

## Smart Food Storage Solutions for Restaurants, Cafes and Bars

Running a commercial kitchen efficiently is crucial to your business's success and reputation, with the speed of service and quality of food being the key to an enjoyable dining experience.

Putting together the necessary equipment and accessories for a well-functioning restaurant kitchen is one of the most important tasks you'll ever do and while the main commercial kitchen equipment, including ovens and hobs, has to be of a high standard, so do basics such as the [storage containers for food and ingredients](#).



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Knowing how to run a restaurant kitchen efficiently means ensuring every aspect operates like a well-oiled machine. A badly designed workspace with poor-quality catering equipment leads to slower food preparation times and general disorganisation that will be detrimental to customer satisfaction.

### Stackable food grade trays

Our [15-litre food grade plastic Euro stacking container](#) is ideal for use as a commercial stackable pizza, confectionery or dough tray. Specially sourced, it is fantastic quality at a great price.

Ideal for use as both a commercial and domestic pizza dough-proving tray, with a smooth easy-clean internal surface; the durable HDPE material provides chemical-resistant storage for all food types.

Suitable for proofing dough for artisan bread and general baking, it can be used in a wide temperature range of between 75°C and -40°C – so, it's freezer and dishwasher safe.

With integral handles that enable easy handling and moving, they will stack with all standard European crates, including Euro size boxes from other manufacturers - stacking reduces wasted

storage space in a commercial kitchen, while cross-stacking will help with airflow for cooling and proofing.

### **White plastic industrial catering bin**

Ideal for any commercial kitchen; our [100-litre white plastic industrial catering bin](#) is an impact-resistant, industrial-strength container.

Part of Solent Plastics' unique range of high-grade catering bins, it is manufactured from white HDPE at the base, with a flat drop-on polypropylene plastic lid.

Stackable, this ingredients bin is perfect for industrial and commercial catering environments in all locations. It can also be used for recyclable food waste.

Thanks to its heavyweight impact-resistant construction, it assures safe storage and with exterior dimensions of 515mm diameter and 670mm height, the smooth interior is convenient for food storage in a high temperature range of between -10°C and 80°C.

### **Airtight Gastronorm food grade container**

Solent Plastics' [airtight Gastronorm food grade container](#) is manufactured from durable heavy-duty polypropylene plastic. Available in a range of sizes, our boxes are available at a fraction of the price charged by catering suppliers, making them the cost-effective option for your commercial kitchen.

Our airtight food storage containers are made to the industry standard for all food storage solutions, making them ideal for ingredients storage, serving and freezers. Stackable, they will help to save space in the kitchen.

Made from food grade BPA-free plastic, they are certified by the quality standards UE 200/2014 and UE 10/2011 as being safe for contact with food.

Microwave and dishwasher proof, they are safe to use across a large temperature range, from -40°C to 100°C. They have a permanent wipe-clean label, making them perfect for storing items in line with food standards.

Supplied with four changeable colour-coded tags for the base and lids in blue, red, green and yellow, they are transparent for easy content identification.

Each box has a litre fill-line so they can be used to store liquids without the need for measuring jugs.

Commonly used to store flour, pizza toppings, soups, sauces, cakes and more, they are invaluable for use in kitchens, fridges and freezers.

### **Heavy-duty 16-litre airtight plastic bucket**

Our [16-litre heavy duty airtight plastic bucket](#) has various uses in a commercial kitchen, including mixing and storing food.

Approved for catering and food industry use, our range of great value, heavy-duty, tapered buckets is perfect for storing and stocking many solid and liquid materials.

The buckets are made from durable polypropylene, which is safe for use in a wide range of temperatures, from freezing at -15°C to filling with hot foods and liquids at temperatures of up to 85°C - microwaveable at 800 watts for a maximum of two minutes.

At 260mm tall and with a diameter of 280mm, the buckets are excellent for use in commercial kitchens for all general catering purposes, including making soups and baking.

A comfortable carrying handle ensures the bucket is easy to move, while its tight clip-on lid is fitted with anti-lifting protection with a tamper-evident rim seal.

Using high-quality food storage solutions in your commercial kitchen for every food industry process including preparation, cooking and storing will ensure back-of-house staff have the most efficient working conditions to keep your restaurant running smoothly.