



Chef Pack

READY MEALS

HIGH PERFORMANCE
ALL-IN-ONE PACKAGING

Designed for Refrigerated through
Accelerated Cook Environments



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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Engineered to Perform



520° F

Also Ideally Suited
for Refrigerated
Environments

Chef Pack® containers are designed for maximum performance in refrigerated through accelerated cook environments for temperatures up to 520° F. Each container is individually customized for its food contents, so that your consumer enjoys superior flavor and texture.

Like an oven inside your oven—the product's humidity is controlled during cooking or baking, and it stays warmer longer as the container holds in heat.

- Suitable for cooking in a variety of ovens (**Conveyor, Accelerated Cook, Combi, Convection, Microwave**)
- Suitable for cooking temperatures up to 520°F
- Product stays warmer longer as the container holds heat in
- Product **TOASTS** and **BROWNS** beautifully during the heating cycle
- Product is in a controlled environment from factory to consumer
- Product remains sealed for the entire life cycle

Containers are individually **CUSTOMIZED** for each food product.





Gluten-Free Solution



Chef Pack® protects Gluten-Free products by cooking them in a contained environment, so health-conscious consumers can enjoy a worry free meal.

Ready Meals remain unopened from co-packer to restaurant and require no food handling, making a safer, more hygienic experience for health-conscious consumers.

Ready Meals are ideally suited for:

- Retail and Convenience Stores
- QSR & Casual Dining
- Specialty Markets/Applications
- Schools, Universities, Hospitals, Healthcare, Travel & Lodging
- Food Processors

Ready Meals REMAIN SEALED for the entire product life cycle.



Environmentally Aware



Not only are Chef Pack® containers manufactured to be sustainable, they also reduce waste by eliminating excess wrapping, trays, and paper.

Ready Meal containers not only reduce waste but also save cost on consumables, resulting in less environmental impact and increased revenue.

- NO Plastic Film Used
- NO External Packaging
- NO Tray Liners
- NO Baking Paper
- NO Disposable Gloves for Food Handlers
- NO Excess Wrapping

Containers are COMPLETELY OVENABLE and use no plastic.



Available with or without window.

***FRESH, FAST, FUNCTIONAL:
READY MEALS IS YOUR
FOOD PACKAGING SOLUTION.***



Chef  **Pack**®

- Allow for direct transfer from FREEZER to OVEN to Consumer ensuring better hygiene and safer handling for your consumer.
- Suitable for ACCELERATED COOK, conveyor, convection, combi and microwave ovens
- CUSTOM BRANDING and cooking instruction on packaging

CONTACT

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