



Broaster® Marinating Tub



Standard Features—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 easy handling when transporting, draining or storing.
- Secure plastic lid has holes for convenient 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 excess solution on the bottom.
- Sides of bucket are hot stamped with measurement graduations in both English and metric.



Standard Features—Large Marinating Tub

- Marinates up to 52 birds 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 excess 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.



ANSI / NSF 2
SA45680

Dimensions

Description	Part Number	Overall Dimensions			Capacity	Net/Ship Weight
		W	D	H		
Small Tub	93187	11 5/16"	10 1/2"	14 7/16"	5.5 gallons (20.8 liters)	25/28 lbs. / cs of 6 (12.6 kg)
		(28 mm)	(267 mm)	(367 mm)		
Large Tub	93171	21 1/2"	21 1/2"	27 1/2"	28.0 gallons (106 liters)	25/25 lbs. (11.3 kg)
		(546 mm)	(546 mm)	(699 mm)		