

ACCESSORIES

PERIMETER BUMPER #1405-000

Non-marking reinforced gray rubber strip mounts to base of cabinet for protection. Adds 2" to depth and width.



CORNER BUMPERS #1056-002

Non-marking gray rubber strips mount to corners of cabinet base for protection. Adds 2" to depth and width.

PUSH HANDLE #1087-000

Gray plastic coated aluminum rod with donut bumper on each end mounts 40" from floor to back or side of cabinet (specify location). Provides maneuverability.



BAIL HANDLE KIT #1265-000

Two grip handles mounted to each side of cabinet 30" from floor for lifting and maneuvering. Drop to sides when not in use.

PERIMETER DRIP TROUGH #T-22 for 121-PHC-UA Series #T-13 for other models in this section

Drip trough provides full protection from cabinet condensation while proofing; keeps floor dry. Built-in petcock for drainage. (Customer Installed)



CASTER OPTIONS

Standard 5" dia. neoprene casters can be substituted with cushion or polyurethane wheels of various diameters. Contact factory for casters available for your application.

TOW BAR ASSEMBLY #6959

Extruded aluminum connecting bar assembly mounts to bases of cabinets for towing 2 or more units. Specify two casters on each cabinet to be rigid to prevent "fishtailing".



PAN SIZE CHART for Universal Angle Models (-UA)

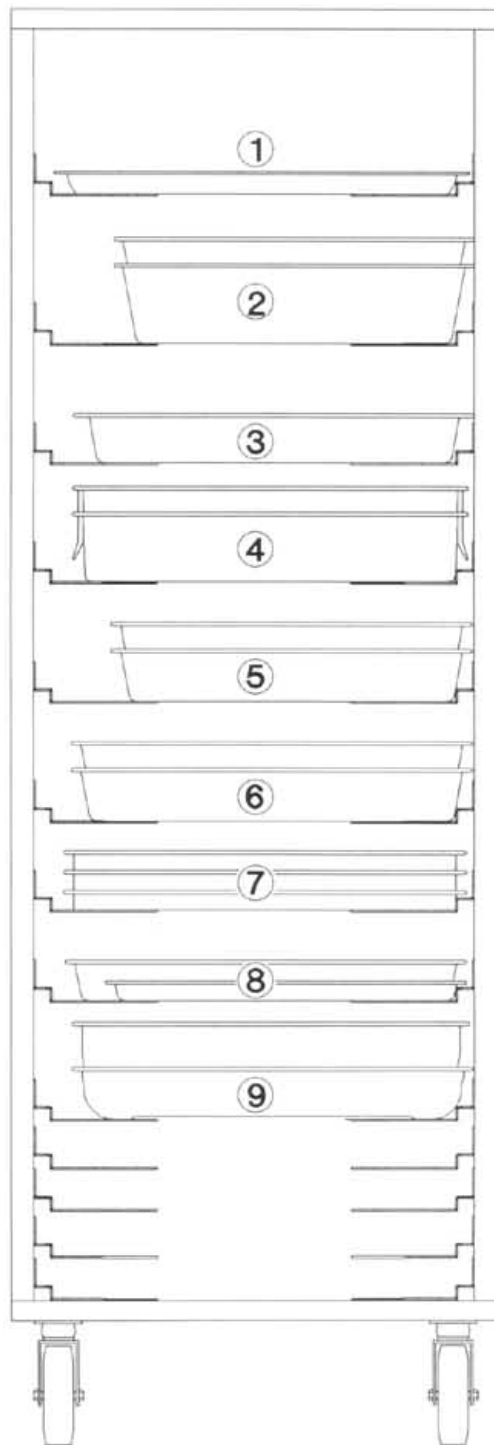
Cres-Cor adjustable universal angles are designed to hold trays and pans shown below.

Quantity of angles and adjustment increments are found on the product catalog page.

PAN TYPES AND SIZES		Capacity per set of angles
	Maxi Pan (20-3/4" x 25-1/2" x 1-1/8")	1
①	European Standard Gastro-Norm Pan (20-3/4" x 25-1/2" x 3/4")	1
②	Steam Table Pan (12" x 18" x 4")	2
	Steam Table Pan (12" x 18" x 2-1/2")	2
③	Steam Table Pan (12" x 20" x 2-1/2")	2
④	Roast Pan (10-7/8" x (19-3/4" x 3-1/2"))	2
	Roast Pan (10-7/8" x (19-3/4" x 2-1/4"))	2
	Roasting Pan (18" x 26" x 4")	1
⑤	Deep Roasting Pan (22-1/2" x 20-1/2" x 6-1/2")	1
	Baking Pan (18" x 26" x 2")	1
⑥	Steam Table Pan (12" x 20" x 4")	2
	Steam Table Pan (12" x 20" x 2")	2
	Baking Pan (20" x 22" x 4")	1
⑦	Baking Pan (20" x 22" x 2")	1
	Baking Pan (20" x 22" x 1")	1
	Steam Table Pan (12" x 20" x 2")	2
⑧	Steam Table Pan (12" x 18" x 6")	2
	Bun Pan (18" x 26" x 1")	1
	Half Size Bun Pan (18" x 13" x 1")	2
⑨	Steam Table Pan (12" x 20" x 4")	2
	Steam Table Pan (12" x 20" x 2")	2
	Cup and Glass Rack (20" x 20")	1
	Service Tray (15" x 20")	1
	Service Tray (14" x 18")	2
	Half Size Wire Basket (18" x 13" x 4")	2

Listed are popular pan sizes in nominal and actual dimensions as identified in the trades:

PANS		
Nominal Dimensions		Actual Dimensions
18" x 26"	17-3/4" x 25-3/4"
18" x 24"	17-3/4" x 24"
16" x 22"	16-9/16" x 22-1/2"
15" x 20"	15-1/4" x 20-1/2"
14" x 18"	13-15/16" x 17-13/16"
12" x 16"	11-7/8" x 17-13/16"
12" x 16"	12" x 16-3/8"
10" x 14"	10-5/8" x 13-3/4"
9" x 26"	8-3/4" x 25-1/2"
15" x 21" (Canada)	15-1/2" x 21-3/8"



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Litho in U.S.A.