

BAKERY RACKS

1 LC Bakery Rack Features

Our superior quality custom manufactured bakery racks can be designed to work in any style of commercial oven. Our sales and engineering departments can work with the customer to design and manufacture bakery racks precisely to the customer's specifications, or use our experience to recommend a style most suitable to their baking requirements. Customers can opt for a pre-designed bakery rack, or work with our engineering department to custom-design a bakery rack for their specific requirements.



Nesting Baking Racks

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- Fully welded rack provides maximum stability & strength
 - Single, Double, or Custom
 - High Temperature Wheels Baking Rack Sizes
 - Heavy Duty Construction
 - Removable Baking Screens
 - Aluminum or Stainless Steel Construction
 - Nesting Configurations Available
 - Adaptable to Lifting Mechanisms of Major Oven Manufacturers
 - Various Shelf Configurations
 - Available in A-lift, B-lift and C-lift Configurations
 - Frame available in 1" and 1-1/4" square tubing



Proofer Racks



LC BAKERY BAKERY RACKS

3 To request a bakery rack quotation, please have the following information available:

- Baking Rack Overall Size, including maximum height, width, and depth
- Baking Rack Style (Oven Rack, Rack Lift Style, Nesting, or to Customer's Specifications)
- Frame Material (Aluminum or Stainless Steel)
- Number of Shelves/ Shelf Spacing
- Sample for duplication, if applicable

MULTIPLE USE RACKS



Carts & Dollies



Washdown Racks

LC BAKERY

EQUIPMENT SERVICES INC.

Serving the baking industry for over 30 years, we install, service, maintain and manufacture high quality baking equipment for the food service industry. From tunnel ovens to proofers, racks to revolving ovens, retarders to deck ovens, we have a product to suit your requirements.



Contact Us

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