

# 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

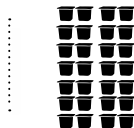


200  
disposable  
containers

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.

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**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
MP19	1 quart food pan with lid	1 quart (.95 L), 1/9 food pan with lid - 5 1/8" (130 mm) deep
MP16	2 quart food pan with lid	2 quart (1.9 L), 1/6 food pan with lid - 4 1/8" (105 mm) deep
MP13	4 quart food pan with lid	4 quart (3.8 L), 1/3 food pan with lid - 5 1/2" (140 mm) deep
MP14	4 quart food pan with lid	4 quart (3.8 L), 1/4 food pan with lid - 6 5/8" (168 mm) deep
MP12	9 quart food pan with lid	9 quart (8.5 L), 1/2 food pan with lid - 6 1/4" (158 mm) deep

Item	Retail Pack Description	Capacity
MP19RD	(3 each) 1 quart food pan with lid	1 quart (.95 L), 1/9 food pan with lid - 5 1/8" (130 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
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
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
MP12RD	(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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