



# PET Sho-Bowls®

The perfect packaging for bakery and deli applications

### Variations

Sho-Bowls come in multiple sizes and can be used for various applications.

### Clarity

The crystal-clear finish of Sho-Bowls maximizes sales appeal and increases impulse purchases.

### Sustainable

Made with clear PET, these containers are recyclable\*.

\*Check locally, may not be recyclable in your area

### Convenience

The containers offer leak-resistant seals and convenient, easy-open tabs.

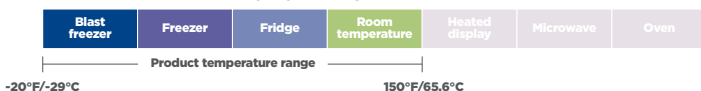
### Simplicity

The one-piece, hinged design simplifies inventory control.

## Product specifications

Product number	Description	Dimensions (in.)	Material	Color	Case pack	Case cube (ft <sup>3</sup> )
10839APT	8 oz. Sho-Bowls container w/ flat lid	4.6 x 1.25 x 1.75	PET	Clear	250	2.29
10841APT	8 oz. Sho-Bowls container w/ dome lid	4.6 x 1.25 x 2.75	PET	Clear	250	2.29
10843	12 oz. Sho-Bowls container w/ flat lid	4.6 x 1.75 x 2.25	PET	Clear	250	2.29
10845APT	12 oz. Sho-Bowls container w/ dome lid	4.6 x 1.75 x 3.4	PET	Clear	250	2.29
10849APT	16 oz. Sho-Bowls container w/ dome lid	4.6 x 2.5 x 4.25	PET	Clear	250	2.55
10847APT	18 oz. Sho-Bowls container w/ flat lid	4.6 x 2.5 x 3.0	PET	Clear	250	2.55
10857APT	18 oz. Sho-Bowls container w/ dome lid	6.9 x 1.0 x 2.75	PET	Clear	150	2.82
10859	24 oz. Sho-Bowls container w/ flat lid	6.9 x 1.75 x 2.5	PET	Clear	150	2.82
10861	24 oz. Sho-Bowls container w/ dome lid	6.9 x 1.75 x 3.5	PET	Clear	150	2.82
10863APT	32 oz. Sho-Bowls container w/ flat lid	6.9 x 1.75 x 3.5	PET	Clear	150	2.82
10865APT	32 oz. Sho-Bowls container w/ dome lid	6.9 x 2.25 x 3.9	PET	Clear	150	2.82
10869APT	39 oz. Sho-Bowls container w/ dome lid	6.9 x 2.75 x 4.5	PET	Clear	150	2.82
10851APT	56 oz. Sho-Bowls container w/ flat lid	7.5 x 3.1 x 3.6	PET	Clear	150	3.53
10853APT	56 oz. Sho-Bowls container w/ ribbed dome lid	7.5 x 3.1 x 4.9	PET	Clear	150	3.53

Polyethylene Terephthalate (PET & RPET)



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

