

Pizza Dough Trays • The Original Airtight Stacking Dough Tray.

Save time, labor and money by increasing the storage life of your dough balls. Stackable, airtight Pizza Dough Boxes store your dough balls until you're ready to make the finished pizza. They prevent crusting and reduce your need for frequent dough production. These easy to clean boxes won't bend, distort, or sag and can withstand temperatures from -40° to +300°F.



Model:	Size:	STD Color	Cu. Cap.	Gal. Cap.
870008	18 x 26 x 3	White or Grey	.6	4.2
875008	18 x 26 x 4-1/2	White or Grey	.9	6.5
880008	18 x 26 x 6	White or Grey	1.2	8.5
887008	18 x 26 Cover	White or Grey		
870148	18 x 26	Grey-Dolly w/3" Dia. swivel casters		

Also available in a heavy duty aluminum frame with 3" or 5" diameter swivel casters.

Model	Size	Cu. Cap.	Gal. Cap.
805108	16 x 30 x 2-7/8	.74	5.5
805148	Dolly for 805108		

Standard Color: White , Grey

Model	Size	Cu. Cap.	Gal. Cap.
825008	14 3/8 x 14 3/8 x 3-1/2	.33	2.3

Standard Color: White , Grey
Non airtight, but used for small volume production.

An airtight stacking box that is designed for manual proofing of bread dough. The stacking feature protects dough balls during proofing from contamination or crusting. A generous 5" deep, this box will accommodate most bread dough ball sizes.



Model	Size	Cub. Cap.	Gal. Cap.
874001	24 x 36 x 5	2.25	16

Standard Color: Biscuit