

Chef Pack[®]

Innovative Cooking Solutions



An Exceptional
GLUTEN-FREE
Packaging Solution!

chef-pack.com

PACKAGING WITH A PURPOSE



Winner of the 2017 QSR/FPI Foodservice Packaging
Award for Excellence in New Menu Launch



REMAINS FULLY
SEALED for the entire
product life cycle.



ENGINEERED TO PERFORM

Designed for superior humidity control and suitable for accelerated cooking platforms with temperatures up to 520° F.



SUSTAINABLE

Reduces waste by eliminating excess wrapping, trays, and paper.



GLUTEN-FREE SOLUTION

Package remains sealed for the entire product life cycle: contaminant-free from co-packer to consumer.

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The Advantages of **Chef Pack**[®]



The Bake In Bag Innovative Cooking Solution.

The bag that is an oven inside your oven.

- Make . . . Bake . . . Take . . . From Freezer to Oven to Customer
- The Chef Pack[®] properties allow for direct transfer of product from **FREEZER—OVEN—CUSTOMER** without opening the pack and with no food handlers touching the raw product
- Sealed package guarantees product hygiene
- Sustainable and made with environmentally friendly materials
- Suitable for Accelerated Cook, Convection, Conveyor, Combi and Microwave Ovens
- Withstands temperature ranges from **-100° to 500°F**
- Available with or without window
- Available as flow wrapper or as pre-made bags
- Great for paninis, sandwiches, pizza, bread, and many more products

**More than
just a package.**

It's a cooking platform that delivers premium food quality from any oven.



Allows for **Protection** of **Gluten-Free** products.

Enhances food selection, quality, and menu flexibility resulting in **foodservice revenue growth!**



Consider ALL the Advantages

Chef Pack®—the bake in the bag innovative cooking solution.

The one bag that does it all.

- Unique qualities of the bag allows the humidity of the product to be controlled during cooking or baking
- Sustainable, no plastic film used
- Product stays warmer longer as the bag holds heat in.
- Product browns beautifully during the heating cycle.
- Product is in a controlled environment from factory to customer
- Suitable for cooking in a variety of ovens
 CONVEYOR, ACCELERATED COOK, COMBI, CONVECTION, MICROWAVE
- Suitable for cooking temperatures up to 500°F
- Reduces consumable costs because there is no need for:
 External packaging
 Tray liners or baking paper
 Disposable gloves for food handlers
 Final packaging to wrap product

An Exceptional Gluten-Free Option!



- Allows for protection of Gluten-Free products, including
 - PIZZA
 - ROLLS AND BAKED GOODS
 - PANINIS
- Product is in a contained environment
- Sustainable, no plastic film used
- Product stays warmer longer as the bag holds heat in.

Presenting Your Product at Its Best.

Conventional PET
packaging after heating.



The new
Chef Pack®
after heating.



Outstanding Performance in all Cooking Platforms

Conveyor Ovens



Pizza cooks to a beautiful brown crust with perfectly melted cheese.

Convection Ovens

Excellent surface grilling while preserving the delicate tenderness of the fish.



Combi Ovens

Pasta cooks to the perfect al dente texture.



Microwave Ovens

Fried fish sticks crisp up beautifully on the outside and maintain a flaky texture inside.



Accelerated Cook Ovens

Safe for cooking temperatures up to 500°F.



Custom Designed for Your Cooking Needs

Chef Pack® is manufactured to the individual requirements of each food product. This allows for maximum cooking performance and optimal taste. This unique design assures that the consumer receives a high quality food product.

Unlike PET packaging, Chef Pack® is designed to enhance the cooking of your food. Chef Pack® is not a standard off the shelf packaging product.

Chef Pack®

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