



**SYSTEMS**  
**Pieline**  
*...it's all about the pie!*

## Mobile Racks for Storage, Cooling & Baking

### Heavy-Duty Stainless-Steel Racks – Built by Pie Makers, for Pie Makers

Engineered in New Zealand by bakers who know the job inside out, these racks are built tough, built smart, and built to last. Whether you're baking, cooling, or storing, our mobile racks take the hard work out of handling pies.

We've thought of everything – from consistent external dimensions for smooth parking, to superior wheels that glide under pressure. Designed for daily use in busy bakehouses, these are not your average racks – they're bulletproof.

#### Why Bakers Love These Trolleys:

- 1. Safety First:** No more "wonky" wheels or cracked welds. Our solid construction means fewer breakdowns and safer handling.
- 2. Built Strong:** Crafted from heavy-duty 1.5mm food-grade stainless square tubing. Durable, hygienic, and easy to clean.
- 3. Easy to Move:** All wheel's swivel for smooth manoeuvring, even when fully loaded. Made from either premium urethane or stainless-steel castors – both made to roll effortlessly on most bakery floors. Wheels are bolted securely to a stainless base plate (4 bolts per wheel) for long-lasting stability.
- 4. Space Efficient:** All racks have the same external dimensions. That means no more catching, bumping, or mismatched parking. Just line them up and go.
- 5. Simple to Clean:** Hose them down when dirty – it's that easy. Built to stay clean and keep moving. They will never rust.

#### Choose the Rack That Works for You

All racks fit international standard 18" trays and Pie Pallets. Delivered flat-packed with all nuts, bolts, and clear assembly instructions.

[www.pieline.co.nz](http://www.pieline.co.nz)



◀ **Oven Rack**  
**MKP014 - 14 Shelves**

**Cooling Rack** ▶  
**MKP022 - 22 Shelves**



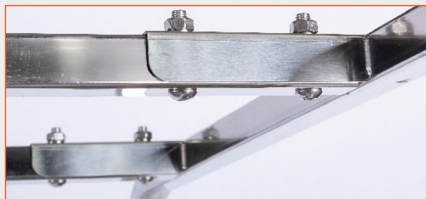
◀ **Pallet Storage Rack**  
**MKP031 - 31 Shelves**

# Mobile Racks

## MKP014, MKP022, MKP031

### Key Features at a Glance

- Ⓟ Made from 1.5mm food-grade stainless steel square tube
- Ⓟ High-quality welds and solid rail construction for durability
- Ⓟ Back rail upturns keep trays securely in place.
- Ⓟ All wheels swivel for superior mobility
- Ⓟ Flat-pack delivery for simple self-assembly – full instructions provided
- Ⓟ Designed by bakers, tested in real-world pie production



Solid fully welded channel with through bolts achieves strong construction.



All rails on all racks have upturn to prevent trays and pallets from pushing out the back.



Solid fully welded Tee Bar with through bolts for easy construction and strong result.



Central grab bar makes it easy to move empty racks around, it also prevents the rack from belling in the middle.

### Oven Rack – MKP014

14 strong, evenly spaced shelves. High-temperature solid stainless swivel wheels for easy guiding into ovens.



**Gap between rails:** 110mm

**Wheels:** 100mm Hi Heat Stainless with stainless swivel bolted carriage.

### Cooling Rack – MKP022

22 shelves with generous spacing. Designed to cool a variety of products efficiently.



**Gap between rails:** 72mm

**Wheels:** 100mm Urethane with stainless swivel bolted carriage.

### Pie Pallet Rack – MKP031

31 shelves spaced to maximise pallet capacity. Built to hold pallets one per shelf (recommended) to reduce damage to pie tin edges.



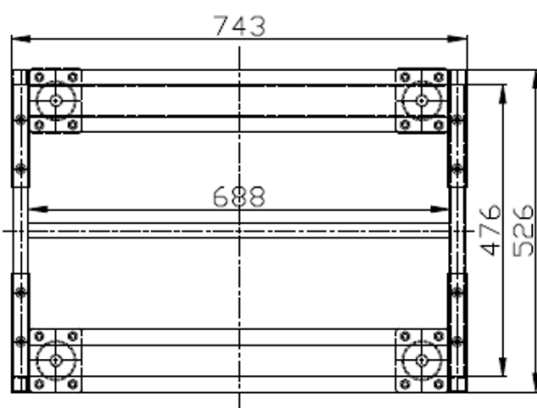
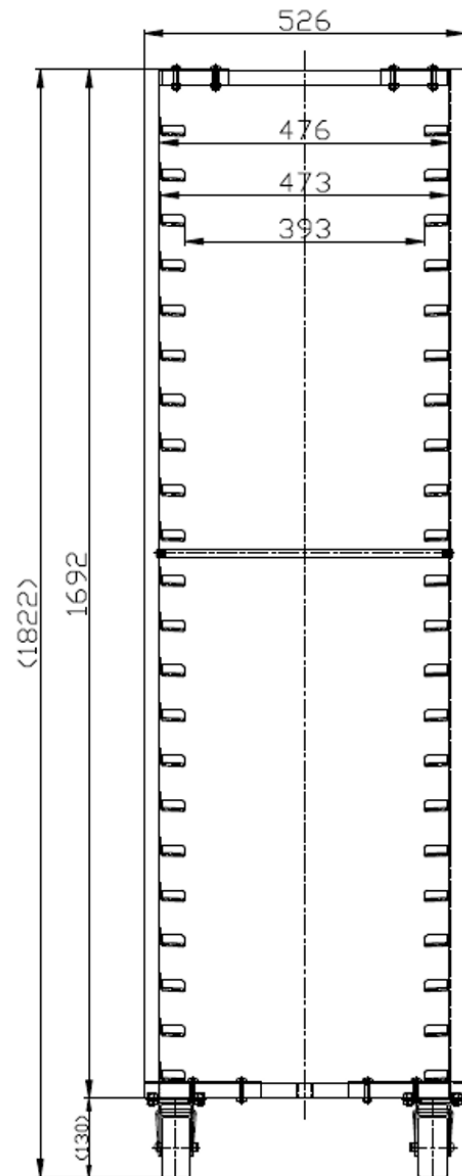
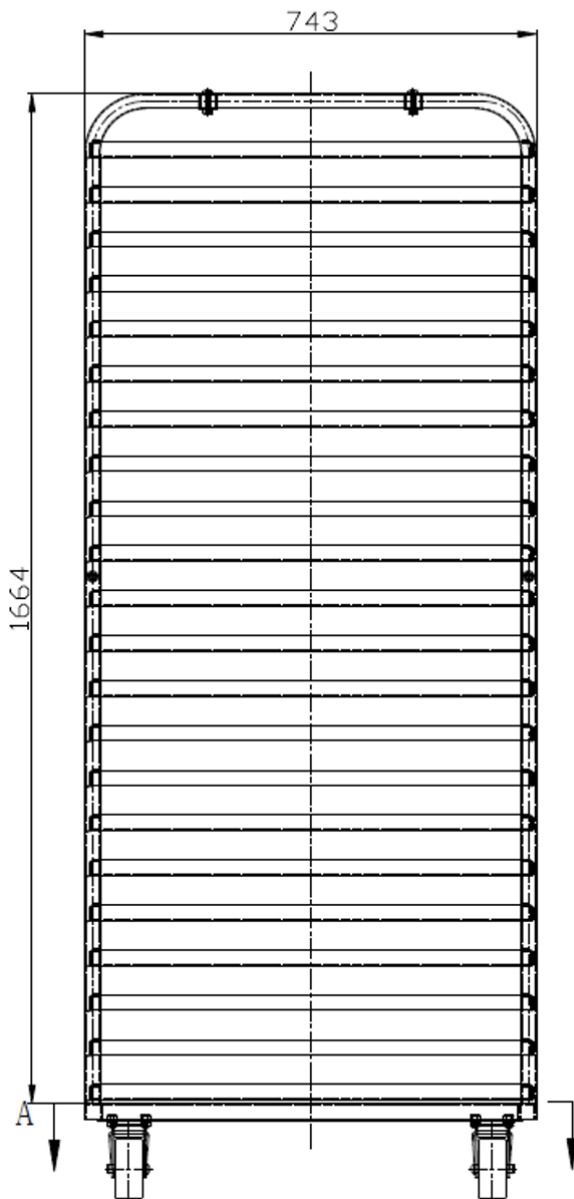
**Gap between rails:** 42mm

**Wheels:** 100mm Urethane with stainless swivel bolted carriage.

### Reliable. Rugged. Ready to Roll.

Whether you're pushing racks into ovens, stacking up pallets for storage, or letting your pies cool to perfection – these racks keep your workflow fast, smooth, and safe.

**For more information on the Pieline Mobile Racks please contact:**  
**info@pieline.co.nz or call Phil on +64 27 443 7762**



## Mobile Rack Dimensions

**External:** All Racks have same external dimensions.

**Average Rack Weight:** 24kg

If you require more detailed measurements and assembly instructions, please email [info@pieline.co.nz](mailto:info@pieline.co.nz) or call Phil on +64 27 443 7762