MODEL SPECIFICATION

# E27292(1T-1000) – Pot Drying Rack 1 Tier 1000mm (L) x 650mm (W)

| DOCUMENT SCOPE | DOCUMENT REFERENCE | DATA STATUS | GENERATED ON |
|---|---|---|---|
| Model | E27292(1T-1000){PSS} | Published catalogue data | 3 Nov 2026 |

## 01 Model specification

Pot Drying Rack, Stainless Steel Grade 304, 1000mm (L) x 650mm (W) x 900mm (H), with Single Tier, 40mm × 40mm Square Tubular Framework, Cross Bracing at 250mm Above Floor, Ø28mm Round Tube Cross Members and Stainless Steel Adjustable Feet

## 02 Technical specifications

| PARAMETER | VALUE | UNIT | TECHNICAL NOTE |
|---|---|---|---|
| **Working Height** | 900 | mm | Height above the floor to the top drying rack. |
| **Overall height** | 900 | mm | Overall rack height, measured from the floor to the top drying rack. |
| **Material** | Stainless Steel Grade 304 | – | Grade 304 stainless steel framework and round tube cross members. |
| **Mounting Type** | Free Standing | – | Freestanding rack supported by its tubular frame and adjustable feet. |
| **Adjustable Feet** | Yes | – | Stainless steel adjustable feet for levelling the rack during installation. |
| **Cross Bracing** | Yes | – | Cross bracing is positioned 250mm above the floor. |
| **Framework Material** | Stainless Steel Grade 304 | – | Grade 304 stainless steel framework and round tube cross members. |
| **Framework Profile** | 40 × 40mm Square Tubular Framework | – | 40 × 40mm square tubular Grade 304 stainless steel framework. |
| **Feet Material** | Stainless Steel | – | The adjustable feet are stainless steel. |
| **Construction** | Heavy Duty Cross-Braced Tubular Construction | – | Single drying rack with cross bracing 250mm above the floor. |
| **Cross Member Diameter** | 28 | mm | Ø28mm round tube cross members form the drying surface. |


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## 02 Technical specifications

| PARAMETER | VALUE | UNIT | TECHNICAL NOTE |
|---|---|---|---|
| **Length** | 1000 | mm | Overall rack length. Available lengths: 1000mm, 1200mm, 1500mm or 2000mm. |
| **Width** | 650 | mm | Overall rack width. Standard width is 650mm; 700mm and 750mm variants are also available. |
| **Cross Member Pitch** | 100 | mm | Centre-to-centre pitch of the cross members for this model. |
| **Cross Member Count** | 7 | – | Number of round tubular cross members fitted to this model. |
| **Shelf Tiers** | 1 | – | Number of drying racks fitted to the frame. |
| **Cross Bracing Height** | 250 | mm | Height above the finished floor. |

## 03 Dimensions and mass

| PARAMETER | VALUE | UNIT |
|---|---|---|
| **Length** | 1000 | mm |
| **Width** | 650 | mm |
| **Overall height** | 900 | mm |

## 04 Model and supply data

| | |
|---|---|
| **Parent product** | E27292(1T) — Heavy Duty Single Tier Pot Drying Rack |
| **Typical lead time** | 10–15 working days |
| **Warranty** | 24 months |

## 05 Specification notes

**Configuration description**

Heavy duty single tier Grade 304 stainless steel pot drying rack, 1000mm long and 650mm wide. The top drying rack is 900mm above the floor, with cross bracing at 250mm above the floor. The 40 × 40mm square tubular framework supports open drying surfaces formed by Ø28mm round tube cross members. Stainless steel adjustable feet allow levelling during installation. Suitable for supporting washed pots and utensils for drip drying.

**Short Form Specification**

> **SPECIFICATION USE**
> Use this description when specifying this model.

Grade 304 stainless steel single tier pot drying rack, 1000mm (L) × 650mm (W) × 900mm (H). The top drying rack is 900mm above the floor, with cross bracing at 250mm above the floor. 40 × 40mm square tubular frame, Ø28mm round tube cross members and stainless steel adjustable feet.

**Detailed specification**

- Model: E27292(1T-1000)
- Drying Tiers: 1
- Overall Dimensions: 1000mm (L) × 650mm (W) × 900mm (H)
- Top Rack Height Above Floor: 900mm
- Cross Bracing Height Above Floor: 250mm
- Cross Bracing: Included
- Material: Stainless Steel Grade 304
- Framework: 40 × 40mm Square Tubular Grade 304 Stainless Steel
- Cross Members: Ø28mm Round Tube
- Feet: Stainless Steel Adjustable Feet
- Mounting: Freestanding
- Intended Use: Supporting Washed Pots and Suitable Utensils for Drip Drying

## 06 Frequently asked questions

**What is the pot drying rack used for?**

It provides a place for washed pots, utensils and other suitable items to drip dry after washing in commercial kitchens, sculleries and food preparation areas.

**Which sizes are available?**

There are twelve standard combinations: 1000mm, 1200mm, 1500mm and 2000mm lengths, each available in 650mm, 700mm or 750mm width. The top drying rack is 900mm above the floor on every model.

**Which width is standard?**

650mm is the standard width. Wider 700mm and 750mm variants are available at every listed length.

**How is the frame constructed?**

The rack has 40 × 40mm square tubular Grade 304 stainless steel framework, Ø28mm round tube cross members and stainless steel adjustable feet. The top drying rack is 900mm above the floor, with cross bracing at 250mm above the floor.

**What stainless steel grade is used?**

The framework and round tube cross members are manufactured from Grade 304 stainless steel. The adjustable feet are stainless steel.

**Can the rack be levelled?**

Yes. Stainless steel adjustable feet allow levelling during installation.

**How should I choose a rack size?**

Check the available floor space and the footprint of the items to be dried. Choose a length and width that support the items securely across the tubular drying surface.

**What are the rack and support heights?**

The top drying rack is 900mm above the floor, with cross bracing at 250mm above the floor.

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