



6120U



## Piper's Superior Foundation

Featured on our toughest racks:  
Two 12 gauge aluminized steel reinforcing channels support our .090" thick aluminum bottom panel. The edges are formed and rolled to create a built-in bumper and plate casters make this the strongest foundation in the industry.

Piper Universal Angle Racks are designed for in-house foodservice facilities, bakeries, restaurants and highactivity operations handling trayed product. Roll-in sizes are available for walk-in refrigerators or freezers. Our fully welded frame and 1/2" aluminum tie bar avoids distortion and gives greater side-to-side strength.

## PAN GLIDES

- Universal ledge angles set at 3" or 5" spacing
- Holds sheet pans or steam table pans
- Weld along entire edge of glides

## TIE BARS AND CONTINUOUS WELD

- 1/2" extruded aluminum tie bar keeps rack square
- Adds rigidity and stability to rack
- Two tie bars per unit ?? No gaps to promote bacterial growth
- Solid Bottom

## WARRANTY

- One year parts and labor. Warranty is detailed on inside front cover of the price list.

JOB \_\_\_\_\_ ITEM # \_\_\_\_\_ QTY # \_\_\_\_\_

## MODEL NUMBER:

- ☐ R618U
- ☐ 612-U
- ☐ 620-U

## DIMENSIONS:

- R618U - 64.75" H x 24"W X 27.5"D
- 612-U - 69"H x 24"W X 27.5"D
- 620-U - 69"H x 24"W X 27.5"D

## SOLID BOTTOM

- Rolled edge acts as bumper
- 12 gauge reinforcing caster channel eliminates twisting
- Fully welded corners
- Greatly enhances rack strength
- .090" thick aluminum

## SUPERIOR CORNER SUPPORTS

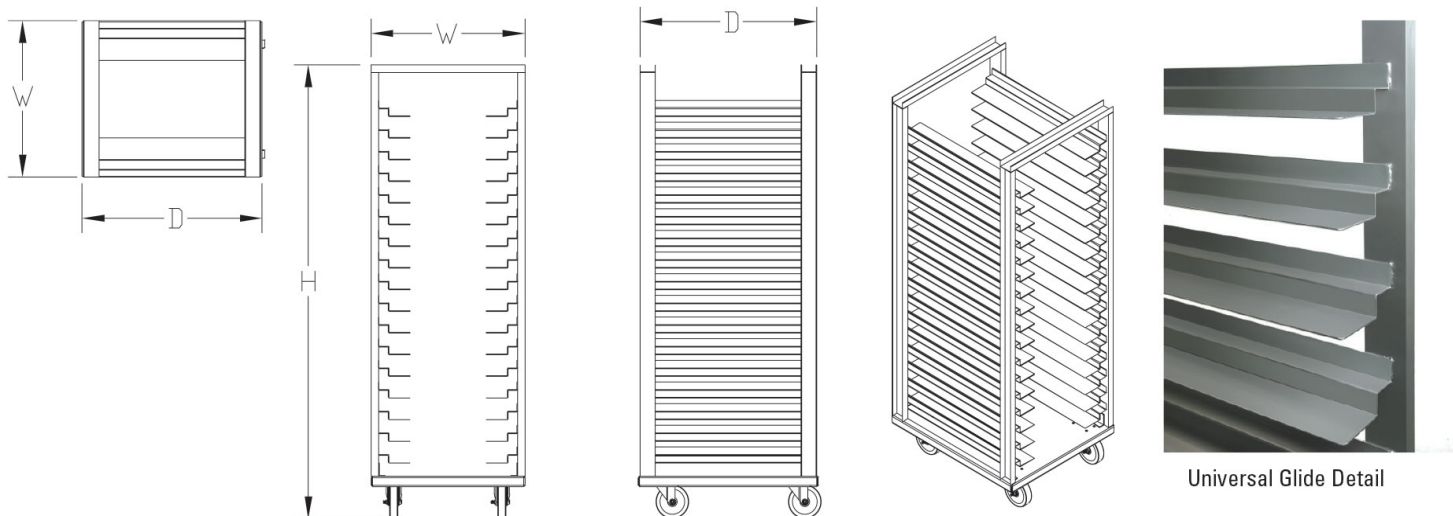
- .190" thick gussets provide superior strength
- Extruded 3-sided channel support
- All sides fully welded

## HEAVY-DUTY CASTERS

- Plate casters for added rigidity and stability
- 5" x 1-1/4" sealed wheels
- Delrin bearing, each with 350 lbs. capacity
- Maximum resistance to chemicals, acids, bases, alcohol, water and steam
- Maximum low temperature flexibility for superior performance, even in freezing temperatures

## COMMON OPTIONS

|                          |     |   |
|--------------------------|-----|---|
| <input type="checkbox"/> | 5x2 | Heavy-duty Casters (set of 4)   |
| <input type="checkbox"/> | B   | Corner Bumper (adds 2)  |
| <input type="checkbox"/> | EMB | Personalized Embossment (12 letters per line - price per line) Per Line |
| <input type="checkbox"/> | FL  | Floor Lock  |
| <input type="checkbox"/> | PB  | Full Perimeter Bumper (adds 2" to overall length and width)             |
| <input type="checkbox"/> | PH  | Push Handle   |
| <input type="checkbox"/> | PS  | Pan Stop  |
| <input type="checkbox"/> | V   | Vertical Bumpers (adds 1)   |
| <input type="checkbox"/> | WB  | Two locking casters   |
| <input type="checkbox"/> | Y5  | Polyurethane 5  |



R is roll-in height.

\*Rack capacities are for 18" x 26" sheet pans

Height includes casters.

Custom height sizes and glide spacing available.

Typical freight class: 100

| Model # | Description             | Height Inches | Width Inches | Depth Inches | Channel Ht. Inches | Pan Capacity*                                   | No Of Steam Table Pans  | Ship Wt. (lbs) |
|---------|-------------------------|---------------|--------------|--------------|--------------------|---|---|----------------|
| R618U   | Roll-in, Universal Rack | 64.75"        | 24"          | 27.5"        | 3"                 | 18, 18" x 26" Sheet Pans or 36, 14" x 18" Trays | 17, 2.5" Depth Steam Pans, 9, 4" Depth Steam Pans, 9, 6" Depth Steam Pans   | 67             |
| 612-U   | Universal Glide         | 69"           | 24"          | 27.5"        | 5"                 | 12, 18" x 26" or 24, 14" x 18"                  | 24, 2.5" Depth Steam Pans, 12, 4" Depth Steam Pans, 6, 6" Depth Steam Pans  | 95             |
| 620-U   | Universal Glide         | 69"           | 24"          | 27.5"        | 3"                 | 20, 18" x 26" or 40, 14" x 18"                  | 20, 2.5" Depth Steam Pans, 10, 4" Depth Steam Pans, 10, 6" Depth Steam Pans | 110            |

### SPEC I-8

# PIPER

The Food-Focused Equipment Company

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**LIMITED WARRANTY: PIPER PRODUCTS** warrants to the original purchaser parts and labor for a period of twelve (12) months from the date of purchase. See manufacturer's complete warranty for details.

It is our policy to build equipment which is design certified by companies that have been accredited at the Federal Level by the Occupational Safety and Health Agency (OSHA) and ANSI as a National Recognized Testing Laboratory. These companies include CSA International, Underwriters Laboratories, and the National Sanitation Foundation. However, a continuing program of product improvement makes it necessary to submit new models to the agencies as they are developed. Consequently, all models may not bear the appropriate labels at all times. We reserve the right to change specifications and product design without notice. Such revisions do not entitle buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment. Information is not for design purposes.