Culinary Lites® Hinged Containers

EXCELLENT FOOD VISIBILITY
Clear, anti-fog, vented lid prevents order errors before leaving the restaurant and preserves that “just-made” food quality appearance. Impress customers with food presented in a value-added, attractive black base. Operators appreciate the affordable upscale alternatives to foam clamshells and paperboard containers.

SECURE LID PREVENTS MESSY SPILLS
Tight, leak-resistant lid remains closed during handling and transport. The positive stacking design allows packages to be stacked in the bag while venting excess moisture. Offset tabs on the base and lid make the package easy to open and reclose.

HIGH HEAT TOLERANT/MICROWAVABLE
Withstands temperatures to 230°F under heat lamps, in warming units and in the microwave. No need to transfer food to a plate to reheat.

REDUCE, REUSE, RECYCLE
Nature’s Best® hinged containers, made with less polypropylene resin, are durable and cut-resistant. All packages are dishwasher-safe, consumer reusable, and eligible for curbside recycling after multiple uses.

Microwavable Polypropylene Hinged Containers
Black Base with Clear, Anti-Fog, Vented Lid

<table>
<thead>
<tr>
<th>Product Number</th>
<th>SKU Number</th>
<th>Description</th>
<th>Capacity (oz./ml)</th>
<th>Dimensions</th>
<th>Case Wt. (lb/kg)</th>
<th>Case Cube (ft³/m³)</th>
<th>Case Pack</th>
<th>TI/HI</th>
</tr>
</thead>
<tbody>
<tr>
<td>CB6611*</td>
<td>4666611</td>
<td>6” x 6” 1 Compartment Base 1 Compartment Lid</td>
<td>18 oz. 532 ml</td>
<td>6.36” x 6.18” x 2.96”</td>
<td>16.2 cm x 15.7 cm x 7.5 cm</td>
<td>23.59 lbs 10.7 kg</td>
<td>4.75 ft³ 0.13 m³</td>
<td>420</td>
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<tr>
<td>CL5911</td>
<td>4696911</td>
<td>9” x 6” 1 Compartment Base 1 Compartment Lid</td>
<td>34 oz. 1006 ml</td>
<td>9.55” x 6.65” x 3.04”</td>
<td>24.3 cm x 16.9 cm x 7.7 cm</td>
<td>11.09 lbs 5.0 kg</td>
<td>2.51 ft³ 0.07 m³</td>
<td>100</td>
</tr>
<tr>
<td>CL9911</td>
<td>4699911</td>
<td>9” x 9” 1 Compartment Base 1 Compartment Lid</td>
<td>39 oz. 1153 ml</td>
<td>9.48” x 9.06” x 3.01”</td>
<td>24.1 cm x 23 cm x 7.6 cm</td>
<td>12.89 lbs 5.9 kg</td>
<td>3.23 ft³ 0.09 m³</td>
<td>100</td>
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<tr>
<td>CL9931</td>
<td>4699931</td>
<td>9” x 9” 3 Compartment Base 1 Compartment Lid</td>
<td>20/5/5 oz. 592/148/148 ml</td>
<td>9.48” x 9.06” x 3.01”</td>
<td>24.1 cm x 23 cm x 7.6 cm</td>
<td>13.85 lbs 6.3 kg</td>
<td>3.23 ft³ 0.09 m³</td>
<td>100</td>
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<tr>
<td>CL9933</td>
<td>4699933</td>
<td>9” x 9” 3 Compartment Base 3 Compartment Lid</td>
<td>20/5/5 oz. 592/148/148 ml</td>
<td>9.48” x 9.06” x 3.03”</td>
<td>24.1 cm x 23 cm x 7.7 cm</td>
<td>13.88 lbs 6.3 kg</td>
<td>3.23 ft³ 0.09 m³</td>
<td>100</td>
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<tr>
<td>CL91011</td>
<td>4699610</td>
<td>10.5” x 9.5” 1 Compartment Base 1 Compartment Lid</td>
<td>47.5 oz. 1405 ml</td>
<td>10.56” x 9.98” x 3.18”</td>
<td>26.8 cm x 25.3 cm x 8.1 cm</td>
<td>14.60 lbs 6.6 kg</td>
<td>3.84 ft³ 0.11 m³</td>
<td>100</td>
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<tr>
<td>CL91031</td>
<td>4699631</td>
<td>10.5” x 9.5” 3 Compartment Base 1 Compartment Lid</td>
<td>26/7/7 oz. 769/207/207 ml</td>
<td>10.56” x 9.98” x 3.19”</td>
<td>26.8 cm x 25.3 cm x 8.1 cm</td>
<td>15.33 lbs 7.0 kg</td>
<td>3.84 ft³ 0.11 m³</td>
<td>100</td>
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<tr>
<td>CL91033</td>
<td>4699633</td>
<td>10.5” x 9.5” 3 Compartment Base 3 Compartment Lid</td>
<td>26/7/7 oz. 769/207/207 ml</td>
<td>10.56” x 9.98” x 3.20”</td>
<td>26.8 cm x 25.3 cm x 8.1 cm</td>
<td>15.51 lbs 7.0 kg</td>
<td>3.84 ft³ 0.11 m³</td>
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</tbody>
</table>

*Also available with clear base; CB6611C - 4666615

Additional hinged containers and two-piece bases with lids in assorted shapes and sizes available.
See Culinary Basics®, Culinary Classics®, Culinary Squares®, and Crisp Food Technologies® Containers on our website.