



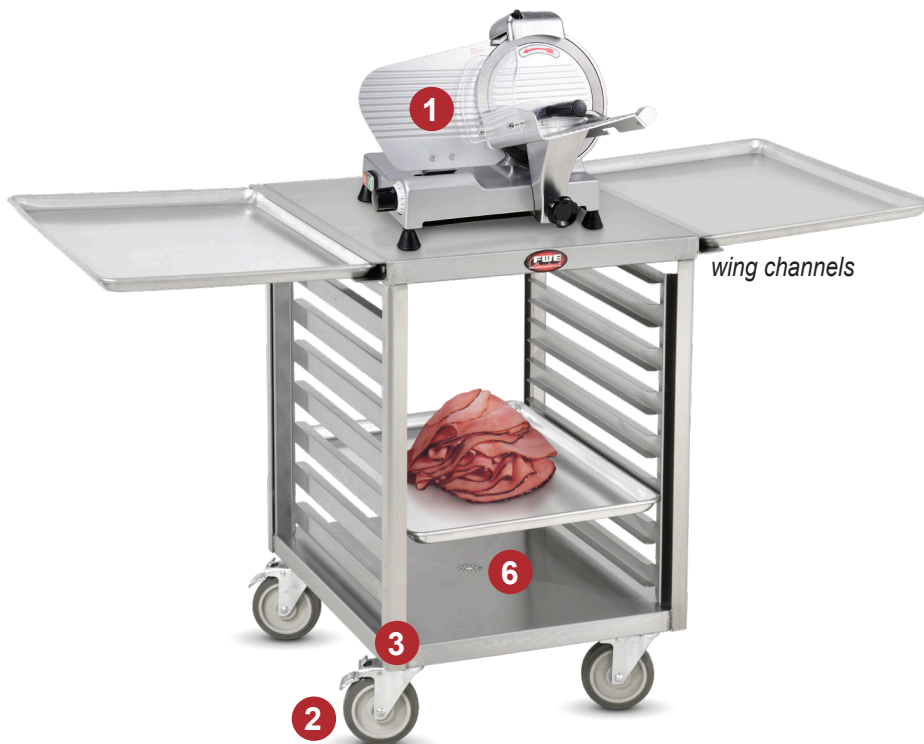
PROJECT:	MODEL:	QUANTITY:	ITEM NO:

MOBILE MACHINE STAND

Supports up to 500lbs

"OTR-MSWT" SERIES

Versatile Machine Stand, mobile and durable for prep and kitchen food processing - standard wing channels accommodate 18" x 26" sheet trays



OTR-15-MSWT

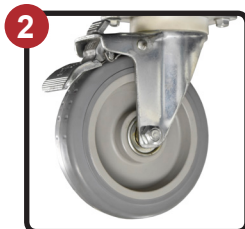
(Shown WT model has channels that allow 14" x 18" and 18" x 26" trays to be suspended for additional work surface and prep space)

- 1** Machine stand designed for versatility, slicer or mixer stand - food preparation mobile work surface for the transport of trays
- 2** Total lock casters - caster locks both swivel and rotation of the wheel making the unit stationary and sturdy
- 3** Unique design eliminates rocking caused by the diamond caster configuration used by some competitors
- 4** All stainless steel construction makes this unit durable and easy to clean
- 5** WT models have wing channels allows 18" x 26" and 14" x 18" trays and provide convenient and efficient preparation
- 6** Pitched center drain - makes clean up a breeze

***Two year limited warranty**



Meat Slicer Stand



Total Lock Casters



OTR-16-MSWT

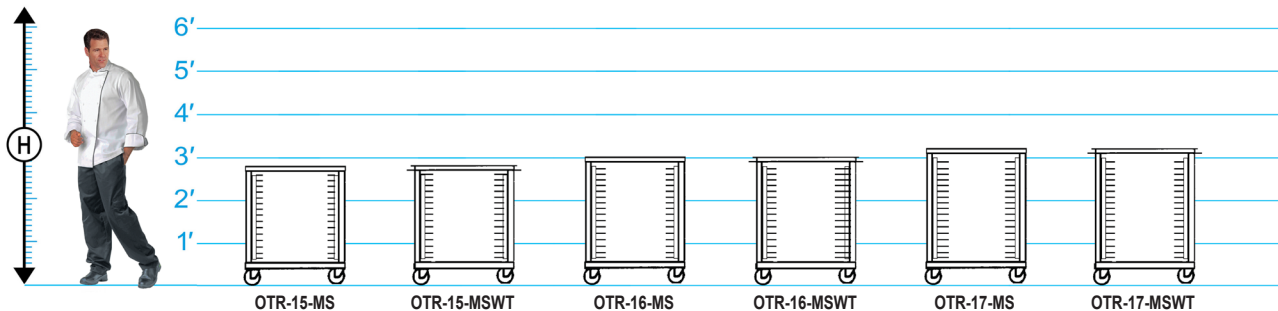


Wing Channels

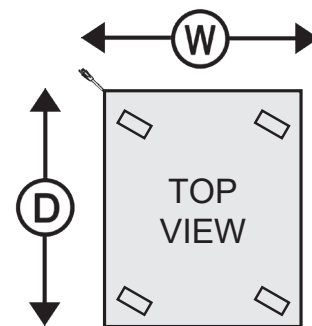


made to serve you better

SPECIFICATIONS: MOBILE MACHINE STAND



MODEL NUMBER	1.5" FIXED SPACING TRAY CAPACITY	OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters)			SUPPORTS	CASTER SIZE†	SHIP WT. LBS. (KG)
		HIGH "H"	DEEP "D"	WIDE "W"			
OTR-15-MS	15 - 18" x 26"	33.5" (851)	26.5" (673)	21.5" (546)	Up to 500 lbs	5"	100 (45)
OTR-15-MSWT*	15 - 18" x 26"	33.5" (851)	26.5" (673)	25.5" (648)	Up to 500 lbs	5"	105 (48)
OTR-16-MS	16 - 18" x 26"	35" (889)	26.5" (673)	21.5" (546)	Up to 500 lbs	5"	110 (50)
OTR-16-MSWT*	16 - 18" x 26"	35" (889)	26.5" (673)	25.5" (648)	Up to 500 lbs	5"	115 (52)
OTR-17-MS	17 - 18" x 26"	36.5" (927)	26.5" (673)	21.5" (546)	Up to 500 lbs	5"	120 (54)
OTR-17-MSWT*	17 - 18" x 26"	36.5" (927)	26.5" (673)	25.5" (648)	Up to 500 lbs	5"	125 (57)



Spacings are fixed at 1.5".

† Standard with all swivel locking casters.

*MSWT Machine Stand with "Wing Table" that accommodates and hold two (2) each 18" x 26" Trays, one (1) per side.

CONSTRUCTION. Heliarc welded construction of stainless steel. Top and bottom shelf shall be heavy-duty 16 gauge polished stainless steel, die-formed. Welded tubular base frame shall be 1" square, heavy gauge stainless steel tubing, with 10 gauge stainless steel reinforcing stress plates at corners. Uprights shall be 12 gauge stainless steel.

CASTERS. 5" heavy-duty all swivel polyurethane casters with simultaneous swivel and wheel locks, holding the unit stationary. Casters shall have a reinforced yoke welded to 10 gauge castor mounting plate. The castor mounting plate shall be secured to a 10 gauge stainless steel reinforcing stress plate via welded in place stainless steel studs. The reinforcing stress plates shall be welded to the heavy gauge tubular frame of the unit. Legs are available as an optional accessory.

TRAY RACK ASSEMBLY. Unitized tray rack assembly shall be heavy gauge stainless steel, channels fixed in place at 1.5" spacings. Assemblies are designed to accommodate one (1) 18" x 26" tray. Removable stainless steel uprights shall easily lift off heavy-duty stainless steel supports without the use of tools.

PITCHED DRAIN. Cabinet shall have a pitched center drain to facilitate thorough cleaning of interior.

MACHINE STAND WITH WING TABLE. Two (2) stainless steel channels are attached to work surface, one on each side, each accommodating a 18" x 26" (and other varying sizes) sheet tray for added work surface and convenience. Trays are suspended in "winged-style" fashion, supported by its rolled-lip edge.

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