

# Chef Pack<sup>®</sup>

## Introducing New **OVEN2GO** COLD SEAL CONVENIENCE PACKAGING



**EASY PEEL & SEAL  
DESIGN**



### **ENGINEERED TO PERFORM**

Package performs in aggressive accelerated cook conditions up to 520 °F.



### **NO EQUIPMENT NEEDED**

Eliminate machinability and heat sealing concerns with easy cold seal adhesive.



### **ON-THE-GO CONSISTENCY**

Designed for superior humidity control and heat retention, ensuring consistent food quality.



### **BOTTOM LINE BENEFITS**

Chef Pack<sup>®</sup> reduces operator steps, cost, and consumables waste.

Contact Us **847-841-4011** • [info@chef-pack.com](mailto:info@chef-pack.com) • [chef-pack.com](http://chef-pack.com)

# FASTER SERVICE, WITH LESS WASTE

High Performance Features and Sustainable Initiatives Set Chef Pack® Oven2Go Apart from the Competition.



## SUSTAINABLE

Reduces waste by eliminating excess wrapping, trays and paper.



## Convection Effect

Chef Pack® utilizes a proprietary sealing system for superior humidity control and heat retention. The result? Enhanced flavor, texture, and presentation that consumers will come back for!

## USE INSTRUCTIONS

1



Insert food product.

2



Fold edge halfway between end and strip.

3



Remove adhesive strip.

4



Fold over adhesive zone and press to seal. Package is now ready for cooking.

## Ideal Hot Hold Solution

Chef Pack® products are engineered to maintain food quality and taste in Hot Hold applications.



## Customization Available

All Chef Pack® products can be custom printed and are available in custom configurations and rigid containers.

## Award Winning Innovation!



2017 QSR-FPI Excellence in New Menu Launch

<b>Color</b>	Kraft
<b>Operating Temperature</b>	-100° to 520° F
<b>Food Safety</b>	21CFR 170-199 BfR XXXVI/2 EU (EC) No.1935/2004

Material, coating, and weight are subject to change based on application. Contact Chef Pack® for further information.



Chef Pack® materials are free of BPA, PFOA, Phthalates, and elements regulated by RoHS/RoHS II, REACH, and Dodd-Frank Sec. 1502.

All performance details listed are nominal values from baseline trends, validated in testing, and optimized for performance. Data is a guideline, not a contract specification. Chef Pack® makes use recommendations based on experience and testing. It is the responsibility of the end user to determine the suitability of this product in a given application.

# Chef Pack®

For More Information or to Order Contact Chef Pack®

## 847-841-4011

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