JACKSTACK®

Every commercial kitchen has the same problem, not enough prep room until now!

World renowned JACKSTACK offers so many advantages in storage, preparation and serving, you'll wonder how you did without it.

The JS104 – a 104 plate unit (pictured), can be adjusted to suit most plate sizes or shapes easily, and provides enormous benefits in food preparation for any busy kitchen.

And all with smooth easy mobility on the four large castors.

Totally versatile, the JS104 can accommodate several different size plates at the same time, and can be loaded and unloaded from four sides, and carry 400 empty plates to the dishwasher.



Designed by Chefs and used by Chefs

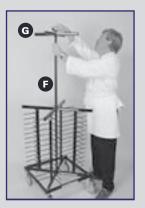


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SPECIFICATION:

JACKSTACK Model JS104 makes it possible to stack between 12 to 104 plates of any size. Different size plates can be accommodated by adjusting the racks to

(For pizza applications, a special 'P' model longer arm unit is available at extra cost). The unit comes with four castors (two with brakes), and easy to follow assembly instructions.

ASSEMBLED DIMENSIONS:

600x600x1790Hmm WEIGHT: 28Kg

SHIPPING DIMENSIONS:

800Wx620Dx300Hmm

Different arm spacing allows covered and non covered dishes. Combine different size dishes on the same JACKSTACK®!

The JACKSTACK® plate racks are all made up of a welded steel construction. The black electrostatic powder coating finish, which is scratch and rust resistant, is FDA and NSF approved.

The JACKSTACK® plate racks, when used properly, only need a regular washing, and no further particular maintenance.

