those that come with your Regency unassembled end load bun pan rack. It will fit almost all bun pan racks that are made of aluminum.

- Item #600CASTPRE (Braking)
- Weight: 1.9 lbs.



## Accessories

### **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**

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



#### **Perforated Bottom**

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

## BAKER'S MARK

Bakery and Confectionary Products

