





## Classic Carry-Out<sup>™</sup> Containers & Signature<sup>®</sup> Steam Table Pans

Pactiv's Classic Carry-Out Containers and Signature Steam Table Pans set the standard in Home Meal Replacement (HMR) packaging and catering. The combination of the two offer a unique and upscale presentation for many of today's most popular prepared food applications. These elegant black and gold styled containers are now available in a variety of sizes, including the new 16 ounce oval and new full and half size Signature Steam Table Pans. Classic Carry-Out Containers and Signature Steam Table Pans help you expand your merchandising capabilities, enhance perceived product value and improve customers' satisfaction, helping to increase sales and add more to your bottom line.

Perfect for use in hot or cold display cases, *Classic Carry-Out* Containers' sturdy aluminum construction allows food to be prepared, stored, displayed, transported and reheated in the same container. What's more, aluminum is not only more economical, it is both recyclable and more sanitary than permanentware as well.

The dual-ovenability of Classic Carry-Out Containers gives customers the option of reheating their purchases in either a conventional or a microwave oven.\* And, the Fog-Gard™ coating on the domes and lids maintains clarity, assuring that your creations will continue to look their best. The domes and lids are leak-resistant, helping to prevent the messy seeping that can occur during handling by both customers and employees alike. The stacking feature of the base/lid design also enables you to maximize display case capacity and assures easier, more secure carrying by your customers.

All in all, Pactiv's *Classic Carry-Out* Containers and *Signature* Steam Table Pans offer the quality, convenience and styling that will help make your HMR and catering programs a complete success.

\* Classic Carry-Out Containers are microwaveable under the proper conditions: the container must not touch the side walls of the microwave oven, it must not be covered with aluminum foil and it must be at least 2/3 full of food. Do not use in microwave ovens manufactured prior to 1980.





## Benefits Features

Classic Carry-Out Containers						
Dual-Ovenable Base*	Lets customers choose their preferred method of reheating.					
Stackable Base/Lid Design	Helps maximize display case capacity. Permits more secure transporting, promoting customer satisfaction.					
Fog-Gard™ Coating on Lids	Helps prevent moisture from accumulating, maintaining freshness perception.					
Leak-Resistant Lid Fit	Helps prevent seepage during handling, promoting customer satisfaction.					
Smoothwall Design	Provides adequate surface area for easy and secure label placement.					
Classic Carry-Out Containers	& Signature Steam Table Pans					
Elegant Black & Gold Design	Provides exceptional merchandising and gives foods an "upscale" appearance. Increases eye appeal to help impulse sales.					
Variety of Sizes	Assures the right size for your application.					
Sturdy Aluminum Construction	Allows food to be prepared, stored, transported and reheated in the same container. Can be used for either hot or cold display applications.					
Aluminum Material	Economical, recyclable and more sanitary					

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than permanentware.

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.

Product Number	Description		Capacity (fl. oz.)	Top Out	Dimensions (in inch Top In	es) Bottom	Vert. Depth	Case Cube	Case Weight	Case Pack	Cases/ Unit Load
6707WPSFG	16 oz. Oval Foil Base	Base:	16.0	7 <sup>9</sup> / <sub>16</sub> x 5 <sup>1</sup> / <sub>4</sub>	6 <sup>7</sup> /8 x 4 <sup>9</sup> / <sub>16</sub>	6 <sup>35</sup> / <sub>64</sub> x 4 <sup>15</sup> / <sub>64</sub>	1 <sup>5</sup> / <sub>16</sub>	1.09	7.82	100	
	w/Dome Lid w/Fog-Gard™ Coating	Lid:									
6708WPZFG	Single Serve Black/Gold Foil Base	Base:	22.0	8 <sup>3</sup> / <sub>16</sub> x 6 <sup>3</sup> / <sub>16</sub>	7 <sup>1</sup> / <sub>2</sub> x 5 <sup>1</sup> / <sub>2</sub>	7 <sup>3</sup> / <sub>16</sub> x 5 <sup>3</sup> / <sub>16</sub>	1 <sup>1</sup> / <sub>4</sub>	1.37	8.02	100	
	w/Flat Lid w/Fog-Gard Coating	Lid:		8 <sup>1</sup> / <sub>2</sub> x 6 <sup>1</sup> / <sub>2</sub>			<sup>27</sup> / <sub>64</sub>				
6708WPSFG	Single Serve Black/Gold Foil Base	Base:	22.0	$8^{3}/_{16} \times 6^{3}/_{16}$	7 <sup>1</sup> / <sub>2</sub> x 5 <sup>1</sup> / <sub>2</sub>	7 <sup>3</sup> / <sub>16</sub> x 5 <sup>3</sup> / <sub>16</sub>	1 <sup>1</sup> / <sub>4</sub>	1.37	8.12	100	
	w/Dome w/Fog-Gard Coating	Dome:		8 <sup>1</sup> / <sub>2</sub> x 6 <sup>1</sup> / <sub>2</sub>			1 <sup>3</sup> / <sub>16</sub>				
6710WPZFG	Small Black/Gold Foil Base	Base:	46.0	9 <sup>3</sup> / <sub>4</sub> x 7 <sup>3</sup> / <sub>4</sub>	9 x 7	8 <sup>9</sup> /16 x 6 <sup>9</sup> /16	1 3/4	0.96	6.54	50	
	w/Flat Lid w/Fog-Gard Coating	Lid:		10 <sup>1</sup> / <sub>32</sub> x 8 <sup>1</sup> / <sub>32</sub>			<sup>7</sup> / <sub>16</sub>				
6710WPSFG	Small Black/Gold Foil Base	Base:	46.0	9 <sup>3</sup> / <sub>4</sub> x 7 <sup>3</sup> / <sub>4</sub>	9 x 7	8 <sup>9</sup> /16 x 6 <sup>9</sup> /16	1 3/4	1.02	6.99	50	
	w/Dome w/Fog-Gard Coating	Dome:		10 <sup>1</sup> / <sub>32</sub> x 8 <sup>1</sup> / <sub>32</sub>		1 3/16					
6711WP	Large Blk/Gold Foil Base w/Dome	Base:	60.0	11 ½ x 8 <sup>7</sup> / <sub>8</sub>	10 <sup>7</sup> /16 x 8 <sup>1</sup> /16	10 x 7 <sup>5</sup> / <sub>8</sub>	1 3/4	1.45	10.23	50	
		Dome:		11 <sup>17</sup> / <sub>32</sub> x 9 <sup>5</sup> / <sub>32</sub>	$9^{29}/_{32} \times 7^{17}/_{32}$	$9^{23}/_{32} \times 7^{11}/_{32}$	1 7/32				
670855EDK	20 oz. Single Serve Blk/Gold Foil Bas	е	20.0	8 <sup>3</sup> / <sub>16</sub> x 6 <sup>3</sup> / <sub>16</sub>	7 ½ x 5 ½	7 <sup>3</sup> /16 x 5 <sup>3</sup> /16	1 1/4	1.03	11.13	250	
671065EDK	42 oz. Small Black/Gold Foil Base		42.0	9 <sup>3</sup> / <sub>4</sub> x 7 <sup>3</sup> / <sub>4</sub>	9 x 7	8 <sup>9</sup> /16 x 6 <sup>9</sup> /16	1 3/4	1.88	19.41	250	
Y6132XHEDK	Blk./Gold Deep Foil Half Steam Table	Pan	120.0	12 <sup>3</sup> / <sub>4</sub> x 10 <sup>3</sup> / <sub>8</sub>	11 <sup>3</sup> / <sub>4</sub> x 9 <sup>3</sup> / <sub>8</sub>	10 <sup>1</sup> / <sub>4</sub> x 7 <sup>7</sup> / <sub>8</sub>	2 <sup>9</sup> /16	2.01	11.33	100	32
101230DG	Gold Foil Cover for Half Steam Table	Pan		12 <sup>13</sup> / <sub>16</sub> x 10 <sup>7</sup> / <sub>16</sub>	12 <sup>5</sup> / <sub>16</sub> x 9 <sup>15</sup> / <sub>16</sub>	10 <sup>1</sup> / <sub>16</sub> x 7 <sup>23</sup> / <sub>32</sub>	5/8	0.92	6.09	100	
Y6050XHEDK	Blk/Gold Deep Foil Full Steam Table I	Pan	346.0	20 <sup>3</sup> / <sub>4</sub> x 12 <sup>13</sup> / <sub>16</sub>	19 <sup>9</sup> / <sub>16</sub> x 11 <sup>5</sup> / <sub>8</sub>	18 <sup>5</sup> / <sub>16</sub> x 10	3 3/8	1.81	13.30	40	32
Y112045DG	Gold Foil Cover for Full Steam Table	Pan		20 <sup>13</sup> / <sub>16</sub> x 12 <sup>7</sup> / <sub>8</sub>	20 <sup>5</sup> / <sub>16</sub> x 12 <sup>3</sup> / <sub>8</sub>	17 <sup>13</sup> / <sub>32</sub> x 9 <sup>15</sup> / <sub>32</sub>	5/8	1.39	11.52	80	30



