

FOOD PANS

- Patented stackable design of ModPans™ allow you to keep refrigerated and dry foods conveniently organized and utilize maximum storage space

new *ModPans™*

- ModPans™ include friction fit lids that keep food safe, eliminating the need for wrapping pans with messy plastic wrap or aluminum foil
- Fits in standard make/prep tables – direct from refrigerator to table, making this a convenient solution for any kitchen
- Made of odor and stain resistant transparent polypropylene in Gastronorm sizes, as specified in the EN 631 standards, available in 1 quart, 2 quart and 4 quart pans
- NSF approved, microwave & dishwasher safe



Item	Capacity
MP19	1 quart (0.95 L), 1/9 food pan with lid - 5 1/8" (13 cm) deep
MP16	2 quart (1.9 L), 1/6 food pan with lid - 4 1/8" (10.5 cm) deep
MP13	4 quart (3.8 L), 1/3 food pan with lid - 5 1/2" (14 cm) deep
RETAIL PACKAGED	
MP19RD	(3) 1 quart (0.95 L), 1/9 food pans with lids - retail packaged
MP16RD	(3) 2 quart (1.9 L), 1/6 food pans with lids - retail packaged
MP13RD	(2) 4 quart (3.8 L), 1/3 food pans with lids - retail packaged



CONDIMENT CENTERS

- Portable, durable condiment serving for a neat, organized countertop
- Enhances image and maximizes efficiency; chillable options available



The Dome® Condiment Center

- Patented, domed lid rotates back for easy access and increased capacity when closed
- Use standard size trays to keep food chilled or deep trays for extra capacity



Item	Center Includes	Capacity
CONDIMENT TRAYS see page 85 for more information		
BD4003	(3) 2 qt. deep trays; (2) handles	6 qt. (5.6 L)
BD4004	(4) 3 pt. deep trays; (2) handles	6 qt. (5.6 L)
BD4014	(4) 1.5 pt. standard trays; (2) handles	3 qt. (2.8 L)

Construction: High-impact plastic





Mini Dome® Condiment Center

- Patented, domed lid design in a smaller size; notched lid option
- Connectors provide modularity between Mini Dome®, Dome® and snap-on caddies



BD2001

Item	Contents	Capacity
Each Mini Dome® comes with (2) end caps and (1) connector		
BD2001	Mini Dome® (1) 2 qt. (1.9 L) deep tray	2 qt. (1.9 L)
BD2002	Mini Dome® (1) 1 qt. (0.95 L) standard tray	1 qt. (0.95 L)
BD2002CAR	Mini Dome® (1) 1 qt. (0.95 L) standard tray (with caddy)	1 qt. (0.95 L)
BD2003	Mini Dome® (2) 1 pt. (0.47 L) standard trays	2 pt. (0.47 L)
BD2004CAL	Mini Dome® (2) 1.5 pt. (0.71 L) trays (with left hand caddy)	1.5 pt. (0.71 L)
BD2004NL	Mini Dome® (2) 1.5 pt. (0.71 L) deep trays (notched domed lid)	3 pt. (1.4 L)

Construction: High-impact plastic



EZ-Chill™ Self-Service Center

- Flex-Lid System allows multiple lid positions
- Interchangeable food pans; use with EZ-Chill™ Ice Packs for cold-holding
- Stainless steel design is durable for years of use

Item	Center Includes	Dimensions H x W x D
FP8244FL	(4 ea.) 1/6 pans, (2 ea.) Flex-Lids, (1 ea.) ice liner	8" x 25 1/8" x 7 5/8" (203 x 638 x 194 mm)
FP8245NL	(4 ea.) 1/6 pans, (4 ea.) Notched Flex-Lids, (1 ea.) ice liner; (4 ea.) EZ-Chill™ packs	8" x 25 1/8" x 7 5/8" (203 x 638 x 194 mm)

Construction: 22-gauge stainless steel



FP8244FL
(Tongs not included)

EZ-Chill™ Food Prep Center

- Replaceable, easy-to-clean food trays, use with EZ-Chill™ Ice Packs for cold-holding
- Flex-Lid System allows multiple lid positions
- Stainless steel design is durable for years of use

Item	Center Includes	Dimensions H x W x D
FP9248FL	(8 ea.) 1/6 pans, (4 ea.) Flex-Lids, (2 ea.) ice liner; (8 ea.) EZ-Chill™ packs	8" x 25 1/4" x 16 1/2" (203 x 641 x 419 mm)

Construction: 22-gauge stainless steel



new Dome® Stacker

- Allows you to customize a configuration using Dome® and Mini Dome® to fit virtually any space
- Makes your operation more efficient, more organized and more professional



BDS2204NL

Item	Contents
BDSX100	Dome® Stacker Conversion Kit - for Dome®/Mini Dome®
BDS2203	Dome® Stacker - 1/2 Mini Dome®: (4) 1 pt. (0.47 L) standard trays and bonus (2) 2 qt. (1.9 L) trays
BDS2204NL	Dome® Stacker - Mini 1/2 (4) 1.5 pt. (0.71 L) deep trays, notched lids and bonus (2) 1 qt. (0.95 L) trays
BDS2401NL	Dome® Stacker - Mini 3/2 (4) 2 qt. (1.9 L) deep trays, notched lids
BDS2483NL	Dome® Stacker - Mini 3/2 (4) 1.5 pt. (0.71 L) deep trays, (4) 1 pt. (0.47 L) standard trays, (2) notched lids and (2) standard lids
BDS4206	Dome® Stacker - Dome 1/2 (12) 1 pt. (0.47 L) standard trays
BDS4266	Dome® Stacker - Dome 1/2 (3) 2 qt. (1.9 L) deep trays and (6) 1 pt. (0.47 L) standard trays - (chillable)

Construction: High-impact plastic



EZ-Chill™ Condiment Center with Tongs/Spoons

- Individual lids protect condiments from contaminants, for use with EZ-Chill™ Ice Packs
- Clear plastic tongs or spoons included

Item	Center Includes	Dimensions H x W x D
B8143IL	(3 ea.) 2 1/2 qt. jars, (3 ea.) Individual lids, (3 ea.) Tongs, (3 ea.) EZ-Chill™ packs	9" x 14 5/8" x 8 1/2" (229 x 371 x 216 mm)
FP9125FL	(5 ea.) Flex-Lids, (3 ea.) 1/9 pans & spoons (2 ea.) 1/6 pans, tongs & ice liners, (4 ea.) EZ-Chill™ packs	8" x 12 3/4" x 16 1/4" (203 x 324 x 413 mm)

Construction: 22-gauge stainless steel



B8143IL

EZ-Chill™ Refreezable Ice Pack

- Freeze ahead for up to five hours of chilling
- Easier and cleaner than using ice
- Six (6) EZ-Chill™ Ice Packs per package

Item	Description
B6180	(6 ea.) Refreezable Ice Packs



EZ-Chill™ Condiment Center with Individual Notched Lids



- Transparent, individual notched lids accommodate spoons while protecting condiments from spills and contaminants
- Attractive stainless steel construction

Item	Center Includes	Dimensions H x W x D
B6183INL	(3 ea.) 1 qt. inserts with notched lids (1 ea.) Ice liner (3 ea.) EZ-Chill™ packs	5 ⁷ / ₈ " x 18" x 5 ³ / ₈ " (149 x 457 x 137 mm)

Construction: 22-gauge stainless steel

EZ-Chill™ Stepped Center with Individual Notched Lids



- Stepped design allows for maximum capacity within easy reach
- Transparent, notched lids easily accommodate spoons and keep condiments protected
- Attractive stainless steel construction for years of use

Item	Center Includes	Dimensions H x W x D
B6706INL	(6 ea.) 1 qt. inserts with notched lids (2 ea.) Ice liners (6 ea.) EZ-Chill™ packs	12 ³ / ₈ " x 18" x 12" (321 x 457 x 305 mm)

Construction: 22-gauge stainless steel

Condiment Center with Individual Notched Lids



- Transparent, individual notched lids accommodate spoons while protecting condiments from spills and contaminants
- Attractive stainless steel construction

Item	Center Includes	Dimensions H x W x D
B4061INL	(1) qt. with individual notched lid	3 ¹ / ₂ " x 6" x 5 ³ / ₄ " (89 x 152 x 146 mm)
B4122INL	(2) qts. with individual notched lids	3 ¹ / ₂ " x 12" x 5 ³ / ₄ " (89 x 305 x 146 mm)

Construction: 22-gauge stainless steel

Stepped Center with Individual Notched Lids



Item	Center Includes	Dimensions H x W x D
B4702INL	(2) qts. with individual notched lids	8" x 6 ¹ / ₈ " x 12" (203 x 156 x 305 mm)
B4706INL	(6) qts. with individual notched lids	8" x 18 ¹ / ₈ " x 12" (203 x 460 x 305 mm)

Construction: 22-gauge stainless steel

FRONTLINE™ CONDIMENT SYSTEMS

P/N	Cryovac® Bag	Gallon Jar	#10 Can	#10 Jar	Direct Pour
P4100	•	•	•	•	•
P4800		•	•	•	•
P4900	•	•	•	•	•

- Most versatile system on the market
- Sleek, low-profile design is durable and reliable
- Ensures smooth, effortless dispensing, and trouble-free maintenance

FrontLine™ Universal Countertop Box System

- Dispenses from gallon jar, #10 can, Cryovac® bag and direct pour
- Soft-Touch™ pump delivers smooth, effortless dispensing
- Attractive stainless steel construction



P4900

Item	Color	Dimensions H x W x D
System includes: (1ea) pump box with tamper resistant lid, pump, condiment liner, Cryovac® bag adapter & plug, dip tube		
P4900	Metal Finish	Without pump: 12 ¹ / ₄ " x 7 ¹ / ₂ " x 10" (311 x 191 x 254 mm) With pump: 21 ¹ / ₂ " x 7 ¹ / ₂ " x 12 ¹ / ₂ " (546 x 191 x 318 mm)
P4900BK	Black	Without pump: 12 ¹ / ₄ " x 7 ¹ / ₂ " x 10" (311 x 191 x 254 mm) With pump: 21 ¹ / ₂ " x 7 ¹ / ₂ " x 12 ¹ / ₂ " (546 x 191 x 318 mm)

Construction: (Box/Lid) 22-gauge stainless steel
(Pump) High-impact plastic

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PUMP CENTERS

- Dispense liquid condiments and sauces and syrups with ease
- Available in in-counter and counter-top options

FrontLine™ Universal In-Counter Condiment System

- Dispenses from gallon jar, #10 can, Cryovac® bag and direct pour
- Soft-Touch™ pump delivers smooth, effortless dispensing
- Attractive stainless steel construction



P4100

Item	Color	Dimensions H x W x D	Counter Hole Diam.
System includes: (1ea) universal condiment dispenser with pump, tamper resistant lid, in-counter liner, Cryovac® bag adapter & plug, dip tube.			
P4100	Metal Finish	Container without pump: 12" x 7 ¹ / ₂ " x 9 ¹ / ₂ " (305 x 191 x 241 mm) Above counter with pump: 9 ³ / ₄ " x 7 ¹ / ₂ " x 9 ¹ / ₂ " (248 x 191 x 241 mm)	8.5" w x 6.5" h (216 x 165 mm)
P4100BK	Black	Container without pump: 12" x 7 ¹ / ₂ " x 9 ¹ / ₂ " (305 x 191 x 241 mm) Above counter with pump: 9 ³ / ₄ " x 7 ¹ / ₂ " x 9 ¹ / ₂ " (248 x 191 x 241 mm)	8.5" w x 6.5" h (216 x 165 mm)

Construction: 22-gauge stainless steel; High-impact plastic

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