

## GET ORGANIZED. GET MODPANS.

**AVOIDS CROSS CONTAMINATION**  
with food safe lid while preserving food longer

**TRANSPARENT**  
to see-through for better food rotation

**FRICTION FIT LID**  
keeps food fresh, eliminating the need for wrapping pans with messy film

**QUICK RELEASE TAB**  
aids in removing lid

**DISHWASHER & MICROWAVE SAFE**  
BPA free

**RECESSED LID**  
for easily stacking containers

**UNORGANIZED**  
and crowded areas make searching difficult

**DELI CONTAINERS**  
break and crack leaving food susceptible to contamination

**UN-STACKABLE**  
and takes up a lot of space

**MESSY FILM**  
takes time to wrap and is not air tight

**STAINLESS STEEL PANS**  
are opaque so the contents are unknown



## SIZES

	Size	Capacity	Item Number
	1 Quart	1 quart (.95 L), 1/9 food pan with lid - 5 1/8" (13 cm) deep	MPI9 12 each MPI9RD 3 each (retail pack)
	2 Quart	2 quart (1.9 L), 1/6 food pan with lid - 4 1/8" (10.5 cm) deep	MPI6 12 each MPI6RD 3 each (retail pack)
	4 Quart	4 quart (3.8 L), 1/4 food pan with lid - 6 1/2" (16.5 cm) deep	MPI4 12 each MPI4RD 2 each (retail pack)
	4 Quart	4 quart (3.8 L), 1/3 food pan with lid - 5 1/2" (14 cm) deep	MPI3 12 each MPI3RD 2 each (retail pack)
	9 Quart	9 quart (8.6 L), 1/2 food pan with lid - 6" (15.2 cm) deep	MPI2 6 each MPI2RD 2 each (retail pack)

Lids included with all sizes

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THIS COULD GET  
**UGLY.**



## Time to clean this up.

Where are those fresh strawberries that came in yesterday? The tenderloin tips are in one of these metal pans. What is that? Bleu cheese dressing or cream sauce? That deli container is stained, but it's clean. Well, better smell it. One of the most important pieces of kitchen equipment that contributes to efficiency and quality can also be the most challenging to keep organized. Disorganized, messy walk-in and reach-in coolers can waste valuable time and increase the chance of food spoilage. Multiple containers, bowls of all shapes and sizes, bent metal pans, cracked deli containers, poorly wrapped trays all take up valuable space and put the safety of your ingredients in jeopardy.

Now San Jamar brings you a more versatile and useful solution.



## Introducing the practical food pan for the real world.

You can prep, measure, store, seal, stack, even microwave in ModPans™ from San Jamar. The patented design combines the durability of a stainless steel food pan, the convenience of a deli tray, with added features designed by a chef for chefs. Finally, you have a versatile and useful food storage solution for reach-in and walk-in refrigerators. Store, transport and place in prep well with the same pan. Right from the reach-in to the prep line. ModPans will help you better utilize space. **Reduce waste. And save money.**

Stackable.  
Sealable.  
Durable.



### SIZES



1 Quart  
1/9 food pan



2 Quart  
1/6 food pan



4 Quart  
1/4 food pan



4 Quart  
1/3 food pan



9 Quart  
1/2 food pan

## What chefs are saying.

“We use them for multiple stations. Some of the cooks even fight over them.”  
- City Club

“What I like about ModPans is the ease, the functionality, the stackability.”  
- Balena

“ModPans have improved our restaurant by eliminating waste, and keeping things organized.”  
- La Serina

## Engineered to help your kitchen work more efficiently.



Because ModPans were invented by a working chef, you can benefit from a variety of features that work for your kitchen:



Patented design combines durability with a sealed lid to eliminate wrapping and preserve food longer



Pans go from refrigerator directly to prep line — saving time and labor



Graduated measurements are exact and etched on both sides of containers in standard and metric



Sized to fit in standard food prep lines



Stands up to wide temperature extremes, from freezing -10° F (-23° C) to heating 204° F (95.5° C)



When not in use, nest together for compact storage