

MOVE YOUR KITCHEN EQUIPMENT WITH EASE!





KITCHEN EQUIPMENT GLIDES

(formerly known as StoveShoes®)

KEGlides are the new and improved way to move heavy equipment with ease! Made from Dupont® Delrin® this high load, self-lubricating polymer is perfect for moving heavy pieces of equipment in foodservice applications. KEGlides are *the caster alternative* in your operation because they:

- Slide in any direction over grout lines so equipment moves safely and easily for cleaning, service or replacement
- ▶ Protect floor tile from chipping, so no more expensive repairs
- Prevent common equipment leg, weld and caster breakage when moving
- ▶ Reduce leg corrosion from moisture build
- ► Eliminate ugly rust stains from tile floors because the metal leg is 'holstered'
- Withstand abuse of harsh cleaning chemicals by allowing liquids to drain

- ► Nearly eliminates the mop-head-string-tangle mess to reduce bacteria build up
- Are dishwasher safe and can be cleaned repeatedly for inspection
- ► Make equipment moving a one-person job, even for smaller people
- Rarely need to be replaced, heavy duty material is nearly indestructible by kitchen equipment
- ▶ Cost less, simple to size and tougher than casters.

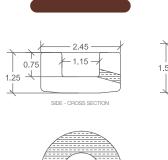
ORIGINAL

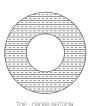
The Original KEGlides come in two sizes machined to fit about 90% of all legs on commercial kitchen equipment.

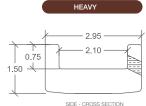
SPECIFICATIONS

Item Name	Item Number	Size	
Standard	KKEG-0115	1.15" I.D.	
For equipment with legs of 1.15" diameter or less.			
Heavy	KKEG-0200	2" I.D.	

For equipment on legs with of 2.10" diameter or less







TOP - CROSS SECTION

SHELF

Shelf glides are made to fit over the standard 1" diameter posts for wire shelving units.

SPECIFICATIONS

Item Name	Item Number	Description
Shelf	KKEG-000SS	1" I.D.

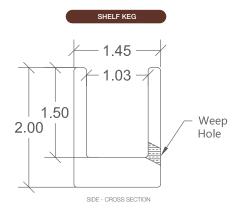


CUSTOM GLIDES

These are used for multiple purposes and manufactured for your specific needs. All sizes follow the same process as above for installation and cleaning.

Threaded glides will require analysis of the proper size of the threaded leg or caster to develop. Most other custom KEGs are designed based upon the diameter of a typical or custom equipment leg.







PROVEN INDUSTRIAL STRENGTH

KEGlides (formerly known as StoveShoes®) are machined from Dupont® Delrin®, selected specifically to withstand the unique heavy duty needs of a commercial kitchen. Other "hard" plastics will not survive the stresses of commercial kitchens. This material was selected specifically for:

- ► High mechanical strength and rigidity
- Fatigue resistant and natural lubricity, making it excellent for sliding equipment
- ► Excellent dimensional stability

- ► High resistance to moisture, solvents and widely varying temperature ranges (-58°F to 194°F static and intermittent to 248°F)
- ▶ Temperature rated for use in your commercial kitchen dish machine