



THE CARVERY TRAY

The perfect way to Carvery Display

The Carvery Tray is ideal for displaying your roast joints. The Tray will easily display two small joints or one large joint and is available with spikes or with an Apex ultimate cutting board.

The carvery tray is a simple yet very effective way of serving roast meats.

The Carvery Tray comes with a non slip mat to hold the Tray in position when carving. Just place the Tray on your heated display - it will absorb the heat from the counter, then place your joint and you are ready to serve.

The tray has two handles and weighs just 3kg. Measuring 530 x 330 x 5mm, GN1/1 size, it is made of stainless steel with a 5mm well around to catch the meat juices and is available with black or chequered black and white mosaic tiles around the edge .





Primeware provides a systematic approach to food display. Their elegant modular sized dishes are ideal to use alongside the Carvery Tray.



CT1CB

The Carving Tray with Ultimate Carving Board comes complete with non slip mat to help prevent movement of the board making carving easier.

Size: 530 x 330 x 15mm
Cutting board size: 220x420x12mm



CT1SC

The Carving Tray with Spikes comes complete with non slip mat to help prevent movement of the board making carving easier.

Size: 530 x 330 x 15mm

Ultimate Carving Board



This board is made of an anti-microbial compound which is resistant to stains and odours. The rubber board is very durable and non slip: knives stay sharper for longer. NSF & FDA certified.

Sizes: 24" x 18" x 12mm or 19mm
325 x 525 x 12mm or 19mm (fits on top of Primeware's Hot Tiles)
220 x 420 x 12mm or 19mm (fits on top of Primeware's Carvery Tray)

All boards supplied with gravy lane.
Special sizes and boards without gravy lane can be supplied on request.