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MacroBin® 12 & 14 Series



12-FV The MacroBin 12-FV has a rectangular footprint and four-way entry for convenience when shipping in refrigerated trucks.

With smooth surfaces and a shallow interior depth of only 12 inches, the MacroBin 12 and 14 Series are designed to pamper your delicate fruits and vegetables. Product cuts and abrasions are reduced, and with nonporous surfaces the risk of product breakdown from mildew growth is minimized.



14-FV The MacroBin 14-FV has runner-style feet and two-way entry on a virtually square footprint.

Feature Highlights

- **Rounded corners and smooth surfaces** mean fewer scuffs, abrasions, and cuts on your tender fruits. Risk of contamination is reduced because there are fewer places for unwanted particles to hide.
- **Multiple ventilation slots** in the sides and base facilitate the use of thermofogging, reduce heat absorption, and help your products cool down quicker in the hydrocooler.
- **FDA-approved materials** are certified safe for use with food products, eliminating many HACCP problems associated with wood bins.
- **Splinter-resistant plastic** delivers reduced maintenance costs, fewer injuries to workers, and less damage to your product. Bin repairs are inexpensive with hot air welding.
- **Nonporous surfaces** won't absorb water or dehydrate your product like wood bins, and they provide a constant tare weight throughout their use.
- **Easy-to-sanitize** MacroBins keep cleaning costs to a minimum. A high-pressure wash removes most debris; a nonabrasive brush can dislodge any remaining items.
- **Lightweight construction** reduces shipping costs and makes MacroBins easier to move; the direct load corner posts and interlocking foot design make them safer to stack — up to 12 high.*

*See reverse for maximum stack weight specifications.

