

Squares



Store more in less space.

- Square containers store up to 25% more on a shelf than round containers in the same space.
- Available in break-resistant clear polycarbonate and white polyethylene.
- Smooth surfaces for easy cleaning and commercial dishwasher safe.
- Precise measurement gradations in red/blue.
- Nests for compact storage.
- Polycarbonate Temp. range: -40°F/-40°C to 212°F/100°C
- Polyethylene Temp. range: -20°F/-28.9°C to 150°F/65.6°C
- Made of FDA compliant materials.
- This product assists in complying with HACCP guidelines.
- Certified to NSF Std. #2.

NSF

Rounds



Economical, durable and easy to use.

- Available in white polyethylene or semi-clear polypropylene for greater visibility.
- Stackable in use. Nest for compact storage.
- Reinforced rim for added strength.
- Ergonomic, easy-grip handles with drain hole.
- Temp. range: -20°F/-28.9°C to 212°F/100°C. Commercial dishwasher safe.
- 22 Quart size available with removeable bail handle.
- Made of FDA compliant materials.
- Certified to NSF Std. #2.

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Rubbermaid®



Prices, specifications and product availability are subject to change without notice.

Products manufactured under a quality management system registered to ISO 9002.

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Rubbermaid®

Food Storage





Food Boxes

Reduce food spoilage costs.

- Clear, break-resistant polycarbonate provides visibility, durability and stain-resistance.
- Also available in white polyethylene.
- Tight-fitting snap-on lids keep food fresh.
- Mark-It-Fresh™ date control panels on boxes and lids for easier inventory control.
- Commercial dishwasher and freezer safe.
- Available in standard industry sizes to accommodate existing storage racks, counters, etc.
- Boxes stack and stay put with an interlocking ridge system.
- USDA Meat and Poultry Equipment Group Listed. Made of FDA compliant materials.
- This product assists in complying with HACCP guidelines.
- Boxes and lids certified to NSF Std. #2.

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Reinforced corners add strength and durability.



Food Pans

Break resistant - won't rust, dent or bend. Quieter than metal.

- Amber hot pans are three times more durable than competition.
- Superior chemical resistance proven in foodservice applications.
- Non-stick surfaces for easy food release and cleaning.
- Pans and lids are commercial dishwasher and microwave safe.
- Designed for safety - cooler touch than metal.
- Hot Pans Temperature Range: -40°F/-40°C to 375°F/190°C. Not for use with open flame.
- Soft Sealing Lids Temperature Range: -40°F/-40°C to 102°F/39°C.
- Pans with soft sealing lids designed to fit MaxSystem™ Racks and Carts and Rubbermaid Insulated Carriers.
- Made of FDA compliant materials.
- Pans, Drain Trays and Lids certified to NSF Std. #2.

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Peg hole for easy storing and fast drying is NSF approved.



Ingredient Bins

Seamless construction, rounded corners and smooth walls for easy cleaning.

- Lightweight for easy transport.
- 3" (7.6 cm) extra wide casters are front fixed and rear swivel.
- 4 sizes to accommodate various dry ingredients.
- Smooth interior eases cleanability and maintenance.
- Made of FDA compliant materials.
- USDA Meat & Poultry Equipment Group Listed (food contact).
- All certified to NSF Std. #2.

NSF

Industrial grade base, created through the structural web process, gives extreme durability.

