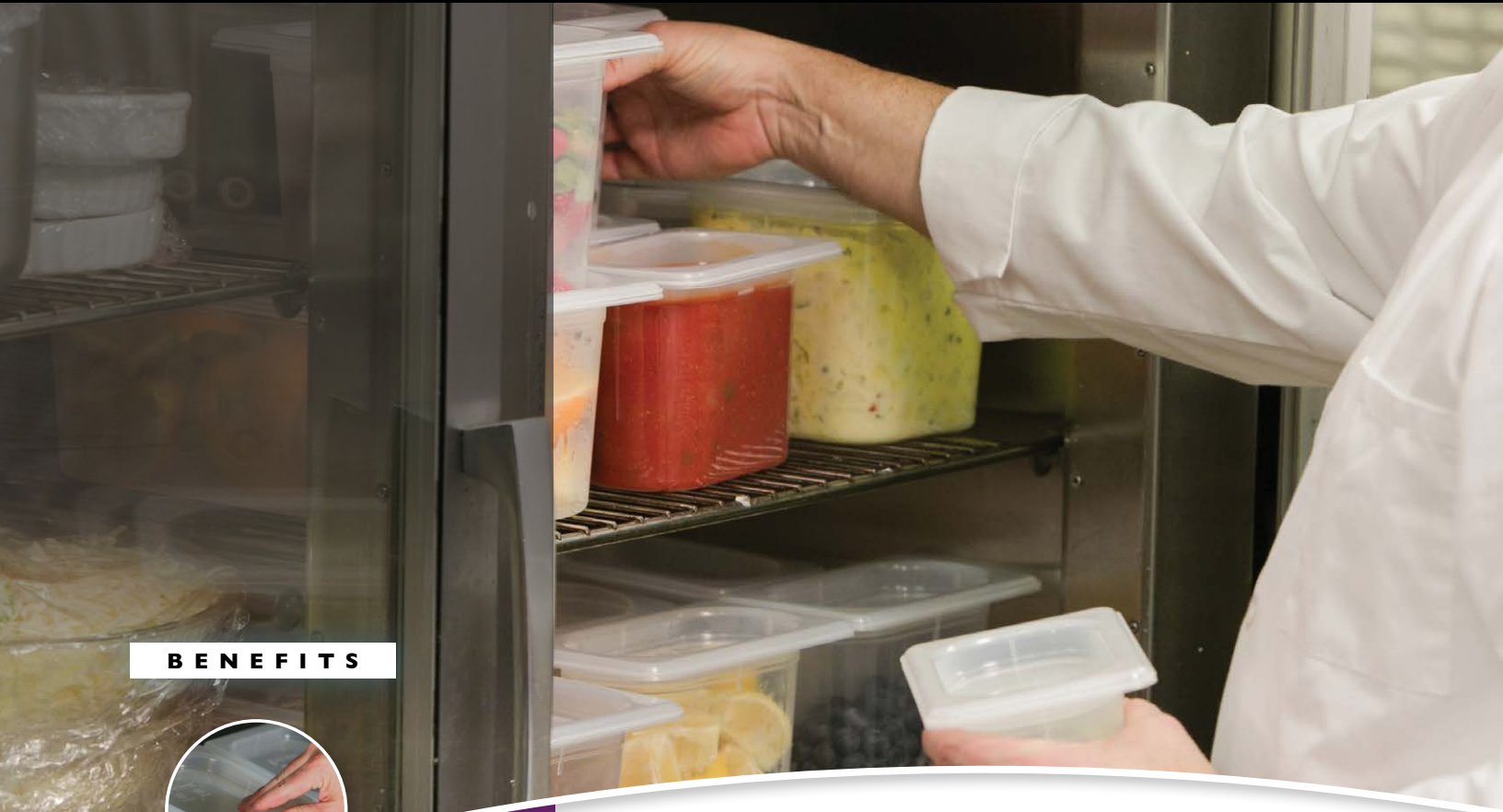


ModPans™



BENEFITS



FOOD SAFETY

MODPANS WITH LID ASSURE FOOD IS STORED SAFELY, AVOIDING CROSS-CONTAMINATION WHILE PRESERVING FOOD LONGER



SPACE SAVINGS

STACKABLE DESIGN ALLOWS YOU TO GET THE MOST OUT OF YOUR SPACE



SAVES MONEY

UNLIKE COSTLY DISPOSABLE DELI CONTAINERS, MODPANS CAN BE REUSED TIME-AFTER-TIME, MINIMIZING WASTE AND SAVING MONEY

A disposable deli container typically is discarded after a single use. An average restaurant will purchase 200-400 disposable containers on a monthly basis. The item is very popular in the foodservice segment because of its low price point. But does a low price equal low cost? The answer is clearly no!

ModPans™ were designed to be affordable, space-saving, efficient and usable directly on the line. Prep, measure, store, seal, stack; the patented design combines the durability of a stainless steel food pan, and convenience of a deli tray with added features designed by chefs for chefs.

Let's look at an example:

Restaurant



200
disposable
containers

200 @ at \$0.35 = \$70.00

4 months of purchase x \$70.00 per month = **\$280.00**

Restaurant



48
Reusable
ModPans

4 cases (12 packs) @ \$47.25 = **\$189.00**

Reusable ModPans saves the customer **33%**

 **san jamar**[®]
smart. safe. sanitary.

www.sanjamar.com

Friction fit lid keeps food fresh, eliminating the need for wrapping pans with messy film or foil

Recessed lid allows stacking of containers on top of each other

Quick release tab allows removing lid with little resistance

Transparent to see-through for better food rotation

Designed to CEN Gastronorm Standard EN 631-1 for prep tables in one-ninth, one-sixth, one-fourth, one-third and one-half sizes.



When not in use, **nest together for compact storage**



Dishwasher safe, Microwave Safe and BPA Free



Graduation **measurements are exact** and etched on both sides of containers in standard and metric



Stands up to **wide temperature extremes**, from -10°F (-23°C) to 204°F (95.5°C)

| Item | Description | Capacity | Item | Retail Pack Description | Capacity |
|-------|---------------------------|---|---------|---------------------------------------|---|
| MPI19 | 1 quart food pan with lid | 1 quart (.95 L), 1/9 food pan with lid - 5 1/8" (130 mm) deep | MPI19RD | (3 each) 1 quart food pan with lid | 1 quart (.95 L), 1/9 food pan with lid - 5 1/8" (130 mm) deep |
| MPI16 | 2 quart food pan with lid | 2 quart (1.9 L), 1/6 food pan with lid - 4 1/8" (105 mm) deep | MPI16RD | (3 each) 2 quart food pan with lid | 2 quart (1.9 L), 1/6 food pan with lid - 4 1/8" (105 mm) deep |
| MPI13 | 4 quart food pan with lid | 4 quart (3.8 L), 1/3 food pan with lid - 5 1/2" (140 mm) deep | MPI13RD | (2 each) 4 quart food pan with lid | 4 quart (3.8 L), 1/3 food pan with lid - 5 1/2" (140 mm) deep |
| MPI14 | 4 quart food pan with lid | 4 quart (3.8 L), 1/4 food pan with lid - 6 5/8" (168 mm) deep | MPI14RD | (2 each) 4 quart food pan with lid | 4 quart (3.8 L), 1/4 food pan with lid - 6 5/8" (168 mm) deep |
| MPI12 | 9 quart food pan with lid | 9 quart (8.5 L), 1/2 food pan with lid - 6 1/4" (158 mm) deep | MPI12RD | (2 each) 9 quart food pan with lid | 9 quart (8.5 L), 1/2 food pan with lid - 6 1/4" (158 mm) deep |

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