



Pan Dollies Custom Fabrication

INDUSTRIES SERVED



Bakery

Cannabis

Catering

Indoor Farming

Meat Processing

Prepared Meals

Custom Fabrication

ABOUT US

We build racks to increase your efficiency, lower your maintenance costs and reduce your risk of accidents.

VISION:

To be the most trusted and respected manufacturer of innovative mobile systems for the food industry and beyond.

MISSION:

We achieve profitable growth on a foundation of expertise, service excellence, branded products and total integrity. We earn the loyalty of all our stakeholders through continuous improvement, innovation and teamwork.

We contribute to the benefit of our stakeholders and society through high achievement in our people, products and processes. And we have fun doing it!

VALUES:

Integrity – We do the right thing. Always! Creativity – We always look for a better way Collaboration – We accomplish more together Loyalty – We give it to earn it

VALUE PROPOSITION:

- Solve sanitation issues
- · Reduce risk of employee injury
- Maximize production time
- Improve efficiencies
- Reduce downtime
- · Reduce maintenance costs



ANATOMY OF A SHOPCRAFT RACK



All-welded construction, no rivets, nuts, or bolts except for the stainless steel fasteners which attache the casters.

Cross tubes welded on all four sides

Full pan space clearance between middle cross-section support tubes and lower pan slide

04

All tube ends welded closed

05

Caster Mounting Plates welded to each bottom corner greatly strengthens base of rack





ALUMINUM DOUBLE RACKS

The SHOPCraft model is to build racks that last a lifetime. These pan racks work well for proofing prior to your baking process as well as many other non-oven applications. Order in standard sizes or have them custom built for your pan size.

Aluminum 1" sq, 1/8" tube, 1" x 1-1/2" pan slides, 28-1/2" W x 36" L x 69" H Holds two (2) pans on each level

Part Number*	Spacing	Slides	Pan Capacity
ARD-206	6 "	10	20
ARD-245	5"	12	24
ARD-304	4 "	15	30
ARD-403	3"	20	40



ALUMINUM SINGLE RACKS

These sturdy racks hold one pan per level and can be built as end-load or side-load. They can also be built to use in your oven.

Aluminum 1" sq, 1/8" tube, 1" x 1-1/2" pan slides, 20-1/2" W x 26" L x 69" H Holds one (1) pan on each level

Part Number*	Spacing	Slides	Pan Capacity
ARS-106	6"	10	10
ARS-125	5 "	12	12
ARS-154	4."	15	15
ARS-203	3"	20	20



^{*} Add -A for Revent A, -B for Baxter/Adamatic, -C for Revent C, -D for Dahlen to any part number

STAINLESS STEEL DOUBLE RACKS

With our strong, durable construction, these oven racks last a lifetime and are built for whatever oven you have, lift or turntable varieties.

Stainless Steel 1" sq, 16ga tube, 16ga formed sheet metal pan slides, 28-1/2" W x 36" L x 69" H Holds two (2) pans on each level

Part Number *	Spacing	Slides	Pan Capacity
SRD-206	6 "	10	20
SRD-245	5 "	12	24
SRD-304	4 "	15	30
SRD-403	3"	20	40



STAINLESS STEEL SINGLE RACKS

These sturdy racks hold one pan per level and can be built as end-load or side-load. They can also be built to use in your oven.

Stainless Steel 1" sq, 16ga tube, 16ga formed sheet metal pan slides, 20-1/2" W x 26" L x 69" H Holds one (1) pans on each level

Part Number *	Spacing	Slides	Pan Capacity	
SRS-106	6"	10	10	
SRS-125	5 "	12	12	
SRS-154	4"	15	15	
SRS-203	3 "	20	20	



^{*} Add -A for Revent A, -B for Baxter/Adamatic, -C for Revent C, -D for Dahlen to any part number

ACCESSORIES



HE4150BB38

High Temp Epoxy Resin Wheel 4" x 1-3/8 475°F continuous and 525°F intermittent 700 Lbs Capacity For Oven Racks



HP4150XX75

High Temp Phenolic Wheel 4" x 1-1/2 475°F continuous and 525°F intermittent 300 Lbs Capacity For Oven Racks



HT4138XX50

High Temp Glass-Filled Nylon Wheel 4" x 1-3/8 475°F continuous and 525°F intermittent 300 Lbs Capacity For Oven Racks



45HT4138XX03*

Caster with High Temp Wheel 4" x 1-3/8" for Oven Racks



45HE4150XX03*

Caster with High Temp Epoxy Wheel 4" x 1-1/2" for Oven Racks



70HP4020RB02*

High Temp Phenolic Wheel 4" x 2" 475°F continuous and 525°F intermittent 700 Lbs Capacity For Oven Racks



HTFGT-C: Cartridge PGGG-6: Grease Gun

High Temp. Food Grade Grease Cartridges and Grease Guns

*Also available in

Stainless Steel

NESTING RACKS



STAINLESS STEEL NESTING RACKS

As a space saving solution, these racks nest together when empty and can be made for Revent "A", Revent "C", Baxter, and Carousel ovens. Also availble as double racks.

Stainless Steel 1" sq, 16ga tube, 16ga formed sheet metal pan slides, 20-1/2" W x 26" L x 69" H Holds one (1) pan on each level

Part Number	Spacing	Slides	Pan Capacity
SRSN-106	6 "	10	10
SRSN-125	5 "	12	12
SRSN-154	4 "	15	15
SRSN-203	3"	20	20



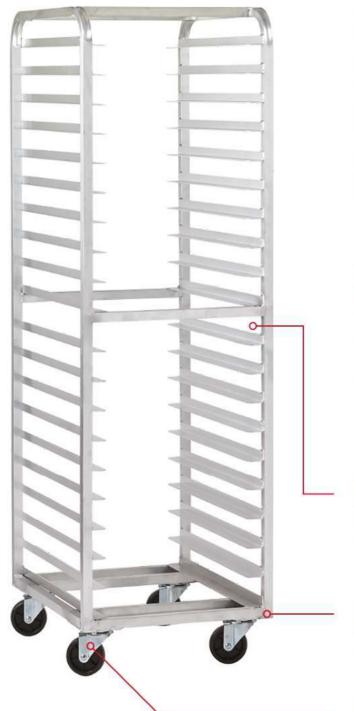
ALUMINUM NESTING RACKS

Aluminum 1" sq tube, 1/8 angle pan slides, 20-1/2" W x 26" L x 69" H Holds one (1) pan on each level

Part Number	Spacing	Slides	Pan Capacity
ARSN-106	6 "	10	10
ARSN-125	5 "	12	12
ARSN-154	4 "	15	15
ARSN-203	3 "	20	20



KWIK CRAFT



This commercial bakery pan rack is simple, yet perfect for all food service applications.

Made with lighter gauge materials but the same quality manufacturing, for when you don't need 24/7 use.

Unlike other rack brands, ours will not tip, break down, or cost you a ton in repairs.

KWIKCraft racks are built and designed to last which means that you can run your business more efficiently, with less worries.

Part Number	Spacing	Slides	Pan Capacity
K-125	5"	12	12
K-154	4"	15	15
K-203	3"	20	20

01

Full pan space clearance between middle cross-section support tubes and lower pan slide

02

All tube ends welded closed

03

Caster Mounting Plates welded to each bottom corner greatly strengthens base of rack



TX RACKS





Part Number	Spacing	Slides	Pan Capacity
TX-106	6 "	10	10
TX-125	5 "	12	12
TX-154	4 "	15	15
TX-203	3 "	20	20

Easy Set-up

Easy Assembly

02

No Welds

03 No Tubes

04Plate Casters



Color Coding Available



Ships easy and compact.

Revent



REVENT ONE 26/S/G/

Max pan size: 1 single rack (18" x 26") Gas/electric models



REVENT 724 /G/

Max pan size: 2 single racks (18" x 26") or 1 double rack (18" x 26" or 20" x 30") Available in gas/oil heated models Programmable control up to 7 day cycle or Easy to use Manual Mode

Baking quality

- Bakes everything without adjustments
- New revolutionizing RTCC (Round Total Convection Control) systems ensuring:
 - Minimized weight loss
 - Even bake
 - Perfectly even colored products
 - Maximized bread volume
- New lightweight RHVS (Round High Volume Steam) system easy to clean and ensuring
 - Excellent texture
 - Excellent crust

Sanitary

- Stainless steel
- Non-corrosive steam system



REVENT ONE39/S/G/

Max pan size: 8 pcs (18"x26")



REVENT 726 /G/

Max pan size: 1 single rack (18" x 26" or 20" x 30") Available in gas/oil heated models

Revent



REVENT 703 /G / MULTI RACK GAS OVEN

Max pan size:

Up to 4 single racks (18"x26"), 2 double racks (18"x26"), 3 single racks (800x600 mm). Available in gas/oil heated models

Baking quality Total Convection Control High Volume Steam system



PR7100 PR00FER/RETARDER

Standard Features:

- Programmable control up to 7 day cycle or Easy to use Manual Mode
- Refrigeration (R448 Refrigerant) with 8600 BTU capacity
- Revent air-wash humidifier
- Medium temperature cooling coil with Cool mist capacity (humidifying above 40°F)
- Model 7111 and 7112 have remote mount refrigeration units as standard

Standard models available for single and double racks.

NOW OFFERING!



SAVE WATER

Multiwasher® uses 2/3 less water than other similar industrial solutions.

SAVE SOAP

Multiwasher is environmentally friendly, using 70% less soap in the wash cycle.

SAVE SPACE AND LABOR

Designed to occupy as little space as possible, giving you a bigger and better workspace.

SAVE MONEY

A smart energy consumption, less consumption of water and detergent, less maintenance. All this equals more savings.



NOW OFFERING!

FastWall

The solution for continuous production line protection with complete flexibility!

Concerned about allergens transferring from one production line to another?

Worried about damaged equipment during wash down?

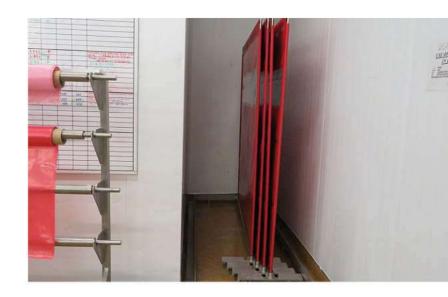


Food Safety

- Vegan line segregation
- Raw/cooked ingredients
- Allergen segregation
- Species cross-contamination

Health & Safety

- Maintenance screening
- Social distancing enforcement



Wall sections nest when not in use







Leading the industry in stability, mobility, and efficiency. We've sold Metro wire shelving for decades. Let us design a storage system for your unique requirements.







HIGH-DENSITY STORAGE SYSTEM

EMPTY PAN DOLLIES



EPD-1826-200

200 Pan Capacity

You get twice the capacity with only 1.5x the cost!



EPD-1826-50

50 Pan Capacity

Lo-profile... fits under most work tables!



SEBD-3428-3

Stainless Steel Cart for holding empty donut baskets



HDPC-2872-8PHN

Heavy Duty Stainless Steel Pan Cart for receiving empty pans off of an automatic bread line



SPECIAL FABRICATION PROJECTS



Airline Catering Food Transport Cart



Stainless Steel Gyro Cone Holding Cart



Stainless Steel Smokehouse Rack



Stainless Steel Sous Vide Cook Rack



Stainless Steel Adjustable Step Support Cook Rack



Stainless Steel Dough Trough



Stainless Steel Food Prep Table

SPECIAL FABRICATION PROJECTS



Stainless Steel Tree Rack



CDBR(20) Donut Delivery Rack (for baskets)



Donut Delivery Rack (for screens)



Aluminum Rack for Honeycomb Cardboard Support



Stainless Steel Trolley Rack for Pet Food Cooking and Processing







SHOPCraft brand products (see pages 4-6) are covered by the Lifetime Guarantee. We stand by the products we manufacture. We want every customer to be a totally satisfied customer.

Schaumburg Specialties LLC guarantees the SHOPCraft brand products manufactured by us to be free of defects in materials and workmanship for the entire LIFETIME of the product.

Schaumburg Specialties LLC will repair or replace, at our discretion, any SHOPCraft brand products which become faulty due to defective materials or workmanship, during the entire LIFETIME of the SHOPCraft brand product.

www.schaumburgspecialties.com/lifetime-guarantee/

800-834-8125/630-994-3250

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