



ClearView® MicroMax®

Two Piece Oval & Rectangle Containers

Expertly showcase entrées or side dishes in supermarkets and for takeout.



Transport with confidence

Our ZipSeal™ Closure System's leak-resistant seal keeps package contents secure during transport. The easy-to-apply lid has an audible snap indicating the lid has been sealed.

Versatile merchandising

Containers are suitable for both hot and cold applications, reducing operator SKUs and increasing efficiencies. Multiple bases available, ranging from one to three compartments, with matching lids.



Superior visibility

Dome lids feature excellent visibility without condensation due to anti-fog technology.

High heat performance

MicroMax two piece containers are suitable for merchandising in hot case displays, warming units and under heat lamps. MFPP bases are also suitable for reheating in a microwave.



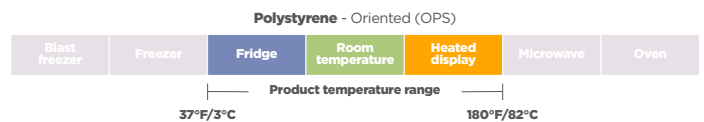
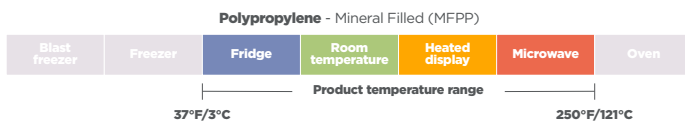
ClearView® MicroMax® Oval and Rectangle Containers

Product specifications

Product number	Description	Dimensions (in.)	Size* (S, M, L)	Capacity (oz.)	Material	Color	Case pack	Case cube (ft ³)	Gross case weight (lbs.)
OCN855120000	Microwavable oval casserole container base	7.9 x 5.3 x 2.3	S	12	MFPP	Black	252	1.8	7.8
OCN855160000	Microwavable oval casserole container base	7.9 x 5.3 x 2.5	M	16	MFPP	Black	252	1.8	7.8
YCN8550100D0	Oval anti-fog dome for casserole containers	7.9 x 5.3 x 0.3	S, M	n/a	OPS	Clear	252	1.7	6.5
YCN850120000	Microwavable rectangle casserole container base	5.9 x 4.9 x 2.2	S	12	MFPP	Black	252	1.4	7.1
OCN850160000	Microwavable rectangle casserole container base	7.5 x 6.4 x 1.5	M	16	MFPP	Black	252	2.4	11.1
YCN851000000	Rectangular anti-fog flat lid for casserole containers	5.9 x 4.9	S	n/a	OPS	Clear	252	0.9	3.7
YCN8520100D0	Rectangular anti-fog dome lid for casserole containers	7.5 x 6.5 x 1	M, L	n/a	OPS	Clear	252	1.3	7.1

* Small (S), Medium (M) and Large (L) indicates lids and bases that are compatible.

What temperature range is recommended?



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.

