

MACKIES CATALOGUE



 **Mackies**
BAKWARE



 **Mackies**
CATERING BAKWARE



 **Mackies**
HANDLING & STORAGE

 **Mackies**
PARTNERS IN DYNAMIC SOLUTIONS



GREAT BREAD COMES FROM GREAT PANS AND GREAT PANS COME FROM MACKIES

Mackies is Australia's most experienced designer and manufacturer of commercial baking pans and ancillary equipment. Mackies pans and trays are manufactured for maximum strength, highest accuracy and longest life. Our comprehensive range of stock items includes pan sets and covers, roll and bun trays, cooling racks and display stands.

We custom design Bakeware equipment for special requirements. Mackies custom designed Bakeware gives you flexibility in the choice of size, shape, material, finish and a huge range of features and options. Hundreds of die shapes and sizes are available.

Millions of bread products have been baked in Mackies pans, not only in

Australia, but all around the world. We have been responsible for many innovations that have helped bake better quality bread more profitably.

Ever since we started making bread pans in 1946, our purpose has been to provide you with quality Bakeware and exceptional service based on a thorough understanding of your needs and objectives. Simply put, our philosophy is to understand your needs and your business.

An investment in Mackies Bakeware and equipment is an investment in the best. Our experience and expertise helps achieve consistently high quality baked products as well as make a significant contribution to your operating efficiency and profitability.



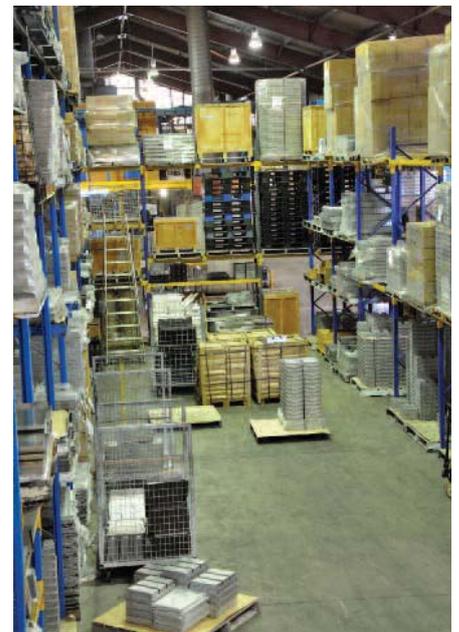
Mackies products are in use throughout the world



This catalogue contains the Mackies range of stock pans, trays, racks and ancillary equipment.

In addition, we can custom manufacture bakeware to your specifications.

A range of coatings is available for application depending on your end-use requirements.



OVER 65 YEARS OF EXPERIENCE AND EXPERTISE



MAXIMUM STRENGTH, CONSISTENCY AND LIFESPAN

Mackies pans, trays and associated equipment are manufactured from the highest quality materials available and maximising our value proposition to you.

To keep ahead of ever changing bakery conditions, Mackies is continually researching for better ways to give manufacturers the best Bakeware and equipment.

Mackies pans are conditioned and processed with absolute, state of the art, non-stick release coatings.

Their various qualities are designed to work efficiently with a range of bakery products and are guaranteed

to give maximum releases over their designed life cycle.

The way in which Mackies assembles pans into sets varies from bakery to bakery. To arrive at the most appropriate pan assembly for your bakery, we take into consideration heat circulation of your ovens and overall dimensions and capacities of all your other equipment including provers, ovens, conveyers, mechanical handling and other mobile or fixed equipment.

Our engineers and designers are at your service to assist you in installing the best possible pan combination for the best results.



Mackies offers you customised solutions to enable you to consistently bake great bread



WE SPECIALISE IN CUSTOM DESIGNED BAKEWARE AND EQUIPMENT

At Mackies, we have over 530 die shapes and sizes to meet many requirements. If a particular die does not exist, Mackies will manufacture a die to suit your application.

Mackies customers can choose from a range of pan or tray options – from folded corner construction to deep drawn bread pans and trays with drawn impression to locked seamed impression.

We design and build the pans and trays to our customer's specifications so that there is total integration with their plant processing lines.

All products are available

with our customer's preferred non-stick release coatings – Teflon® or silicone glaze systems, as well as our proprietary RKG2® exterior coating.

Together with you we can adapt and develop new coatings to suit your specific requirements.

Our products are coated on our automated in-house silicone or fluoro-polymer/Teflon® lines.

We manufacture sample products: our internal design team works with our in-house tool makers and engineers to give our customers the end-product they need.

With over 65 years of providing service to our industry, Mackies has earned the trust of its customers. When you order with us, you can expect products that have proven their quality to customers in over 40 countries in the world.

The Mackies support team constantly travels worldwide, through face to face interaction we assist you from the product development process, to design, samples, testing, and final implementation.

Wherever you are, we are right there beside you.

BREAD PAN SETS
 CRAFT BREAD PANS
 BREAD PAN LIDS
 BAKING TRAYS
 COOLING WIRES
 RACK SYSTEMS



BREAD PAN SETS

340g Loaf Pan 046/3



Configuration: set of 3
Top Inside: 171x102
Base Outside: 153x89, **Depth:** 102
Overall Dimensions: 400x187x102
Material: Aluminised Steel
Finish: PANGLAZE® or TEFLON®

680g Loaf Pan 122B/3



Configuration: set of 3
Top Inside: 266x108
Base Outside: 253x98, **Depth:** 106
Overall Dimensions: 400x282x106
Material: Aluminised Steel
Finish: PANGLAZE® or TEFLON®

650g Loaf Pan 224/3



Configuration: set of 3
Top Inside: 234x124
Base Outside: 215x114, **Depth:** 120
Overall Dimensions: 455x250x120
Material: Aluminised Steel
Finish: PANGLAZE® or TEFLON®

450g Loaf Pan 109/3



Configuration: set of 3
Top Inside: 234x100
Base Outside: 223x90, **Depth:** 95
Overall Dimensions: 400x250x95
Material: Aluminised Steel
Finish: PANGLAZE® or TEFLON®

680g Loaf Pan 158/3



*Comes with options of Fluting (corrugations) or Fluting and Steam Release Holes**

Configuration: set of 3
Top Inside: 281x115
Base Outside: 267x102, **Depth:** 115
Overall Dimensions: 400x297x115
Material: Aluminised Steel
Finish: PANGLAZE® or TEFLON®

900g Loaf Pan 059/3



Configuration: set of 3
Top Inside: 295x116
Base Outside: 279x106, **Depth:** 108
Overall Dimensions: 400x311x108
Material: Aluminised Steel
Finish: PANGLAZE® or TEFLON®

700g to 900g Loaf Pan 193B/2



Configuration: set of 2, **Top Inside:** 268x133
Base Outside: 252x124, **Depth:** 127
Overall Dimensions: 325x284x127 (700g)
Overall Dimensions: 400x284x127 (900g)
Material: Aluminised Steel
Finish: PANGLAZE®

Drop on lids



Material: Aluminised Steel

Bread Pan Dollie BPD/2



Medium Corrugated Tank Loaf Pan T229/3



Configuration: set of 3
Top Inside: 229x102, **Depth:** 48
Overall Dimensions: 400x244x112
Material: Aluminised Steel
Finish: PANGLAZE® or TEFLON®

LongTank Loaf Corrugated T280/3



Configuration: set of 3
Top Inside: 276x102, **Depth:** 48
Overall Dimensions: 400x292x112
Material: Aluminised Steel
Finish: PANGLAZE® or TEFLON®

Vienna Loaf Pan Oval Ends Round Ends V270/3 & WEV270/3



Configuration: set of 3
Top Inside: 270x114, **Depth:** 30
Overall Dimensions: 403x320x30
Material: Aluminised Steel
Finish V270/3: PANGLAZE®
Finish WEV270/3: TEFLON®

Vienna Loaf Pan V286/3



Configuration: set of 3
Top Inside: 286x102, **Depth:** 32
Overall Dimensions: 400x320x32
Material: Aluminised Steel
Finish: PANGLAZE®

Farmhouse Loaf Pan Deep Drawn FHS/4



Configuration: set of 4
Top Inside: 176x122
Base Outside: 164x110, **Depth:** 75
Overall Dimensions: 400x285x75
Material: Aluminised Steel
Finish: PANGLAZE® or TEFLON®

BAKING TRAYS

Hamburger Roll Tray Shallow WEHP102



Configuration: 6 rows of 3
Top Inside: 102ø, **Depth:** 12
Overall Dimensions: 406x760x12
Material: Aluminised Steel
Finish: TEFLON®

Hamburger Roll Tray Round Deep WEHS102



Configuration: 6 rows of 3
Top Inside: 102ø, **Depth:** 23
Overall Dimensions: 406x760x23
Material: Aluminised Steel
Finish: TEFLON®

Hamburger Roll Tray Round Deep, Staggered formation WEHS127



Configuration: rows of 5,4,5
Top Inside: 127ø, **Depth:** 25
Overall Dimensions: 406x760x25
Material: Aluminised Steel
Finish: TEFLON®

Hamburger Roll Tray Round Deep WEHP92



Configuration: 6 rows of 3
Top Inside: 92ø, **Depth:** 14
Overall Dimensions: 406x760x14
Material: Aluminised Steel
Finish: TEFLON®

Torpedo Roll /Hot Dog Baton Roll Tray WETP175



Configuration: 4 rows of 5
Top Inside: 175x58
Depth: 10
Overall Dimensions: 406x760x10
Material: Aluminised Steel
Finish: TEFLON®

Baton Roll Tray Batched in threes Round, shallow ATP150G3



Configuration: 4 rows of 6
Top Inside: 150x51
Depth: 8
Overall Dimensions: 406x760x38
Material: Aluminised Steel
Finish: PANGLAZE®

Flat Baking Trays Non-Perforated 3 sided Tray AL406



Overall Dimensions: 406x368x25
Material: Aluminium
Finish: Natural

Flat Baking Non-Perforated 3 sided Tray A1616R3 and A1816R3



Overall Dimensions:
A1616R3: 406x732x25
A1816R3: 457x732x25
Material: Aluminium
Finish: Natural

Flat Baking Non-Perforated 3 sided Tray AT1616R3 and AT1816R3



Overall Dimensions:
A1616R3: 406x730x25
A1816R3: 457x730x25
Material: Aluminium
Finish: TEFLON®

Flat Baking Perforated 3 sided Tray AT1616R3P and AT1816R3P



Overall Dimensions:
A1616R3P: 406x730x25
A1816R3P: 457x730x25
Material: Aluminium
Finish: TEFLON®

Flat Baking Non-Perforated 4 sided Trays A1616R4 & A1816R4



Overall Dimensions:
A1616R4: 406x737x25
A1816R4: 457x737x25
Material: Aluminium
Finish: Natural

Flat Baking Non-Perforated 4 sided Tray A2916R4



Overall Dimensions: 406x737x50
Material: Aluminium
Finish: Natural

Seamless Non-Perforated, 4 tapered sides & wired top edges B5016N



Overall Dimensions: 455x660x25
Material: Aluminium
Finish: Natural

Commercial Non-stick Liner Reusable non-stick baking sheet



BRS-16 Width: 400
BRS-18 Width: 445
Length: 728
Finish: TEFLON® coated fabric
Pack size: 6 sheets or 30m roll

Flat Trays Perforated with swage SWT16 and SWT455



Overall Dimensions:
SWT16: 400x737x6
SWT455: 455x737x6
Material: Aluminium
Finish: PANGLAZE®

Flat Baking Perforated 3 sided Trays A1616R3P and A1816R3P



Overall Dimensions:
A1616R3P: 406x737x25
A1816R3P: 457x737x25
Material: Aluminium
Finish: PANGLAZE®

French Stick Trays Perforated



No. of Impressions: 5
Stick Width: 65
Impression Depth: 35
Overall Dimensions in three sizes
ASV5-02: 400x737x37
ASV5450-02: 450x737x37
ASV5-26: 450x660x37
Material: Aluminium
Finish: PANGLAZE®

French Stick Tray Non-perforated SV2



No. of Impressions: 2
Stick Width: 65
Impression Depth: 35
Overall Dimensions: 180x385x37
Material: Aluminised Steel
Finish: TEFLON®

Baguette Tray Perforated ASV4



No. of Impressions: 4
Stick Width: 75
Impression Depth: 35
Overall Dimensions: 400x737x37
Material: Aluminium
Finish: PANGLAZE®

Friand Tray WEHS75



Configuration: 8 rows of 4
Overall Dimensions: 406x760x40
Material: Aluminised Steel
Finish: TEFLON®

Mini Loaf Tray B6903



Configuration: 6 rows of 2
Top Inside: 98x64
Base Outside: 89x54, **Depth:** 30
Overall Dimensions: 495x250x30
Material: Aluminised Steel
Finish: PANGLAZE®

Mini Muffin Tray WEHS47



Configuration: 8 rows of 5
Overall Dimensions: 406x760x26
Material: Aluminised Steel
Finish: TEFLON®

Regular Muffin Tray WEHS70



Configuration: 8 rows of 4
Overall Dimensions: 406x760x35
Material: Aluminised Steel
Finish: TEFLON®

Texas Muffin Tray WEHS88



Configuration: 6 rows of 3
Overall Dimensions: 406x760x45
Material: Aluminised Steel
Finish: TEFLON®

Texas Muffin Tray WEHS88/45



Configuration: 6 rows of 4
Overall Dimensions: 455x735x45
Material: Aluminised Steel
Finish: TEFLON®

Lunch Pie Round Plate Style PTR406-04 and PTR457-04



Configuration:
 6 rows of 3 (PTR406)
 6 rows of 4 (PTR457),
Impression Size: 114ø
Top Inside: 104ø, **Base Outside:** 69ø
Volume water: 170g
Depth: 25
Overall Dimensions:
 PTR406-04: 406x685x27
 PTR457-04: 457x685x27
Material: Tinplate, mild steel frame
Finish: PANGLAZE® interior, RKG2® ext.

Lunch Pie Round Plate Style PTR406-13 and PTR457-13



Configuration:
 6 rows of 3 (PTR406)
 6 rows of 4 (PTR457)
Impression Size: 114ø
Top Inside: 104ø, **Base Outside:** 69ø
Volume water: 170g
Depth: 25
Overall Dimensions:
 PTR406-13: 406x685x27
 PTR457-13: 457x685x27
Material: Aluminised Steel
Finish: TEFLON®

Lunch Pie Tray Round Upright Style PTRU406-04 and PTRU457-04



Configuration:
 6 rows of 3 (PTRU406)
 6 rows of 4 (PTRU457)
Impression Size: 114ø
Top Inside: 104ø, **Base Outside:** 90ø
Volume water: 170g
Depth: 25
Overall Dimensions:
 PTRU406-04: 406x685x27
 PTRU457-04: 457x685x27
Material: Tinplate, mild steel frame
Finish: PANGLAZE® interior, RKG2® ext.

Lunch Pie Tray Round Upright Style PTRU406-13 and PTRU457-13



Configuration:
 6 rows of 3 (PTRU406)
 6 rows of 4 (PTRU457)
Impression Size: 114ø
Top Inside: 104ø, **Base Outside:** 90ø
Volume water: 170g
Depth: 25
Overall Dimensions:
 PTRU406-13: 406x685x27
 PTRU457-13: 457x685x27
Material: Aluminised Steel
Finish: TEFLON®

Lunch Pie Tray Square PTS406-04 and PTS457-04



Configuration:
 7 rows of 3 (PTS406)
 7 rows of 4 (PTS457)
Impression Size: 107
Top Inside: 97, **Base Outside:** 86
Volume water: 200g
Depth: 26
Overall Dimensions:
 PTS406-04: 406x760x28
 PTS457-04: 457x760x28
Material: Tinplate, mild steel frame
Finish: PANGLAZE® interior, RKG2® ext.

Lunch Pie Tray Square PTS406-13 and PTS457-13



Configuration:
 7 rows of 3 (PTS406)
 7 rows of 4 (PTS457)
Impression Size: 107
Top Inside: 97, **Base Outside:** 86
Volume water: 200g
Depth: 26
Overall Dimensions:
 PTS406-13: 406x760x28
 PTS457-13: 457x760x28
Material: Aluminised Steel
Finish: TEFLON®

Lunch Pie Tray Oval
PTO406-04 and PTO457-04



Configuration: 5 rows of 4
Impression Size: 98
Top Inside: 90
Base Outside: 78
Volume water: 180g
Depth: 23
Overall Dimensions:
PTO406-04: 406x665x25
PTO457-04: 457x665x25
Material: Tinplate, mild steel frame
Finish: PANGLAZE® interior, RKG2® ext.

Lunch Pie Tray Oval
PTO406-13 and PTO457-13



Configuration: 5 rows of 4
Impression Size: 98
Top Inside: 90
Base Outside: 78
Volume water: 180g
Depth: 23
Overall Dimensions:
PTO406-13: 406x665x25
PTO457-13: 457x665x25
Material: Aluminised Steel
Finish: TEFLON®

Lunch Pie Tray Football Round Ball
PTF406-04 and PTF457-04



Configuration:
 7 rows of 3 (PTF406)
 5 rows of 4 (PTF457)
Impression Size: 103
Top Inside: 87
Base Outside: 61
Volume water: 180g
Depth: 28
Overall Dimensions:
PTF406-04: 406x735x32
PTF457-04: 457x650x32
Material: Tinplate, mild steel frame
Finish: PANGLAZE® interior, RKG2® ext.

Lunch Pie Tray Football Round Ball
PTF406-13 and PTF457-13



Configuration:
 7 rows of 3 (PTF406)
 5 rows of 4 (PTF457)
Impression Size: 103
Top Inside: 87
Base Outside: 61
Volume water: 180g, **Depth:** 28
Overall Dimensions:
PTF406-13: 406x745x32
PTF457-13: 457x650x32
Material: Aluminised Steel
Finish: TEFLON®

Party Pie Tray
PTP406-04 and PTP457-04



Configuration:
 11 rows of 5 (PTP406)
 11 rows of 6 (PTP457)
Impression Size: 65ø
Top Inside: 60ø
Base Outside: 40ø
Volume water: 65g, **Depth:** 25
Overall Dimensions:
PTP406-04: 406x737x27
PTP457-04: 457x737x27
Material: Tinplate, mild steel frame
Finish: PANGLAZE® interior, RKG2® ext.

Party Pie Tray
PTP406-13 and PTP457-13



Configuration:
 11 rows of 5 (PTP406)
 11 rows of 6 (PTP457)
Impression Size: 65ø
Top Inside: 60ø
Base Outside: 40ø
Volume water: 65g, **Depth:** 25
Overall Dimensions:
PTP406-13: 406x740x27
PTP457-13: 457x740x27
Material: Aluminised Steel
Finish: TEFLON®

COOLING WIRES

Stainless Steel Cooling Wires
For TR Style Production Racks



Overall Dimensions:
CW816SS: 406x737
CW818SS: 457x737
Finish: Stainless Steel

Wire Shelf For HB15 Racks



Overall Dimensions:
HBSSSQ: 457x914
HBSSQS: 457x914 (with stopper)
Finish: Stainless Steel

Wire Basket (shallow) for HB15SS & HB5TSS Racks HBBSS50



Overall Dimensions: 455x915x65
Finish: Stainless Steel

Wire Basket (deep) for HB15SS & HB5TSS Racks HBBSS150



Overall Dimensions: 455x915x150
Finish: Stainless Steel

SPECIALITY PANS

Cob/Boston/Sponge Pan CBS178/6 & CBS178/1



Configuration: 3 rows of 2
CBS178/1 is available as a single pan
Top Inside: 184ø
Base Outside: 178ø
Depth: 39
Overall Dimensions: 406x737x39
Material: Aluminised Steel
Finish: Natural or TEFLON®

Variety Loaf Single Pans



Most panset sizes are available as single pans
Material: Aluminised Steel
Finish: PANGLAZE®, RKG2® or TEFLON®

RACK SYSTEMS

Stainless Steel FLATPACK TRSS Production Racks



Front loading Racks for bread pans and roll trays fully adjustable to suit 16" (406mm) or 18" (457mm) trays.

TR12SS COLLAPS: 12 shelves
TR18SS COLLAPS: 18 shelves
TR22SS COLLAPS: 22 shelves

Finish: Stainless Steel
 Shipped flat packed

**FREE RACK COVER WITH ALL
 FLAT PACKED TRSS Model RACKS**

Stainless Steel FLATPACK Production Rack TR12SS



TR12SS COLLAPS 12 shelves:
Shelf Spacing: 136
Inside Width: adjustable 406 or 457
Overall Dimensions:
 (HWD assembled) 470x1830x740
Optional Backstop Bar Available
Finish: Stainless Steel

Stainless Steel FLATPACK Production Rack TR18SS



TR18SS COLLAPS 18 shelves:
Shelf Spacing: 91
Inside Width: adjustable 406 or 457
Overall Dimensions:
 (HWD assembled) 470x1830x740
Optional Backstop Bar Available
Finish: Stainless Steel

Stainless Steel FLATPACK Production Rack TR22SS



TR22SS COLLAPS 22 shelves:
Shelf Spacing: 74
Inside Width: adjustable 406 or 457
Overall Dimensions:
 (HWD assembled) 470x1830x740
Optional Backstop Bar Available
Finish: Stainless Steel

Stainless Steel FLATPACK Cooling Rack Straight HB15SS



Stainless Steel Side loading
Shelves: 15 Straight, **Shelf Spacing:** 88
Capacity: 15 flat wires or 15 wire baskets
Overall Dimensions:
 (HWD assembled) 975x1750x455
Finish: Stainless Steel

Stainless Steel FLATPACK Tilting Display Rack HB5TSS



Stainless Steel Side loading
Shelves: 5 forward tilt, **Shelf Spacing:** 270
Capacity: 5 wire baskets
Overall Dimensions:
 (HWD assembled) 975x1785x455
Finish: Stainless Steel

Stainless Steel Custom Racks



Custom made racks manufactured for your bakery's specific products and processes.

Rack contents not included.

*All measurements are in millimetres.
 Mackies reserves the rights to modify
 specification at all times.*

**MUFFIN TRAYS
BAKING TRAYS
COOLING WIRES
FRENCH STICK TRAYS
PIE PALLETS
RACK SYSTEMS**



EURO BAKEWARE

Mini Cupcake/Muffin Tray EU47-10



Configuration: 5 rows of 8
Top Inside: 47ø, **Base Outside:** 30ø
Depth: 25, **Weight:** 2.5kg
Overall Dimensions: 400x600x25
Material: Aluminised Steel
Finish: Teflon® Coated

Regular Muffin Tray EU70-10



Configuration: 4 rows of 6
Top Inside: 70ø, **Base Outside:** 55ø
Depth: 35, **Weight:** 2.4kg
Overall Dimensions: 400x600x35
Material: Aluminised Steel
Finish: Teflon® Coated

Jumbo Cupcake Muffin Tray EU88-10



Configuration: 3 rows of 5
Top Inside: 88ø, **Base Outside:** 66ø,
Depth: 45, **Weight:** 2.4kg
Overall Dimensions: 400x600x45
Material: Aluminised Steel
Finish: Teflon® Coated

Multi-Purpose Non-Perforated 4 sided Baking Tray EUTrayNP-10



Overall Dimensions: 400x600x25
Depth: 25
Thickness: 2mm
Material: Aluminium
Finish: Teflon® Coated

Multi-Purpose Perforated 4 sided Baking Tray EUTrayP-10



Overall Dimensions: 400x600x25
Depth: 25
Thickness: 2mm
Material: Aluminium
Finish: Teflon® Coated

Stainless Steel Cooling wires Oven Grid Rack EUCWSS



Overall Dimensions: 400x600
Depth: 11
Weight: 2.1kg
Outside wire: 8, **Cross wire:** 3
Finish: Stainless Steel

Perforated Baguette French Stick Tray EUASV5-02



No of Impressions: 5
Overall Dimensions: 400x600
Depth: 40
Material: Aluminium
Finish: Silicone Glazed

Aluminium Rack TR20AL



Overall Dimensions:
Depth: 660, **Height:** 1760, **Width:** 415
Weight: 13.2kg, **Capacity:** 220kg
Internal Width Adjustable (DIY):
to suit 410 or 460 trays
Shelf Space: 75
Suitable for:
American Standard Trays 460x660
Euro Trays 400x600
Australian Baking Trays 400 or 460x736
Finish: Aluminium
Rack contents not included.

GASTRONORM BAKEWARE

Mini Muffin Tray GN 1/1 HS47-10



Overall Dimensions GN 1/1: 530x325
Configuration: 5 rows of 8
Top Inside: 47ø, **Base Outside:** 30ø
Depth: 25, **Weight:** 2.5kg
Material: Aluminised Steel
Finish: Teflon® Coated

Regular Muffin Tray GN 1/1 HS70-10



Overall Dimensions GN 1/1: 530x325
Configuration: 3 rows of 6
Top Inside: 70ø, **Base Outside:** 55ø
Depth: 35, **Weight:** 2.4kg
Material: Aluminised Steel
Finish: Teflon® Coated

Texas Muffin Tray GN 1/1 HS88-10



Overall Dimensions GN 1/1: 530x325
Configuration: 2 rows of 4, 1 row of 3
Top Inside: 88ø, **Base Outside:** 66ø
Depth: 45, **Weight:** 2.4kg
Material: Aluminised Steel
Finish: Teflon® Coated

Multi-Purpose Non-Perforated 3 sided Tray GN 1/2, GN 1/1 3S-10



Overall Dimensions GN 1/2: 325x265
Weight: 0.5kg, **Depth:** 9
Thickness: 2mm, 45° turn up on 3 sides
Overall Dimensions GN 1/1: 530x325
Weight: 0.9kg, **Depth:** 9
Thickness: 2mm, 45° turn up on 3 sides
Material: Aluminium
Finish: Teflon® Coated

Multi-Purpose Perforated 4 sided Trays GN 1/2, GN 1/1, GN 2/1 P-10



GN 1/2P-10 - Overall Dimensions: 325x265
Weight: 0.5kg, **Depth:** 9
GN 1/1P-10 - Overall Dimensions: 530x325
Weight: 1kg, **Depth:** 9
GN 2/1P-10 - Overall Dimensions: 650x530
Weight: 1.9kg, **Depth:** 9
Thickness: 2mm, 45° turn up on 3 sides
Material: Aluminium
Finish: Teflon® Coated

Stainless Steel Cooling wires Oven Grid Rack GastroCWSS



Overall Dimensions GN 1/1: 530x325
Weight: 0.82kg, **Depth:** 8, **Outside wire:** 5
Cross wire: 3
Finish: Stainless Steel

Stainless Steel Cooling wires Oven Grid Rack GN 2/1



Overall Dimensions GN 2/1: 530x650
Weight: 2.1kg, **Depth:** 11, **Outside wire:** 8
Cross wire: 3
Finish: Stainless Steel

Pie Pallet Round Upright GN 1/1 R1WF-10



Overall Dimensions: 530x325
Configuration: 2 rows of 4
Material: Stainless Steel
Finish: Teflon® Coated

Pie Pallet Party Pie GN 1/1 PTP-10



Overall Dimensions: 530x325
Configuration: 4 rows of 7
Material: Stainless Steel
Finish: Teflon® Coated

Stainless Steel Hospitality Glass Rack TR9SS



Set at 16" to fit bins, **Shelf Spacing:** 180
Overall Dimensions: 470x1830x740
Includes free rack cover
Includes Hospitality Pack (brake castors)
Optional Backstop Bar Available
Finish: Stainless Steel

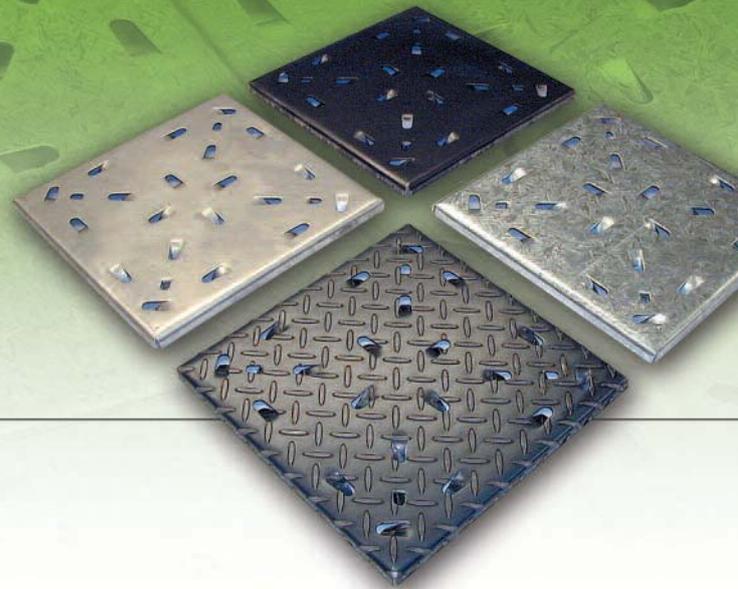
Stainless Steel Trolley Rack 18 Shelf HB18S



Comes flat packed
GN 1/2 – Width: 382
GN 1/1 – Width: 382
GN 2/1 – Width: 586
Depth: 680, **Height:** 1650
Includes 2 sets of spacer bars for GN 1/2, GN 1/1 and GN 2/1
Finish: Stainless Steel
 Rack contents not included.

*All measurements are in millimetres.
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**HEAVY DUTY FLOOR TILES
DRUM PALLETS
PALLET BINS
RACK SYSTEMS**



DRUM PALLETS

Drum Pallet - Horizontal Storage solution for standard 205L Drum



Overall Dimensions:
Length: 1760
Width: 730
Height: 220
Weight: 15kg
Stacks up to 5 drums high
Material: 25mm outside diameter 1.6mm ERW tube & 25x6mm flat bar
Surface Finish: Hot dipped galvanised

PALLET BIN – AN IDEAL WAY TO STORE, HANDLE & FURTHER PROTECT VARIOUS ITEMS

The Mackie's Material Handling Solution product – Pallet Bin has been utilised in various conditions requiring a heavy duty, secure way (frame padlock lockable) to store and transport materials. A few applications where the product may be suited include warehouses, engineering workshops, freight forwarders, produce markets and farms.

The bin fits onto standard Australian wooden pallets and has a single capacity of 850kg or 340kg per pallet bin when stacked 2 or more.

With a dual access drop gate, optional lid and flat pack design allows warehouse and logistics teams not only an easier way to load and unload the stored products but also save space when not in use. It may well save freight costs as well if bins and pallets are on a returnable schedule. Additionally, the 7mm diameter wire mesh (hot dipped galvanised finish) provides a breathable and visible transport solution for ease of checking items at despatch or destination.

Pallet Bin B1241A



Overall Dimensions:
Height: 850
Length: 1182
Width: 1182
Weight: 43kg total
Capacity: 850kg per pallet bin
Stacked Capacity: 340kg per pallet bin
Material: 7mm diameter wire mesh & 9mm diameter wire clips (hot dipped galvanised finish)
Surface Finish: Zinc Coated



HEAVY DUTY FLOOR TILES

Stainless Steel Floor Tiles B430SS



Dimensions: 305x305x20
Material: 2.5 thick Stainless Steel
Weight: 2kg
 Available in packs of 18 (1.674 sqm)
Installation instructions: available on request

Galvanised Steel Floor Tiles B430GAL



Dimensions: 305x305x20
Material: 2.5 thick Galvanised Steel
Weight: 2kg
 Available in packs of 18 (1.674 sqm)
Installation instructions: available on request

Mild Steel Floor Tiles B430MS



Dimensions: 305x305x20
Material: 2.5 thick Mild Steel
Weight: 2kg
 Available in packs of 18 (1.674 sqm)
Installation instructions: available on request

Checkerplate Floor Tiles B430CP



Dimensions: 305x305x20
Material: 2.5 thick Checkerplate Mild Steel
Weight: 2kg
 Available in packs of 18 (1.674 sqm)
Installation instructions: available on request

RACK SYSTEMS

Stainless Steel FLATPACK TRSS Production Racks



Front loading for bread pans fully adjustable to suit 16"(406mm) or 18" (457mm) trays.

TR12SSCOLLAPS 12 shelves:

Shelf Spacing: 136
Inside Width: adjustable 406 or 457

Overall Dimensions:
 (HWD assembled) 470x1830x740

TR18SSCOLLAPS 18 shelves:

Shelf Spacing: 91
Inside Width: adjustable 406 or 457

Overall Dimensions:
 (HWD assembled) 470x1830x740

TR22SSCOLLAPS 22 shelves:

Shelf Spacing: 74
Inside Width: adjustable 406 or 457

Overall Dimensions:
 (HWD assembled) 470x1830x740

Finish: Stainless Steel

Optional Backstop Bar Available
FREE RACK COVER WITH ALL
FLAT PACKED TRSS Model RACKS

Stainless Steel Hospitality Glass Rack TR9SS



Set at 16" to fit bins, **Shelf Spacing:** 180
Overall Dimensions: 470x1830x740
Includes free rack cover
Includes Hospitality Pack (brake castors)
Optional Backstop Bar Available
Finish: Stainless Steel

Stainless Steel FLATPACK Cooling Rack Straight HB15SS



Shelves: 15 Straight, **Shelf Spacing:** 88
Capacity: 15 flat wires or 15 wire baskets
Overall Dimensions: 975x1750x455
Finish: Stainless Steel

Stainless Steel FLATPACK Tilting Display Rack HB5TSS



Shelves: 5 forward tilt, **Shelf Spacing:** 270
Capacity: 5 wire baskets
Overall Dimensions: 975x1785x455
Finish: Stainless Steel

Stainless Steel Custom Racks



Custom made racks manufactured for your bakery's specific products and processes.

Rack contents not included.

*All measurements are in millimetres.
 Mackies reserves the rights to modify specification at all times.*

We Specialize in DuPont Teflon® Coatings

AST is a premier DuPont Licensed Industrial Applicator, specializing in applying Teflon, Halar, Kynar and other high performance functional coating systems.



AST will select and stock the correct raw materials specific to each industry's end use applications.

DuPont Teflon® coatings achieve maximum releases, making Teflon® the ultimate non-stick system for food and baking industries. This commercial quality coating is the result of decades of worldwide research and development. The DuPont Teflon® coating is applied using our proprietary process known as Mackeze® which is available exclusively through Mackies Asia Pacific.

Our coatings are specifically designed for various industry uses. For example, our non-stick specialised Coating Systems used in the Baking Industries are optimised for superior release and wear properties. Coatings used by the chemical Industry are optimised for Chemical Resistance and Permeation Resistance. We work with you to develop coating solutions to help you overcome any challenges you may face. The following are some of the more common requirements we can help you achieve.

Outstanding Properties of Teflon®



Non-stick



Low friction



Non wetting



Heat resistance



Unique electrical properties



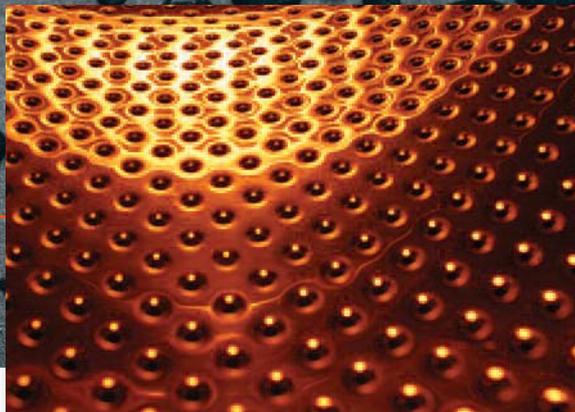
Cryogenic stability



Chemical resistance



AUSTRALIAN SURFACE TREATMENTS A MACKIES OWNED COMPANY



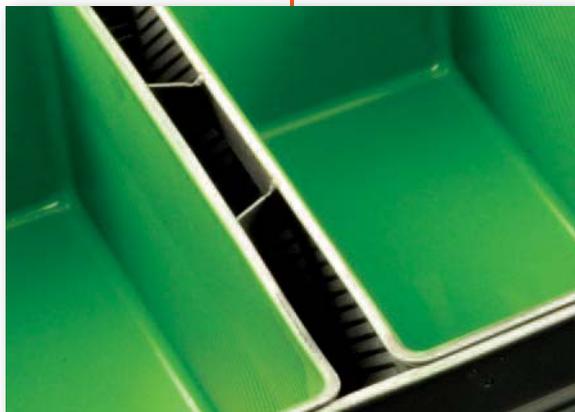
We are the Market Leader in applying coatings for the following Industries:

- *Food, Cheese and Dairy Plants*
- *Industrial & Retail Bakeware*
- *Rubber Mills & Chemical Processing*
- *Packaging & Plastics Production*
- *Material Handlings and conveying*
- *Valves & Pump Manufacturing*
- *Mining & Pharmaceuticals*
- *General Engineering & Steel fabrications*
- *Automotive, Textile & Copier Machine Rollers*

Types of equipment we coat:

- *Chemical Tanks*
- *Pharmaceutical Tanks*
- *Pressure Vessels*
- *Adhesive Pans*
- *Ink Pans*
- *Baking Pans*
- *Rollers, Hoppers & Seal Bars*
- *Splash Guards*
- *Agitators & Parts up to 20" long*

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IS THE TRUSTED GLOBAL SUPPLIER
OF QUALITY BAKEWARE
AND STORAGE TO THE CATERING,
RETAIL AND INDUSTRIAL
BAKING INDUSTRY**

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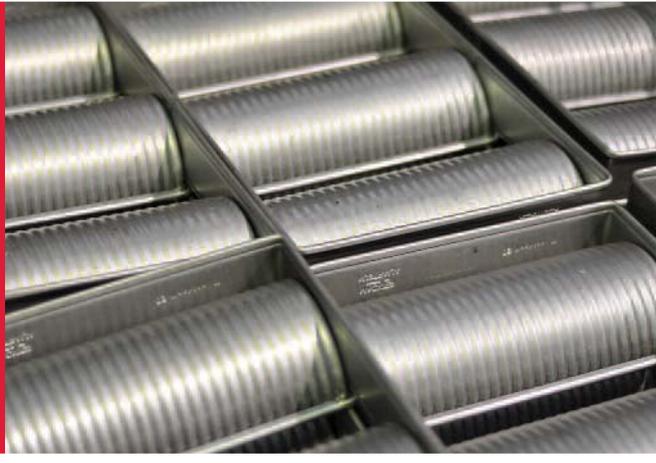
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Innovation Expertise Trust



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