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MacroBin[®] 16 & 24 Series



The MacroBin 16-FV and 24-FV are fully-vented and made with nonporous, injection-molded plastic which reduces the risk of product damage from pests, bacteria, or pathogens. Durable, with smooth surfaces, these bins can stand up to heavy day-to-day use, season after season, yet they are gentle on your produce and workers.



16-FV The MacroBin 16-FV with a shallower depth is perfect for tender fruits and vegetables.



Feature Highlights

Ventilation slots facilitate the use of thermofogging, reduce heat absorption and cooling costs, and provide for quicker drying and degreening.

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 product. Bin repair is 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.

Rounded corners and smooth surfaces mean fewer scuffs, abrasions, and cuts on your product. Risk of contamination is reduced because there are fewer places for unwanted particles to hide.

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; their interlocking foot design makes them safer to stack — up to 9 high.*

*See reverse for maximum stack weight specifications.