

60CUCT 30 Layer Cooling Cart

For 60CUD



Model: 60CUCT

Product specification

- Commercial Use
- Trays Not Included
- Assembly Required

Total Tray Area	104 sq. ft	Product Weight	80 lbs
Tray Dimensions	16" x 16"	Product Dimensions	18.5" x 5' 8" x 2' 9"
Number of Layers (Trays Not Included)	60	Spacing Between Layers	2"
Product Material	304 Commercial Food Grade Stainless Steel		



Cleaning Guide

It is important that your commercial food dehydrator, dehydrator trays & mats are cleaned at the end of each drying session. This is done for many reasons:

- To ensure your food dehydrator, trays and mats are kept in pristine condition
- To avoid cross-contamination of food
- To ensure the quality of your product is maintained
- To prevent food residue from building up and hardening on the trays and mats

1. Clean the dehydrator, trays and mats after each use. Ensure the machine has been turned off and the cool-down period has been completed.
2. Remove the racks from the dehydrator cabinet before cleaning.
3. Clean the dehydrator racks and mats with warm, soapy water; rinse with clean water and dry immediately.