

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

2855 Cranston Road, Beloit, WI 53511
(800) 365-8278 • (608) 365-0193
Fax (608) 363-7957 • www.broaster.com

An American Tradition Since 1954!

