



PACTIV

Foodservice / Food Packaging



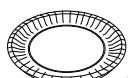
Pressware® Pizza Trays



Features & Benefits

Exceptional Temperature Endurance	Temperatures ranging from -40°F up to 450°F for 30 minutes* in conventional oven or reheat in microwave oven.
Dual Ovenable Paperboard	Provides a cut resistant surface for food preparation, cooking, baking and serving directly on the same tray.
Versatile	Can be stored in freezer or refrigerated without cracking or denting.
Variety of Sizes	Allows for a variety of food applications, from family-sized pizzas to individual personal pan.
Rounded Radius Corners	Enhance heating and reduce hot-spot areas for more even cooking in a microwave oven.
Closure Option	Film sealable (before baking).

* Time and temperature may vary according to oven type and food load



PCS 0806



PEP 0806



PCS 01305



PEP 01305



PCS 01505



PEP 01505



PCS 01705



PEP 01705

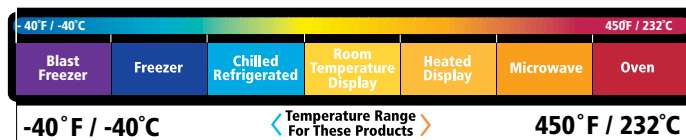
Product Specifications

Product Number	Description	Capacity (fl. oz.)	Dimensions (in inches)			Vert. Depth	Cube	Case Approx. Wt.	Case Pack
			Top Out	Top In	Bottom				
PCS 0806	8" Round tray for 7" Pizza	18.0	8 1/4	7 1/2	7	13/16	1.99	17.13	350
PEP 0806	8" Round tray (black) for 7" Pizza	18.0	8 1/4	7 1/2	7	13/16	1.99	17.60	350
PSP 01106CS	11.5" Round tray for 10" Pizza	38.4	11 5/8	11 3/16	10 1/2	3/4	1.55	23.10	250
PCS 01205	12.25" Round tray for 12" Pizza	30.6	12 1/4	11 3/4	10 9/64	19/32	1.20	23.90	250
PCS 01305	13" Round tray for 12" Pizza	38.0	13 3/32	12 11/32	11 15/16	19/32	2.33	25.31	250
PEP 01305	13" Round tray (black) for 12" Pizza	38.0	13 3/32	12 11/32	11 15/16	19/32	2.33	32.31	250
PCS 01505	15" Round tray for 14" Pizza	52.0	15 7/16	14 13/16	14 3/16	19/32	2.77	38.71	250
PEP 01505	15" Round tray (black) for 14" Pizza	52.0	15 7/16	14 13/16	14 3/16	19/32	2.77	42.48	250
PCS 01705	16.5" Round tray for 16" Pizza	57.7	16 1/2	15 7/8	14 3/4	5/8	1.25	26.24	150
PEP 01705	16.5" Round tray (black) for 16" Pizza	57.7	16 1/2	15 7/8	14 3/4	5/8	1.79	29.23	150

Do Not Use PRESSWARE® Containers In Toaster Ovens.

Guidelines for the use of PRESSWARE® dual-ovenable pizza trays

1. Only the pizza and the paper tray should go in the oven.
2. Only use regular, full size gas or electric home ovens.
3. Pre-heat the oven to the set temperature BEFORE putting the pizza in the oven.
4. The oven set temperature may be up to 425° F.
5. The maximum time for baking is 30 minutes.
6. Always place the pizza tray on the middle rack position.
7. Bake only one pizza at a time.
8. Use oven mitts or pads to remove the baked pizza from the oven.



Pressware (-40°F/-40°C - 450°F/232°C)

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.

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