ModPans™



FOOD SAFETY
MODPANS WITH LID ASSURE FOOD IS
STORED SAFELY, AVOIDING CROSSCONTAMINATION 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**





48 Reusable ModPans 4 cases (12 packs) @ \$47.25 = \$189.00Reusable ModPans saves the customer 33%!



Recessed lid allows stacking of containers on top of each other

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

Quick release tab makes removing lid with little resistance

Transparent to see-through for better food rotation \searrow



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

Item	Description	Capacity	ltem	Retail Pack Description	Capacity
MP19	I quart food pan with lid	l quart (95 L), 1/9 food pan with lid - 5 1/8" (130 mm) deep	MP19RD	(3 each) I quart food pan with lid	l quart (.95 L), $\frac{1}{9}$ food pan with lid - 5 $\frac{1}{8}$ " (130 mm) deep
MP16	2 quart food pan with lid	2 quart (1.9 L), $^{1}I_{6}$ food pan with lid - 4 $^{1}I_{8}^{m}$ (105 mm) deep	MP16RD	(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
MPI3	4 quart food pan with lid	4 quart (3.8 L), ¹ / ₃ food pan with lid - 5 ¹ / ₂ " (140 mm) deep	MP13RD	(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
MPI4	4 quart food pan with lid	4 quart (3.8 L), $^{1}/_{4}$ food pan with lid - 6 $^{5}/_{8}$ " (168 mm) deep	MP14RD	(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
MPI2	9 quart food pan with lid	9 quart (8.5 L), $^{1}/_{2}$ food pan with lid - 6 $^{1}/_{4}$ " (158 mm) deep	MP12RD	(2 each) 9 quart food pan with lid	9 quart (8.5 L), $\frac{1}{2}$ food pan with lid - 6 $\frac{1}{4}$ " (158 mm) deep

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