

Stainless Steel Trays

Built for durability and reliability.



Model
202



Model
202-1

Sani-Lav stainless steel trays are built for demanding sanitary environments. Seamless welded Type 304 stainless steel construction delivers long service life while providing smooth, easy-to-clean surfaces. Designed for ingredient handling, staging and sanitary transport.

Why choose our stainless steel trays

- Heavy-duty Type 304 stainless steel for corrosion resistance and long service life
- Passivated and electropolished finish improves corrosion resistance and cleanability
- One-piece seamless construction built for durability
- No rolled rims or bacteria-trapping seams for improved sanitation
- NSF/ANSI Standard 2 certified for food processing environments

Universal Features					
Model	Size	Material	Gauge	Finish	Meets/Exceeds
202	26" W x 18" L x 1" deep	Stainless Steel	18	Electropolished	FDA, USDA and NSF
202-1	18" W x 13" L x 1" deep	Stainless Steel	18	Electropolished	FDA, USDA and NSF

Typical Applications

- Food processing plants
- Meat and poultry processing
- Ingredient staging and batching
- Pharmaceutical manufacturing
- Commercial kitchens
- Sanitation and washdown environments