

## Marinating Tubs

Whether you're preparing a little or a lot, these versatile, high-quality marinating tubs will make preparing your Genuine Broaster Chicken® and other foods a snap. In two convenient sizes, there's sure to be one that is perfect for you and your needs! Both tubs are USDA approved and NSF listed.



### SPECIFICATIONS

Description	Part Number	Overall Dimensions ( L x W x H )	Capacity	Shipping Weight
Small Tub	93187	11-5/16" x 10-1/2" x 14-7/16" (287mm x 267mm x 367mm)	5.5 gallons (20.8 liters)	6 lbs. (2.7kg)
Large Tub	93171	21-1/2" x 21-1/2" x 27-1/2" (546mm x 546mm x 699mm)	28.0 gallons (106 liters)	25 lbs. (11.3kg)

#### SMALL MARINATING TUB

- Marinates up to 12 birds at a time (8-piece-cut, 2-3/4 to 3 lb. birds).
- Constructed of durable, clear plastic.
- Built-in handles for easier handling when transporting, draining, or storing.
- Secure plastic lid has holes for easier draining.
- Includes perforated product support plate at bottom of tub allowing any additional marination solution to drain off chicken while keeping chicken out of the access solution on the bottom.
- Sides of bucket are hot stamped with measurement graduations in both English and metric.



#### LARGE MARINATING TUB

- Marinates up to two cases of chicken at a time (8-piece-cut, 2-3/4 to 3 lb. birds).
- Constructed of high-density polyethylene, easily rinses or steams clean.
- Built-in handles for easier handling when transporting, draining, or storing.
- Performs in applications of up to 180° F (82° C).
- Includes perforated product support plate at bottom of tub allowing any additional marination solution to drain off chicken while keeping chicken out of the access solution on the bottom.
- Quickly drains through built-in spigot at bottom of tank.
- Dolly included for easy transport from receiving to sink to cooler.



#### The Broaster Company

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