

Features	Benefits
Exceptional Temperature Endurance	Temperatures ranging from -40°F up to 400°F for 30 minutes* in conventional oven or reheat in microwave oven.
Dual Ovenable Paperboard	Provides a cut resistant surface for food preparation, cooking, baking and serving directly on the same tray.
Versatile	Can be stored in freezer or refrigerated without cracking or denting.
Variety of Sizes	Allows for a variety of food applications, from family-sized pizzas to individual personal pan.
Rounded Radius Corners	Enhance heating and reduce hot-spot areas for more even cooking in a microwave oven.
Closure Option	Film sealable (before baking).

^{*} Time and temperature may vary according to oven type and food load

Product Specifications

Product	Dimensions (in inches)			Vert.	Case	Cases/	
Number	Description	Top Out	Top İn	Bottom	Depth	Pack	Pallet
PCS 01705	16.5" Round Pizza Tray for a 16" Pizza	16 ¹ / ₂	15 ⁷ /8	14 ³ / ₄	⁵ / ₈	150	24
PEP 01705*	16.5" Round Pizza Tray (Black) for a 16" Pizza	a 16 ¹ / ₂	15 ⁷ /8	14 ³/ ₄	5/8	150	24
PCS 01505	15" Round Pizza Tray for a 14" Pizza	15 ⁷ / ₁₆	14 ¹³ / ₁₆	14 ³ / ₁₆	¹⁹ / ₃₂	250	18
PEP 01505*	15" Round Pizza Tray (Black) for a 14" Pizza	15 ⁷ / ₁₆	14 ¹³ / ₁₆	14 ³ / ₁₆	¹⁹ / ₃₂	250	18
PSP 014521CS*	14" Round Pizza Tray for a 13" Pizza	14 ¹ / ₄	13 ³ / ₄	12 ⁹ / ₆₄	3/4	250	18
PCS 01305	13" Round Pizza Tray for a 12" Pizza	13 ³ / ₃₂	12 ¹¹ / ₃₂	11 ¹⁵ / ₁₆	¹⁹ / ₃₂	250	27
PEP 01305	13" Round Pizza Tray (Black) for a 12" Pizza	13 ³ / ₃₂	12 ¹¹ / ₃₂	11 ¹⁵ / ₁₆	¹⁹ / ₃₂	250	27
PCS 01205*	12.25" Round Pizza Tray for a 12" Pizza	12 ¹ / ₄	11 ³ / ₄	10 ⁹ / ₆₄	¹⁹ / ₃₂	250	27
PSP 01106CS	11.5" Round Pizza Tray for a 10" Pizza	11 ⁵ /8	11 ³ / ₁₆	10 ¹ / ₂	3/4	250	24
PCS 0806	8" Round Pizza Tray for a 7" Pizza	8 1/4	7 1/2	7	¹³ / ₁₆	350	24
PEP 0806	8" Round Pizza Tray (Black) for a 7" Pizza	8 1/4	7 1/2	7	¹³ / ₁₆	350	24
PSP 0905**	Ovenable Pizza Plate for a 7" Pizza	8 ¹³ / ₁₆	7 ⁵ /8	6 ¹³ / ₁₆	5/8	500	24
PCS 12204**	12" Square Pizza Tray for an 11" Pizza	12 x 12 ³ / ₃₂	11 ¹ / ₂ x 11 ¹⁹ / ₃₂	11 x 11	1/2	250	24

^{*} Items Not Shown ** Special Order Items

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

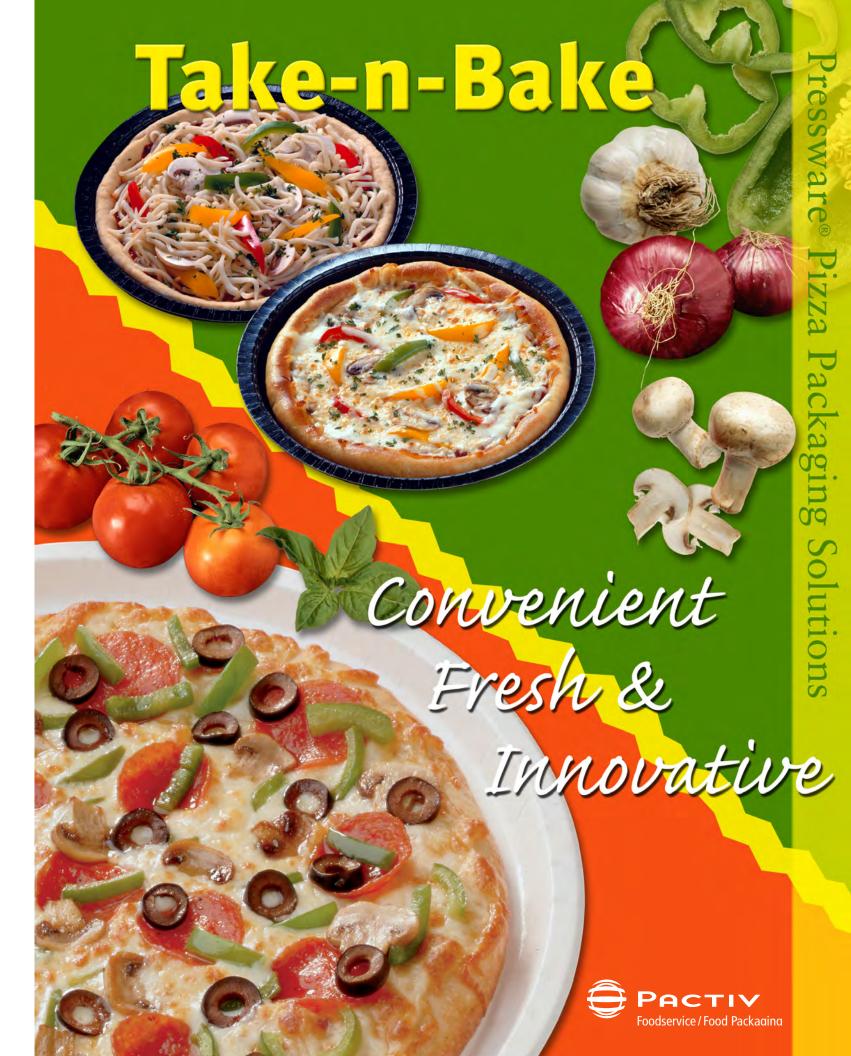
-40°F/	-40°C	Temperature Range For These Products			400°F	/ 204°C
Blast Freezer	Freezer	Chilled Refrigerated	Room Temperature Display	Heated Display	Microwave	Oven
- 40°F / -40°C						400°F / 204°C

Pressware (-40°F/-40°C - 400°F/204°C)



Reheatable Packaging





Get Your Piece Of The Pie

What is Take-n-Bake Pizza? It is simply a made to order unbaked pizza that customers bake in their own home ovens. The operator does the preparation for the pizza, but the customer cooks the pizza at their convenience. Customers can refrigerate pizza for up to 24 hours or freeze pizza for up to 2 weeks.

Why Take-n-Bake? The Take-n-Bake Program allows you to offer an innovative To-Go option, without adding ovens or locations. You already have the ingredients (dough and toppings) just add the packaging. Pactiv's Pressware® Pizza Trays allow you to prepare the uncooked pizza and your customers can bake the pizza on the same tray.

There's No Place Like Home

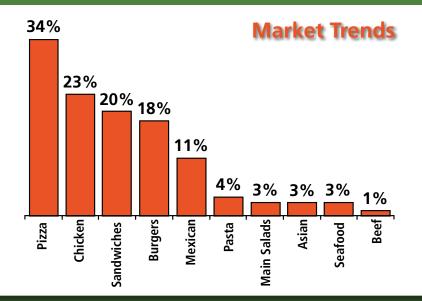
The home still remains the place where most of us eat our meals. So why not prepare a fresh pizza and provide your customers the opportunity to bake it in their own oven at their convenience. 76% of meals are consumed at home.



Pactiv Pizza Packaging Solutions

What's For Dinner

34% of people that order food from Quick Serve Restaurants for take-out dinner meals order pizza. Are you getting your share of the Quick Serve Marke



Source: The NPD Group's CREST® Service; Year Ending Feb. 2006.

Note: All dishes are mutually exclusive. That is, hamburgers are part of sandwiches, not beef.

Source: The NPD Group's National Eating Trends® and CREST® Services

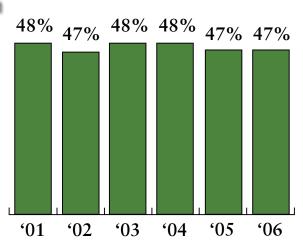
Home includes: Prepared and consumed in the home, carried from home and eaten at someone else's home.

Restaurants include: Commercial, Supermarket, C-Stores and Work/School/Vending.

Keeping Up With The Trends

Over the last six years, the use of fresh ingredients has remained consistent between 47%* & 48%* for total daily meals. Fresh ingredients are what consumers want.





Source: The NPD Group's National Eating Trends® and CREST® Services

Top Chains

9 out of the 10 Top Chain Restaurants most dependent on children are Pizza Restaurants. The #2 Pizza Chain is Papa Murphy's with the Take-N-Bake Concept.

1. Chuck E Cheese 53%	6. Pizza Hut 34%
2. Papa Murphy's 42%	7. Hungry Howies 33%
3. Ci Ci's 41%	8. Godfather's 32%
4. Little Caesers 41%	9. Papa John's 30%
5. Domino's 36%	10. Friendly's 30%

Source: The NPD Group



^{*} Percentage reflects one fresh item of total daily meals.