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**Gage is now
part of the
Sabert family
of products**



DUAL OVENABLE

CPET CONTAINERS



Sabert
makes food look great®



GAGE

DUAL OVENABLE CPET CONTAINERS

Freezer Safe to -40°F • Oven Safe to 400°F for 30 minutes • Microwavable

| | PART NUMBER | DESCRIPTION | DIMENSIONS | LID | UNITS/ CASE | CASES/ PALLET | CASE WEIGHT |
|--|-----------------------|----------------------------|-----------------------|-----|----------------|------------------|----------------|
|  | GPC-3047 | 5 fl. oz. Oval Tray | 3.09" x 4.65" x 1.41" | No | 1920 | 24 | 34 lbs. |
|  | GPC-4500-MB | 7.5 fl. oz. Mini Bake Cup | 4.5" round x 1.91" | No | 1500 | 25 | 33 lbs. |
|  | GPC-5200-14 | 14 fl. oz. Bowl | 5.2" round x 1.815" | No | 1035 | 25 | 40 lbs |
|  | GPC-5800 | 20.5 fl. oz. Round Tray | 5.4" round x 1.83" | No | 680 | 28 | 42 lbs |
|  | GPC-6300-12 | 12 fl. oz. Bowl | 6.3" round x 1.2" | Yes | 720 | 42 | 30 lbs. |
| | GPC-6300-16 | 16 fl. oz. Bowl | 6.3" round x 1.5" | Yes | 690 | 42 | 29 lbs. |
| | GPC-6300-16S | 16 fl. oz. Bowl | 6.3" round x 1.5" | Yes | 390 | 42 | 19 lbs. |
| | GPC-6300-19C | 19 fl. oz. Bowl | 6.3" round x 1.875" | Yes | 690 | 42 | 31 lbs. |
| | GPC-6300-20 | 20 fl. oz. Bowl | 6.3" round x 1.875" | Yes | 690 | 42 | 31 lbs. |
| | GPC-6300-20S | 20 fl. oz. Bowl | 6.3" round x 1.875" | Yes | 390 | 42 | 19 lbs. |
|  | GPC-6800 | 14 fl. oz. Round Tray | 6.8" round x .875" | No | 660 | 20 | 24 lbs. |
|  | GPC-5877-1-100 | 14 fl. oz. Oval Tray | 5.8" x 7.68" x 1" | No | 540 | 28 | 25 lbs. |
| | GPC-5877-1-125 | 17 fl. oz. Oval Tray | 5.8" x 7.68" x 1.25" | No | 540 | 28 | 25 lbs. |
|  | GPC-5877-2-125 | 10.5/5.5 fl. oz. Oval Tray | 5.8" x 7.68" x 1.25" | No | 540 | 28 | 25 lbs. |

Colors: Black is standard, almond is available.

| | PART NUMBER | DESCRIPTION | DIMENSIONS | LID | UNITS/ CASE | CASES/ PALLET | CASE WEIGHT |
|--|------------------------|------------------------|-------------------------|------------|------------------------|--------------------------|------------------------|
|  | GPC-5066-12 | 12 fl. oz. Tray | 5" x 6.625" x 1" | Yes | 600 | 28 | 25 lbs. |
| | GPC-5066-16 | 16 fl. oz. Tray | 5" x 6.625" x 1.5" | Yes | 600 | 28 | 25 lbs. |
| | GPC-5066-22 | 22 fl. oz. Tray | 5" x 6.625" x 2.0" | Yes | 600 | 28 | 29 lbs. |
| | GPC-5066-25 | 24.5 fl. oz. Tray | 5" x 6.625" x 2.4" | Yes | 600 | 28 | 29 lbs. |
|  | GPC-6585-1F-125 | 23.5 fl. oz. Tray | 6.5" x 8.5" x 1.25" | Yes | 420 | 30 | 33 lbs. |
| | GPC-6585-1FM | 32 fl. oz. Tray | 6.5" x 8.5" x 1.5" | Yes | 390 | 30 | 31 lbs. |
| | GPC-6585-1F | 40 fl. oz. Tray | 6.5" x 8.5" x 1.875" | Yes | 390 | 30 | 31 lbs. |
| | GPC-6585-1FD | 45 fl. oz. Tray | 6.5" x 8.5" x 2.125" | Yes | 390 | 30 | 36 lbs. |
|  | GPC-6585-1F-325 | 65.5 fl. oz. Tray | 6.5" x 8.5" x 3.25" | Yes | 420 | 30 | 42 lbs. |
| | GPC-6585-1F-400 | 78.5 fl. oz. Tray | 6.5" x 8.5" x 4.0" | Yes | 390 | 30 | 43 lbs. |
|  | GPC-6585-2FM | 15.5/11.5 fl. oz. Tray | 6.5" x 8.5" x 1.5" | Yes | 390 | 30 | 31 lbs. |
| | GPC-6585-2F | 21/15 fl. oz. Tray | 6.5" x 8.5" x 1.875" | Yes | 390 | 30 | 31 lbs. |
| | GPC-6585-2F-250 | 27/19 fl. oz. Tray | 6.5" x 8.5" x 2.50" | Yes | 450 | 30 | 45 lbs. |
|  | GPC-6585-3FM | 17/5/5 fl. oz. Tray | 6.5" x 8.5" x 1.5" | Yes | 390 | 30 | 33 lbs. |
| | GPC-6585-3F | 21/6/6 fl. oz. Tray | 6.5" x 8.5" x 1.875" | Yes | 390 | 30 | 31 lbs. |
| | GPC-6585-3R | 21/6/6 fl. oz. Tray | 6.5" x 8.5" x 1.875" | Yes | 390 | 30 | 31 lbs. |
|  | GPC-68128-60 | 60 fl. oz. 1/3 VFT | 6.88" x 12.75" x 1.875" | Yes | 250 | 30 | 36 lbs. |
|  | GPC-10125-1-250 | 140 fl. oz. 1/2 VFT | 10" x 12.5" x 2.50" | No | 150 | 28 | 34 lbs. |
| | GPC-10125-1-350 | 166 fl. oz. 1/2 VFT | 10" x 12.5" x 3.50" | No | 150 | 28 | 34 lbs. |

Dual Ovenable CPET Usage Guidelines

CPET Baking and Heating Instructions

- Gage CPET containers are designed to withstand conventional oven temperatures of 400°F for 30 minutes. Please note time and temperature constraints may vary due to different oven types and controls.
- Lidding films that are not self-venting should be cut or punctured or removed over each food compartment to vent steam during cooking. Failure to do so may cause damage to container integrity.
- Containers must be placed on a baking sheet for heating in the center of a preheated conventional oven. After heating, remove baking sheet and container from conventional oven and allow cooling for two minutes before handling.
- Containers should be placed on a microwave-safe plate for heating in a microwave oven. After heating allow tray to cool for two minutes prior to handling.
- Do not place containers directly on oven rack.
- All baking tests or container evaluations should be performed in an oven with product present in container.
- Do not expose containers to direct contact with open flame or oven heating elements. For example, not for use in toaster ovens, broilers or barbeque grills.

- Gage CPET containers are to be used only once. Do not re-use containers, as multiple heat applications could change the integrity of the container.

APET Lid Recommendations

- Gage APET lids should never be placed in a conventional oven or microwave oven when heating or baking product.
- Heated food must be cooled before covering with an APET lid.

Freezing Recommendations

- Gage CPET containers are break resistant, designed to withstand temperatures reaching -40°F .
- Proper handling must be exercised with frozen CPET products. In shipping, mark “Handle with Care.”

Lidding Film Sealing Recommendations

- Gage CPET containers are compatible with a variety of lidding films. We recommend the sealing area (flange) be dry and clear of foreign matter to ensure maximum sealing integrity.
- Do not reseal containers.

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