



Food Trays, Barns, and Boxes

From concession stands to quick-service restaurants, these durable paperboard trays and containers deliver dependable performance for hot and cold foods. Available in a variety of sizes and styles to meet the needs of virtually any foodservice operation.



Grease-Resistant Paper

Our sturdy, grease and moisture resistant board can stand up to concession favorites like hot dogs, fries, and cheese curds.

A Multitude of Options

In varying sizes, kraft, plain white or with a Basketweave exterior print, these trays will fit the need and please the eye.

Versatile Design

Available in a variety of sizes and styles to accommodate everything from snacks to full meals.

Specifications

Product Code	Brand	Description	Dimensions (in.)	Material	Color	Case Pack
D8ZT	Pactiv Evergreen	#08 Food Tray with Red Basketweave Print	5.4 x 3.8 x 1.5	Paperboard	White/Red	1,000
D1T	Pactiv Evergreen	#1 Food Tray with Red Basketweave Print	5.8 x 3.6 x 1.6	Paperboard	White/Red	1,000
D2T	Pactiv Evergreen	#2 Food Tray with Red Basketweave Print	6.3 x 4.3 x 1.8	Paperboard	White/Red	1,000
D25T	Pactiv Evergreen	#2.5 Food Tray with Red Basketweave Print	6.9 x 4.5 x 2.0	Paperboard	White/Red	500
D3T	Pactiv Evergreen	#3 Food Tray with Red Basketweave Print	7.8 x 5.1 x 2.1	Paperboard	White/Red	500
D5T	Pactiv Evergreen	#5 Food Tray with Red Basketweave Print	9.2 x 5.4 x 2.4	Paperboard	White/Red	500
DBGRCLAM	Pactiv Evergreen	5 x 5" Hinged Lid Container	4.8 x 4.8 x 2.8	Paperboard	White	500
DDOGTPAC	Pactiv Evergreen	7 x 2" Hinged Lid Hot Dog Container	7.0 x 1.8 x 1.4	Paperboard	White	1,000
DDNRL	Pactiv Evergreen	9 x 5" Dinner Box	8.9 x 4.9 x 5.0	Paperboard	White	300
D7SNKBW	Pactiv Evergreen	7" Snack Box with Red Basketweave Print	7.0 x 4.3 x 2.8	Paperboard	White	500
DBRNL	Pactiv Evergreen	9 x 6" Barn Box with Handle and Red Basketweave Print	9.0 x 5.9 x 3.1	Paperboard	White/Red	150

These guidelines are supplied to assist you in determining the proper use of Novolex 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.