

The Silver Lining for School Foodservice

Our 400°F Ovenable **PanSaver[®] Pan Liners** and 400°F Ovenable **Shrink-Tight[™] PanCovers** are real multi-taskers and time-savers – from food prep to clean up!



The cooking staff loves PanCovers[®] because they retain moisture in the food and eliminate spillovers.



PanCovers[®] safely and securely seal hot foods and liquids for transport to satellite feeding operations.



The clean-up crew loves Pan Liners because there's no more unpleasant scrubbing of baked-on food.



Pan Liners maintain safe food temperatures and improve quality on the serving line. Less waste too!

**No Clean Up,
No Residue!**



Proven Performance

PanSaver® Pan Liners

Ideal for your popular dishes that create a “baked-on” mess: mac & cheese, lasagna, chili, refried beans, mashed potatoes, casseroles, etc. Keeps scrambled eggs moist without the crusty residue too!

Key Benefits:

- Saves labor and improves staff productivity
- Improves food quality on serving line by retaining heat and moisture
- Improves safety by holding food up to 20°F warmer than unlined pans; plus, no chance of cross-contamination
- Reduces food waste because nothing is stuck to the pan; prolongs life of pans too!
- Saves water, with less grease and food waste potentially clogging the drain

School foodservice directors tell us that saving time is the #1 reason they use PanSaver® Pan Liners! That generates real cost savings, especially in times of rising labor costs.

Potential Weekly Pan Savings			
Hourly Labor Cost:	\$10.00	\$12.00	\$15.00
Labor Cost to Scrub Pan: <i>(Est. 6 min. per pan)</i>	\$1.00	\$1.20	\$1.50
Cost per PanSaver® Pan Liner: <i>(Est. operator cost of PanSaver® half pan liner #42636)</i>	\$0.39	\$0.39	\$0.39
WEEKLY COST SAVINGS: <i>(Based on 20 pans per day)</i>	\$61.00	\$81.00	\$111.00



Here's what school foodservice professionals are

“Using PanSaver® Pan Liners not only saves our kitchen time, but money too! They prolong the life of our pans, protect against cross-contamination, save hours of scrubbing as well as cleaning products, and the staff loves them! When the staff is happy, what a wonderful place to work!”

– Elaine Hape
Foodservice Director
Castleford Schools, ID

“PanSaver® products are a godsend! The pan liners stop excess grease from going into our drains and prevent food from drying out. Overall, PanSaver® pan liners are wonderful, and I panic when our kitchen runs out of them!”

– Jayne Sventek
Foodservice Employee
Collier County Public Schools, FL

SAVER®

al Solutions

nce to 400°F/203°C



Shrink-Tight™ PanCovers

Our PanCovers seal your baked foods in seconds – right in the oven. The seal is tight as a drum, so there’s no chance of spills or mess. They’re so strong you can even stack them while transporting!

Key Benefits:

- Prevents spillovers and mess in the oven – up to 400°F
- Shrink-Tight™ seal retains moisture and improves food quality
- Ideal for satellite production where food needs to be sealed and transported to serving facility
- Food is 100% visible; no need to look under aluminum foil
- PanCovers are markable for easy identification or dating for storage
- Unique, patented design ensures best-in-class performance!

Make Breakfast Better!

Our oven-sealing PanCovers keep pancakes moist and delicious when warming and holding.

That makes for happier kids!



Parve K
#1672

PANSAVER®
BRANDS
MADE IN USA

saying...

“PanSaver® Pan Liners save time with exceptionally messy pans like lasagna, mac & cheese, and mashed potatoes. And time is money when it comes to labor hours! Plus, not all of our kitchens have dishwashing machines, so used pans with food dried onto them while in transit would take an extra-long time to clean if we didn’t use PanSaver® Pan Liners!”

– Cindy Jensen
Director of Food & Nutrition Services
School District of New Berlin, WI







**Earn double points on
Shrink-Tight™ PanCovers!**



Find out how – visit coolschoolcafe.com

PANSAVER OVENABLE (400°F) PAN LINERS

 = Ideal for schools.

Description	Item #	Product Dimensions	Pan Dimensions	Pan Depth	Unit/Pack
HALF PANS					
Half Pan - Shallow (100 ct)	42637	23" x 11"	10.4" x 12.8"	2.5"	1/100
Half Pan - Shallow (500 ct)	42642	23" x 11"	10.4" x 12.8"	2.5"	1/500
 Half Pan - Medium / Deep (100 ct)	42636	23" x 14"	10.4" x 12.8"	4" & 6"	1/100
Half Pan - Medium / Deep (500 ct)	42641	23" x 14"	10.4" x 12.8"	4" & 6"	1/500
Half Pan - X-Deep (100 ct)	42926	23" x 18"	10.4" x 12.8"	8"	1/100
Half Pan Long - Shallow (100 ct)	42638	27" x 10"	20.25" x 6.44"	2.5"	1/100
Half Pan Long - Medium (100 ct)	42639	27" x 11"	20.25" x 6.44"	4"	1/100
Half Pan Long - Deep (100 ct)	42640	23" x 18"	20.25" x 6.44"	6"	1/100
FULL HOTEL PANS					
 Hotel Pan - Shallow / Medium (100 ct)	42001	34" x 12"	20.8" x 12.8"	2.5" & 4"	1/100
Hotel Pan - Shallow / Medium (500 ct)	42101	34" x 12"	20.8" x 12.8"	2.5" & 4"	1/500
 Hotel Pan - Deep (50 ct)	42002	34" x 18"	20.8" x 12.8"	6"	1/50
Hotel Pan - Deep (250 ct)	42102	34" x 18"	20.8" x 12.8"	6"	1/250
Hotel Pan - X-Deep (50 ct)	42924	34" x 22"	20.8" x 12.8"	8"	1/50
BUN SHEET PANS					
Half Bun Sheet Pan (100 ct)	42873	14.25" x 19"	12.5" x 17.5"	N/A	1/100
 Bun Sheet Pan (100 ct)	42008	20.5" x 28.5"	25.5" x 17.5"	N/A	1/100
Bun Sheet Pan (500 ct)	42108	20.5" x 28.5"	25.5" x 17.5"	N/A	1/500
ROASTING PANS					
G.I. Roasting Pan (50 ct)	42517	38" x 18"	20" x 17"	6.5"	1/50
G.I. Roasting Pan (250 ct)	42515	38" x 18"	20" x 17"	6.5"	1/250
Full Size Roasting Pan (200 ct)	42546	42" x 14"	24.75" x 17.75"	4"	1/200
SIXTH PANS					
Sixth Pan (100 ct)	42595	13" x 14"	6.9" x 6.4"	6"	1/100
Sixth Pan (500 ct)	42596	13" x 14"	6.9" x 6.4"	6"	1/500
Sixth Pan - X-Deep (100 ct)	42006	13" x 18"	6.9" x 6.4"	8"	1/100
Sixth Pan - X-Deep (500 ct)	42106	13" x 18"	6.9" x 6.4"	8"	1/500
THIRD & QUARTER PANS					
Third & Quarter Pan - Shallow (500 ct)	42553	19" x 10"	6.9" x 12.8"	2.5"	1/500
Third & Quarter Pan - Medium / Deep (100 ct)	42005	19" x 14"	6.9" x 12.8"	4" & 6"	1/100
Third & Quarter Pan - Medium / Deep (500 ct)	42105	19" x 14"	6.9" x 12.8"	4" & 6"	1/500
ROUND PANS					
2 Quart Round (100 ct)	42009	9" x 14"	5.5" diameter	8.2"	1/100
2 Quart Round (500 ct)	42109	9" x 14"	5.5" diameter	8.2"	1/500
4 Quart Round (100 ct)	42010	12" x 15"	7" diameter	8.2"	1/100
4 Quart Round (500 ct)	42110	12" x 15"	7" diameter	8.2"	1/500
6 & 7 Quart Round (100 ct)	42011	15" x 15"	9.5" diameter	8.2"	1/100
6 & 7 Quart Round (500 ct)	42111	15" x 15"	9.5" diameter	8.2"	1/500
9 & 11 Quart Round (100 ct)	42007	18" x 20"	11" diameter	8.2"	1/100
9 & 11 Quart Round (500 ct)	42107	18" x 20"	11" diameter	8.2"	1/500

PANSAVER *Shrink-Tight™* Pan Covers (400°F)

Description	Item #	Product Dimensions	Pan Dimensions	Pan Depth	Unit/Pack
Third Pan Cover (50 ct)	44652	20" x 6"	6.9" x 12.8"	N/A	1/50
 Half Pan Cover (50 ct)	44651	23" x 6"	10.4" x 12.8"	N/A	1/50
 Full Hotel Pan Cover (50 ct)	44701	34" x 7"	20.8" x 12.8"	N/A	1/50
4 Quart Round Pan Cover (50 ct)	44650	12" x 6"	7" diameter	N/A	1/50
6 & 7 Quart Round Pan Cover (50 ct)	44660	15" x 6"	9.5" diameter	N/A	1/50
9 & 11 Quart Round Pan Cover (50 ct)	44670	18" x 6"	11" diameter	N/A	1/50
Bun Sheet Pan Cover (50 ct)	41800	22" x 36"	25.5" x 17.5"	N/A	1/50

For more information or to order samples, call us at 877-726-7287 or email info@pansaver.com • www.pansaver.com