

# Food Transport Buyer's Guide.



## Why should I invest in an insulated carrier to transport food?

Transporting food can be a hassle and showing up to a venue with food that is the wrong temperature leaves a bad impression. Insulated carriers are a great solution to make transporting food easier on you and your staff.

### Different Types of Food Transport Options:

There are a variety of options you can choose from when picking your insulated carrier. Each model specializes in helping you to deliver quality food to your customers.

#### 1 Front-load pan carriers:

Front loaders are an easy way to transport multiple pans at once. They have creases along the walls that allow you to slide multiple pans in and out, giving you access to any pan at any time! Front load models are generally closed with a latch so find one that is easy to close and secure. Some front loaders have the ability to stay



sealed without having to close the latch every time you open it while loading. This can be a great efficiency bonus feature to help maintain appropriate temperatures. You can also buy a dolly for them and stack them together to transport multiple carriers at once.

#### 2 Top-load food carriers:

Top loaders are designed like coolers and can generally be used as a cooler. What sets them apart is that they can also carry hotel pans and hot food. Top loaders are an extremely versatile tool to add to your operation because they can be used to transport food pans or as a cooler. When looking at top loaders, consider one with extra headspace that will allow you to fit your taller items like wine bottles, or gallon jugs... which will also give you more pan capacity! Another important attribute of top loaders is that they also stack together like front-loaders, allowing you to transport multiple units on a dolly. Some top loaders are also able to stack securely with front-loaders. Definitely look for these as it is very common for caterers or other businesses transporting food to use a mix of front loaders and top loaders.



### 3 Insulated bags:

Made of a thick fabric with an insulated center, bags are lightweight and easy to carry. Insulated bags are great for carrying smaller items like appetizers or lightweight dishes, but they tend to lack durability so using them rigorously will wear them out faster. They generally do not hold temperature as long because they are less insulated than other types of carriers and because they are not rigid, they do not stack well together if you want to move multiple at the same time. Fabric carriers are a good option if you aren't taking overly heavy trays, or if you don't transport food regularly.

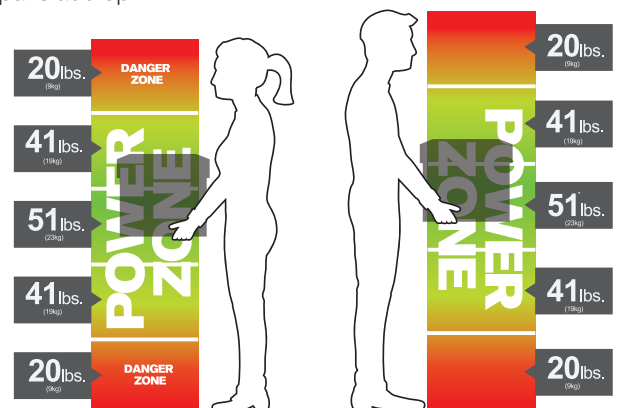


## Purchase Considerations:

### Weight

## Why does weight matter?

>>> It can be a struggle to haul large carriers filled with food. It can be even harder to lift those carriers onto tables and trucks. The National Institute for Occupational Safety and Health (NIOSH) recommends a maximum weight of 51 lbs. for a single person lift, stating this as a safe lifting weight for 99% of males & 75% of women. What is also important is how you lift, so in order to create a safe environment, look for a lighter carrier with lots of handling options because the weight of food pans add up!



### 4 Coolers:

Coolers are designed for the sole purpose of keeping foods cold. They are primarily intended for the retail market, but many commercial operators find them useful while transporting food in a commercial setting because they do the job and are relatively inexpensive. While inexpensive can be great on the budget, you don't want to be buying a new cooler in a few months because the hinges or drains broke, so beware of these issues if you aren't buying a quality cooler. The biggest drawback with coolers is that they do not hold food pans, so unless you have another solution to move your pans, don't go with a cooler.



Most coolers are very heavy and cannot accommodate food pans.

Weight can affect efficiency – Making sure your carrier is a manageable weight doesn't just help improve safety, it can also boost your efficiency. Having units that can be handled by one person will allow you to free up staff members. Material is a big thing to consider here so do your research, there are new lighter materials available for purchase. Also, make sure you buy the right sized unit. It may be more efficient to purchase 3 four-pan units over 2 six-pan units. Limiting the amount of pans in each may be the difference between needing one or two team members to lift the carrier.

## Cleanability

>>> In the foodservice industry, cleanliness is extremely important. No one wants food from a company with dirty carriers, and cleaning carriers can be a strenuous task. Have no fear; there are plenty of easy-to-clean transport options for you to choose from! Look for units that make it easy to access the inside. Also, be sure to check out the material it's comprised of and the cleaning instructions. Carriers designed for commercial use typically clean up easier.

## Labeling

>>> It is funny how something so little can have such a big impact. Looking for systems with convenient labeling features will help keep you organized and efficient by being able to identify the contents or destination of the carrier. When you have multiple carriers, it can be hard to find what you need. Instead of going through them all looking for a specific dish, adding a label is a simple way to boost efficiency. When looking for a carrier, look for an easy-to-replace labeling system. It will be extremely helpful.

## Handles

>>> One easy way to make sure you don't drop anything during the transport phase is making sure your unit has good, generous handles. When it comes to handles, more is definitely better. While most models will have handles near the top, having extra handles on the sides will make lifting and placing your containers easier.



## Stackability

>>> Another way to ensure easier transport is investing in stackable units. Having units that can be easily stacked alleviates issues with space by taking up less room. It also makes units easier to move and transport.



## Presentation

>>> A great way to cut costs and to really get the most out of your money is to get transport carriers that double as servers. Why carry a separate container for the presentation of products? Getting a product that is also a server will give you less to carry and be more budget friendly.



Look for carriers with multiple handles... sides, bottom, front and back for ideal carrying ability



Traditional carriers have handles on top only.

## Temperature Retention

>>> The Center for Disease Control (CDC), estimates that each year

48 million people suffer from a foodborne illness. Of these 48 million, 128,000 are hospitalized, and 3,000 die.



That is a statistic no one wants to be a part of, especially your business! The temperature retention properties of your food transport solution are integral to delivering food that not only is delicious, but is also safe to consume. When choosing an insulated carrier, be sure to select a model that can keep your contents whether hot or cold, at a safe, appetizing temperature for a minimum of 5 hours.

## Mobility

>>> Wouldn't it be great if you could avoid carrying containers all together? Well some companies have created products that include dollies and casters so you don't have to. Dollies are a great way to transport your food faster and with less

physical strain. It's even easier if your carriers are stackable. With stackable carriers you will be able to move multiple carriers and if you buy a compatible dolly, they typically have matching stacking features to securely transport your stacks!

## Price

>>> Is this the most cost-effective option? Be sure to look at the durability of a unit. Even if a unit is cheaper, you may need to replace it more often than you would like, so it might not be the best option. When looking for a carrier, don't just shop on price. Find a good balance of durability, features, and price.

Having the right tools for a job is important so why try to transport food without the proper carrier? Finding the right carrier will make things easier and more efficient for you and your staff.



Look for mobile solutions that provide the versatility to transport other carrying options.



We put space to work.