



Dr. Jon Bret Smith  
SUPERINTENDENT

# Lawrence County

## BOARD OF EDUCATION

14131 MARKET STREET

MOULTON, ALABAMA 35650

Phone: (256) 905-2400 Fax: (256) 905-2406

*"Excellent Instruction, Every Class, Every Child, Every Day"*

BOARD MEMBERS  
Sabrina Barkley  
Kenny Hood  
Shanon Terry  
Kesha Weatherby  
Delandriion Woods

April 21, 2025

To Whom It May Concern,

You are invited to participate in the following sealed bid process.

Sealed bids for BID NO: **CNP-25-002EQ for an electric dishwashing machine** will be received by the Lawrence County Board of Education at Moulton, Alabama until, **9 am, May 5, 2025**, and then publicly opened. No late bids will be opened. The Lawrence County Board of Education reserves the right to reject any and all bids, to waive any formality in bids received, and to accept or reject any items of any bids.

All proposals must be submitted to the Lawrence County Board via postal service or hand delivered to: Lawrence County Board of Education, CNP  
Callie Terry  
14131 Market St.  
Moulton, AL 35650

The envelope must be clearly marked on the lower left corner:

- Name and address of Bidder
- SEALED CNP BID
- Bid Number
- to be opened at date and time specified above.

If you have any questions concerning this Request for Bid, please contact:  
Mrs. Callie Terry, CNP Coordinator, 256-905-2411.

Dr. Jon Bret Smith, Superintendent  
Lawrence County School System

Enclosures

**INFORMATION TO BIDDER**

1. This Bid award will be made on a LINE ITEM basis.
2. All proposals shall include the cost of transportation to the point of delivery, the In-House setup and installation of equipment, training of kitchen staff and removal of trashed packaging from campus.
3. It is not the policy of the Lawrence County Board of Education to purchase on the basis of low bid only. Quality, conformity with specifications, and terms of delivery are among the factors that may be considered in determining the low responsible bidder.
4. **The decision of the Lawrence County Board of Education shall be final.**
5. The Lawrence County Board of Education will specify manufacturer's name brand of equipment for the project. The Bidder may submit an alternative name brand for PRE-APPROVAL to the CNP Department at least 7 days before bid opening date and time. Bidders shall indicate the manufacturer's brand name offered in the proposals.
6. Contract for purchase will be put into effect by means of purchase order after tabulations are compiled.
7. Failure to meet contract or label specifications shall result in cash restitution or in-kind replacement, at the SFA's discretion, for the total lot which failed.

**SPECIAL INSTRUCTIONS:**

PreBid On-Site visits are encouraged and will be accommodated.

A schedule of delivery and installation of each piece of equipment will be established after the bid opening and award process. The equipment must be in full functioning mode and training of school-site kitchen staff must be complete on August 6, 2025. This is a workday for our CNP employees.

**BID NUMBER: CNP-25-002EQ**

PLEASE COMPLETE & RETURN

In compliance with the invitation for bids and subject to all the conditions thereof, the undersigned offers and agrees to furnish any or all of the items upon which prices are quoted at the price set opposite each item for length of contract as specified. Items will be delivered within a reasonable time frame or as agreed between vendor and the Lawrence County School System, after receipt of a purchase order. It is agreed that if delivery has not been completed by the time specified (and no extension of time is granted by the Lawrence County School System), the purchase order will be cancelled and award of bid will be made to the next responsible low bidder.

The Lawrence County Board of Education reserves the right to reject any and/or all bids. This document will serve as a contract between the Lawrence County Board of Education and the Vendor once the bid is awarded.

NAME & ADDRESS OF COMPANY: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Our **Line item** bid for products/services that are listed in attached specifications for this bid are listed on the adjacent form.

I certify by my signature below that the costs quoted in this bid are correct and that I have the authority to obligate the company to perform under the conditions outlined.

\_\_\_\_\_, \_\_\_\_\_  
Signature Date

\_\_\_\_\_, \_\_\_\_\_  
Print or Type Name Title

\_\_\_\_\_  
Telephone

## REQUEST FOR Line Item BIDs

COMPANY NAME \_\_\_\_\_

**BID NUMBER: CNP-25-002EQ**

DATE: May 5, 2025  
Lawrence County Board of Education  
14131 Market St.  
Moulton, AL 35650

### **THIS IS NOT AN ORDER**

**The bid number must appear on all quotations and related correspondences.**

**BID QUOTES are due not later than: 9 am, May 5, 2025.**

ITEM	QUANTITY (minimum of one)	DESCRIPTION	EACH	TOTAL
1	1	Hobart CL66-BAS ELECTRIC High Temperature Rack Conveyor Dishwashing Machine		
1	1	PR48VX4-XDR MetroMax® i Drying Racks		

***Detailed Equipment Project Specifications Attached***

## U.S. DEPARTMENT OF AGRICULTURE

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### Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion - Lower Tier Covered Transactions

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This certification is required by the regulation implementing Executive Order 12549, Debarment and Suspension, 7 CFR Part 3017, Section 3017.510, Participants' responsibilities. The regulations were published as Part IV of the January 30, 1989, Federal Register (pages 4722-4733). Copies of the regulations may be obtained by contacting the Department of Agriculture agency with which this transaction originated.

(BEFORE COMPLETING CERTIFICATION, READ ATTACHED INSTRUCTIONS)

(1) The prospective lower tier participant certifies, by submission of this proposal, that neither it nor its principals is presently debarred, suspended, proposed for debarment, declared ineligible, or voluntarily excluded from participation in this transaction by any Federal department or agency.

(2) Where the prospective lower tier participant is unable to certify to any of the statements in this certification, such prospective participant shall attach an explanation to this proposal.

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Organization Name

PR/Award Number of Project Name

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Name (s) and Title (s) of Authorized Representative (s)

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Signature(s)

Date

## Instructions for Certification

1. By signing and submitting this form, the prospective lower tier participant is providing the certification set out on page 1 in accordance with these instructions.
2. The certification in this clause is a material representation of fact upon which reliance was placed when this transaction was entered into. If it is later determined that the prospective lower tier participant knowingly rendered an erroneous certification, in addition to other remedies available to the Federal Government, the department or agency with which this transaction originated may pursue available remedies, including suspension and/or debarment.
3. The prospective lower tier participant shall provide immediate written notice to the person to which this proposal is submitted if at any time the prospective lower tier participant learns that its certification was erroneous when submitted or has become erroneous by reason of changed circumstances.
4. The terms “covered transaction”, “debarred”, “suspended”, “ineligible”, “lower tier covered transaction”, “participant”, “person”, “primary covered transaction”, “principal”, “proposal”, and “voluntarily excluded”, as used in this clause, have the meanings set out in the Definitions and Coverage sections of rules implementing Executive Order 12549. You may contact the person to which this proposal is submitted for assistance in obtaining a copy of those regulations.
5. The prospective lower tier participant agrees by submitting this form that, should the proposed covered transaction be entered into, it shall not knowingly enter into lower tier covered transaction with a person who is debarred, suspended, declared ineligible, or voluntarily excluded from participation in this covered transaction, unless authorized by the department or agency with which this transaction originated.
6. The prospective lower tier participant further agrees by submitting this form that it will include this clause titled “Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion - Lower Tier Covered Transactions”, without modification, in all lower tier covered transactions and in all solicitations for lower tier covered transactions.
7. A Participant in a covered transaction may rely upon a certification of a prospective participant in a lower tier covered transaction that it is not debarred, suspended, ineligible, or voluntarily excluded from the covered transaction, unless it knows that the certification is erroneous. A participant may decide the method and frequency by which it determines the eligibility of its principals. Each participant, may, but is not required to, check the Nonprocurement List.
8. Nothing contained in the foregoing shall be construed to require establishment of a system of records in order to render in good faith the certification required by this clause.

The knowledge and information of the participant is not required to exceed that which is normally possessed by a prudent person in the ordinary course of business dealings.

9. Except for transactions authorized under paragraph 5 of these instructions, if a participant in a covered transaction knowingly enters into a lower tier covered transaction with a person who is suspended, debarred, ineligible, or voluntarily excluded from participation in this transaction, in addition to other remedies available to the Federal Government, the department or agency with which this transaction originated may pursue available remedies, including suspension and/or debarment.

## **USDA Nondiscrimination Statement**

In accordance with federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, this institution is prohibited from discriminating on the basis of race, color, national origin, sex (including gender identity and sexual orientation), disability, age, or reprisal or retaliation for prior civil rights activity. Program information may be made available in languages other than English. Persons with disabilities who require alternative means of communication to obtain program information (e.g., Braille, large print, audiotope, American Sign Language), should contact the responsible state or local agency that administers the program or USDA's TARGET Center at (202) 720-2600 (voice and TTY) or contact USDA through the Federal Relay Service at (800) 877-8339.

To file a program discrimination complaint, a Complainant should complete a Form AD-3027, USDA Program Discrimination Complaint Form which can be obtained online at:

<https://www.usda.gov/sites/default/files/documents/ad-3027.pdf>, from any USDA office, by calling (866) 632-9992, or by writing a letter addressed to USDA. The letter must contain the complainant's name, address, telephone number, and a written description of the alleged discriminatory action in sufficient detail to inform the Assistant Secretary for Civil Rights (ASCR) about the nature and date of an alleged civil rights violation. The completed AD-3027 form or letter must be submitted to

- (1) mail: U.S. Department of Agriculture  
Office of the Assistant Secretary for Civil Rights  
1400 Independence Avenue, SW  
Washington, D.C. 20250-9410;
- (2) fax: (202) 690-7442; or
- (3) email: [program.intake@usda.gov](mailto:program.intake@usda.gov).

This institution is an equal opportunity provider.

East Lawrence Middle/High School  
55 Co Road 370  
Trinity, AL 35673

*Bid Specifications for Dish Machine*

Item 1:                   DISH MACHINE  
Manufacturer:       HOBART, or pre-approved alternate  
Model #:               CL66-BAS  
Qty:                    1

1. Conveyor dish machine shall be 66" with a pre-wash and wash tank, and shall have capacity of washing 202 racks per hour.
2. Insulated, hinged doors.
3. Electric tank heat, 208v 3ph. 115.7 amps.
4. Left to right operation.
5. With internal booster heater, electric tank 18kw. Single point connection – standard.
6. Standard chamber height shall be able to accommodate 18"x26" sheet pans.
7. 2 each KIT CURT'N SPLASH – standard E Series
8. Table limit switch.
9. Energy Star Rated.
10. Warranty: 18 month parts, labor and milage against manufacturer defects when authorized service agency.

Installation Requirements of Successful Bidder:

1. Removal and dispose of existing dish machine and external booster heater.
2. Receive, deliver, uncrate, set in place, level, remove laser film from all stainless steel, and remove all crating from the premises for dish machine.
3. Install table limit switch.
4. School to re-use existing dish tables and open ventilation hood.
5. Make all electrical, plumbing, and ventilation connections, and start up new dish machine.

Lawrence County Schools will be responsible for the following:

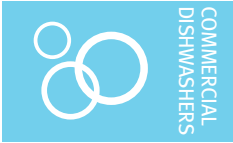
1. Lawrence County Schools responsible for making sure the exhaust fan is pulling the correct CFM's per the manufacturer requirements, 600 CFM's total. (200 CFM at load end, 400 CFM at unload end).
2. To ensure 110 degree F water coming in to dish machine.
3. Lawrence County Schools is responsible for having all proper utilities within 5' of new dish machine for final electrical and plumbing connections. Facility responsible

for installed disconnect for dish machine with built in booster heater. Disconnect needs have a 150 amp circuit.

4. To handle any repairs to building walls, floors, or ceiling.
5. Facility to ensure floor drain can accommodate the new dish machine's peak rare of drain flow of 38 GPM and shall make any facility improvements if necessary.



Project \_\_\_\_\_  
 AIA # \_\_\_\_\_ SIS # \_\_\_\_\_  
 Item # \_\_\_\_\_ Quantity \_\_\_\_\_ C.S.I. Section 114000



## CL66-BAS ELECTRIC High Temperature Rack Conveyor Dishwashing Machine

CL SERIES – CL66-BAS ELECTRIC



### STANDARD FEATURES

- + 90 gallons per hour pumped final rinse
- + 202 racks per hour
- + 22" power scrapper
- + ENERGY STAR® Certified
- + Complete Delime™ with Delime Notification, Auto Dispensing and Booster Guard™
- + Internal stainless steel pressure-less 18 kW booster heater (70°F rise)
  - Single point electrical connection standard
- + Capless, anti-clogging wash arms
- + Large double door opening for ease of cleaning
- + 19.5" chamber height opening (accepts sheet pans)
- + Doors are insulated & hinged with door interlock switches
- + User-friendly smart touchscreen controls with diagnostics & troubleshooting
- + WiFi connectivity
- + SmartConnect app and cloud with machine status, temperature logs, error code reporting, and cost, consumption and usage analysis
- + Energy saver mode (programmable auto-shut down)
- + NSF rated configurable pot and pan cycle
- + Self-aligning wash manifolds
- + Stainless steel self-draining pump and impeller
- + Sloping scrap screens and deep scrap baskets
- + Rapid return conveyor drive mechanism
- + Service diagnostics
- + Door actuated drain closure
- + Vent fan control



### SPECIFIER STATEMENT

Specified dishwasher will be Hobart CL66 Base electric tank heat model. Features include 22" power scrapper, Complete Delime™ with Delime Notification, Auto Dispensing and Booster Guard™, capless anti-clogging wash arms, 202 racks per hour, 90 gallons per hour pumped final rinse, ENERGY STAR® (pending), insulated ergonomic cabinet style doors, touchscreen controls with WiFi connectivity, and NSF approved pot and pan cycle mode. The wash tank utilizes durable precision pressure sensor monitors in lieu of conventional mechanical floats. The 19.5" standard chamber height will accommodate up to (6) standard sheet pans at a time on an open-end sheet pan rack.

### OPTIONS & ACCESSORIES (Available at extra cost)

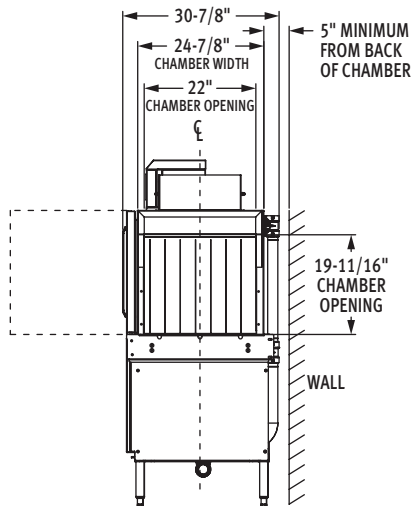
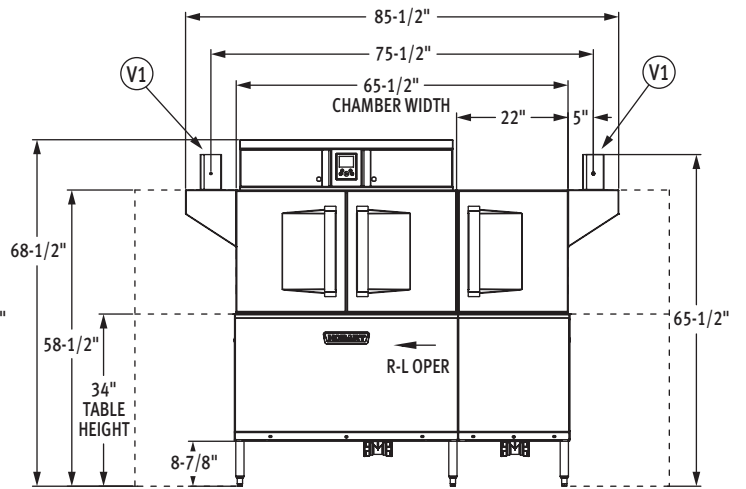
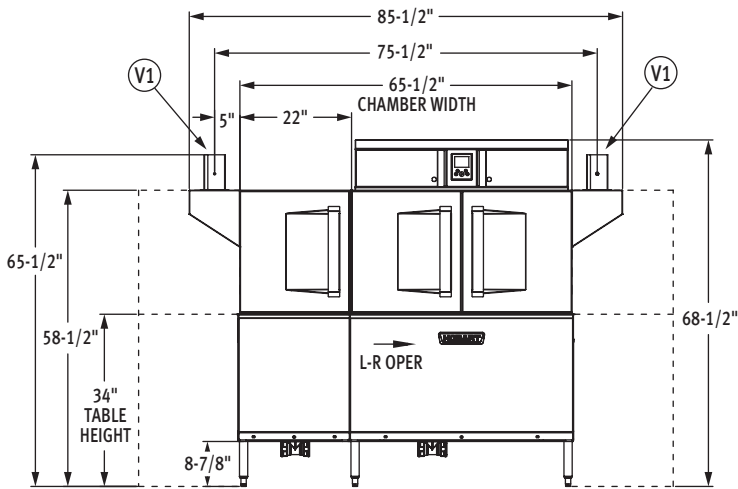
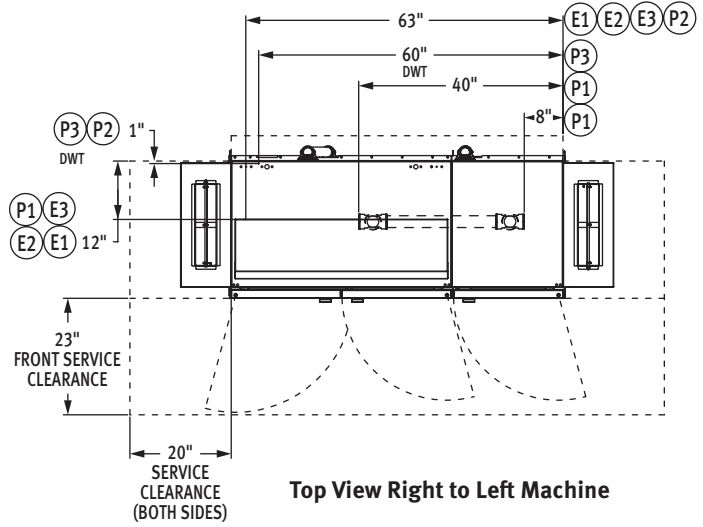
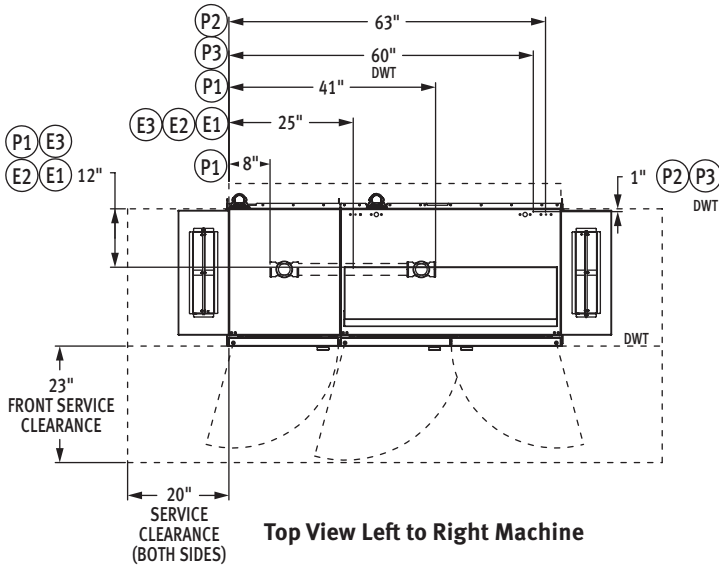
- Standard, short, and extended stainless steel vent hoods
- Non-booster
- Direct drive unloader – adds 38" length; Reference spec F48944 for more details
- Side loader – SL23 adds 23" length, SL30 adds 30" length; Reference specs F40926 and F40927 for more details
- Blower-dryer – adds 33¼" to length; Reference spec F48945 (electric blower-dryer) and F48950 (steam blower-dryer) for more details (ships separate from dishmachine, contact Hobart Service for installation)
- Drain water tempering kit
- Flanged feet kit (requires three kits)
- Higher than standard chamber (24" opening)
- Table limit switch with 20' cable
- Correctional package (factory installed, contact Hobart for details)
- Water hammer arrester
- Factory-mounted circuit breakers (contact Hobart for details)

Approved by \_\_\_\_\_ Date \_\_\_\_\_ Approved by \_\_\_\_\_ Date \_\_\_\_\_



# CL66-BAS ELECTRIC

## High Temperature Rack Conveyor Dishwashing Machine



Side View

MODEL:  
CL66-BAS ELECTRIC  
L-R OPERATION  
00-563923  
REVA

MODEL:  
CL66-BAS ELECTRIC  
R-L OPERATION  
00-563933  
REVA



# CL66-BAS ELECTRIC

## High Temperature Rack Conveyor Dishwashing Machine

### LEGEND

Electrical Connections	
SINGLE POINT CONNECTION	
<b>E1</b>	Electric connection, single point: motors, controls, tank heat, with 18 kW electric booster heater, 65" AFF.
DUAL POINT CONNECTION WITH BOOSTER	
<b>E2</b>	Electric connection: motors, tank heat, 62" AFF.
<b>E3</b>	Electric connection: controls, 18kW booster heater, 65" AFF.
Plumbing Connections	
<b>P1</b>	Drain: 2" FPT, 7-3/8" AFF, two possible connections; may be drained to either side of drain housing, plug opposite side.
<b>P2</b>	Common hot water connection: 1/2" FPT, 12" AFF. See plumbing notes for required temperatures.
<b>P3</b>	Optional drain water tempering. Cold water connection: 1/2" FPT, 12" AFF, cold temperature 80°F maximum.
Vent Connections	
<b>V1</b>	Optional vent hoods: 4" x 16" vent stack with damper. Load end 200 CFM, unload end 400 CFM.

### SPECIFICATIONS

#### Capacities

Racks per Hour (NSF rated)	202
Wash Tank (U.S. gallons)	23
Power Scraper (U.S. gallons)	23
Conveyor Speed (feet per minute)	5.6

#### Motor Horsepower

Drive	1/6
Wash	2
Power Scraper	2
Final Rinse	2/3

#### Water Consumption

U.S. Gallons per Hour	90
U.S. Gallons per Rack	0.45
Peak Drain Flow (U.S. gallons per minute)	38

#### Heating

Tank Heat, Electric (kW)	15
Electric Booster (built-in) (kW for 70°F rise)	18
Electric Booster (field conversion) (kW for 40°F rise)	12

#### Venting

Load End (minimum CFM)	200
Unload End (minimum CFM)	400

Shipping Weight (approximate) . . . . .855 lbs.

Crated Dimensions . . . . . 76"L x 38"W x 79"H

E1	Single Point Electrical Connection with Internal Booster	
	(E1) Motors, Controls, Tank Heat, 18 kW Booster Heater	
Voltage	Rated Amps	Minimum Supply Circuit Ampacity/ Maximum Protective Device
	208/60/3	115.7
240/60/3	105.1	125
480/60/3	54.7	70
600/60/3	43.4	60

E2 E3	Dual Point Electrical Connection with Internal Booster (Field Conversion Only)			
	(E2) Motors, Tank Heat		(E3) Controls, 18 kW Booster Heater	
Voltage	Rated Amps	Minimum Supply Circuit Ampacity/ Maximum Protective Device	Rated Amps	Minimum Supply Circuit Ampacity/ Maximum Protective Device
	208/60/3	57.2	70	58.5
240/60/3	53.3	70	51.8	70
480/60/3	27.5	35	27.2	35
600/60/3	21.0	25	22.4	30

**WARNING:** Electrical and grounding connections must comply with the applicable portions of the National Electrical Code and/or other local electrical codes.

**CAUTION:** Certain materials including silver, aluminum, and pewter are attacked by sodium hypochlorite (liquid bleach).

**ATTN:** Plumbing connections must comply with applicable sanitary, safety and plumbing codes.



# CL66-BAS ELECTRIC

## High Temperature Rack Conveyor Dishwashing Machine

**Plumbing Notes:** Water hammer arrestor (meeting ASSE-1010 standard or equivalent) to be supplied (by others) in common water supply line at service connection.

Recommended water hardness to be 3 grains or less for best results.

Minimum incoming hot water temperatures:

110°F for 18kW internal booster

140°F for 12kW field converted internal booster

180°F without internal booster for high temperature sanitizing

130°F without internal booster for chemical sanitizing

Building flowing water pressure to dish machine is 20 to 65 PSI at the machine.

For convenience when cleaning, water tap should be installed near machine with heavy duty hose and squeeze valve.

For chemical sanitizing applications, feeder must be certified to NSF Standard 29.

**Miscellaneous Notes:** All dimensions taken from floor line may be increased approximately 3/4" or decreased 1/2".

For HTS, add 4-5/16" to all dimensions above table line.

For HTS, add **TBD** to the domestic shipping weight of each model.

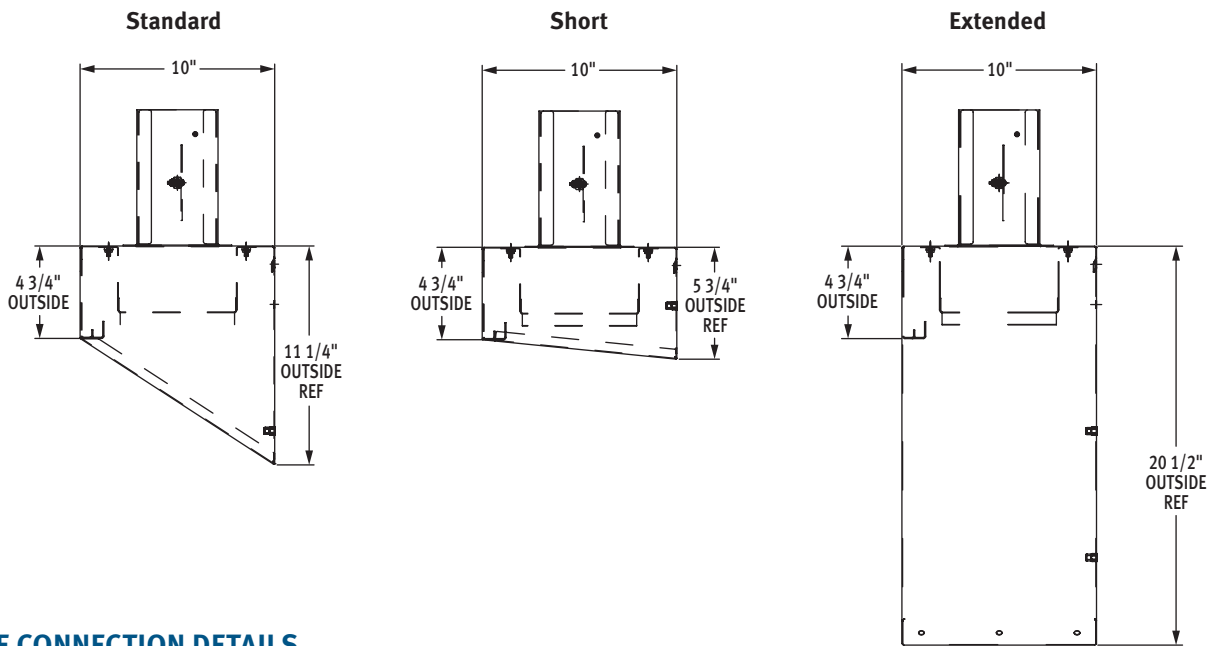
**Electrical Note:** Dishmachine not provided with internal GFCI protection.

CL66-BAS Electric Heat Dissipation		
Booster	BTU/HR.	
	Latent	Sensible
Without Booster	20,700	8,900
12kW Booster	28,800	12,300
18kW Booster	34,200	14,700

**NOTE:** 18kW Booster Heater field convertible to 12kW when 140°F incoming water provided. (Conversion instructions located in machine control box. Contact factory for 12kW booster amperage ratings.)

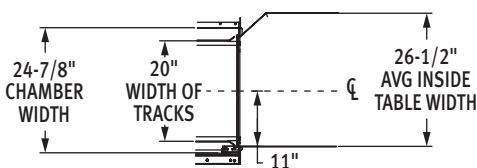
**NOTE:** Additional Voltages and Amperages are available, see document F48913.

### VENT HOOD OPTIONS (Adjustable, vent stack can be adjusted 1" to either side)

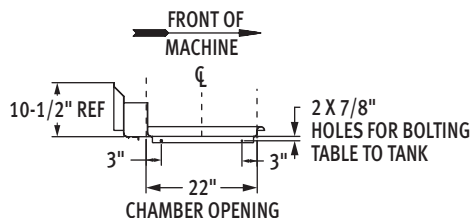


### TABLE CONNECTION DETAILS

**Tabling Connection: 44" inside tank (at table connection)**



**Suggested Track and Table Layout**



**View Showing Hole Locations in Turned Down Portion of Table**



**Sectional View Showing Table Connections**

As continued product improvement is a policy of Hobart, specifications are subject to change without notice.

# {9.31}



## MetroMax® i Drying Racks

**MetroMax® i Drying Racks** combine the corrosion protection and strength of MetroMax i with the convenience of a drying rack unit that efficiently sorts and holds pots, pans and trays while they dry to prevent wet nesting.

### Three Tier Tray Rack with drip tray:

"-XDR" models with drip tray: 36" (914mm) an 48" (1219mm) lengths.  
Mobile. Each consists of (3) MetroMax i shelf frames, (4) 63" (1600mm) mobile posts, (4) corrosion resistant polymer horn casters (two swivel, two brake), (3) tray racks, and (1) adjustable drip tray.

### Four Tier Bulk Drying and Tray Rack:

"-XDR" models with drip tray: 36" (914mm) an 48" (1219mm) lengths.  
Mobile. Each consists of (3) MetroMax i shelf frames, (1) MetroMax i shelf, (4) 63" (1600mm) mobile posts, (4) corrosion resistant polymer horn casters (two swivel, two brake), (2) stainless steel drop-in racks, (1) tray rack, and (1) adjustable drip tray.

Basic model: 48" (1219mm) length

Each consists of (2) MetroMax i shelf frames, (2) MetroMax i shelves, (2) stainless steel drop-in racks, (1) tray rack. Mobile model includes (4) 63" (1600mm) mobile posts and (4) corrosion resistant polymer horn casters (two swivel, two brake). Stationary model uses (4) 74" (1880mm) posts with leveling feet.

### Four Tier Tray and Steam Pan Rack:

"-XDR" models with drip tray: 36" (914mm) an 48" (1219mm) lengths.  
Mobile. Each consists of (4) MetroMax i shelf frames, (4) 63" (1600mm) mobile posts, (4) corrosion resistant polymer horn casters (two swivel, two brake), (2) tray racks, (2) steam pan racks, (1) adjustable drip tray.

Basic model: 48" (1219mm) length

Each consists of (4) MetroMax i shelves, (2) tray racks, (2) steam pan racks. Mobile model includes (4) 63" (1600mm) mobile posts and (4) corrosion resistant polymer horn casters (two swivel, two brake). Stationary model uses (4) 74" (1880mm) posts with leveling feet.

### Key Benefits

- **Promotes food safety** by preventing wet nesting, where two wet/damp items are nested together preventing proper airflow.
- **Superior air circulation:** Fast drying of trays, cutting boards, pans, lids, pots and all sink items.
- **Drip Tray** minimizes wet floors by collecting dripping water and funneling it to a removable full size steam pan.
- **"Hold strong" slots:** Tray and Pan Racks have tall slots to assure trays, cutting boards, steam pans, and other tall items don't tip over.
- **Easy to Move** with swivel polymer casters.
- **Easy to Clean:** Shelf mats have built-in Microban antimicrobial product protection. It keeps the product "cleaner between cleanings"
- **NSF Listed**



PR48VX2-XDR



PR48VX3-XDR



PR48VX4-XDR



MICROBAN® and the MICROBAN® symbol are registered trademarks of the Microban® Products Company, Huntersville, NC. Microban® product protection does not by itself protect a user from food borne illness. Product must be routinely cleaned.



All Metro Catalog Sheets are available on our website: [metro.com](http://metro.com)

## Specifications - Shelving Units, Drop-Ins, Tray Racks, Pan Racks

- **Longitudinal Beams & Posts:** Pultrusions - continuous glass fibers and thermo set resin composite.
- **End Beams, Adjustable Foot & Socket:** Injection molded polyester thermoplastic resin with glass reinforcement.
- **Drop In Rack:** Electro-Polished Type 304 Stainless Steel
- **Cutting Board/Tray Drying Rack:** Corrosion resistant taupe epoxy coated steel and rigid PVC (non phthalate) extrusions.
- **Shelf Mats:** Polypropylene. Mats contain Microban antimicrobial product protection.
- **Load Capacity:** 200 lbs. (91kg) per drop-in rack, tray rack, or pan rack.
- **Stationary Load Capacity:** 2000lbs. (907kg)
- **Mobile Load Capacity:** 900 lbs. (408kg) per unit
- **Polymer Casters:** 2 swivel, 2 swivel with brakes. Corrosion-resistant, polymer horn, stainless steel axle and hardware. 5" (127mm) diameter.

## Dimensions

### MetroMax i Mobile Drying Rack Units with Drip Trays

Three Tray Racks (three tier unit)

Model No.	Nominal Width (in./mm)		Nominal Length (in./mm)		Nominal Height (in./mm)		Approx. Pkd. Wt. (lbs./kg)	
<b>PR36VX2-XDR</b>	24	610	36	914	68	1702	82.7	37.5
<b>PR48VX2-XDR</b>	24	610	48	1219	68	1702	100.8	45.7

Two SS Drop-ins, One Tray Rack, One Bulk Shelf (4-tier)

Model No.	Nominal Width (in./mm)		Nominal Length (in./mm)		Nominal Height (in./mm)		Approx. Pkd. Wt. (lbs./kg)	
<b>PR36VX3-XDR</b>	24	610	36	914	68	1702	98.8	44.8
<b>PR48VX3-XDR</b>	24	610	48	1219	68	1702	108.2	49.1

Two Tray Racks and Two Pan Racks (4-tier)

Model No.	Nominal Width (in./mm)		Nominal Length (in./mm)		Nominal Height (in./mm)		Approx. Pkd. Wt. (lbs./kg)	
<b>PR36VX4-XDR</b>	24	610	36	914	68	1702	92.8	42.1
<b>PR48VX4-XDR</b>	24	610	48	1219	68	1702	112.8	51.2

### MetroMax i Drying Racks - Basic Models without drip trays

Mobile Model No.	Nominal Width (in./mm)		Nominal Length (in./mm)		Nominal Height (in./mm)		Approx. Pkd. Wt. (lbs./kg)	
<b>PR48VX3</b>	24	610	48	1219	68	1702	116.0	52.6
<b>PR48VX4</b>	24	610	48	1219	68	1702	148.6	67.4

Stationary Model No.	Nominal Width (in./mm)		Nominal Length (in./mm)		Nominal Height (in./mm)		Approx. Pkd. Wt. (lbs./kg)	
<b>PR48X3</b>	24	610	48	1219	74	1880	109.6	49.7
<b>PR48X4</b>	24	610	48	1219	74	1880	142.2	64.5

Note: For the actual dimensions for mobile units, add 2" (51mm) to the nominal dimension to account for the bumpers.



**PR36VX2-XDR**



**PR36VX3-XDR**



**PR36VX4-XDR**

## Drying Rack Accessories

- Use to create a unique configuration to fit the application. These may be added to existing shelves or shelf frames when a specific configuration or single drying/sorting tier is needed.

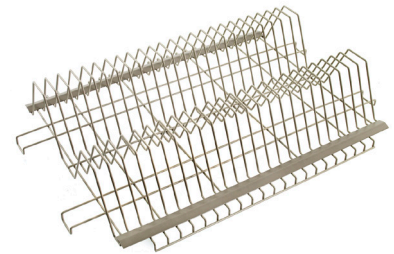
## Cutting Board & Tray Drying Rack Accessories

- Mount to open grid and solid MetroMax i shelves, MetroMax i open shelf frames, MetroMax 4 open shelf frames, MetroMax Q, Super Erecta Pro, and Super Erecta.
- For best air circulation use with an open shelf frame.
- 1<sup>1</sup>/<sub>8</sub>" (28mm) or 3" (76mm) slot spacing available.
- Polymer glide strips provide an impact resistant surface for long life.

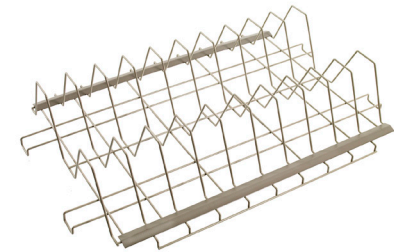
Model No.	Fits Shelf or Frame (in.) (mm)		Upright Spacing (in.) (mm)		Upright Height (in.) (mm)		Tray Capacity	Approx. Pkd. Wt. (lbs.) (kg)	
<b>XTR2436XE</b>	24x36	610x914	1 <sup>1</sup> / <sub>8</sub>	28	6	150	24	14.7	6.7
<b>XTR2448XE</b>	24x48	610x1219	1 <sup>1</sup> / <sub>8</sub>	28	6	150	34	19.8	9.0
<b>XTR2460XE</b>	24x60	610x1524	1 <sup>1</sup> / <sub>8</sub>	28	6	150	43	25.4	11.5
<b>XTR2436XEA</b>	24x36	610x914	3	76	6	150	10	9.9	4.5
<b>XTR2448XEA</b>	24x48	610x1219	3	76	6	150	14	12.9	5.8
<b>XTR2460XEA</b>	24x60	610x1524	3	76	6	150	17	16.4	7.4

**Note:** Can be retrofitted to older Metro shelving systems.

**Actual Width and Length:** Add 7/8" (22mm) to nominal width. Add 1/2" (13mm) to nominal length.



**XTR2436XE**



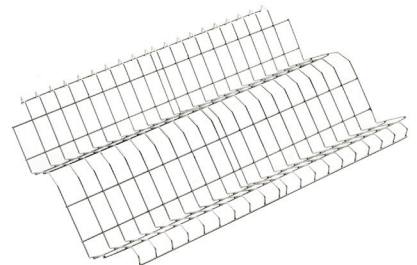
**XTR2436XEA**

## Type 304 Stainless Drop-In Racks (for MetroMax i only)

- Drop-ins require a four-sided MetroMax i frame. See spec sheet 9.25
- Center beams are optional and may be added for additional load capacity.
- A drop-in rack can be added to a standard MetroMax i shelf by removing the shelf mats and using the shelf frame. The center beam is optional.

Model No.	Fits Shelf or Frame (in.) (mm)		Actual Length (in.) (mm)		Actual Height (in.) (mm)		Approx. Pkd. Wt. (lbs.) (kg)	
<b>DR36S</b>	24x36	610x914	33 <sup>7</sup> / <sub>8</sub>	860	5 <sup>1</sup> / <sub>4</sub>	133	6.5	2.9
<b>DR48S</b>	24x48	610x1219	45 <sup>7</sup> / <sub>8</sub>	1165	5 <sup>1</sup> / <sub>4</sub>	133	8.5	3.9
<b>DR60S</b>	24x60	610x1524	57 <sup>7</sup> / <sub>8</sub>	1470	5 <sup>1</sup> / <sub>4</sub>	133	11	5

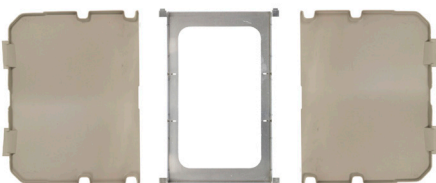
**Actual Width:** Add 3/4" (19mm) to nominal width.



**DR36S**

## Drip Tray - Patent pending water collection system.

- Must be mounted to a **MetroMax i** shelf frame or shelf - Drip Tray assembly adjusts to fit 24x36" and 24x48" (610x914 or 610x1219mm) sizes.
- Consists of (2) solid polymer chutes and (1) mounting frame.
- Collection pan is not included. The mounting frame is designed to hold a full size steam pan or GN 1/1, preferably 2-1/2" or 4" tall (64 or 102mm).
- Materials:  
Solid Chute: HDPE  
Mounting Frame: Aluminum
- Model No.: **XDRIP**



**XDRIP**



Mounted to 24x36" (610x914mm) Frame. Steam Pan not included.



Mounted to 24x48" (610x1219mm) Open Frame with Tray Rack. Steam Pan not included.

Tip: Mount tray and pan racks on an open frame over the drip tray for maximum water collection.

# {9.31}



## MetroMax® i Drying Racks

### Sorting Pegs

#### 6" Tall (152mm) Sorting Pegs

- Installs to any open grid polymer Metro shelf
- Pack of 8 Pegs
- Can be used to manage steam pans 4" (102mm) and deeper
- Material: Mineral reinforced polypropylene
- Model No. **X6PEG-8PK**

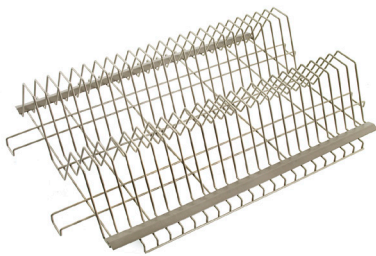
X6PEG-8PK

X8

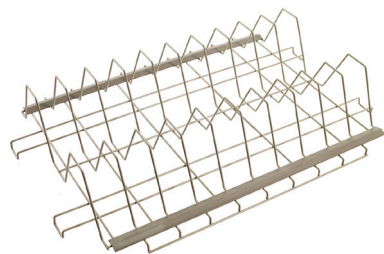


### Drying Option.

Tray and pan drying wire racks are compatible with any Super Erecta, Super Erecta Pro, or Super Adjustable Super Erecta Shelf.



XTR2436XE



XTR2436XEA



XTR2436XE

Shown on a Smartwall unit atop of Super Erecta Shelving in Metroseal Gray.