





There's no way around it...

delivery and takeout are here to stay. In fact, they have generated over \$150 billion combined in the past year. In addition, 86 percent of consumers use off-premise services at least once per month, with delivery projected to grow by at least 12 percent every year for the next half decade.

That's why it's important to have the knowledge and resources you need to bring the full experience and flavors of your establishment directly to your customers in the comfort of their own homes.

Takeout vs. Leftovers – A Fine Line

The first step toward any successful to-go service is to **understand the difference between takeout and leftovers**. Takeout is a fully prepared meal that is ordered remotely by phone or online and then picked up by customers to be consumed at home or another remote location outside of your establishment. Since takeout is typically consumed fresh, your packaging should be tamper-evident and properly retain temperatures while also being attractive and showcasing your brand.

On the other hand, leftovers typically consist of meals consumed in-house, with any unfinished food being packaged and then taken home for consumption at a later time. Packaging for leftovers should be strong, secure and resistant to leaks but does not have to be overly flashy in appearance.





Profit From Your Program!

Having a to-go operation in your establishment is more than having your meals prepared on time. There are **multiple factors to consider when looking to boost your sales:**

- **Have Grub, Will Travel**

First and foremost, make sure your menu can be prepared both timely and accurately by your staff when takeout or delivery orders are received. In addition, your food should be able to withstand the rigors of transportation and hold heat without becoming soggy, leaking, spilling or losing its shape.

- **Success By Design**

Not only should you have the right equipment for your to-go operation, you need to be able to distinguish it from your in-house dining operation. That means having a separate prep line, separate refrigeration and separate holding units are crucial for you and your staff.

- **A Total Package of Quality**

Your takeout and delivery packaging should ideally be leak-proof in order to reduce the risk of both spillage and contamination. It is also imperative to keep hot and cold items separated while making sure your delivery and takeout bags are strong enough to hold your packaging while also maintaining proper temperatures.

- **Know Your Terrain**

Your establishment should have delivery drivers that are familiar with the surrounding landscape and be able to consistently find the fastest route when bringing orders to your customers, especially when multiple deliveries are required.

- **Be A Presence!**

What's the benefit of having a takeout and delivery service if nobody knows about it? Take advantage of your website and social media to let your customers know that they can order online and enjoy their favorite dishes right in their own home. And remember – the fewer clicks, the better. Including your menu and a link to online ordering right on your landing page also help boost interest as well as sales.

It's in the bag...

Transport is vital in any to-go operation, whether it's by delivery drivers or by your customers picking up their orders. In addition to having the right containers and bags for the job, it's important to know how many containers should be used in each bag. Trying to force too many containers into one bag can risk breakage and cause orders to spill while

in transport, while too few containers can waste valuable space, causing an unnecessary waste of resources and ultimately driving up your supply costs. The DON Brand container chart below will help you determine the right number of containers to use for each bag.

DON Brand Containers

Bag#	Bag Size	1170566	1157384	1157385	1157386	1157387
1005615	8" x 4¾" x 10¼"	5	5	0	0	0
1152385	10" x 5" x 13"	12	6	6	0	0
1152388	10" x 7" x 12"	10	5	5	5	0
1018719	14" x 10" x 15¾"	28	14	14	14	7
5P770	14½" x 9" x 16¼"	28	14	14	14	7
1047307	13" x 7" x 13"	12	12	6	6	0
1152434	13" x 7" x 17"	14	14	6	6	0

Contain Yourself!

When it comes to your to-go containers, there is no “one size fits all” solution. Packaging is available in a variety of materials as well as shapes and configurations in order to accommodate a vast assortment of menu items. Whether you’re looking to keep French fries crispy, help your

desserts maintain their shape, or prevent leaks, you’ll want to have a container that is up to the task. Use the below substrate glossary to learn more about each material for your containers so you can more easily choose the right one for your establishment.



PET - Polyethylene Terephthalate

Known for its clarity, strength, toughness, barrier to gas and moisture, heat resistance.

Inexpensive and lightweight. Crack and crust resistant.

PET containers are break resistant and designed to withstand freezer temperatures reaching -40° F, and oven temperatures up to 400° F.



PP - Polypropylene

Known for its toughness, versatility, and resistance to heat, chemicals, grease, and oil.

Polypropylene has a high heat tolerance, and can be used under heat lamps and in the microwave.



PS - Polystyrene

Known for its versatility, insulation, and clarity.

PS products can be reused and are dishwasher safe on the top shelf. Polystyrene is used to make rigid injection molded products.

DoIt Takeout Containers with Lids

Round

1157386

7"W x 1-1/2" H, 24 oz
150/cs

A. 1157387

9"W x 1-1/2" H, 48 oz
150/cs

Rectangular

1170566

6"L x 4-1/2" W x 1-1/2"H, 12 oz
150/cs

B. 1157384

7-3/4"L x 5-1/2"W x 1-1/2"H, 24 oz
150/cs

1157385

8"L x 6"W x 1" H, 38 oz
150/cs



B

A

High Vented Lid Rectangular

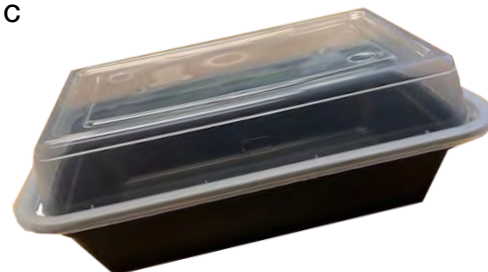
1199067

8-3/4"L x 6"W x 2-3/4"H, 28 oz
150/cs

C. 1198890

8-3/4"L x 6"W x 3"H, 38 oz
150/cs

C



Lids have 2 Vented Corner Tabs

- Microwave and freezer safe
- FDA certified
- Injection-molded polypropylene



Culinary Squares®

Anchor Packaging

- Microwavable bases and lids attractively merchandise foods for display cases and cafeteria lines
- Great for hot or cold foods
- Consumer reusable, eligible for recycling



Combos

DON#	Desc	Size	Cap'y	Qty
A. 1100851	1 Comp Base/Lid	8½"L x 8½"W x 2¼"H	36 oz	150/cs
1122988	1 Comp Base/High Dome Lid	8½"L x 8½"W x 2¾"H	36 oz	150/cs
1100853	3 Comp Base/1 Comp Lid	8½"L x 8½"W x 2½"H	21/6/6 oz	150/cs
B. 1100852	3 Comp Base/3 Comp Lid	8½"L x 8½"W x 2½"H	21/6/6 oz	150/cs
Bulk				
1100858	1 Comp Base	8½"L x 8½"W x 1½"H	36 oz	300/cs
1100859	3 Comp Base	8½"L x 8½"W x 1¾"H	21/6/6 oz	300/cs
1121787	High Dome Lid	8½"L x 8½"W x 1¾"H	36 oz	300/cs

NOTE: Ask your DON Sales Representative for stocking locations

Culinary Series®

Anchor Packaging

- Heat-resistant, polypropylene-based microwaveable containers do not crack or distort
- Anti-fog vented lid keeps food visible



Culinary Basics-Hinged

DON#	Desc	Size	Cap'y	Qty
P2472	1 Comp Clamshell Container	9"L x 9"W x 2¾"H	36 oz	100/cs
P2836	1 Comp Clamshell Container	9½"L x 10½"W x 2½"H	46½ oz	100/cs

Culinary Classics-Hinged

P2278	1 Comp Container w/Lid	9½"L x 6¾"W x 3"H	34 oz	100/cs
P2272	1 Comp Container w/Lid	9"L x 9"W x 3¼"H	39 oz	100/cs
P2136	1 Comp Container w/Lid	9½"L x 10½"W x 3¼"H	47½ oz	100/cs
C. P2270	3 Comp Container w/Lid	9½"L x 9"W x 3¼"H	20/5/5 oz	100/cs
P2271	3 Comp Container w/Lid	10½"L x 10"W x 3¼"H	26/7/7 oz	100/cs
P2273	3 Comp Container w/3 Comp Lid	9½"L x 9½"W x 3"H	20/5/5 oz	100/cs
D. P2135	3 Comp Container w/3 Comp Lid	10½"L x 10"W x 3¼"H	26/7/7 oz	100/cs

NOTE: Ask your DON Sales Representative for stocking locations



C



A



B



D



E

MicroRaves® Containers & Lids

Anchor Packaging

- Durable polypropylene construction
- Microwaveable



Rectangular Bowls & Lids

DON#	Size	Cap'y	Qty
A. 1128755	6 $\frac{3}{8}$ "L x 5 $\frac{1}{8}$ "W x 2"H	12 oz	201/cs
1100850	6 $\frac{3}{8}$ "L x 5 $\frac{1}{8}$ "W x 2 $\frac{1}{2}$ "H	16 oz	200/cs
1128756	6 $\frac{3}{8}$ "L x 5 $\frac{1}{8}$ "W x 2 $\frac{1}{2}$ "H	20 oz	201/cs
B. 1118589	8 $\frac{1}{2}$ "L x 6 $\frac{3}{8}$ "W x 2"H	16 oz	126/cs
C. 1118590	8 $\frac{1}{2}$ "L x 6 $\frac{3}{8}$ "W x 2 $\frac{1}{2}$ "H	24 oz	126/cs
1114091	8 $\frac{1}{2}$ "L x 6 $\frac{3}{8}$ "W x 3"H	32 oz	126/cs

Roaster w/ Lid

DON#	Size	Qty
D. P3273	9 $\frac{1}{16}$ "L x 7 $\frac{1}{16}$ "W x 4 $\frac{1}{2}$ "H	100/cs

NOTE: Ask your DON Sales Representative for stocking locations

Gourmet Classics® Hinged Containers

Anchor Packaging

- Anti-fog, works in coolers and other merchandisers
- Anti-condensation technology keeps lid clear for easy viewing of contents
- Convenient tear-away lids interlock under base for later use
- Improved lid fit ensures freshness and helps prevent spills
- Great for cold or dry applications



DON#	Desc	Size	Cap'y	Qty
E. 1041081	Shallow	6 $\frac{3}{8}$ "W x 2 $\frac{1}{8}$ "H	14 oz	200/cs
1041083	Shallow	7 $\frac{1}{8}$ "W x 2 $\frac{1}{8}$ "H	20 oz	100/cs
1041085	Shallow	9 $\frac{1}{2}$ "W x 2"H	30 oz	100/cs
1041082	Deep	6 $\frac{3}{8}$ "W x 2 $\frac{1}{8}$ "H	18 oz	200/cs
1041084	Deep	7 $\frac{1}{8}$ "W x 2 $\frac{1}{8}$ "H	26 oz	100/cs
1041086	Deep	9 $\frac{1}{2}$ "W x 2 $\frac{1}{8}$ "H	40 oz	100/cs

NOTE: Ask your DON Sales Representative for stocking locations



Bowls				Lids	
DON#	Size	Cap'y	Qty	DON#	Qty
1000984	4¾"W x 1¼"H	5 oz	500/cs	1000982	500/cs
A. 1000985	4¾"W x 1¾"H	8 oz	500/cs	1000982	500/cs
1000989	4¾"W x 2½"H	10 oz	500/cs	1000982	500/cs
P7271	5¾"W x 2"H	12 oz	250/cs	P7275	250/cs
P7274	5¾"W x 2½"H	16 oz	250/cs	P7275	250/cs
1000990	8½"W x 1½"H	24 oz	150/cs	1000983	150/cs
1042488	8½"W x 1¾"H	28 oz	288/cs	1040222	288/cs
1000991	8½"W x 2"H	32 oz	150/cs	1000983	150/cs
1000992	8½"W x 2¾"H	48 oz	150/cs	1000983	150/cs

Embraceable 2 Compartment Oval Platter

DON#	Desc	Size	Cap'y	Qty
B. 1100857	Platter	10¾"L x 8"W x 1½"H	25 oz	250/cs
C. 1100854	Lid	10¾"L x 8"W x 1½"H	—	250/cs

NOTE: Ask your DON Sales Representative for stocking locations

Incredi-Bowls®

Anchor Packaging

- Withstands temperatures up to 230° F from heatlamps or microwaves
- Vented, anti-fog lids keep food fresh; lids fit at least three bowls
- Cut-proof; dishwasher and microwave-safe for reuse



Bowls and Lid

DON#	Desc	Size	Cap'y	Qty
D. 1130605	Bowl	7¼"W x 1¼"H	20 oz	252/cs
1130606	Bowl	7¼"W x 2"H	24 oz	252/cs
1130609	Bowl	7¼"W x 3¼"H	40 oz	252/cs
E. 1130602	Lid	7¼"W x ¾"H	20-40 oz	252/cs



Versa™ Containers with Lids

Pactiv

- Heavy duty containers are ideal for hot foods, including soup
- Microwaveable
- Comes in combo case with lid



Round			
DON#	Cap'y	Size	Qty
A. P3771	16 oz	6"W x 1½"H	150/cs
P739	24 oz	7"W x 1½"H	150/cs
P765	32 oz	7"W x 2"H	150/cs
P2048	48 oz	9"W x 1½"H	150/cs

Oval			
DON#	Cap'y	Size	Qty
B. 1032907	8 oz	5¾"L x 4"W x 1½"H	150/cs
1034892	12 oz	6½"L x 4¾"W x 1½"H	150/cs
P3316	16 oz	6½"L x 4¾"W x 2"H	150/cs
P3324	24 oz	9"L x 6¾"W x 1½"H	150/cs
P3332	32 oz	9"L x 6¾"W x 1¾"H	150/cs
Rectangular			
C. P1118	12 oz	4½"L x 5½"W x 1¾"H	150/cs
P3188	16 oz	5"L x 7¼"W x 1½"H	150/cs
P3024	24 oz	5"L x 7¼"W x 2"H	150/cs
P3022	28 oz	6"L x 8½"W x 1½"H	150/cs
P736	38 oz	6"L x 8½"W x 2"H	150/cs
D. P3320	58 oz	8½"L x 11½"W x 1½"H	150/cs
E. P4170	3 Comp - 8/8/16 oz	7½" x 9¾" x 1¾"	150/cs

NOTE: Ask your DON Sales Representative for stocking locations

Is Green Your Lucky Color?

With sustainability becoming increasingly popular in the industry as a way to combat waste, operators are turning more to recyclable or compostable packaging for their takeout and delivery operations. In addition, foil has been playing a larger role in takeout and delivery operations due to its strength and ability to be recycled infinitely. Take a look at the below products to find out how your establishment can be sustainable and have a green reputation!

ICONS



Recycled Content:

Made of post-consumer recycled content



Compostable:

Able to be composted at commercial composting facilities

BPI®
Compostable
Cert #891051

don Aluminum Foil Round Containers

P535

7", 25 Gauge
500/cs

P536

9", 30 Gauge
500/cs

- Recyclable and conveniently disposable
- Reheats easily in a conventional oven or microwave

NOTE: Ask your DON Sales Representative for stocking locations



Core Bundle

Eco-Products

A. 1185447

Compostable Hot Cup
12 oz
1M/cs

B. 1053232

Cold Cup
16 oz
1M/cs

C. 1058412

Flat Lid
Fits 9-24 oz
1M/cs

D. 1053451

Lid
Fits 10-20 oz
800/cs

1058412

Lid
Fits 12-32 oz Cup
500/cs

E. 1185451

Soup Container
12 oz
500/cs

F. 1026300

Hinged
Container 16 oz
500/cs

G. 1176853

Clamshell Container
9"L x 6"W x 3"H
250/cs

H. 1037879

Cutlery
Kit
6"L
250/cs

M1030

Wrapped Straw
7¾"
9.6M/cs



- Made from 100% renewable resources
- Available in a variety of styles and sizes

NOTE: Ask your DON Sales Representative for stocking locations



Make Your Brand Grand!

Want to know a secret? One of the keys to a successful operation is brand recognition. It's important to remember that you're not just providing food to your customers, you're providing an experience, even if that experience is away from your restaurant. Why not consider customized napkins, labels or packaging complete with your logo or

slogan imprinted on them so diners can feel like they're right there at your table? It could be the difference between customers knowing who you are and remembering who you are. The below items can provide a vast array of options that will help you establish your brand and go from recognition to loyalty!



WNA Digital Capabilities

Envisions™ digital printing technology delivers maximum brand impact with minimal time and cost. Print anything and receive product in 7-10 business days (from approved art work). We suggest featuring anything from your logo to photos taken with your phone on plates and cups. Great for special events, offsite catering and takeout!



Consumers have spoken

Essity Dinner Napkins show attention to detail through the use of digital custom print technology and the availability of more colors while lower minimum orders, complex print designs and photograph capability with faster turnaround time allow you to take a more opportunistic approach by more frequently changing and amplifying your brand message whether your guests are dining in or out.



Custom Labels

What better way to make your customers remember your establishment as well as your menu than with customized labels? Add a personal touch to showcase your brand while also protecting your food from door to door! With a variety of styling options available, your customers are sure to have a dining experience they'll never forget no matter where they go!



Custom Packaging

Looking for innovative, stylish and functional foodservice packaging solutions that provide convenience and sophistication? Look no further! From start to finish, we'll make sure you've got what you need to seamlessly develop the product that is right for your application.

Don't Tamper With Food Safety!

With delivery becoming more popular than ever in the foodservice industry, the need for orders to arrive safely at the homes of consumers is vital. Tamper-evident labeling has led to a tremendous improvement in food delivery quality in recent years because of its versatility

and branding opportunities. Make sure your labels adhere to your packaging surface and have functioning security slits designed to tear the label if opening of the package is attempted.



Tamper Evident Labels

NEW!

DayMark

1164660

Rectangular

2 1/8" L x 6 1/4" W

24/cs

1164658

Circular with writable surface

3" W

24/cs

- Aggressive adhesive to keep labels attached to packages
- Security slits to show food hasn't been tampered with
- Functional temperature range between -65° F and 220° F
- Rectangular direct thermal labels designed for use with MenuPilot™ app and Matt85™ printer

NOTE: Ask your DON Sales Representative for stocking locations



Let Us Cater To You!

Delivery and takeout aren't the only off-premise services that have gained popularity. Catering has always been a tried and true method for anything from corporate events to weddings. Showcase all of your best dishes in a way

that maintains their restaurant-quality flavor and appetizing visual appeal. Whether it's hot pasta or meat dishes or cold catering for salads and desserts, we've got what you need to make your menu stand out no matter where you go!



don Plastic Deep Serving Bowls

P2419 48 oz 50/cs	P2420 80 oz 25/cs
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Dome Lids
P2423
50/cs

P2424
25/cs

NOTE: Ask your DON Sales Representative for stocking locations



CaterLine® Convertibowl

WNA

1161744
13"L x 9"W
25/cs

1161745
16"L x 12"W
25/cs

- Reversible for use as a bowl as well as a tray

NOTE: Ask your DON Sales Representative for stocking locations



don Heavy Duty Cater Tray

1188397
12"Dia
25/cs

Clear Dome Lid
P5154
25/cs

- Disposable injection-molded trays stand up to heavy use
- Transparent black-tint tray with clear dome lid

NOTE: Ask your DON Sales Representative for stocking locations



don Black Cater Tray

1107710
16"Dia
25/cs

Clear Dome Lid
1008872
25/cs

- DON heavy duty cater tray lids are compatible with this item
- Economical thermoformed trays offer strength and visual appeal

NOTE: Lids not included



Hot Tips For Hot Catering!

Just like the back of your house, your catering operation should be seamless and ready to deliver your best dishes at any time. That's why it's crucial to remember some of the most important elements when conducting your off-premise service. Always make sure your food is at a safe temperature and out of the danger zone to prevent any foodborne illness while maintaining a clean station at all times. This means keeping your heat sources fueled so your hot food stays hot as well as avoiding any mixing of

hot and cold foods together which could create a cross-contamination risk. In addition, have plenty of supplies on hand at all times in case your service gets busy or you have more guests than expected. But perhaps the most important thing to remember is that knowledge is your greatest asset – know your venue, the type of event and how much space you'll have to work with. When you succeed in preparing, you prepare to succeed!

DoIt Aluminum Pans

Deep Pans

P621

Full Size
20 $\frac{3}{4}$ "L x 12 $\frac{3}{4}$ "W x 3"D
50/cs

P611

1/2 Size
12 $\frac{3}{4}$ "L x 10 $\frac{3}{4}$ "W x 2 $\frac{3}{8}$ "D
100/cs

Safety Rolled Corner Lids

1188320

Full Size
20 $\frac{13}{16}$ "L x 12 $\frac{7}{8}$ "W
50/cs

1150412

1/3 Size
12 $\frac{1}{16}$ "L x 6 $\frac{1}{16}$ "W
100/cs

1188319

1/2 Size
13"L x 10 $\frac{1}{16}$ "W
100/cs

Lids

P623

Full Size
20 $\frac{3}{4}$ "L x 12 $\frac{7}{8}$ "W
50/cs

P625

1/2 Size
12 $\frac{3}{4}$ "L x 10 $\frac{3}{4}$ "W
100/cs

- Easily reheats in a conventional oven
- Safety rolled-edge protects your hands when opening the cover



SpeedHeat™ Flameless Food Warming System

Sterno Products

1164682

Kit
23 $\frac{3}{8}$ "L x 5 $\frac{1}{4}$ "H
8/cs

1174713

Packet Refills
18 $\frac{1}{2}$ "L x 3 $\frac{3}{8}$ "H
8/cs

- Activates in under one minute and keeps food warm for up to 45 minutes
- Flameless heat—simply insert the packet into the base and add water; dispose after single use
- Minimal components allow for easy setup
- Ideal for quick-serve events such as business catering, office lunches, corporate events and home parties
- Includes eight SpeedHeat™ bases, eight SpeedHeat™ trays and 16 SpeedHeat™ packets





DON Bonus! Moisture Module

Provides higher humidity at a higher temperature and delivers five times the moisture generating power of a standard “dry” cabinet. Insulation Armour™ can help reduce energy by up to 50%. Combining the moisture module with insulation armor keeps food hot without drying it out at a more efficient energy cost.

DON Insulated Holding & Proofing Cabinets

Metro

Heated Cabinets - 27⁵/₈"W x 71"H x 31¹/₂"D

1019540

Full Length Clear Door, Grey
80-200° F Temp Range, 120 V
1 ea

1019539

Full Length Clear Door, Red
80-200° F Temp Range, 120 V
1 ea

1019538

Two 1/2 Size Solid Doors, Grey
80-200° F Temp Range, 120 V
1 ea

1019537

Two 1/2 Size Solid Doors, Red
80-200° F Temp Range, 120 V
1 ea

Moisture Module Replacement Unit

1059403

33"L x 21"W x 7"H
1 ea

FREE FREIGHT NSF U.L.



Easy-to-use dial controls temperature

Large digital thermometer

Control amount of moisture when holding

- Patented Insulation Armour™ technology retains heat, saves energy and provides a cool-to-touch exterior
- Durable polymer exterior is dent, impact and stain resistant
- Built-in handles for easy transport
- All models include 18 sets of adjustable universal slides to hold 18" x 26" and 12" x 20" pans
- Useful for hot holding, high moisture holding or proofing

NOTE: Shipped FREE from PA (18705)



DON Advantage!

Combination module allows you to switch from holding to proofing mode with the simple flip of a switch.

DON Advantage!

Includes Push Bar

DON Heated Holding & Proofing Cabinet

Metro

E4863

25¹/₈"W x 69³/₄"H x 30¹/₄"D
80° to 190° F Temp Range
120 V
1 ea

NSF U.L.

- Conveniently go from heated holding mode to proofing mode with the flip of a switch
- Clear door prevents heat loss by providing interior view with no opening necessary
- Fixed wire shelves hold 18 pans sized 18" x 26" or 34 pans sized 12" x 20" x 2¹/₂"
- Includes easy-to-read digital thermometer, recessed control dials, master on/off switch and power indicator lights; push bar

NOTE: Shipped FOB from regional warehouse



Hold It Right There!

While delivery and carryout each have their own unique characteristics, they both have one thing in common – time. Delivery drivers need time to get meals to the front doors of your customers while those ordering takeout need time to make their way to your establishment to pick up their food. From the kitchen to the front door, your dishes should be kept at the proper temperature while in transit or awaiting pickup from customers so they can safely enjoy your creations as if they were sitting at your table.

Make sure you have a **properly insulated food carrier** that will maintain the right temperature for both hot and cold foods while also protecting them from bacteria and cross contamination.

Equally as important is realizing that there is more than one way to properly hold your food in order to keep it fresh and safe for consumption by diners.



Institutional

Institutional holding models tend to be more robust and have the added benefit of customization depending on your needs. These are typically designed for larger scale operations like schools, convention centers, banquet halls, catering operations and hospitals.



Correctional

Correctional holding units are specially designed to be extra durable and highly resistant to tampering or break-ins, with many components being welded in place rather than put together with a traditional screw assembly as well as increased coverings over electrical and control interfaces. Additional door locking and heavy duty transport mechanisms are common as well in order to ensure safe transport to remote locations.



Pizza Holding

Pizzas are somewhat unique as they tend to be held at low humidity between 160 and 180 degrees Fahrenheit, with pizzas in boxes being held at zero humidity at 180 degrees Fahrenheit. This ensures structural integrity while also protecting against cross contamination or microbial growth.



Catering Bag

Food Delivery & Transport Bags NEW!

Vollrath

Medium Catering Bags

1180166
Removable liner
17"L x 13"W x 9½"H
Two pan separators
1 ea

1180167
Removable liner and heat pad
17"L x 13"W x 9½"H
Two pan separators
1 ea

Large Catering Bags

1180163
Removable liner
23"L x 15"W x 14"H
Three pan separators
1 ea

1180164
Removable liner
23"L x 15"W x 14"H
Three pan separators
1 ea

1180165
Removable liner, heat pad and power pack
23"L x 15"W x 14"H
Three pan separators
1 ea

Food Delivery Backpacks

1180168
13"L x 16"W x 14"H
1 ea

1180169
Heat pad
13"L x 16"W x 14"H
1 ea

1180170
Heat pad and power pack
13"L x 16"W x 14"H
1 ea

Tower Bags

1180179
17"L x 18"W x 22"H
1 ea

1180180
Heat pad
17"L x 18"W x 22"H
1 ea

1180181
Heat pad and power pack
17"L x 18"W x 22"H
1 ea

1180182
Wire inserts and heat pack
17"L x 18"W x 22"H
1 ea



Food Delivery Backpack

Heat Pad

- Constructed with high-performance insulation
- Condensation-reducing liner to keep food at the right temperature
- Available with both vinyl and removable liners

NOTE: Shipped FOB from WI (53081)



GoBags™

Cambro

1167738
10"L x 10"W x 11"H
Black
1 ea

1167739
12"L x 15"W x 15"H
Black
1 ea

1167740
21"L x 14"W x 17"H
Black
1 ea

- Breathable material to control moisture and odors
- Extra-dense insulation keeps food hot or cold during holding or delivery
- Foldable bags feature thick, sturdy nylon fabric folds flat when not in use
- Multiple pockets designed to hold receipts, condiments and more



Insulated Food Carriers

Sterno

Catering

1151709

Small, 14½"L x 14½"W x 14"H
Holds Three Half Food Pans
1 ea

1151710

Medium, 16"L x 24"W x 8"H
Holds One Full Food Pan
1 ea

1164785

Space Saver - Large, 16"L x 24"W x 14"H
Holds Three Full Food Pans
1 ea

1172617

Space Saver - XL, 16"L x 24"W x 17 ¾"H
Holds Four Full Food Pans
1 ea

Delivery DLX

1151717

Small, 12"L x 14½"W x 13"H
Holds Four Meal Containers
1 ea

1151718

Medium, 12"L x 14½"W x 16½"H
Holds Five Meal Containers
1 ea

1151719

Large, 12"L x 16"W x 16½"H
Holds 5+ Meal Containers
1 ea

1172619

Space Saver - XL, 13"L x 22"W x 14"H
Holds Eight Meal Containers
1 ea

1172620

Space Saver - 2XL, 13"L x 22"W x 17¾"H
Holds 10 Meal Containers
1 ea

Delivery

1151713

Large, 11½"L x 11½"W x 12"H
Holds Three Meal Containers
1 ea

1151714

XL, 11½"L x 18"W x 11½"H
Holds Six Sandwich Containers
1 ea

1151715

2XL, 14½"L x 14½"W x 14"H
Holds Four Meal Containers
1 ea

1172618

Space Saver - 3XL, 13"L x 22"W x 14"H
Holds Eight Meal Containers
1 ea

NOTE: Shipped FOB from TN (38113)

	DON#	Size	Interior (L x W x H)	Exterior (L x W x H)	Holds
CATERING	1151709	Small	12½" x 12½" x 13"	14½" x 14½" x 14"	Three Half Food Pans
	1151710	Medium	14" x 22" x 7"	16" x 24" x 8"	One Full Food Pan
	1164785	Space Saver Large	14" x 22" x 13"	16" x 24" x 14"	Three Full Food Pans
	1172617	Space Saver X-Large	14" x 22" x 16¾"	16" x 24" x 17¾"	Four Full Food Pans
DELIVERY DLX	1151717	Small	10" x 12½" x 11"	12" x 14½" x 13"	Four Meal Containers
	1151718	Medium	10" x 12½" x 15½"	12" x 14½" x 16½"	Five Meal Containers
	1151719	Large	10" x 14" x 15½"	12" x 16" x 16½"	Five+ Meal Containers
	1172619	Space Saver X-Large	11" x 20" x 13"	13" x 22" x 14"	Eight Meal Containers
	1172620	Space Saver 2X-Large	11" x 20" x 16¾"	13" x 22" x 17¾"	Ten Meal Containers
	1172621	Space Saver 3X-Large	11" x 20" x 18¾"	13" x 22" x 19¾"	12 Meal Containers
	1172622	Space Saver 4X-Large	11" x 30" x 16¾"	13" x 32" x 17¾"	15 Meal Containers
DELIVERY	1151713	Large	9½" x 9½" x 11"	11½" x 11½" x 12"	Three Meal Containers
	1151714	X-Large	9½" x 16" x 10½"	11½" x 18" x 11½"	Six Sandwich Containers
	1151715	2X-Large	12½" x 12½" x 13"	14½" x 14½" x 14"	Four Meal Containers
	1172618	Space Saver 3X-Large	11" x 20" x 13"	13" x 22" x 14"	Eight Meal Containers
PIZZA	1153409	Small	14½" x 14½" x 6¼"	15" x 15" x 7"	Three 14" Pizza Boxes
	1153410	Medium	16½" x 16½" x 6¼"	17" x 17" x 7"	Three 16" Pizza Boxes
	1153461	Large	18½" x 18½" x 6¼"	19" x 19" x 7"	Three 18" Pizza Boxes
	1151724	X-Large	16½" x 34" x 13"	18½" x 36" x 14"	Ten 16" Pizza Boxes
ALL PURPOSE	1151705	Small	16½" x 16½" x 11½"	18½" x 18½" x 12½"	Two 16" Dome Trays
	1151706	Medium	16½" x 16½" x 13½"	18½" x 18½" x 14½"	Three 16" Dome Trays
	1151707	Large	20" x 20" x 11½"	22" x 22" x 12½"	Two 20" Dome Trays
	1151708	X-Large	20" x 20" x 13½"	22" x 22" x 14½"	Three 20" Dome Trays

* Meal Container is 9" x 9" x 3"

** Sandwich Container is 6" x 6" x 3"

Cam GoBox Insulated Carriers

Cam GoBox carriers protect the quality and safety of hot or cold foods for hours while lightening the load for employees. High-tech expanded polypropylene material

(EPP) offers the affordability, speed and durability to support expanded operations.



Cam GoBox®

Cambro

A. 1158100

Top Load Carrier
Holds one half size pan
15½"L x 13"W x 12½"H
1 ea

B. 1158099

Top Load Carrier
Holds one full size pan
23¾"L x 15½"W x 12½"H
1 ea

C. 1158101

Front Load Carrier
Holds four full size pans
25½"L x 17½"W x 24¾"H
1 ea

D. 1159361

Camdolly
24¾"L x 16½"W x 6¾"H
1 ea

- Food stays at safe temperatures below 39.2° F or above 149° F for over 4 hours during holding and transport Professional-grade insulated carriers protect food quality and safety while lightening the load for employees
- Use with a Cambro Food Pan and Seal Cover for the ultimate food-safe holding, delivery and catering solution
- For catering, delivery and curbside service

NOTE: Ask your DON Sales Representative for stocking locations



Mightylite™ Insulated Pan Carriers

Metro

1158779

Top Load Carrier
Holds three full size pans
15¾"W x 11¾"H x 26¾"D
1 ea

1158780

Top Load Carrier
Holds five full size pans
15¾"W x 16½"H x 26¾"D
1 ea

1140106

Front Load Carrier
Holds four full size pans
17¼"W x 19¾"H x 27"D
1 ea

1140107

Front Load Carrier
Holds six full size pans
17¼"W x 25¾"H x 27"D
1 ea

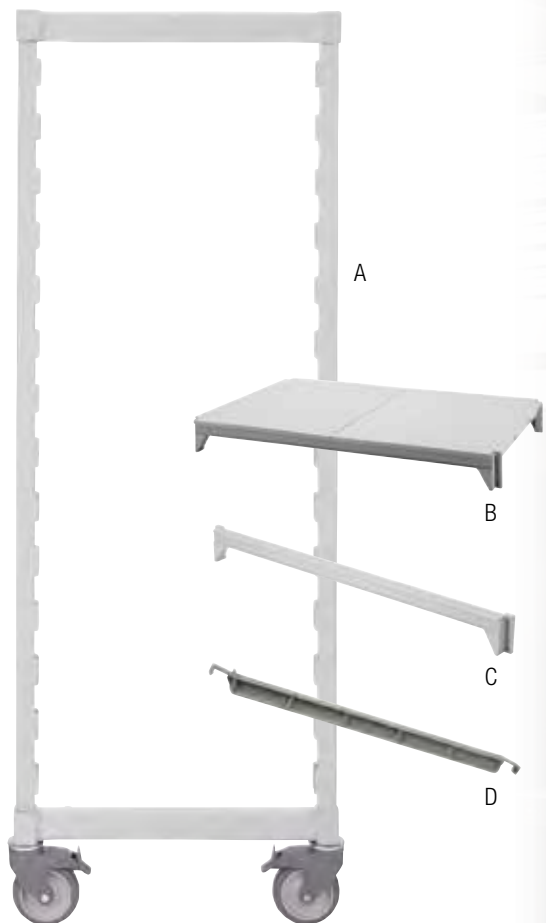
- Ultra light—Mightylite pan carriers weigh less than traditional, polymer molded and urethane foam-filled carriers
- Keeps food safe for 5+ hours, transport hot or cold food at safe, appetizing temperatures with confidence
- Ergonomic design—ultra light with built-in handles

NOTE: Ask your DON Sales Representative for stocking locations. Additional colors available.

Improve Your Shelf Life!

Need a reliable way to store your ingredients before they hit the road? Camshelving® is designed to withstand the toughest conditions and harshest storage environments. With smooth and strong polypropylene construction with antimicrobial protection that is easy to clean, you'll have

the peace of mind you need so you can focus on your customers. Camshelving® is also easily adjustable, allowing you to configure your setup exactly the way you need it. So why wait? If you've got a high-volume foodservice operation, then Camshelving® has you covered!



Camshelving®

Cambro

Mobile Post Kit

A. **1120150**
24"W x 75"H
1 ea

Shelf Kit Solid Shelves

1182499
24"L x 24"W
1 ea

1050411
30"L x 24"W
1 ea

B. **1147630**
36"L x 24"W
1 ea

1103894
42"L x 24"W
1 ea

1147631
48"L x 24"W
1 ea

Shelf Traverses

C. **1182500**
24"L
1 ea

1182501
30"L
1 ea

1118326
36"L
2/cs

1182502
42"L
1 ea

1182503
48"L
1 ea

Angled Divider Bar

D. **1182504**
1 ea

- Polypropylene construction; rust proof; holds up to 2,000 lbs per unit
- Dishwasher-safe shelf plates with antimicrobial protection permanently molded in

Set The Table For Success!

No catering operation is complete without making sure diners have what they need to enjoy your finest culinary creations at their tables. Keep a healthy supply of plates, napkins, forks, spoons and cutlery on hand so you don't run out right in the middle of service. You can also utilize options to combine your disposable tabletop items with a variety of



Masterpiece™ Dinnerware

WNA

P2683

7 1/2"
150/cs

P2684

9"
120/cs

- Unique, economical plates with an emphasis on performance for high count catering events
- Ideal for catered lunches

NOTE: Ask your DON Sales Representative for stocking locations



wrapping options that can also include a personalized touch for upscale events. In addition, your trays should be sturdy and able to hold your food firmly in place while maintaining the freshness and shape of your food. Take a look below and see how you can better cater to your guests!



CaterWrap® Pre-Rolled Napkin & Cutlery Kit

Hoffmaster®

1052480

Black Cutlery/White Linen-Like® Napkin, Silver Swirl Band
100/cs

1052482

Clear Cutlery/Black Linen-Like® Napkin, Ornate Band
100/cs

- Heavyweight disposable flatware rolled in a Linen-Like® dinner napkin and wrapped in a decorative black band
- Kit includes: spoon, fork, knife and Linen-Like® napkin

NOTE: Ask your DON Sales Representative for stocking locations



Reflections™ Disposable Silverware

WNA

Reflections Wrap

1009358

Fork, Knife, Spoon, Black Napkin
120/cs

Cutlery Kit

M2216

Fork, Knife, Spoon, White Napkin, S&P
100/cs

- Provides the beautiful look of silverware without the cost and difficulty of transporting, cleaning and replacing them

NOTE: Ask your DON Sales Representative for stocking locations



The Finishing Touch!

One element that is often taken for granted but nonetheless still important is the selection of your utensils. Whether it's disposable flatware, cutlery or chopsticks, your establishment can enhance the experience by giving diners

what they need to enjoy their meals in a way that makes them feel like they're right in the front of your house. Take a look at our selection to see how you can add a personal touch to your takeout or delivery operation!



Heavyweight Cutlery Kits

Royal Paper

Polypropylene

1157191

Fork, Knife, Spoon, Napkin
250/cs

1160065

Fork, Knife, Spoon, Napkin, Salt & Pepper
250/cs

Polystyrene

1157847

Fork, Knife, Spoon, Napkin
250/cs



Plastic Silverware Bag

5P659

3-1/2" x 10" x 1-1/2"
2M/cs



Bamboo Chop Sticks

P1050

9 1/4"
1M/cs

NOTE: Ask your DON Sales Representative for stocking locations

Full-Length Heavyweight Cutlery

Polypropylene

A. **1157201**

Teaspoon
1M/cs

1157208

Soup Spoon
1M/cs

1157199

Fork
1M/cs

B. **1157205**

Knife
1M/cs

Polystyrene

1157211

Teaspoon
1M/cs

1157216

Soup Spoon
1M/cs

1161826

Fork
1M/cs

C. **1157213**

Knife
1M/cs



• Disposable cutlery constructed from black polypropylene and polystyrene



Serve, Sip, Save!

Any off-premise meal is always better with a beverage! That's why you'll want to make sure you have cups and straws available so your customers can stay refreshed while they enjoy their favorites from your menu. You can

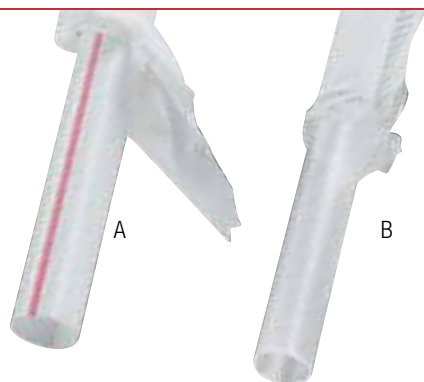
also select more "green" options such as paper straws to help your establishment leave a more sustainable footprint. Whatever your preference, we've got what you need. Take a look below and see for yourself!



Crystal Clear PET Drinkware

Cups	Flat Lids, Straw Slot	Flat Lids, No Hole	Dome Lids, 1" Hole	Dome Lids, 2" Hole	Dome Lids, No Hole
A. 1170261 A Cup, 12-14 oz 540/cs	1030384 1020/cs	1020403 1020/cs	1009487 900/cs	1009488 900/cs	1009489 900/cs
B. 1170263 A Cup - Tall, 20 oz 600/cs	1030384 1020/cs	1020403 1020/cs	1009487 900/cs	1009488 900/cs	1009489 900/cs
C. 1005781 B Cup, 16 oz 700/cs	1009481 1020/cs	1029327 1020/cs	1009490 900/cs	1034935 900/cs	1016848 900/cs

- Made of durable, shatter-resistant Polyethylene Terephthalate (PET)
- NOTE: Ask your DON Sales Representative for stocking locations



Jumbo Straws

Wrapped

- A. **M2317**
Red/White Stripe
7¾"
6M/cs
- B. **M2316**
Translucent
7¾"
6M/cs

Unwrapped

- 1013319**
Black
7¾"
6M/cs
- 1013318**
Translucent
7¾"
6M/cs

NOTE: Ask your DON Sales Representative for stocking locations



Paper Straws

Hoffmaster®

- 1162971**
Unwrapped, Black
5½"
5M/cs
- 1159028**
Wrapped, Black
7¾"
3.2M/cs
- 1159026**
Wrapped, White
7¾"
3.2M/cs

- FDA Food Grade Compliant approved
- Non-toxic and BPA-free
- Cedar Grove® certified compostable



Some Like It Hot!

If you thought cold beverages were the only choice for any off-premise dining operation, you're in for a surprise. Hot drinks like tea and coffee are very popular choices for breakfast or brunch as well as after-dinner beverages. That's

why you should always have the right cups and accessories for your operation so diners can satisfy their hot and cold palettes without worry!

Beverage Accessories

A. P307

Kraft Java Jacket
Fits 10–20 oz cups
1.2M/cs

B. P1719

Jo-To-Go Decanter
160 oz
20/cs

C. P3150

Drink Carrier
Holds 4 cups up to 32 oz
200/cs

- Hot and cold beverage carriers are an excellent solution for multiple item carry outs
- Sturdy construction

NOTE: Ask your DON Sales Representative for stocking locations



Double Wall Hot Cups

Primesource

Cups

1125107
12 oz
500/cs

1121200
16 oz
500/cs

1121201
20 oz
500/cs

Lids

1121198
Black
Fits 10-20 oz
1M/cs

1121196
White
Fits 10-20 oz
1M/cs

- Double insulation keeps contents warm and exterior safe to handle

NOTE: Ask your DON Sales Representative for stocking locations



Foam Food Containers

Wincup

- Self-insulating for hot or cold carryout service



Food Containers			Vented Lids		
DON#	Cap'y	Qty	DON#	Fits	Qty
P1094	4 oz	1M/cs	P1095	4 oz	1M/cs
P1091	6 oz	1M/cs	1016488	6 oz	1M/cs
P1096	8 oz Squat	500/cs	P677	6-8 oz	1M/cs
P1092	8 oz Tall	1M/cs	P1099	8-16 oz	1M/cs
P1097	12 oz	500/cs	P460	32 oz	500/cs
1127591	16 oz	500/cs	Nonvented Lids		
P1098	16 oz Tall	500/cs	1040060	6-8 oz	1M/cs
P4020	32 oz Tall	250/cs	1040061	8-16 oz	1M/cs

Bowls			Vented Lids		
DON#	Cap'y	Qty	DON#	Fits	Qty
P1309	5 oz	1M/cs	P1099	5-10 oz	1M/cs
P683	6 oz	1M/cs	P460	32 oz	500/cs
P1105	8 oz	1M/cs	Nonvented Lids		
P1104	10 oz	1M/cs	1040061	5-10 oz	1M/cs
1039960	12 oz	1M/cs	Styro Foam Lid		
NOTE: Ask your DON Sales Representative for stocking locations			P1311	5-10 oz	500/cs



SmartLock



Conventional



Hinged Foam Containers

Pactiv

- Improved closure and optional venting to keep food crisp
- Stackable



Conventional (Push Tab)				
DON#	Desc	Color	Size	Qty
1003316	Sandwich	White	5½"L x 5½"W x 2½"H	500/cs
1003317	Sandwich	White	6"L x 6"W x 3"H	500/cs
1003318	Sandwich	White	6¾"L x 6¾"W x 3"H	500/cs
1013748	Hot Dog	White	7¼"L x 3"W x 2"H	504/cs
1020799	Hoagie	White	9¼"L x 5"W x 3¼"H	560/cs
1003304	1 Compartment	Black	8"L x 8½"W x 3"H	150/cs
1003319	1 Compartment	White	8¾"L x 8½"W x 3"H	150/cs
1114650	1 Compartment	White	9¾"L x 6½"W x 2¾"H	150/cs
1003321*	1 Compartment	White	9"L x 9"W x 3¼"H	150/cs
1003320	3 Compartment	White	8¾"L x 8½"W x 3"H	150/cs
1003322*	3 Compartment	White	9"L x 9"W x 3½"H	150/cs

White SmartLock (Egg Carton Closure)				
DON#	Desc	Color	Size	Qty
1003309	Sandwich	White	5¾"L x 5¾"W x 3¼"H	504/cs
1011109	Sandwich	White	8¾"L x 4½"W x 3½"H	440/cs
1003310	1 Compartment	White	7½"L x 8"W x 2¾"H	150/cs
1006339	1 Compartment	White	8"L x 8½"W x 3"H	150/cs
1003312*	1 Compartment	White	9"L x 9¼"W x 3¼"H	150/cs
1003314	1 Compartment	White	9½"L x 10½"W x 3¼"H	250/cs
1003311	3 Compartment	White	7½"L x 8"W x 2¾"H	150/cs
1006340	3 Compartment	White	8"L x 8½"W x 3"H	150/cs
1003313*	3 Compartment	White	9"L x 9¼"W x 3¼"H	150/cs
1003315	3 Compartment	White	9½"L x 10½"W x 3¼"H	250/cs

Black SmartLock (Egg Carton Closure)				
DON#	Desc	Color	Size	Qty
1003303	1 Compartment	Black	5¾"L x 5¾"W x 3¼"H	504/cs
1003306	1 Compartment	Black	9"L x 9½"W x 3¼"H	150/cs
1003305	3 Compartment	Black	8"L x 8½"W x 3"H	150/cs
1003307	3 Compartment	Black	9"L x 9½"W x 3¼"H	150/cs

NOTE: Ask your DON Sales Representative for stocking locations. *DON Branded.



Current Business or

Customer Number

All products subject to stock availability. We reserve the right to correct any printing errors.
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For California customers: To find out if an item falls under Prop 65, log into your account at don.com and look for the **Prop 65 warning icon** ⚠ displayed next to the product. Prop 65 warnings are only required in the state of California.



Moist Towelettes

P1486
Wet-Nap Towelette
Lemon Scented
1m/cs

P1975
Fresh Nap Towelette
Lemon Scented
1m/cs

- Small, compact and durable packaging for easy portability
- Easy to use

Since 1921, Edward Don & Company has been a trusted name with a proven reputation of doing what it takes to serve your business better.



- Trained and knowledgeable sales force
- Customer focused
- Integrated solutions
- Network of the best suppliers and brands
- Quality products at competitive prices

Isn't it time you turn to DON?