



# PANSAVER®

## PanSaver® Cook & Chill System

# Make Food Storage Easy as 1-2-3!

All PanSaver®  
Cook & Chill  
packaging is  
made with pride  
in the U.S.A.

**Pansaver's Cook & Chill System** is a safe and simple three-step process for the preparation and storage of soup, stews, sauces and other food items in tough, food-grade bags. Just fill, seal, chill, and store.

Cook & Chill production allows busy kitchens to cook food in advance for better consistency and inventory control. When food is needed, simply reheat and serve.

Our PanSaver® Cook & Chill System is space saving, easy to use and highly cost effective. Cook & Chill bags are ideally suited to be part of a HACCP compliant food safety program.

### **PanSaver® Cook & Chill Product Features:**

Pre-make food to store and serve when needed

Portion and safely transport food to other locations - great for schools and caterers

Hold food up to 28 days in food grade sanitary barrier bags

Preserve nutrient integrity and flavor for up to 28 days



# PanSaver® Cook & Chill System

## Save Time, Labor and Money

Reduce food waste through better portion control

More efficient scheduling, reducing the need for highly trained employees at peak times

Centralize purchasing and production for better inventory management

## Improved Food Quality

Maintain the texture and consistency of freshly prepared foods

Sealed bags prevent accidental breakage and cross contamination during transport and storage

Foods in cook chill bags reach safe temperatures more quickly than lexan tubs or buckets



## PanSaver® Cook Chill Systems are Ideal for:

- Restaurants & Hotels
- Healthcare Facilities & Senior Living
- Schools & Educational Institutions
- Sports & Concessions
- Commissary & Satellite
- Prepared Foods & Retail

**PANSAVER**®

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# PanSaver® Has Everything You Need for Your Cook Chill System

Description	Item #	Product Dimensions	Pan Dimensions	Unit / Pack
<b>COOK &amp; CHILL BAGS (0°F to 212°F)</b>				
3.0mil Angle Seal Bags 10"x16"	42815	10"x16"	.5 Gallon	1/500
3.0mil Angle Seal Bags 10"x20"	42816	10"x20"	1.0 Gallon	1/500
3.0mil Angle Seal Bags 10"x24"	42817	10"x24"	1.5 Gallon	1/500
3.0mil Angle Seal Bags 10"x30"	42818	10"x30"	2.0 Gallon	1/250
4.5mil Angle Seal Bags 10"x16"	42785	10"x16"	.5 Gallon	1/500
4.5mil Angle Seal Bags 10"x20"	42782	10"x20"	1.0 Gallon	1/500
4.5mil Angle Seal Bags 10"x24"	42783	10"x24"	1.5 Gallon	1/500
4.5mil Angle Seal Bags 10"x30"	42784	10"x30"	2.0 Gallon	1/250
4.5mil Safety Handled Bags 10"x16"	43013	10"x16"	.5 Gallon	1/500
4.5mil Safety Handled Bags 10"x20"	43014	10"x20"	1.0 Gallon	1/500
4.5mil Safety Handled Bags 10"x24"	43015	10"x24"	1.5 Gallon	1/250
4.5mil Safety Handled Bags 10"x30"	43016	10"x30"	2.0 Gallon	1/250
4.5mil Safety Handled Bags 12"x30"	43017	12"x30"	3.0 Gallon	1/250
<b>COOK &amp; CHILL BAGS HIGH HEAT (-40° TO 325°F)</b>				
3.0mil High Heat Nylon Bags 10"x16"	40619	10"x16"	.5 Gallon	1/500
3.0mil High Heat Nylon Bags 10"x20"	40027	10"x20"	1.0 Gallon	1/500
3.0mil High Heat Nylon Bags 10"x24"	40173	10"x24"	1.5 Gallon	1/500
3.0mil High Heat Nylon Bags 10"x30"	40031	10"x30"	2.0 Gallon	1/400
<b>7 DAY BAG FOR SOUPS AND SAUCES</b>				
Heavyweight 7 day bags, 10"x16"	43056	10"x16"	.5 Gallon	1/850
Heavyweight 7 day bags, 10"x20"	41493	10"x20"	1.0 Gallon	1/850
Heavyweight 7 day bags, 10"x24"	41519	10"x24"	1.5 Gallon	1/800
Heavyweight 7 day bags, 10"x24"	41520	10"x30"	2.0 Gallon	1/600
<b>7 DAY BAG FOR PRODUCE</b>				
Lightweight 7 day bags, 10"x16"	43055	10"x16"	.5 Gallon	1/1000
Lightweight 7 day bags, 10"x20"	41492	10"x20"	1.0 Gallon	1/1000
Lightweight 7 day bags, 10"x24"	41517	10"x24"	1.5 Gallon	1/1000
Lightweight 7 day bags, 10"x24"	41518	10"x30"	2.0 Gallon	1/500
<b>VACUUM/SOUS VIDE POUCHES</b>				
3.0mil Non Boilable Vacuum Pouch 6"x8"	41841	6"x8"		1/1000
3.0mil Non Boilable Vacuum Pouch 8"x10"	41842	8"x10"		1/1000
3.0mil Non Boilable Vacuum Pouch 10"x13"	41843	10"x13"		1/1000
3.0mil Non Boilable Vacuum Pouch 12"x14"	41844	12"x14"		1/1000
3.0mil Non Boilable Vacuum Pouch 12"x22"	41845	12"x22"		1/500
3.0mil Non Boilable Vacuum Pouch 16"x26"	41846	16"x26"		1/500
<b>3.6mil Boilable Vacuum Pouch 12"x16"</b>	<b>41847</b>	<b>12"x16"</b>		<b>1/500</b>

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Description	Item #	Product Dimensions	Pan Dimensions	Unit / Pack
<b>EQUIPMENT AND SUPPLIES</b>				
Manual Clipper	43500			ea
MP-18F5 Foot Operated Heat Sealer	43505			ea
MP-12 Hand Operated Heat Sealer	50200			ea
Z-411 Tipper Tie Clips (box of 6250)	40453			ea
Large Mouth Aluminum Funnel	40463			ea
4 Post Pedestal (secures 4 bags)	40457			ea
Single Pedestal (secures 1 bag)	40456			ea
2" x 350' Tyvek Marking Ribbon (box of 12 rolls )	40454			box of 12 rolls
2.5" x 350' Tyvek Marking Ribbon (box of 12 rolls )	40455			box of 12 rolls
Pressure Sensitive Labels	43503	4"x4"		1300 labels/roll
Pressure Sensitive Labels	43506	5"x2"		1500 labels/roll
Nylon Cable Tie 7" Natural	43100			1000/bag
Cook Chill Crate, Beige	49701	24"x20"x13.75"		ea
Cook Chill Dolly	49702	24"x20"x6.75"		ea
Portable Circulating Chiller		44 Gallon		ea