

Our New Economy Full & Half Steam Table Pans

Pactiv is the leading supplier of disposable aluminum packaging to the foodservice industry. Aluminum steam table pans have been the longtime favorite of caterers for both hot and cold food presentations. Steam Table Pans combine the strength, durability and economy of aluminum foil. So, when it comes to single use steam table pans, Pactiv has it all.

Features	Benefits
NEW Sidewall Rib Design	Increases steam table strength to weight ratio. Provides increased support.
Single Use	Prepare, heat, refrigerate, ship and serve in the same pan.
Recyclable	Product can be recycled.
Aluminum Covers Available	Covers make reheating and transport convenient; minimize leakage.

New Sidewall Rib Design Increases Strength

Product Specifications

						Vert.	Case	Case	Rim	Case	Cases/
Product #	Description	Fl. Oz.	Top Out	Top In	Bottom Out	Depth	Cube	Wt.	Style	Pack	Unit Load
Y6132L	Half Size - Deep	120.0	12 ¾" x 10 ¾"	11 ¾ x 9 ¾"	10 ¼" x 7 %"	2 %16"	2.01	9.45	F.C.	100	32
Y6050H	Full Size - Deep	346.0	20 ³ / ₄ " x 12 ¹³ / ₁₆ "	19 %16 x 11 5/8"	17 ¹⁹ / ₃₂ " x 9 ²¹ / ₃₂ "	3 ¾"	1.98	11.87	F.C.	40	32

Please contact your Pactiv sales representative for pricing and availability

F.C. = Full Curl

		°F / -29°(Display Temperature Ra For These Produ			- / 204°C
Bla Free		Freezer	Chilled Refrigerated	Room Temperature	Heated Display	Microwave	Oven
- 40 67 -4	0°C						400°F / 204°C

Aluminum (-20°F/-29°C - 400°F/204°C) (wrap and containers)



Carry-Out Packaging • Reheatable Packaging • Catering Products Prep & Serve Packaging • Serve & Carry Trays • Bakery Carry-Out Packaging • Tableware • Beverage Packaging • Packaging Technology / Processor Packaging • Supermarket Trays

1900 West Field Court / Lake Forest, IL 60045 / 800.476.4300 3471 McNicoll Avenue / Scarborough, Ontario M1V 4B8 / Canada / 800.387.3282 These guidelines are supplied to assist you in determining the proper use of Pactiv products. They are based upon testing and published guidelines and are reliable in most applications. However, because every food supplier's recipes, ingredients, processes and supply chain is unique, these guidelines are not a substitute for product testing. Confirmation of product acceptability under your specific conditions of use must be done by you.



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