

STEAM PAN LINERS



Steam pan liners help the user to stay compliant with HACCP guidelines and keep food hydrated to retain food flavor and appearance. Liners can also be utilized to store leftovers—when ready to reheat, simply boil the food in the bag. Made from polyethylene, steam pan liners are usable in temperatures up to 220°F.

Steam Pan Liners

	Description	Size	QTY	Item #
A	Third & Quarter Pan	18" x 14"	250/case	IT110214
B	Half Pan	24" x 17"	250/case	IT110213
C	Full Pan	34" x 25"	250/case	IT110939
D	Sixth Pan	12" x 15"	500/case	IT110829
E	9 & 11 Quart	18" x 24"	500/case	IT114251
F	Bun Sheet Bag	27" x 37"	200/case	IT110811



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OVENABLE PAN LINERS



Increase food safety in your restaurant with FDA-accepted ovensafe pan liners. Perfect for cooking, the liners prevent scorching and are safe to boil or microwave. Additionally, leftovers can be stored, chilled and reheated all in the same liner. Made from nylon, ovensafe liners can be used at temperatures up to 400°F.

Ovensafe Pan Liners

	Description	Size	QTY	Item #
A	Third & Quarter Pan	18" x 14"	100/case	IT110810
B	Half Pan Med/Deep	24" x 12"	100/case	IT110813
C	Hotel Pan Med/Deep	34" x 12"	100/case	IT110814
D	Hotel Pan Deep	34" x 16"	100/case	IT110815



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