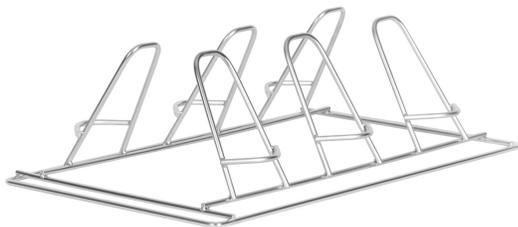
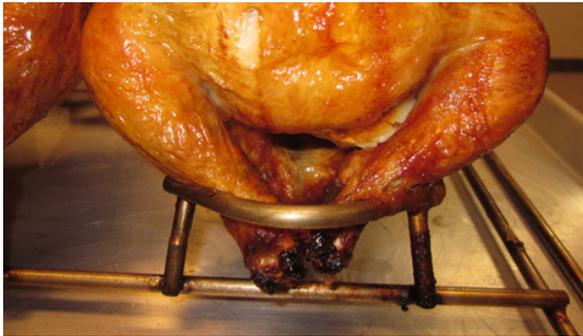


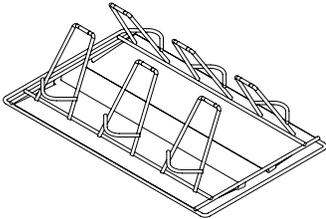
**COMBITHERM®  
POULTRY ROASTING RACKS**

5014438  
6-piece Poultry Roasting Rack  
self-trussing, slides into the oven side racks  
[DESIGN PATENT D660647]

- Cook your poultry to its best and make it easy to handle.
- Ensure food quality and maximize the production, flexibility, and efficiency of the Alto-Shaam Combitherm combi oven with a variety of poultry roasting racks.
- Angled poultry roasting racks evenly space the birds allowing consistent roasting and the perfect golden brown finish.
- Designed for use in the Alto-Shaam Combitherm combi oven, these stainless steel racks slide effortlessly into the oven without the requirement of additional support pans, making loading and unloading safe and efficient.
- 6-piece poultry roasting rack, 5014438, is self-trussing, cutting prep time and purchasing costs [DESIGN PATENT D660647].
- 6-piece poultry roasting rack with drip guard, 5020829, is self-trussing, cutting prep time and purchasing costs. The drip guard ensures an even finish and maximum flavor of the poultry no matter where the poultry is placed in the oven.
- Self-trussing angled rack facilitates bird "dismounting" onto a full-size sheet pan for easy handling or bagging.



Description	Model	Capacity
5014438 6-piece Poultry Roasting Rack, self-trussing, slides into the oven side racks [Design Patent D660647]	6-10	2 racks per oven
	10-10	3 racks per oven
	7-20	4 racks per oven
	10-20	6 racks per oven
	20-10	5 racks per oven
	20-20	10 racks per oven



Description	Model	Capacity
5020829 6-piece Poultry Roasting Rack with drip guard, self-trussing, slides into the oven side racks	6-10	2 racks per oven
	10-10	3 racks per oven
	7-20	4 racks per oven
	10-20	6 racks per oven
	20-10	5 racks per oven
	20-20	10 racks per oven



Description	Model	Capacity
SH-23000 6-piece Poultry Roasting Rack, placed inside a full-size hotel pan	CTX4-10E	1 rack per oven
	CTX4-10EVH	1 rack per oven
	6-10	2 racks per oven
	10-10	3 racks per oven
	7-20	4 racks per oven
	10-20	6 racks per oven
	20-10	5 racks per oven
	20-20	10 racks per oven



Description	Model	Capacity
SH-23619 8-piece Poultry Roasting Rack, placed inside a full-size hotel pan	6-10	2 racks per oven
	10-10	3 racks per oven
	7-20	4 racks per oven
	10-20	6 racks per oven
	20-10	5 racks per oven
	20-20	10 racks per oven



Description	Model	Capacity
SH-22634 10-piece Poultry Roasting Rack, slides into the oven side racks	7-20	4 racks per oven
	10-20	6 racks per oven
	20-10	5 racks per oven
	20-20	10 racks per oven



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