

# 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	<b>IT110214</b>
B	Half Pan	24" x 17"	250/case	<b>IT110213</b>
C	Full Pan	34" x 25"	250/case	<b>IT110939</b>
D	Sixth Pan	12" x 15"	500/case	<b>IT110829</b>
E	9 & 11 Quart	18" x 24"	500/case	<b>IT114251</b>
F	Bun Sheet Bag	27" x 37"	200/case	<b>IT110811</b>



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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	<b>IT110810</b>
B	Half Pan Med/Deep	24" x 12"	100/case	<b>IT110813</b>
C	Hotel Pan Med/Deep	34" x 12"	100/case	<b>IT110814</b>
D	Hotel Pan Deep	34" x 16"	100/case	<b>IT110815</b>
E	9 & 11 Quart	18" x 24"	100/case	<b>IT110809</b>



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