

STAINLESS STEEL DRAIN PAN

Made To Drain's Stainless Steel Drain Pan is engineered to provide superior leak protection and a lifetime floor surface below high moisture foodservice equipment, such as kettles, braising pans and steamers. It can also be installed in high production fryer areas and below other high moisture locations, such as pot sinks and dishwashing equipment.



Pan shown with Made to Drain Floor Trough. Trough is sold separately.

The drain pan is seamless, watertight and 100% sanitary. The pan has a built-in ¼" (6) pitch per foot, which creates a positive pitch to the floor trough and allows drainage of water during equipment operation and cleaning. This pan eliminates free standing water and thoroughly protects against leaks into occupied spaces below the kitchen. The pan is also ideally suited to join together with Made To Drain's full line of floor trough products.

FEATURES

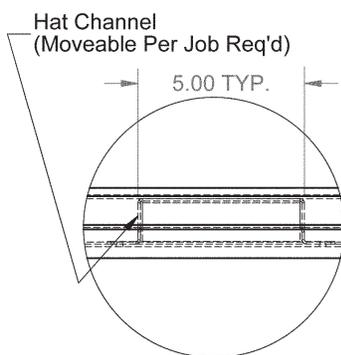
- Heavy duty, 14 gauge stainless steel construction
- ¼" (6) pitch per foot to allow drainage of water during equipment operation and cleaning
- Eliminates free standing water and thoroughly protects against leaks into occupied spaces below
- Utilizes 5" (127) wide structural hat channel bracing front to back in lieu of less effective 2" (51) wide "Z" bar. Provides excellent point load support for heavy equipment
- 5" (127) wide hat channel provides more lateral flexibility to locate equipment legs when equipment locations need to be adjusted to suit altered field conditions
- Coved 6" (152) high backsplash, with tapered top edge to allow stainless steel wall flashing to overlap and create a watertight seal to the backsplash. Splash also has pre-drilled holes on 6" (152) centers to secure backsplash to cooking walls
- 2" (51) high side splashes on each end to help contain and channel water to the floor trough drain
- Pan edge has 90° turn down to overlap the floor trough pan; field ready for welding a watertight joint



SPECIFICATIONS

Provide Stainless Steel Drain Pan assembly custom size and shape as shown on drawings, designed in compliance with all applicable NSF standards. Heavy duty, 14 gauge stainless steel construction. Pan is pitched ¼" (6) per foot. 5" (127) wide structural hat channel bracing front to back and located at equipment feet locations for maximum point load and structure. Covered 6" (152) backsplash with tapered edge allowing bottom edge of stainless steel wall flashing to overlap and seal to the pan. Predrilled holes on 6" (152) centers of backsplash to secure to cooking walls. 2" (51) high side splashes. 90° turned down edge pan, field ready for welding a watertight joint.

Available in any length and width. Can be provided in one or multiple sections to suit job conditions and building access. Multiple pieces to be butt joint, field welded by others. Butt joint seams will have hat channel support to facilitate field welding and add structure to seam. Verify building access and elevator car sizes prior to order. Consult factory on special sizes and configurations.

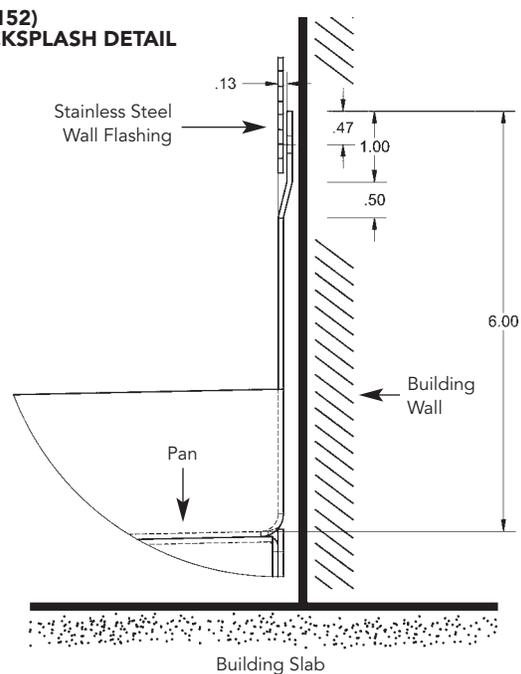


HAT CHANNEL DETAIL



PAN EDGE DETAIL

6" (152) BACKSPLASH DETAIL



REQUIRED INFORMATION

- Length and Width
- Equipment make, model, locations (to enable location of the hat channel at foot locations)*
- Approved shop drawing
- Advise factory on special field conditions
- Advise one or multiple pieces (maximum length capability is 144" [3658])
- Verify building access and elevator car sizes

**AutoCAD equipment plan of cooking area required*