



Camshelving® Ultimate Z-Rack

Project _____

Item No. _____

Model No. _____

Quantity _____

Full Size Racks

3" (7,6 cm) Rail Spacing

Holds 18 each 18" x 26" or 36 each 13" x 18" Sheet Pans

1½" (3,8 cm) Rail Spacing

Holds 35 each 18" x 26" or 70 each 13" x 18" Sheet Pans

Half Size Racks

3" (7,6 cm) Rail Spacing

Holds 12 each 18" x 26" or 24 each 13" x 18" Sheet Pans

1½" (3,8 cm) Rail Spacing

Holds 20 each 18" x 26" or 40 each 13" x 18" Sheet Pans

Features & Benefits

- Versatile end-load trolley designed for holding, storing and transporting 18" x 26" or 13" x 18" Sheet Pans.
- Space-saving, nestable design allows multiple racks to slide into one another when not in use, reducing storage footprint in busy kitchens.
- Performs seamlessly across all environments, moving effortlessly between the kitchen, freezer, cooler, and off-premise locations. Ideal for both commercial and non-commercial foodservice settings.

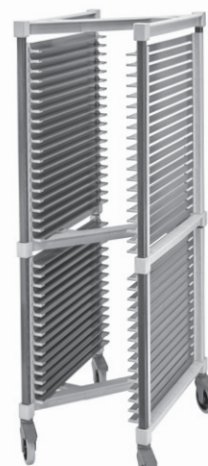
CONSTRUCTION & DURABILITY

- Composite, easy-clean construction with a smooth surface built to withstand demanding kitchen environments; cleans quickly by wiping down or pressure washing.
- Modular design allows individual components to be removed or replaced if damaged, ensuring a lifetime of service.
- Zero metal components—eliminates rust, corrosion, dents, and failures commonly caused by welds, screws or crossbars. Prevents metal wipe or residue from sheet pans.
- Backed by a lifetime warranty against rust and corrosion (frame and rails).

RAILS & POST CONNECTOR FRAME

- 3" (7,6 cm) Rail Spacing – Greatest versatility and ease of use
 - Full Size: Holds 18 each 18" x 26" or 36 each 13" x 18" sheet pans
 - Half Size: Holds 12 each 18" x 26" or 24 each 13" x 18" sheet pans
- 1½" (3,8 cm) Rail Spacing – Ideal for high-volume baking or cooking
 - Full Size: Holds 35 each 18" x 26" or 70 each 13" x 18" sheet pans
 - Half Size: Holds 20 each 18" x 26" or 40 each 13" x 18" sheet pans
- Weight Bearing Capacity:
 - Each rail set: 55 lbs. (25 kg)
 - Full-size unit: 350 lbs. (159 kg)
 - Half-size unit: 175 lbs. (79 kg)
- Heat Tolerance: Rails accept hot pans up to 400°F (204°C) directly from the oven.
- Integrated pan stops (0.190" / 4.8 mm for 3" spacing; 0.100" / 2.5 mm for 1½" spacing) at each rail end help stabilize pans during light transport.
- Solid Post Connector Frames feature a fully enclosed, T-shaped design for greater strength and durability while eliminating dirt-trapping wells for easier cleaning.

Full Size



UZR1826FP35
1½" Rail Spacing



UZR1826FP18
3" Rail Spacing

Half Size



UZR1826HP20
1½" Rail Spacing



UZR1826HP12
3" Rail Spacing

MOBILITY & HANDLING

- Equipped with premium 5" (12,7 cm) nylon caster fork swivel casters featuring total-lock brakes that secure both the swivel and roll.
- Non-marking thermoplastic rubber wheels are corrosion-resistant and suitable for all flooring types.

ASSEMBLY & PACKAGING

- Ships knockdown.

Approvals



Product SKUs contain NSF-listed components. For a list of NSF-listed components, search "Sheet Pan Rack" at <https://www.nsf.org/certified-products-systems>



Information and specifications are subject to change without notice. Please confirm at time of order.

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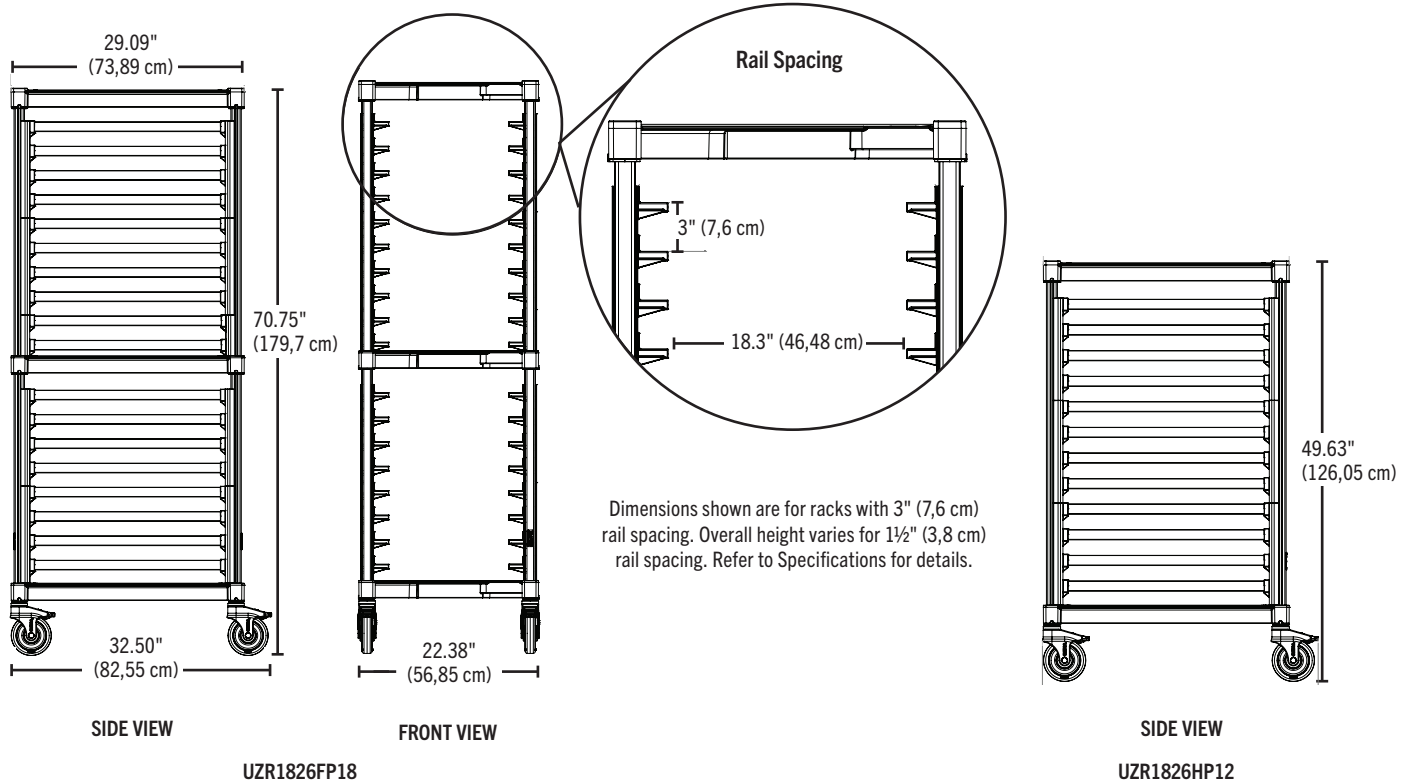
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3" (7,6 cm) Rail Spacing

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Holds 20 each 18" x 26" or 40 each 13" x 18" Sheet Pans



Specifications

			Dimension Tolerance: +/- (0,64 cm)	
Code	Description	Load Capacity	Dimensions D x W x H	Unit Weight
UZR1826FP18	Full Size Rack with 3" Rail Spacing	350 lbs. (159 kg)	29.09" x 22.38" x 70.75" (73,89 x 56,85 x 179,71 cm)	72 lbs (32,73 kg)
UZR1826FP35	Full Size Rack with 1½" Rail Spacing	350 lbs. (159 kg)	29.09" x 22.38" x 70.13" (73,89 x 56,85 x 178,12 cm)	99 lbs (45 kg)
UZR1826HP12	Half Size Rack with 3" Rail Spacing	175 lb (79 kg)	29.09" x 22.38" x 49.63" (73,89 x 56,85 x 126,05 cm)	50 lbs. (22,73 kg)
UZR1826HP20	Half Size Rack with 1½" Rail Spacing	175 lb (79 kg)	29.09" x 22.38" x 44" (73,89 x 56,85 x 111,76 cm)	61 lbs. (27,73 kg)

Standard Colors

☐ Speckled Gray (480)

Architect Specs

Mobile Posts: Proprietary non-corrosive composite material. Post Connector Frames: Reinforced nylon. Side Rail Panels: Proprietary non-corrosive composite material and reinforced polypropylene. Post Connector Frame Wedges: Reinforced polypropylene. Casters: 5" (12,7 cm), plastic nylon frame, metal stem, non-marking thermoplastic wheel, with total locking brake. Units ship knockdown. Full Size unit with 3" rail spacing holds up to 18 each 18" x 26" sheet pans. Full Size unit with 1½" rail spacing holds up to 35 each 18" x 26" sheet pans.

Half Size unit with 3" spacing holds up to 12 each 18" x 26" sheet pans and Half Size unit with 1½" rail spacing holds up to 20 each 18" x 26" sheet pans. Weight bearing per rail set is 55 lbs. (25 kg). Full Size unit weight bearing is 350 lbs. (159 kg). Half Size unit weight bearing is 175 lbs. (79 kg). Lifetime warranty against rust and corrosion (frame and rails). Unit color is Speckled Grey (480).

Approvals



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