WS-041 Removable-slatted plate airing rack

Hold a few washed plates upright over a separate purchased draining tray.

Controlling dimensions: US inches and feet. Metric equivalents are references. Original editorial design; no physical build, animal trial or load certification is claimed.

Before marking and cutting

US inches; feet where appropriate. Metric values are rounded references. Written inch values control.

3/4 in means measured 0.750 in actual thickness wherever used. Recalculate mating lengths for other sheet thicknesses; do not substitute nominal stock blindly.

Use limits

No dish sanitization, sterilization or rated plate capacity.

Materials and finished cuts

Part	Qty	Size to cut	Material and detail
A Long feet	2	12 × 1 1/2 × 3/4 in 304.8 × 38.1 × 19.05 mm	Clear solid hard maple, straight grain along the listed length. Measured actual thickness 3/4 in.
B Plate ribs	6	8 × 3/4 × 1/2 in 203.2 × 19.05 × 12.7 mm	Clear solid hard maple, straight grain along the listed length. Measured actual thickness 1/2 in.

Hardware and consumables

1 × Purchased food-safe draining tray. Minimum 13 × 9 in usable floor, actual fit checked.

Tools

Rule with fractional inches; Pencil or appropriate material marker; Reliable square; Saw suited to the specified stock; Clamps; Abrasive and dust-removal brush

Primary context and design record

Context references; not design endorsements or certifications.

WS-S01 · Hand and Power Tools · OSHA

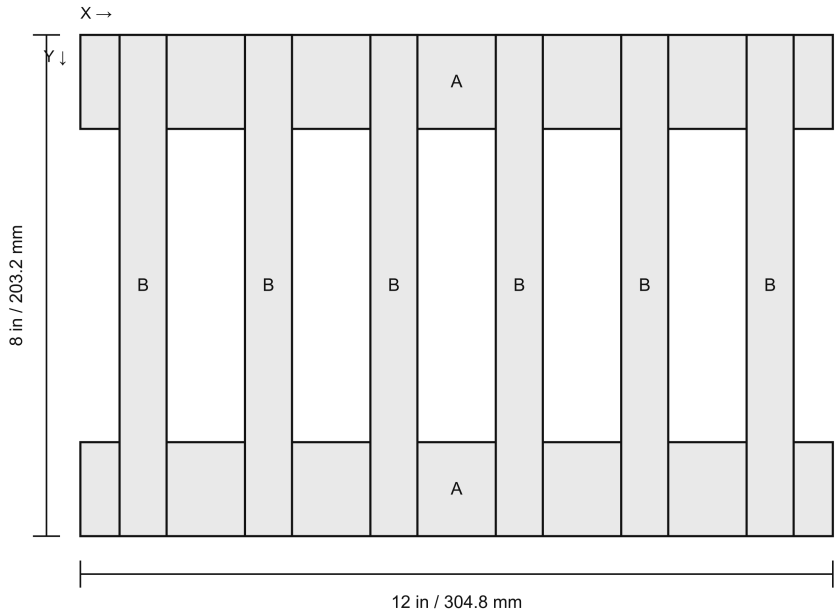
WS-S02 · Packaging Foods · Utah State University Extension

WS-S03 · Food Storage Conditions · Utah State University Extension

Assembly and first checks

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PLAN / reference origin at front-left; not to scale. Inch values control.



Part letters identify the cut-list pieces. Dashed outline = underside part.
Coordinates in the method use the same X/Y reference.
Do not drill from the graphic: transfer the written center coordinates.
Original editorial design; no physical construction trial or certified load rating.

01 Measure the intended plates and purchased draining tray. This 12 × 8 in rack fits entirely inside a tray with at least 13 × 9 in usable floor.

02 Cut two A feet 12 × 1 1/2 × 3/4 in and six B ribs 8 × 3/4 × 1/2 in.

03 Lay A parallel along X, one at Y = 0–1 1/2, one at Y = 6 1/2–8 in. Set their ends at X = 0–12 in.

04 Mark six rib centerlines X = 1,3,5,7,9,11 in. B runs along Y and spans both A feet.

05 Mark a 3/4 in-wide by 1/4 in-deep flat-bottom groove across each A at those centers. Trial the actual rib width in scrap before final cutting.

06 Cut and clean the twelve grooves with suitable hand tools while A is clamped. Leave at least 1/2 in wood under every groove.

Complete the assembly

WS-041 Component dimensions

Orthographic component reference. Quantities shown; not a sheet nesting plan or full-size template.



A Long feet QTY 2

12 in / 304.8 mm × 1 1/2 in / 38.1 mm

thickness 3/4 in / 19.0 mm

12 × 1 1/2 in



B Plate ribs QTY 6

8 in / 203.2 mm × 3/4 in / 19.0 mm

thickness 1/2 in / 12.7 mm

8 × 3/4 in

Measured actual stock controls. Read the written assembly sequence before cutting or fastening.

07 Seat each B loosely into the opposing grooves, projecting flush with Y = 0 and 8 in. Do not glue: ribs remove for cleaning.

08 Ease all plate-contact edges and set the rack in its separate tray. Verify every rib is seated and the empty rack is stable.

09 Place one actual washed plate between two ribs with its lower edge resting on the separate food-safe tray, not suspended by the ribs. Add others only while it remains stable.

10 Remove plates, lift out all ribs and drain/wash the tray separately. Dry wood completely between uses.

Acceptance and intermediate checks

Rib centers 2 in apart; nominal clear space 1 1/4 in.

Grooves 1/4 in deep in 3/4 in feet.

Plate bottom supported by tray and no plate leans over an unstable edge.

Cleaning and maintenance

Separate and dry after each use.

Replace splintered ribs or swollen feet.