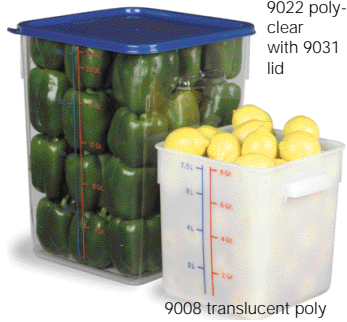


FOOD STORAGE CONTAINERS

Square Shelf Saver Containers

- stores 25% more product in the same space required by traditional round containers
- choose from durable crystal clear poly-clear or economical translucent polyethylene
- standardized sizes make storage consistent and easy
- pocket handles and drain holes in handle for complete draining
- wide radius corners and smooth surface allow for easy cleaning, mixing and storage
- convenient Imperial and metric graduations hot-stamped side-by-side for reference or accurate measurement
- Choose from 2 to 22 quart



- | | |
|--------------------------------|----------------------------------|
| 8" poly-clear - 9002 (2 quart) | 10" poly-clear - 9012 (12 quart) |
| 9004 (4 quart) | 9018 (18 quart) |
| 9006 (6 quart) | 9022 (22 quart) |
| 9008 (8 quart) | 9031 (10" lid-blue) |
| 9030 (8" lid-blue) | |
| 8" translucent polyethylene | 10" translucent polyethylene |
| 9202 (2 quart) | 9212 (12 quart) |
| 9204 (4 quart) | 9218 (18 quart) |
| 9206 (6 quart) | 9222 (22 quart) |
| 9208 (8 quart) | 9231 (10" lid-white) |
| 9230 (8" lid-white) | |

Rectangular Food Storage Containers

- lids and bases have "Smart Panels" to write in contents and HACCP product control dates
- large, easy-grip handles, snap-on lids and cross stacking ribs
- bases have moulded in graduations and are strategically textured to hide abrasion prone areas
- standardized sizing allows for use with standard storage racks
- 18" X 26" perforated drain tray is also available
- available in poly-clear or economical translucent polyethylene
- versatile enough to meet all your food storage requirements
- containers are abuse resistant and impervious to the temperatures of both freezer and dishwasher
- poly-clear boxes resist stains and odours
- stackable, nestable and interchangeable with all major competitors

Rectangular Food Storage Containers

Small poly-clear-18"X12" 9123 - 2 gallon (3 1/2" deep) 9126 - 3 1/2 gallon (6" deep) 9129 - 5 gallon (9" deep) 9120 - lid	Small translucent-18"X12" 9423 - 2 gallon (3 1/2" deep) 9426 - 3 1/2 gallon (6" deep) 9429 - 5 gallon (9" deep) 9420 - lid
Large poly-clear-18"X26" 9263 - 5 gallon (3 1/2" deep) 9266 - 8 1/2 gal (6" deep) 9269 - 12 1/2 gal (9" deep) 9261 - 16 3/5 gal (12" deep) 9260 - lid 9265 - colander	Large translucent-18"X26" 9463 - 5 gallon (3 1/2" deep) 9466 - 8 1/2 gal (6" deep) 9469 - 12 1/2 gal (9" deep) 9461 - 16 3/5 gal (12" deep) 9460 - lid

FOOD PANS

- offer standardization in the food industry
- full compliment of sizes and lids, all fit, nest or stack interchangeably with most other manufacturers
- every size in available in two dishwasher-safe materials
- both hot and cold food pans are built for years of reliable service, resisting breakage and cracking even when dropped on a tile floor
- available in full size, half size, half size long, third size, fourth size, sixth size and ninth size to suit your specific requirements

Hot Food Pans

- good choice for flash freezing and a variety of hot cooking methods
- temperature-rated safe from -40°F to 375°F (-40°C to 190°C)
- use confidently in conventional gas ovens, convection ovens, steamer ovens, combi-cookers, low pressure steamers, autoclaves and steam tables



combi-cookers, low pressure steamers, autoclaves and steam tables

Contact your customer service representative for availability and product codes

Cold Food Pans

- cold pans are moulded of clear poly resins
- ideal choice for deli, salad, pizza prep and food bar applications that do not require maximum heat durability
- temperature-rated safe from -40°F to 212°F (-40°C to 100°C)



Contact your customer service representative for availability and product codes

