

Ingredient bins



These accessible containers optimize space by using efficient food storage methods, helping to reduce waste and improving stock rotation.

Accessible containers are ideal for storing food with very low levels of humidity (dry pulses, nuts, pasta, rice...) as they can be closed so the contents are protected without having to be airtight, avoiding the humidity getting in and spoiling the contents. All you have to do then is to find a suitable place to store the container, which should be a dry and well-ventilated, away from sources of heat and damp and isolated from very damp environments.



FIFO SYSTEM

Greater stock control

Accessible Container 1/1 is designed with the FIFO system (first in-first out) with a lid for filling and another for removing food. HACCP recommendation. Facilitates correct rotation of food. Separate filling and removing in GN 1/1 to facilitate control of contents.



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Easy access: You can access the contents of any of the stacked containers without having to unstack them - a very significant advantage to save time and keep everything tidy.

The lid remains raised in an open position without needing to hold it. It can be completely opened even with another container stacked on it and when it is on the shelf. Container height that adapts to the gap between shelves.

Permanent traceability label: Allows the origin of the food, its preparation date, expiry date etc. to be recorded.

Translucent: The front lid, integrated label and transparency of this product enable the food to be identified at a glance.

ColorClip: Colour coding to avoid cross-contamination of food.

Side handles: Make the boxes easier to handle and move.

GastroNorm: Apt for GastroNorm sizes: GN 1/3, GN 2/3, GN 1/1

Rounded edges: A special design that avoids accumulation of food remains and facilitates cleaning.



Ref. **09308** / 14 L
480x230x227 mm



GN 1/3
395x200 mm



Ref. **09146** / 7 L

GN 2/3
415x340 mm



Ref. **09145** / 16 L



Ref. **09457** / 18 cl
250x80x55 mm



Ref. **09265** / 60 cl
126x110x120 mm

GN 1/1
565x340 mm



FIFO SYSTEM
Ref. **09144** / 22,65 L



FIFO SYSTEM
Ref. **00918** / 50 L

Ingredient bins



00919 00920

+90°C | +194°F
-40°C | -40°F



The ingredient bins are designed for perfect storage, optimum food preservation with maximum hygiene and the strictest control of raw materials.

Increased efficiency in handling and storage processes. Large capacity containers specially designed to store dry, non-perishable or bulk foodstuffs that do not require refrigeration, in correct conditions of temperature and humidity.

They facilitate correct transfer and labelling of foodstuffs ensuring correct preservation and reducing the level of waste.

When dry products (legumes, pasta, rice, etc.) are delivered in bulk or in large sacks and transferred to the company's plastic containers, the new container must be marked with the information on the original label (product brand, batch number, opening date and expiration date or best-by date), thereby ensuring the traceability of the raw material.



Tough polyamide wheels for the 80L and 100L sizes to facilitate transport.



Permanent traceability label: Allows the origin of the food, its preparation date, expiry date etc. to be recorded.



Ref. **00919** / 80 L
655x435x560 mm



Ref. **00920** / 100 L
705x465x580 mm



Ref. **09459** / 95 cl
280x120x120 mm



Ref. **09469** / 190 cl
330x150x140 mm