

[CFS BRANDS

araven

FOOD SAFETY INNOVATION



Innovation at the service of food safety

ARAVEN is an international company engaged in the design, manufacture, marketing and sale of equipment for foodservice professionals.

Since 1976 we have been developing versatile, convenient, easy-to-use tools that enhance food storage and preparation and help foodservice professionals comply with the food safety standards day-in and day-out in kitchens around the world.

ARAVEN collaborates with prestigious culinary schools, associations and renowned national and international chefs. Our Innovation department works closely with professionals to identify unique needs and develop new products that adapt to challenging environments.

Our aim is to enhance our customers' business and the foodservice industry, ensuring efficiency in kitchens and maximum food quality at every stage.



INSTITUT
Lyfe

 basque
culinary
center

 **gasma**
GASTRONOMY & MANAGEMENT
UNIVERSITY CAMPUS

 **FUNDACIÓN
Cruzcampo**

 **wk**
Westminster Kingsway
central London's College

araven

FOOD SAFETY INNOVATION



Pedro Subijana



Martín Berasategui



Enrique Olvera



Jesús Almagro

AKELARE
PEDRO SUBIJANA


Martín Berasategui


ENRIQUE OLVERA


JESÚS
ALMAGRO
COCINA & PASIÓN



Pascal Barbot



Naumi Uemura



Antonio Arrabal

Astrance
PARIS

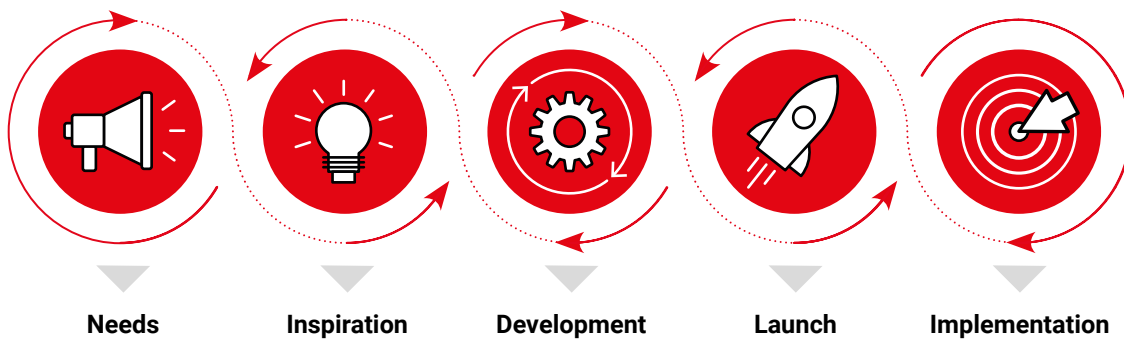

UEMURÅ


LAJA
MADA



Innovation

ARAVEN is committed to innovation: it is at the core value of our product development. We work tirelessly to excel in what we do and to help build the industry by developing products that generate greater value for our customers and end users. Our products incorporate all the latest advances in materials, production processes and manufacturing systems



Products developed by and for chefs. Our goal is to generate new concepts that provide top functionality for hospitality professionals. We partner up with expert food safety advisers and with chefs from all over the world who share their experience and knowledge to ensure that the design of our products is aligned with the most demanding needs and tasks. Together with our research into food safety, our new product developments are based on the comments passed on by kitchen professionals and our on-site observations of their processes.

ARAVEN seeks to offer professionals unique products, placing users at the core of our developments, with solutions that guarantee the preservation and handling of food, compliance with food hygiene regulations and operational excellence.

1. How to optimize space?
2. How to speed up work in the kitchen?
3. How to comply with health regulations?
4. How to offer something unique that helps professionals?

If you are a foodservice professional, we want to simplify your daily work in the kitchen with easy-to-use, convenient, versatile tools that support food safety initiatives. We provide products that help to comply with regulations and to carry out daily work with total safety and confidence. We have patents and registered products in more than 25 countries that protect our most innovative developments.



What are the benefits of our products for professionals at each phase of food management?

ARAVEN focuses all of its efforts on innovating in food preservation and handling processes, which are the most demanding areas in compliance with food safety regulations.

Storage and preservation

ARAVEN pioneered the incorporation of a permanent label and ColorClip system in its airtight containers to identify the food to be stored and to prevent cross contamination. Araven's airtight containers preserve food while maintaining safety standards. They aid in reducing microbial loads and the airtight lid helps to prolong the useful life of the food products. Ingredient bins are ideal for storage and preservation of products in different temperature conditions.

Handling and preparation

Araven's products help reduce and avoid potential hazards at different stages of food preparation and handling.



Sustainability and commitment to the future

All of us at ARAVEN are committed to sustainability as the pathway to the future.

Our basic principles are:

- 1. To comply with** the established requirements in all the work we carry out, and coordinate them with those of our customers and suppliers.
- 2. To prevent pollution and the impact on the environment** by correctly managing all aspects arising from our processes and activities.
- 3. To minimize consumption and the generation of emissions and waste** in production, management and recycling processes.
- 4. To promote and further our environmental commitment** among our suppliers, to engage them in it.
- 5. To seek the continuous improvement of our current activities thus ensuring the least environmental impact possible.**
- 6. To proactively involve all Company personnel in fulfilling the above points and in managing the environmental value of our activities.**

ARAVEN's Environmental Policy is everyone's responsibility, it has General Management's total backing, and its fulfilment is considered to be a top priority.

This concept of responsibility does not just include the environment but also core social and economic issues. At ARAVEN we consider **Sustainability to be a mandatory project**. A commitment to our planet, to the current society and to the future generations, which as citizens of the world we must accept. This is a strategic project that must become our standard way of working.

Respect for the environment is an essential attribute of our innovation process. Araven seeks to provide durable products made with materials and processes that are efficient and environment-friendly.



The 3Rs Rule



Reduce

At the design phase our studies determine the ideal thickness of parts in order to use the minimum material to produce the part without adversely affecting its quality or functionality.

We analyze the environmental effects of materials and whether they can be replaced by "greener" solutions. We examine the whole production process to minimize impacts by making processes more efficient and reducing consumption.



Reuse

ARAVEN does not develop disposable or so-called "single-use" products. All ARAVEN's products are designed to have a long useful life in conditions of intensive use, in professional environments. We promote the use of reusable products in all foodservice processes and carry out awareness-raising campaigns among professionals.



Recycle

All ARAVEN foodservice products are made with recyclable materials. We try to manufacture products in just one material or, if this is not possible, we try to facilitate sorting of materials and components of multi-material products to make recycling easier. We have a zero waste strategy, with the aim to reuse any remaining material from our production processes in our products or in those of our partners.

Sustainability in the kitchen

Our solutions for preserving food help businesses to be more sustainable by providing alternatives to the use of plastic film or aluminum foil and thereby reducing the waste generated. Our containers have an integrated label and do not need any other sticky labels to identify the food to be preserved. Cost savings and continuous improvements can be achieved in all areas of food management, including food preservation. The quantities of food that are thrown away due to poor management not only generate a problem of sustainability but also entail a considerable additional cost for businesses.





APPCC / HACCP

Hazard Analysis and Critical Control Points, is a systematic preventive process to reduce cross contamination in food preparation.

Araven's products are designed with rounded edges that are easy to clean, with no sharp parts or hollows where the remains of food or dirt may create a bacteria trap. We also incorporate elements such as the ColorClip and built-in traceability labels to maintain a high level of food safety and help in complying with regulations and self-management systems (HACCP). The products marketed by ARAVEN are designed following recommendations of the International Food Standards Commission.



NSF

The National Sanitation Foundation is an independent organization that carries out tests to certify compliance with established criteria in relation to design, construction and evaluation of the materials and performance tests.

Araven's airtight containers hold NSF certification and they are therefore on the NSF list of products. www.nsf.org/Certified/Food/



MIGRATION

Regulations on migration establish limits on the migration of substances in plastic materials and applies to plastics that are intended to come into contact with food.



TRACEABILITY

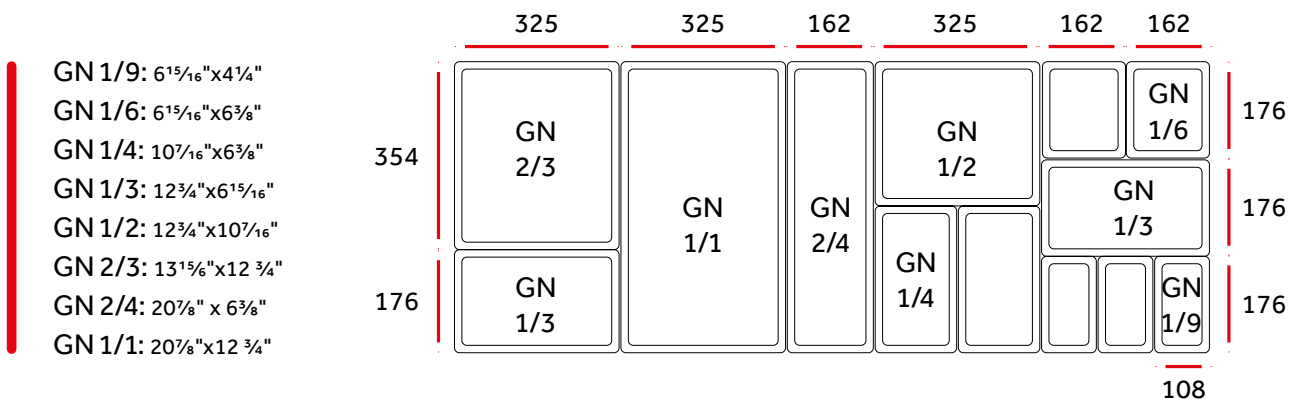
Traceability refers to the ability to follow the route of food, or objects that are intended for contact with food, from production to consumption – covering all the steps of the supply chain. The integrated labels on Araven food containers, used together with HORECA marker pens, are the only integrated system that ensures correct hygiene practice and helps with compliance with these regulations.



Gastronorm sizes

The catering equipment industry uses standard-size products to ensure all equipment, appliances and containers adapt to each other in kitchens, cold chambers and display areas. The Gastronorm standard allows space to be optimized in the various preservation, handling and cooking circuits. This simplifies internal organization in restaurants and ensures compatibility between different systems and equipment, such as work tables, transport equipment or display tables.

ARAVEN adopts standard Gastronorm measurements as the main norm for the sizes it uses for its products. EN 631.1 Standard of the European Committee for Standardisation.



Materials

Polypropylene PP

Transparency allows you to identify food. A perfect balance of strength and weight, along with the sturdiness and thermal characteristics of this plastic, make it the most commonly used solution for preserving food among hospitality professionals.

High resistance to heat: +203°F. Good behavior at low temperatures -40°F. Good balance between rigidity and toughness. Strength, hygiene, durability ...

Dishwasher safe. Resistant to chemicals and surface corrosion.

BPA Free products.



Polyethylene HDPE

White without coloring agents.

Good resistance to impact, high resistance to corrosion. Good performance at freezing temperatures and prevents passage of moisture. Good dimensional stability without being a rigid material.

Dishwasher-safe.
BPA Free products.



Polyethylene LDPE

Translucent without coloring agents.

Very flexible. It is soft and elastic; it has a very high elastic limit and recovers its shape after deformation. Good mechanical and optical properties.

Dishwasher-safe.
BPA Free products.



Silicone

It is a synthetic polymer used in different utensils, containers and molds for the kitchen. Does not leave residue. No wear. No ageing. Non corrosive. It does not oxidize like metal. It does not deform; it recovers its usual state. It does not break like glass. It does not alter the taste of food. Does not leave a taste. It does not act as a medium for bacterial growth. Safe Water repellent. Do not use with sharp utensils. Resistant to extreme temperatures. Dishwasher-safe. BPA Free products.



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Storage & Organization





A good container for preserving food is an indispensable item in a kitchen; the properties of good food can deteriorate if not kept in the right container. The correct preservation of food must meet two objectives:

1. Ensure optimum health-hygiene quality
2. Reduce the level of waste due to food deterioration

Correct preservation of protein-rich foods is essential for several reasons:

- It guarantees hygiene and food safety and the health of diners as well as compliance with regulations. It prevents the risk of bacterial contamination, which in the case of proteins can be serious.
- It reduces waste of this type of food that, in general, is the most expensive food in a kitchen.
- It aids in the quality of preparations and the end result. It maintains all the organoleptic properties of the food (color, taste, texture...) so that after preparation it is in optimal conditions for serving to customers.

Aspects such as optimization of space in food preservation, control of packing date, preparation or preparation, as well as food identification are key elements for implementing and managing an efficient food storage system.

A variety of containers with multiple capacity options allows operators to maximize efficiency and space.

Foodservice establishments should implement methods for storing foods correctly, according to their group and type and to avoid cross-contamination. For example, using containers with permanent traceability labels, so the origin of the food, preparation, expiration date, etc. can be recorded.

Other methods include systems that facilitate proper food rotation: first in, first out. Systems to separate purge or weep for correct preservation of raw meat and fish. Containers with lids to prevent cross contamination between different types of food. This system is more sustainable than using plastic film or aluminum foil. It also prevents foods from drying out or absorbing or giving off odors that could affect their quality.

ARAVEN's products incorporate elements aimed at operational excellence, making it easy to manage stored raw materials and ensure that foods maintain their freshness for as long as possible.



Permanent IML label

Marking containers used for preserving and storing foods with all the necessary information to guarantee the traceability of all products.

ARAVEN's containers have a **permanent traceability label integrated** in the food pan so that its contents can be identified and information on their origin can be preserved. You can record the origin of the food, the type of product, preparation, preservation conditions, best-before date, etc.

The permanent label incorporated in ARAVEN's food containers is **with the integrated system supports proper hygiene practices**. It enables kitchen professionals to identify contents and keep track of information on the origin of food and to record information such as: where the food has come from, its preparation, best-before date, etc.

In food preservation it is crucial to keep track of packing dates and to correctly identify foods in order to implement HACCP systems and ensure efficient management. Better organization means better control of raw materials, which in turn entails less waste and more cost savings.

Savings: No inconvenient and costly replacing of labels. No need to stick and tear off paper labels.

Easy and convenient to use: just jot down the details on the label, using the Araven marker pen.

Hygiene: The integrated label does not leave any marks and comes out as new after each wash in the dishwasher.



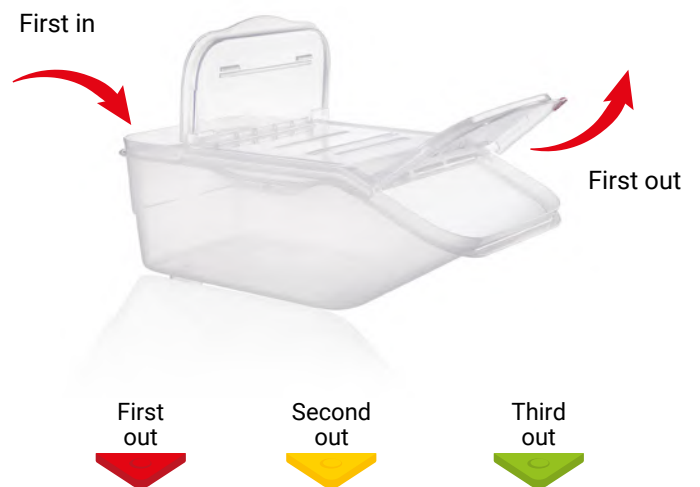
FIFO system

Regardless of the preservation temperature (chilled, frozen or at room temperature). We recommend managing foods according to the FIFO—First in, First out—system, in an orderly manner and separated in the right containers.

ARAVEN has containers with systems that help to ensure the orderly rotation of foods (FIFO).

This system allows the first food that enters your storeroom or cold chamber to be the first to be consumed, thus avoiding unwanted shrinkage.

Araven's Colorclips in red, yellow and green help you to class foods according to their order of coming IN and going OUT.





ColorClip

7 Colorclips that facilitate food management in the kitchen based on different criteria such as:

Classification by type of food: ARAVEN containers, thanks to their Colorclip identification system, help prevent cross-contamination, ensuring that the contents of a container are always the same type of food: poultry, red meat, vegetables/fruit or fish. Two new colors have been added to the identification system: white for dairy products and brown for processed meat and cold meats.



Fish



Poultry



Red meat



Prepared meat



Vegetables



Dairy



Anti-allergic

Classification by dates: 7 identifying Colorclips to organize the food prepared on each day of the week, processed and cold meats.



Monday



Tuesday



Wednesday



Thursday



Friday



Saturday



Sunday



Classification by restaurant operations: Contents are quickly identified and accessed. Reducing the time it takes to supply workstations and prep tables. To help you in menu prepping and reducing response times

Seven colors to identify raw materials for a particular menu. Example:



Classification by operational line and work areas by process:





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GASTRONORM
-40°C/-40°F +95°C/+203°F

Prod. Item: _____

Fecha Dat.: ____/____/____

Empl.: _____

Caducidad Use by: ____/____/____

Trazabilidad Traceability: _____



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GASTRONORM
-40°C/-40°F +95°C/+203°F

Prod. Item: _____

Fecha Dat.: ____/____/____

Empl.: _____

Caducidad Use by: ____/____/____

Trazabilidad Traceability: _____



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GASTRONORM
-40°C/-40°F +95°C/+203°F

Prod. Item: _____

Fecha Dat.: ____/____/____

Empl.: _____

Caducidad Use by: ____/____/____

Trazabilidad Traceability: _____



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GASTRONORM
-40°C/-40°F +95°C/+203°F

Prod. Item: _____

Fecha Dat.: ____/____/____

Empl.: _____

Caducidad Use by: ____/____/____

Trazabilidad Traceability: _____



Polypropylene Food Pans

Airtight Containers



Araven's airtight containers enable foods to be preserved with the maximum hygiene-food safety guarantees, preventing any harmful deterioration and protecting them from cross-contamination.

Araven's containers, thanks to their airtight seal, prolong the useful life of food by up to 25%*.

Prolong the useful life of food:

1. Select the Araven container in the Gastronorm size that best adapts to the volume of raw food to be preserved. The fuller the container the less oxygen there is inside.
2. When you close the container press the center of the lid to remove part of the air inside. Press the lid in the center and gradually close it in the direction in which the air is expelled. This way the air inside is partially removed, improving food preservation.

The lid has a groove which allows the air inside the container to be partially expelled, reducing food oxidation.



*Study conducted by the plant origin foods research group of the University of Zaragoza.

Polypropylene Food Pans

Airtight Containers



Airtight: Double airtight seal for total protection of the food. The lid is made of LDPE, a more flexible material, which allows a better fit to the base

Integrated label: The permanent label enables catering professionals to identify the contents and record information relating to its origin.

ColorClip: Color coding to avoid cross-contamination. Araven containers, thanks to their ColorClip identification, help to prevent cross-contamination, ensuring that the contents of the container are always of the same type: Poultry, red meat, vegetables, fruit or fish.



Measuring scale: Measuring scale and Gastronorm size indicator

Easy to Open: The container has a tab on the lid for easy opening.

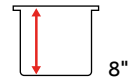
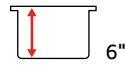
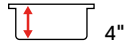
Gastronorm sizes: Products designed and manufactured according to sizes and specifications established in EN 631.1 standard.

Stackable: With a lid and nestable when empty.

Easy to clean: Rounded edges: The special design avoids the accumulation of food remains and facilitates cleaning



3020 3021 3022 3023 3024 3025 3026 3027 3028 3029 3030
 3031 3032 3033 3034 3035 3036 3037 3038 3044 470 471
 3469



GN 1/9
 6¹⁵/₁₆x4¹/₄"



Ref. **03020** / 0.6 qt



Ref. **03021** / 1.1 qt



Ref. **03022** / 1.6 qt

GN 1/6
 6¹⁵/₁₆x6³/₈"



Ref. **03023** / 1.2 qt



Ref. **03024** / 1.9 qt



Ref. **03025** / 2.7 qt

GN 1/4
 10⁷/₁₆x6³/₈"



Ref. **03026** / 1.9 qt



Ref. **03027** / 2.9 qt



Ref. **03028** / 4.5 qt

GN 1/3
 12³/₄x6¹⁵/₁₆"



Ref. **03029** / 2.6 qt



Ref. **03030** / 4.2 qt



Ref. **03031** / 6.3 qt

GN 1/2
 12³/₄x10⁷/₁₆"



Ref. **03032** / 4.2 qt



Ref. **03033** / 6.8 qt



Ref. **03034** / 10.5 qt



Ref. **03035** / 13.2 qt

GN 2/3
 13¹⁵/₁₆x12³/₄"



Ref. **03469** / 9.5 qt



Ref. **00470** / 14.7 qt



Ref. **00471** / 20 qt

GN 1/1
 20⁷/₈x12³/₄"



Ref. **03044** / 8.5 qt



Ref. **03036** / 14.4 qt



Ref. **03037** / 22.2 qt



Ref. **03038** / 29.6 qt

HORECA
 marker
 Page. 41



Drain tray
 Gastronorm
 Page. 25





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Prod. Item: _____
Packs: _____
Lot: _____

Final. Consumed Use By: _____

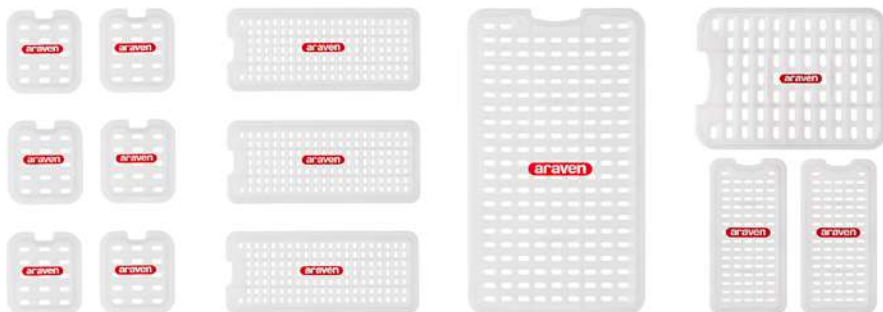
Traceability

NSF ISO 9001 HACCP

Icons:

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Drain Grills



Gastronorm drain trays are essential elements in any kitchen where food preservation takes place.

They are used in the preservation of foods that release juices, reducing the amount of losses due to spoilage. Fresh meat and fish release a liquid called residual liquid. It contains nutrients and water that can encourage the proliferation of bacteria, with a resulting potential health hazard.

Correct preservation of this type of food requires the use of drain trays that separate the exudate from the food. The drain trays used for this purpose must be high enough to avoid the exudate flowing over the drain trays and their design must avoid sharp edges, corners and nooks where the exudate can accumulate. The drain tray is placed in the bottom of the container and encourages drainage to the bottom, thus avoiding contact between the liquid and the food and reducing the risk of proliferation of bacteria.



Optimum shape: Designed to correctly evacuate exudates. High enough to separate exudates from food. Complies with hygiene and health regulations that recommend avoiding contact between food and exudates.

Rounded edges: A special design that avoids accumulation of food remains and makes cleaning easier.

Gastronorm sizes: Products designed and manufactured according to dimensions and specifications established in EN 631.1 standard.

Ergonomic: An ergonomic edge to facilitate handling of the grills.

- GN 1/6
4 3/4 x 4 1/5 x 3/4" | Ref. 00254
- GN 1/4
8 1/4 x 4 x 3/4" | Ref. 00243
- GN 1/3
10 1/4 x 4 1/2 x 3/4" | Ref. 00242
- GN 1/2
10 1/4 x 8" x 3/4" | Ref. 00241
- GN 2/3
11 1/4 x 12 23/64 x 3/4" | Ref. 01923
- GN 1/1
18 1/2 x 10 7/16 x 3/4" | Ref. 00256



Food Pan Silicone Lids

SI Silicone

+392°F
-40°F



Araven's totally airtight silicone lids help keep food fresh for longer.

Araven's totally airtight silicone lids help keep food fresh for longer. Low microbiological load, low levels of oxidation and keeping the texture, aroma and flavor of food are their main advantages.

Thanks to the flexibility of this material these lids are universal and can be used for all types of containers of the same GN size regardless of the material with which they are made. They can be used with polycarbonate, polypropylene, melamine, porcelain, stainless steel, etc. Their transparency allows the food stored inside to be identified.

They are apt for use in ovens at temperatures up to 392°F and are also microwave-safe, reducing cooking costs. Safe for use in a freezer down to -40°F.



GN 1/9
6⁵/₈x4¹/₈x³/₈"



Ref. **91811**

GN 1/6
6⁵/₈x6¹/₈x³/₈"



Ref. **91812**

GN 1/4
10x6¹/₈x³/₈"



Ref. **91813**

GN 1/3
12¹/₈x6⁵/₈x³/₈"



Ref. **91814**

GN 1/2
12¹/₄ x10x³/₈"



Ref. **91815**

GN 2/3
13¹/₄x12¹/₄x³/₈"



Ref. **91816**

GN 1/1
19⁷/₈x12¹/₄x³/₈"



Ref. **91817**



Polyethylene Defrost Systems



01260 _1828

+194°F
-40°F



Perforated food pan. The ridged base is specially designed to ensure the least possible contact area with food.

The perforated base helps the liquid released by food (exudate) during the thawing process to drain off. The thawing process takes less time as the liquid released from foodstuffs, especially meat and fish, drains through the holes without accumulating in the contact area.

Foodstuffs are placed inside the perforated food pan that fits into solid food pan which collects the liquid released from the food, preventing dripping and contamination of other nearby foods during thawing (exudate or glaze/coverage liquid). To prevent contamination food should be protected with a lid.



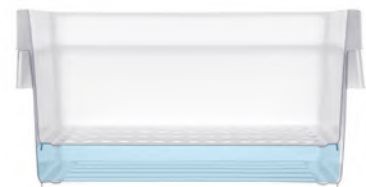
Ref. **01828** / 18qt
20⁷/₈x 12³/₄x 8"



■ 18qt



Ref. **01260** / 37qt
20⁷/₈x 15⁵/₈x 11¹/₂"



■ 37qt



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FOOD SAFETY #HONORON

Dough Boxes



Container for proving pizza dough and for the transport and storage of finished products.

Tower stack



Aerated stack



Cross stack



Rounded corners for **easy cleaning**, without sharp corners or spaces for impurities to attach.

Side grips for **easy handling** and carrying.



4 colored tags to identify and manage doughs and food products.

The thickness of the unit and side reinforcement provide added strength to **increase durability**.



Ref. **06041** / 18L
23¾x15⅞x4"



Ref. **06040**
23¾x15⅞x7/8"



Ingredient Bins



These accessible containers optimize space by using efficient food storage methods, helping to reduce waste and improving stock rotation.

Accessible containers are ideal for storing food with very low levels of humidity (dry pulses, nuts, pasta, rice...) as they can be closed so the contents are protected without having to be airtight, avoiding the humidity getting in and spoiling the contents. All you have to do is to find a suitable place to store the container, which should be dry and well-ventilated, away from sources of heat and damp and isolated from very damp environments.



FIFO SYSTEM

Greater stock control

Accessible Container 1/1 is designed with the FIFO system (first in-first out) with a lid for filling and another for removing food. HACCP recommendation. Facilitates correct rotation of food. Separate filling and removing in GN 1/1 to facilitate control of contents.



Ingredient Bins



Easy access: You can access the contents of any of the stacked containers without having to unstack them - a very significant advantage to save time and keep everything tidy. The lid remains raised in an open position without needing to hold it. It can be completely opened even with another container stacked on it and when it is on the shelf. Container height that adapts to the gap between shelves.

Permanent traceability label: Allows the origin of the food, its preparation date, expiration date etc. to be recorded.

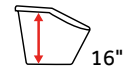
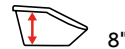
Translucent: The front lid, integrated label and transparency of this product enable the food to be identified at a glance.

ColorClip: Color coding to avoid cross-contamination of food.

Side handles: Make the boxes easier to handle and move.

Gastronorm: Apt for Gastronorm sizes: GN 1/3, GN 2/3, GN 1/1.

Rounded edges: A special design that avoids accumulation of food remains and facilitates cleaning.



Ref. **09308** / 3.6 Gal
18⁷/₈x9¹/₈x8⁷/₈"



GN 1/3
15¹/₂x7⁷/₈"



Ref. **09146** / 1.8 Gal

GN 2/3
16³/₈ x13³/₈"



Ref. **09145** / 4 Gal

GN 1/1
22 1/4 x 13 3/8"



FIFO SYSTEM
Ref. **09144** / 6 Gal



FIFO SYSTEM
Ref. **00918** / 13 Gal

Ingredient Bins



00919 00920

+194°F
-40°F



The ingredient bins are designed for perfect storage, optimum food preservation with maximum hygiene and the strictest control of raw materials.

Increased efficiency in handling and storage processes. Large capacity containers specially designed to store dry, non-perishable or bulk foodstuffs that do not require refrigeration, in optimal conditions of temperature and humidity.

They facilitate correct transfer and labeling of foodstuffs ensuring correct preservation and reducing the level of waste.

When dry products (legumes, pasta, rice, etc.) are delivered in bulk or in large sacks and transferred to the Araven plastic containers, the new container must be marked with the information on the original label (product brand, batch number, opening date and expiration date or best-by date), thereby ensuring the traceability of the raw material.



Tough polyamide wheels for the 21 Gal and 26 Gal sizes to facilitate transport.



Permanent traceability label: Allows the origin of the food, its preparation date, expiration date etc. to be recorded.



Ref. **00919** / 21 Gal
25²⁵/₃₂X17⁷/₆₄X22"



Ref. **00920** / 26 Gal
27³/₄X18¹⁹/₆₄X23"



Polypropylene Square Containers



The square shape optimizes use of space when storing, without any wasted gaps.

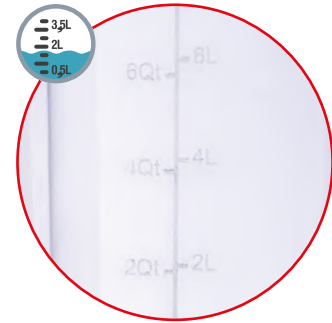
For storage of non-perishable foods such as legumes, pasta, rice, etc., that require low humidity storage, we recommend the use of our square containers. The airtight seal prevents moisture from spoiling the food. Side handles on the outside facilitate handling and transport.

Stackable with lid or nestable inside each other when empty, reducing the space used. The lid is fitted with a clip, making it easier to open.

Ideal for bulk dry food storage (legumes, pasta, nuts, rice, etc.) Its tight seal allows sauces, creams and other liquids to be properly stored and transported.



Polypropylene Square Containers



ColorClip: Color coded to avoid cross-contamination. Araven containers, thanks to their ColorClip identification, help to prevent cross-contamination, confirming that the contents of the container is always of the same type: Poultry, red meat, vegetables/fruit or fish.

Side handles: Making them easier to handle and move.

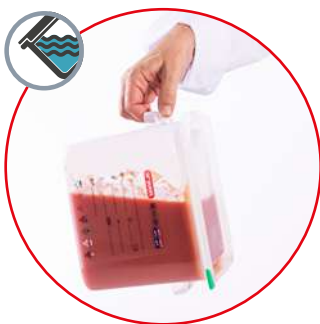
Measuring scale for perfect control of stocks.



Texturized on corners and base to protect from abrasion and impact

Rounded edges: A special design that avoids accumulation of food remains and facilitates cleaning. Rounded corners make pouring liquids easy.

Stackable with lid **and nestable** when empty.



Water-tight seal: Double seal for total food protection. For a correct seal, press down on the four sides of the lid until you hear a click.

Easy to Open The container has a tab on the lid for easy opening.

Integrated label: The permanent label enables catering professionals to identify the contents and record information relating to its origin.



11851 11852 11853 11854 11855 11856 11857

+203°F
-40°F



Ref. **11851**
4" / 2.1qt



Ref. **11852**
7 1/2" / 4.2qt



Ref. **11853**
7 1/2" / 6.3qt



Ref. **11854**
9 1/8" / 8.4qt



Ref. **11855**
8 3/4" / 12.6qt



Ref. **11856**
12 5/8" / 19qt



Ref. **11857**
15 3/4" / 23qt





HORECA Marker



Specially designed by ARAVEN to help catering professionals comply with traceability regulations.

To facilitate the use of labeled containers, Araven presents its HORECA marker with permanent water-based ink that can be washed off in a dishwasher. Just write the information on the label and when the container is washed, the writing can be rinsed off with water or will disappear by gently rubbing it under a flow of hot water.



araven		GASTRONORM		NSF		Sin BPA BPA Free		HACCP APCC	
Prod. Item: _____		-40°C/-40°F +95°C/+203°F		_____		_____		_____	
Fecha Dat.: ____/____/____		_____		_____		_____		_____	
_____		_____		_____		_____		_____	
Caducidad Use by: ____/____/____		_____		_____		_____		_____	
MON		TUE		WED		THU		FRI	
SAT		SUN		_____		_____		_____	










Ref. 00393
5 1/2 x 3/4"



Ref. 00394
8 1/4 x 2 1/4"









Polypropylene Food Pans






Image	Item	Description	Unit of Measure	UOM/Case*	Pages
	03020	Polypropylene Food Pan 1/9 2.5"	1	6	20-23
	03021	Polypropylene Food Pan 1/9 4"	1	6	20-23
	03022	Polypropylene Food Pan 1/9 6"	1	6	20-23
	03023	Polypropylene Food Pan 1/6 2.5"	1	6	20-23
	03024	Polypropylene Food Pan 1/6 4"	1	6	20-23
	03025	Polypropylene Food Pan 1/6 6"	1	6	20-23
	03026	Polypropylene Food Pan 1/4 2.5"	1	6	20-23
	03027	Polypropylene Food Pan 1/4 4"	1	6	20-23
	03028	Polypropylene Food Pan 1/4 6"	1	6	20-23
	03029	Polypropylene Food Pan 1/3 2.5"	1	6	20-23
	03030	Polypropylene Food Pan 1/3 4"	1	6	20-23
	03031	Polypropylene Food Pan 1/3 6"	1	6	20-23
	03032	Polypropylene Food Pan 1/2 2.5"	1	6	20-23
	03033	Polypropylene Food Pan 1/2 4"	1	6	20-23
	03034	Polypropylene Food Pan 1/2 6"	1	6	20-23
	03035	Polypropylene Food Pan 1/2 8"	1	6	20-23
	03469	Polypropylene Food Pan 2/3 4"	1	8	20-23
	00470	Polypropylene Food Pan 2/3 6"	1	8	20-23
	00471	Polypropylene Food Pan 2/3 8"	1	8	20-23
	03044	Polypropylene Food Pan 1/1 2.5"	1	6	20-23
	03036	Polypropylene Food Pan 1/1 4"	1	6	20-23
	03037	Polypropylene Food Pan 1/1 6"	1	6	20-23
	03038	Polypropylene Food Pan 1/1 8"	1	6	20-23

*Orders below case quantity may incur a broken case fee.

Drain Grills



Image	Item	Description	Unit of Measure	UOM/Case*	Pages
	00254	Drain Grill 1/6	1	24	24-25
	00243	Drain Grill 1/4	1	24	24-25
	00242	Drain Grill 1/3	1	24	24-25
	00241	Drain Grill 1/2	1	12	24-25
	01923	Drain Grill 2/3	1	12	24-25
	00256	Drain Grill 1/1	1	12	24-25

Food Pan Silicone Lids



Image	Item	Description	Unit of Measure	UOM/Case*	Pages
	91811	Food Pan Silicone Lid 1/9	1	10	26-27
	91812	Food Pan Silicone Lid 1/6	1	10	26-27
	91813	Food Pan Silicone Lid 1/4	1	10	26-27
	91814	Food Pan Silicone Lid 1/3	1	10	26-27
	91815	Food Pan Silicone Lid 1/2	1	6	26-27
	91816	Food Pan Silicone Lid 2/3	1	6	26-27
	91817	Food Pan Silicone Lid 1/1	1	6	26-27

*Orders below case quantity may incur a broken case fee.








Polyethylene Defrost Systems

Image	Item	Description	Unit of Measure	UOM/Case*	Pages
	01828	Polyethylene Defrost System 18qt	1	3	28-29
	01260	Polyethylene Defrost System 37 qt	1	2	28-29

Dough Boxes








Image	Item	Description	Unit of Measure	UOM/Case*	Pages
	06041	Dough Box 19 qt	1	5	30-31
	06040	Dough Box Lid	1	5	30-31

Ingredient Bins



Image	Item	Description	Unit of Measure	UOM/Case*	Pages
	09308	Ingredient Bin 3.6 Gal	1	6	32-35
	09146	Ingredient Bin 1/3, 8" 1.8 Gal	1	6	32-35
	09145	Ingredient Bin 2/3, 8" 4 Gal	1	6	32-35
	09144	Ingredient Bin 1/1, 8" FIFO SYSTEM 6 Gal	1	6	32-35
	00918	Ingredient Bin 1/1, 16" FIFO SYS- TEM 13 Gal	1	4	32-35
	00919	Ingredient Bin 21 Gal	1	2	32-35
	00920	Ingredient Bin 26 Gal	1	2	32-35

*Orders below case quantity may incur a broken case fee.

Polypropylene Square Containers

Image	Item	Description	Unit of Measure	UOM/Case*	Pages
	11851	Polypropylene Square Container 2.1 qt	1	6	36-39
	11852	Polypropylene Square Container 4.2 qt	1	6	36-39
	11853	Polypropylene Square Container 6.3 qt	1	6	36-39
	11854	Polypropylene Square Container 8.4 qt	1	6	36-39
	11855	Polypropylene Square Container 12.6 qt	1	6	36-39
	11856	Polypropylene Square Container 19 qt	1	6	36-39
	11857	Polypropylene Square Container 23.2 qt	1	6	36-39

HORECA Marker

Image	Item	Description	Unit of Measure	UOM/Case*	Pages
	00393	HORECA Marker black	1	48	40-41
	00394	Blister HORECA Marker black	1	36	40-41

*Orders below case quantity may incur a broken case fee.



Kitchen Management





All equipment and utensils used in food handling areas that may come into contact with food must be made of materials that do not transmit toxic substances, odors or tastes; it must be impervious, corrosion-resistant and able to withstand repeated cleaning and disinfecting cycles. The surfaces must be smooth, without dents or cracks.

ARAVEN's products help catering establishments comply with standard hygiene practices, encouraging prevention and reduction of possible hazards in the different phases of food preparation and handling.

They have been designed to reduce, as much as possible, the risk of food contamination. In addition, these work tools that come into contact with food are manufactured with materials that are resistant to corrosion and easy to clean and disinfect

Special care must be taken when handling meat and fish to ensure they remain outside the temperature danger zone (46 °F to 149 °F).

They must be kept cold or be cooked as soon as possible. Avoid working with meat and fish in excessively hot environments.

Always separate raw food from cooked food and from food that has been cleaned and is ready to be eaten raw.

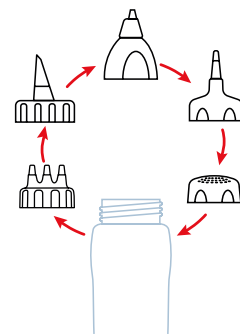
Raw food work zones should always be separate from cooked and pre-cooked food work zones.



Sauce Bottles



Araven sauce dispensers are ideal for all kinds of dressings, whatever their consistency, and for oils, sauces, reductions, syrups... They enable clean, precise decoration of a dish, to dress a salad with just the right amount, or to use for any other type of preparations.



Interchangeable nozzles

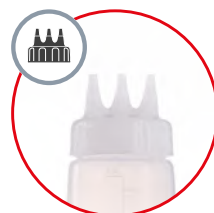
Interchangeable nozzles



Anti-drip



Precise



Three nozzles



Oil dispenser



Fine grain

Sauce Bottles

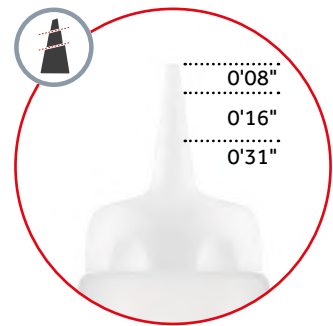


Ergonomic: Measuring scale in two positions.

Traceability: Area for recording traceability information.

Ergonomic grip area: Enables the flow to be controlled by the pressure exerted so that just the right amount of dressing can be applied.

Easy filling: Wide-mouthed bottle for easy filling and cleaning.



Sauce dispenser with a silicon non-drip valve. The non-drip system reduces blockage and aids in the reduction of sauce accumulate at the outlet opening. Closure valve: Sauces can be kept in the dispenser itself, the valve serves as the cap.

Oils dispenser. Excess liquid that drains from the nozzle flows back into the bottle through the inlet on the cap base. The inlet also controls the liquid flow during dispensing.

Dispenser with marks to adapt the nozzle diameter to the flow required for all types of light or thick dressings to suit customers' needs. The nozzle tip allows precise, clean, decoration of dishes.



The 3-nozzle configuration allows more even sauce dispensing and makes the process easy by dispensing the sauce more quickly. For decorating dishes during plating.

Nozzle



12 oz
ø2¾x7¾"

17 oz
ø2¾x9¹¼"

26 oz
ø2¾x10¾"

34 oz
ø3½x13 ¾"



Anti-drip

Ref. **00554**



Ref. **00555**



Ref. **00556**



Ref. **00557**



Precise dispenser

Ref. **01376**



Ref. **01377**



Ref. **01378**



Ref. **01379**



17 oz
ø2¾x9 ¼"

26 oz
ø3½x9"



3 nozzles



Ref. **03377**



Ref. **03378**



12 oz
ø2¾x7¾"

17 oz
ø2¾x9¹¼"

26 oz
ø2¾x10¾"

34 oz
ø3½x13 ¾"



Oil dispenser

Ref. **71276**



Ref. **71277**



Ref. **71278**



Ref. **71279**





Squeeze mini bottle



Reusable, easy filling and cleaning

A solution for **concentrated or high-cost sauces** by allowing **smaller measures** to be dispensed. They dispense the exact amount required when plating dishes. Precision and reliable twist cap with fast closure.

3 oz
1 57/64 X 4 21/64"

5 oz
Ø 1 31/32 X 5 7/16"

8 oz
Ø 2 13/64 X 6 37/64"



Precision dispenser

Ref. **01373**



Ref. **01374**



Ref. **01375**



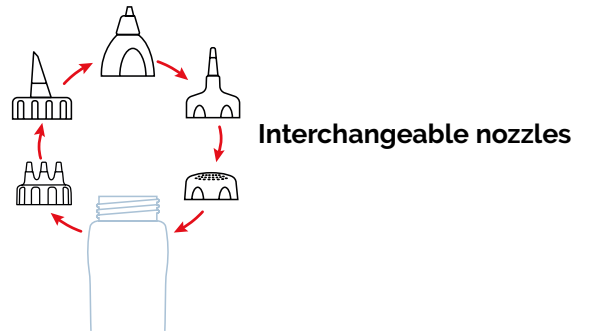


Shaker dredges



Araven's fine grain dispenser is ideal for salt, pepper, icing sugar or flour while the coarse grain dispenser is perfect for spices.

The fine grain dispenser features 0.08" diameter holes and includes a measuring scale in two positions for accuracy. It also has a designated area for recording traceability information. The ergonomic grip allows for comfortable handling, and the flow can be controlled by the pressure applied, ensuring the perfect amount of dressing is dispensed. Additionally, the wide-mouth design makes filling and cleaning the bottle easy.



0.08"

Ref. **01380**

Ref. **01381**

Sauce Bottle Organizers





araven
colorclip®
GASTRONOMIA
MICRO 180°C - 200V
FRIGO 4°C - 10V

Prod. Item: _____ AM PM
Fecha Del.: _____
Cadañado Use by: _____
Transabilidad Transabilidad: 10/2000
NSF

araven
colorclip®
GASTRONOMIA
MICRO 180°C - 200V
FRIGO 4°C - 10V

Prod. Item: _____ AM PM
Fecha Del.: _____
Cadañado Use by: _____
Transabilidad Transabilidad: 10/2000
NSF

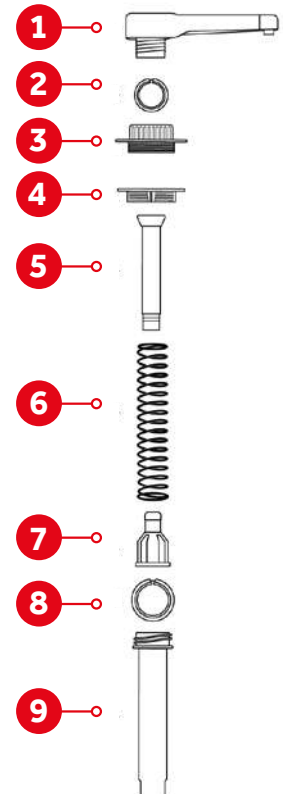
Pumps & Dispensers



Popular for storage and dispensing of sauces, dressings, syrups...

Easy to fill, this dispenser helps reduce waste by dispensing only the required amount. Its space-efficient design takes up minimal room, making it suitable for both kitchen storage or direct use in self-service areas for customers. Additionally, it enhances the presentation of sauces in serving and display areas, while organizers are available to help transport the dispensers easily to their storage location.

Dismantlable for cleaning



Pumps & Dispensers



Vertical dispenser: Greater user convenience, no accidental spills.

Shutoff valve keeps the pumping circuit closed, improving preservation of product in the container, even in cold storage.

Double airtight seal for total protection of the food. The lid is made of LDPE, a more flexible material, which allows a better fit to the base.



Measuring scale for perfect control of stocks.

ColorClip: Color coding to avoid cross-contamination. Araven containers, thanks to their ColorClip identification, help to prevent cross-contamination, ensuring that the contents of the container are always of the same type: Poultry, red meat, vegetables/ fruit or fish.

Integrated label: The permanent label enables catering professionals to identify the contents and record information relating to its origin.

Gastronorm sizes: Products designed and manufactured according to dimensions and specifications established in the EN 631.1 standard.



GN 1/9
6¹/₁₆x4¹/₄x7¹/₂"

GN 1/6
6¹/₁₆x6³/₈x7¹/₂"

GN 1/4
10⁷/₁₆x6³/₈x7¹/₂"



1oz x1



Ref. **02784**
12x6x1"



Ref. **01362**



Ref. **01367**



Ref. **01358**



Ref. **01363**
15x8⁷/₈x7⁵/₈"
+ 3 Ref. **01362**






Ref. **01361**
15x8⁷/₈x7⁵/₈"
+ 2 Ref. **01367**

Sauce Bottles



Image	Item	Description	Unit of Measure	UOM/Case*	Page
	00554	Squeeze Sauce Bottle 12 oz	1	16	47
	00555	Squeeze Sauce Bottle 17 oz	1	16	47
	00556	Squeeze Sauce Bottle 26 oz	1	16	47
	00557	Squeeze Sauce Bottle 34 oz	1	16	47
	01376	Squeeze Bottle 12 oz	1	16	47
	01377	Squeeze Bottle 17 oz	1	16	47
	01378	Squeeze Bottle 26 oz	1	16	47
	01379	Squeeze Bottle 34 oz	1	16	47
	03377	Squeeze Bottle 3 Nozzles 17 oz	1	16	47
	03378	Squeeze Bottle 3 Nozzles 26 oz	1	16	47
	71276	Squeeze Oil/Sauce Bottle 12 oz	1	16	47
	71277	Squeeze Oil/Sauce Bottle 17 oz	1	16	47
	71278	Squeeze Oil/Sauce Bottle 26 oz	1	16	47
	71279	Squeeze Oil/Sauce Bottle 34 oz	1	16	47

Squeeze mini bottle



Image	Item	Description	Unit of Measure	UOM/Case*	Page
	01373	Squeeze Mini Bottle 3 oz	1	25	49
	01374	Squeeze Mini Bottle 5 oz	1	25	49
	01375	Squeeze Mini Bottle 8 oz	1	25	49

*Orders below case quantity may incur a broken case fee.







Shaker dredges

Image	Item	Description	Unit of Measure	UOM/Case*	Page
	01380	Shaker dredge 12 oz	1	16	51
	01381	Shaker dredge 17 oz	1	16	51

Sauce Bottle Organizers

Image	Item	Description	Unit of Measure	UOM/Case*	Page
	01473	5 Squeeze Bottle Organizer 1/3	1	6	51
	01472	3 Squeeze Bottle Organizer 1/3	1	6	51

Pumps & Dispensers

Image	Item	Description	Unit of Measure	UOM/Case*	Page
	02784	Pump Replacement 1 oz	1	6	55
	01362	Sauce Dispenser 1/9 1 oz	1	3	55
	01367	Sauce Dispenser 1/6 1 oz	1	4	55
	01358	Sauce Dispenser 1/4 1 oz	1	3	55
	01363	Sauce Dispenser SET 3 x 1/9	1	1	55
	01361	Sauce Dispenser SET 2 x 1/6	1	1	55

*Orders below case quantity may incur a broken case fee.



Pitchers





We offer a versatile range of products designed to enhance both the presentation and service of food. Our solutions seamlessly blend functionality and style, catering to the needs and expectations of both kitchen professionals and serving staff.

Among the standout innovations in our latest collection are the new Araven pitchers. These pitchers are thoughtfully crafted to be fully stackable, optimizing storage space without compromising on ease of use.

Additionally, their unique lid design offers two convenient positions: a closed position for secure storage and a serving position for effortless pouring. With these features, the Araven pitchers perfectly combine style and performance to meet the demands of modern foodservice.

Design and Functionality

We prioritize functionality, ensuring that our products meet the needs of diners, as well as dining room and kitchen staff. At the same time, we carefully integrate pleasing designs, achieving a balance between practicality and aesthetic appeal.

Protection from Environmental Contamination

To prevent food contamination, it is important to avoid exposure during serving, ensuring food remains safe until it is consumed. This is essential for all types of foodservice businesses, especially in cafeterias, self-service restaurants, canteens, and industrial catering, where food is handled frequently.

Pitchers



Practical, safe solutions for serving drinks

Araven's stackable pitchers are nestable without a lid to optimize storage space when not in use. In addition to protecting contents from external contamination, the exclusive lid design has two positions to allow the pitcher to be: opened with a mesh to prevent solids such as ice cubes or fruit from splashing when pouring liquids.



Break resistant compared to glass bottles. Easy to fill and clean. Dishwasher-safe. Diners do not need to open and close the pitcher lid to serve.

Double airtight seal for total protection of the food. The lid is made of LDPE, a more flexible material, which allows a better fit to the base.

Stackable, making them easy to store when not in use.





11401 11402 11403



34oz
6⁵/₉x4³/₄x5¹/₈"



Ref. 11401



47oz
6⁵/₉x4³/₄x7¹/₈"



Ref. 11402






61oz
6⁵/₉x4³/₄x9¹/₈"



Ref. 11403

Pitchers

Image	Item	Description	Unit of Measure	UOM/Case*	Pages
	11401	Pitcher 1 qt	1	6	59
	11402	Pitcher 1,5 qt	1	6	59
	11403	Pitcher 1,9 qt	1	6	59

*Orders below case quantity may incur a broken case fee.

