

FRIES®
rack
system



Caterbox
Pack. Protect. Store.



GASTRO RACK SYSTEMS

600 x 500

EN

The XL future

"The system for hood-type and rack conveyor dishwashers."

XL racks with outside dimensions of 600 x 500 x 120 mm were specially designed for wide hood dishwashers. They feature appropriate webbing and transportation devices and thus are also suitable for rack conveyor machines. In case of curved tracks, manoeuvrability around curves must be checked.

Advantages

of the FRIES rack systems 600 x 500

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Plate rack

Page 5 - 6



Tray rack

Page 7



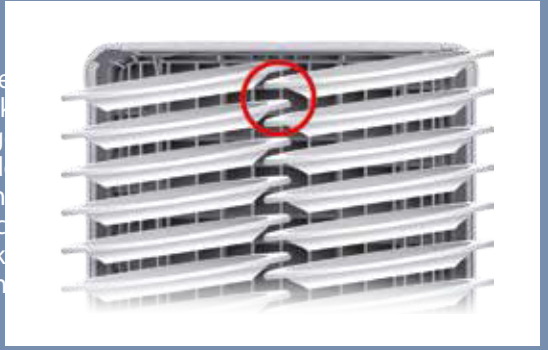
Base rack

Page 7

Advantages of the FRIES rack systems

The placement wonder

The shifted positioning of plates prevents the plates from knocking against one another. Large plates, including pizza plates, do not touch each other and stand safely in the rack in the correct inclination for washing. Thanks to the optimised division of the rack, the XL rack is a real placement wonder.



Increased tableware capacity at the same washing costs!

Increased capacity

- 33% with flat plates up to 24 cm ø
- 83% with deep plates
- 22% with flat plates up to 29 cm ø
- 50% with small trays up to a length of 47 cm
- 25% with Gastronorm trays - length 53 cm



Duplex bottom

Two bottom levels:

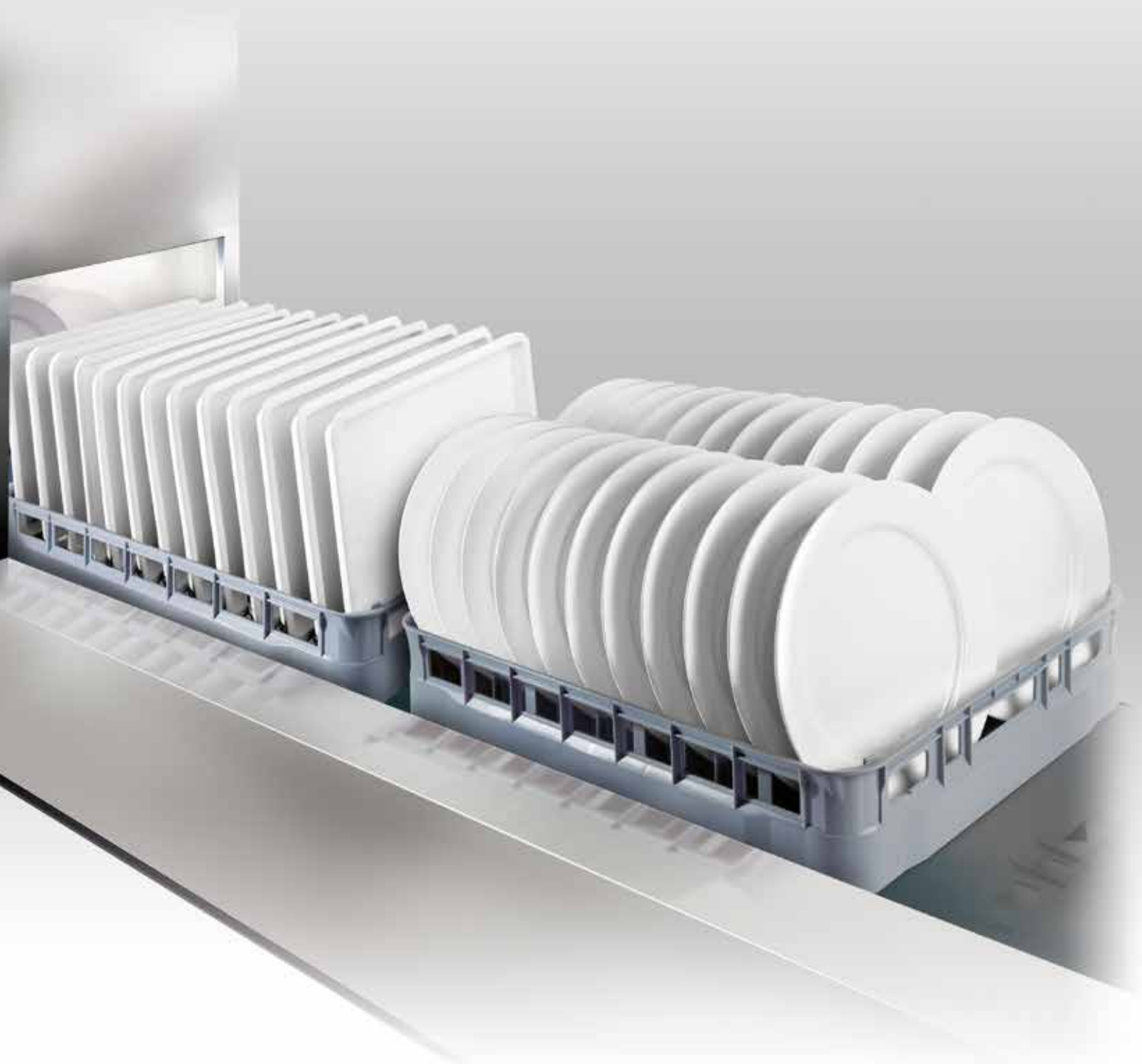
The rack's upper bottom holds the items being washed, while its lower bottom serves as a cross piece, ensuring better stability during transport. Less sagging, fewer unwashed spots (narrower webbing) and no damage to the contents from transport hooks.

Efficient Wash Design (EWD)

This patented technology ensures the targeted circulation of water over and around the problem zones – the rims of glasses and plates in the first and last row.



Rack systems
600 x 500
All the advantages
of the rack systems:
www.fries-kt.com



Bright ideas ...

... set brilliant standards



XL racks

The placement wonders

"The perfect solution for large gastronomy."

XL racks live up to what their name promises. They feature a tremendous capacity and wash large quantities of round plates, trays and especially bulky black cookware. The open bottom and efficient circulation of water (Efficient Wash Design) in the interior of the rack lead to perfect washing results.



XL racks ... further advantages

- » stackable
- » lightweight
- » comfortable carrying
- » considerable reduction of the washing costs
- » the only plastic rack of this size (gentle and soft cleaning of your tableware)

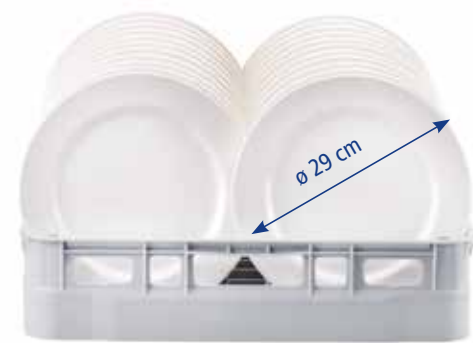
Plate rack (XL-P)

for mixed positioning of flat, deep, large and small plates



for 22 large flat plates

or 22 pizza plates





Base rack (XL-B)

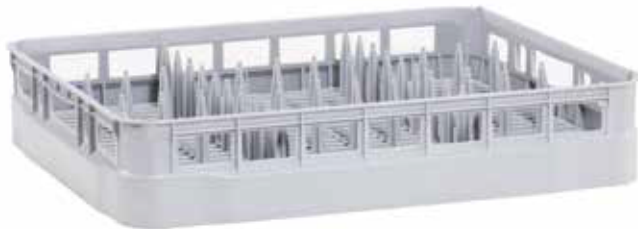
for various items to be washed, such as
cups, bowls, pans, ...
holds 2 BKS cutlery racks



Tray rack (XL-T)

for Gastronorm trays or small trays -
enough space for every tray and every tray sits safely

for 12 trays up to a length of 47 cm



for 10 Gastronorm trays





Rack systems 600 x 500

The product line includes the most diverse solutions for plates, trays and other items to be washed in hood-type and rack conveyor machines.

No one offers more options than us!



Rack systems 600 x 500
Additional information about the
FRIES rack-system 600 x 500
www.fries-kt.com

Have you seen these?

Learn about the range of our products.



Rack systems 400 x 400
for small undertable dishwashers



Rack systems 500 x 500
for gastronomic applications



Rack systems 600 x 400
for logistic and catering applications



Gastro & catering
Dishes transport box and party plates