

PRODUCT RANGE SPECIFICATION

E27292(1T) – Heavy Duty Single Tier Pot Drying Rack



PRODUCT IMAGE - 1200mm x 750mm variant shown. Choose the required length and width.

Product image is representative of the range and may not reflect the actual item.

DOCUMENT SCOPE

Product range

DOCUMENT REFERENCE

E27292(1T){PSS}

DATA STATUS

Published catalogue data

GENERATED ON

14 Oct 2026

Detailed item specifications

Select an item code for its detailed specification sheet, including model dimensions, technical specifications and drawings. For a printed copy, scan the QR code or visit the product page and select the item.

<https://basterfield.co.za/products/e272921t-heavy-duty-single-tier-pot-drying-rack#specifications>



01 Product description and specification

Product description

Heavy duty Grade 304 stainless steel single tier pot drying rack. Top rack at 900mm, with cross bracing at 250mm above the floor. Four lengths and three widths.

Short Form Specification

SPECIFICATION USE

Use this description when specifying this product range.

Heavy duty single tier Grade 304 stainless steel pot drying rack. Lengths: 1000mm, 1200mm, 1500mm or 2000mm. Widths: 650mm standard, 700mm or 750mm. 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.

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.

02 Technical specifications

PARAMETER	VALUE	UNIT	TECHNICAL NOTE
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.
Shelf Tiers	1	—	Number of drying racks fitted to the frame.
Cross Bracing Height	250	mm	Height above the finished floor.

03 Models and configurations

ITEM CODE	LENGTH	WIDTH
E27292(1T-1000)	1000 mm	650 mm
E27292(1T-1000x0700)	1000 mm	700 mm
E27292(1T-1000x0750)	1000 mm	750 mm
E27292(1T-1200)	1200 mm	650 mm
E27292(1T-1200x0700)	1200 mm	700 mm
E27292(1T-1200x0750)	1200 mm	750 mm
E27292(1T-1500)	1500 mm	650 mm
E27292(1T-1500x0700)	1500 mm	700 mm
E27292(1T-1500x0750)	1500 mm	750 mm
E27292(1T-2000)	2000 mm	650 mm
E27292(1T-2000x0700)	2000 mm	700 mm
E27292(1T-2000x0750)	2000 mm	750 mm

04 Functional features

- 01 Open Tubular Drying Surface

The spaced round-tube cross members support washed pots and utensils while allowing water to drip through the rack.
- 02 40 × 40mm Square Tubular Frame

A substantial Grade 304 stainless steel frame provides a robust structure for heavy duty use in busy wash-up areas.
- 03 Cross Bracing at 250mm

Cross bracing is positioned 250mm above the floor.

04 Ø28mm Round Tube Cross Members

Grade 304 stainless steel round tubular supports form the open drying surface for washed pots and suitable utensils.

05 Stainless Steel Adjustable Feet

Adjustable feet allow the rack to be levelled during installation.

06 Top Rack at 900mm

The top drying rack is 900mm above the floor on every size.

07 Twelve Size Options

Choose 1000mm, 1200mm, 1500mm or 2000mm length, each available in 650mm, 700mm or 750mm width. The standard width is 650mm.

05 Application information

Intended applications	Kitchen Washing & Warewashing, Pot Washing
Industries	Food & Beverage Processing, Hospitality & Foodservice, Institutional & Contract Catering

06 Supply and support

Typical lead time	10–15 working days
Warranty	24 months

VERIFICATION REQUIRED Published values are provided for initial specification. Confirm the selected model, critical dimensions, site services, clearances, and the latest document revision with Basterfield before procurement, manufacture, or installation. E&OE. Specifications are subject to change without notice.