

Turning innovative ideas into practical solutions that help commercial kitchens save time, improve efficiency, and maintain food safety.





For over 25 years, PanSaver has been developing innovative products that help foodservice operators save time and money.

## Time is money. We help you save both.

At PanSaver, we know small things can have a big impact. Whether saving three minutes cleaning a pan, or getting one extra serving out of every dish, those small things can add up to big savings over the days, weeks and months in a restaurant or commissary.

PanSaver offers a wide product line of easy-toimplement solutions that help foodservice operators increase efficiency, improve food quality, and reduce costs in the professional kitchen.



# Saving More Than a Minute...

PanSaver Liners Can Save You Money.

Cleaning Costs Per Pan	Without Liners	With Liners
Employee hourly wage and benefits	\$15.00	\$15.00
Employee cost per minute	\$0.25	\$0.25
Time to clean pan	6 minutes	15 seconds
Labor cost to clean a pan	\$1.50	\$0.06
Cost of energy, chemicals, water, etc.	\$0.12	\$0.03
Pan liner cost	-	\$0.62
Total Cost to Clean a Pan	\$1.62	\$0.71

Savings with PanSaver Pan Liners	Time Saved	\$ Saved		
Per Pan	5.25 minutes	\$0.91		
25 Pans/Day	2.2 hours	\$22.75		
175 Pans/Week	9.2 hours	\$159.25		
Annual Savings*	478 hours	\$8,281.00		

<sup>\*</sup>This calculator was developed to estimate time saved cleaning pans. Food types are different and time to clean pans may vary, this should be used for guidance only.

# PanSaver® Ovenable Pan Liners

**Stop the hassles** of burnt-on, baked-on foods with PanSaver Ovenable Pan Liners. These disposable, heat resistant pan liners prevent foods from drying out and sticking onto baking pans, providing easy cleanup with less scrubbing and cleaning time.



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

# PanSaver's Commitment to Sustainability Innovative materials for the future, available today.

For nearly two decades, PanSaver has been working to develop more sustainable options to help commercial kitchen operations reduce their environmental impact without compromising functionality.

While using PanSaver pan liners contributes to functional sustainability in commercial kitchens by reducing hot water use by 90%, decreasing food waste, improving sanitation and disposal, and minimizing the use of toxic cleaning chemicals, M&Q Packaging is committed to do more by also addressing the materials used in the PanSaver pan liners.

This commitment became the PanSaver line of sustainable pan liner options, including the PanSaver ECO™ Pan Liners and the newly developed PanSaver RC™ Pan Liners. PanSaver doesn't just offer eco-friendly products; the company is dedicated to continuous research and development for more sustainable options.

From exploring alternative materials to optimizing manufacturing processes, PanSaver is committed to staying at the forefront of eco-innovation in the food service industry.

### **Sustainable Products**

# PANSAVERECO \*\*

PanSaver ECO features all of the performance characteristics you expect from PanSaver brand liners, but are made with a minimum of 25% plant-based renewable materials. The unique properties of this material result in less adhesion to protein-based foods, so there is less sticking, along with stronger seals and better puncture resistance.

#### **Key Features and Benefits**

- Made with a minimum of 25% renewable materials.
- Ovenable up to 400°F / 203°C.
- · Superior durability, with stronger. seals and high puncture resistance.
- Lower adhesion to protein-based foods.
- Available in many different stock sizes.



Description	ltem #	Product Dimensions	Pan Dimensions	Pan Depth	WHS	Unit / Pack
Round Pans						
4 Quart Round (100 ct)	45012	12" x 15"	7" diameter	8.2"	SH	1/100
6 & 7 Quart Round (100 ct)	45015	15" x 15"	9.5" diameter	8.2"	SH	1/100
9 & 11 Quart Round (100 ct)	45018	18" x 20"	11" diameter	8.2"	SH	1/100
Full Hotel Pans						
Hotel Pan - Shallow (100 ct)	45042	34" x 12"	20.8" x 12.8"	2.5"	SH	1/100
Hotel Pan - Medium (100 ct)	45044	34" x 14"	20.8" x 12.8"	4"	SH	1/100
Hotel Pan - Deep (50 ct)	45048	34" x 18"	20.8" x 12.8"	6"	SH	1/50
Other Pans						
Sixth Pan (100 ct)	45050	13" x 14"	6.9" x 6.4"	6"	SH	1/100
Third & Quarter Pan - Medium / Deep (100 ct)	45010	19" x 14"	6.9" x 12.8"	4" & 6"	SH	1/100
Bun Sheet Pan (100 ct)	45020	20.5" x 28.5"	25.5" x 17.5"	N/A	SH	1/100
Half Pan - Medium / Deep (100 ct)	45030	23" x 14"	10.4" x 12.8"	4" & 6"	SH	1/100



PanSaver RC pan liners provide the same performance and durability of regular pan liners, but are made with 80% post-consumer recycled content. PanSaver RC uses 80% less virgin resources, and helps divert waste that would otherwise have been landfilled.

#### **Key Features and Benefits**

- · Made with a minimum of 80% Post-Consumer Recycled Content.
- Ovenable up to 400°F / 203°C.
- Patented Contour-Fit™ Construction.
- Stronger seals and high puncture resistance.



Description	ltem #	Product Dimensions	Pan Dimensions	Pan Depth	WHS	Unit / Pack
Round Pans						
6 & 7 Quart Round (100 ct)	43352	15" x 15"	9.5" diameter	8.2"	SH	1/100
9 & 11 Quart Round (100 ct)	43353	18" x 20"	11" diameter	8.2"	SH	1/100
Hotel Pans						
Hotel Pan - Shallow (100 ct)	43354	34" x 12"	20.8" x 12.8"	2.5"	SH	1/100
Hotel Pan - Medium (100 ct)	43355	34" x 14"	20.8" x 12.8"	4"	SH	1/100
Hotel Pan - Deep (50 ct)	43356	34" x 18"	20.8" x 12.8"	6"	SH	1/50
Other Pans						
Sixth Pan (100 ct)	43357	13" x 14"	6.9" x 6.4"	6"	SH	1/100
Third Pan - Medium/Deep (100 ct)	43348	19" x 14"	6.9" x 12.8"	4" & 6"	SH	1/100
Bun Sheet Pan (100 ct)	43359	20.5" x 28.5"	25.5" x 17.5"	N/A	SH	1/100
Half Pan - Medium/Deep (100 ct)	43330	23" x 14"	10.4" x 12.8"	4" & 6"	SH	1/100

WHS Code Key: SH -Schuylkill Haven, PA AV-Avon, OH SM-San Marcos, TX

# What is Post-Consumer **Recycled Content?**

Harnessing cutting-edge technologies, Post-Consumer Recycled Content (PCR) is the next generation of recycling, transforming consumer plastic waste into a high-quality and hygienic feedstock. This process keeps plastic materials out of landfills, helping to reduce the environmental impact associated with plastic use and helps foster a circular economy. Use of PCR technology has been identified as one of the ways the United States can reach the goals outlined in the U.S. Plastics Pact.

# Why Choose PanSaver RC?

PanSaver RC pan liners embody a perfect fusion of sustainability and performance. Here's why our exclusive features make them a game-changer in the kitchen:

- Made with a Minimum of 80% Post-Consumer **Recycled Content:** We take pride in actively contributing to the reduction of plastic waste by utilizing a significant percentage of recycled materials in our PanSaver RC pan liners.
- Ovenable to 400°F/203°C: PanSaver RC doesn't compromise on functionality. Enjoy the same high heat resistance as our traditional liners, making them suitable for a range of culinary applications.
- Better Durability and Stronger Seals: Experience enhanced puncture resistance with improved durability and stronger seals. PanSaver RC is engineered to withstand the demands of a bustling kitchen.
- Patented Contour-Fit® Construction: Our innovative ContourFit construction ensures that food stays out of corners, limiting food loss.

### Scrub Saver® Pan Liners

Great for steam tables up to 220°F. PanSaver's Scrub Saver pan liners provide the same easy clean up of regular pan liners at a more economical cost. Works great for cold bars too!



Description	ltem #	Product Dimensions	Pan Dimensions	Pan Depth	WHS	Unit / Pack
4 Quart Round (250 ct)	42959	12" x 15"	7" diameter	4" & 6"	SH	1/250
6 & 7 Quart Round (250 ct)	42950	15.5" x 15"	9.5" diameter	8.2"	SH	1/250
Sixth Pan (250 ct)	42949	13" x 14"	6.9" x 6.4"	6"	SH	1/250
Third Pan - Medium / Deep (250 ct)	42948	19.25" x 14"	6.9" x 12.8"	4" & 6"	SH	1/250
Half Pan - Medium / Deep (250 ct)	42947	23" x 16"	10.4" x 12.8"	4" & 6"	SH	1/250
Hotel Pan - Shallow / Medium (250 ct)	42955	34" x 16"	20.8" x 12.8"	2.5" & 4"	SH	1/250
Hotel Pan - Deep (250 ct)	42946	34" x 25"	20.8" x 12.8"	6"	SH	1/250
Bun Sheet Bag (200 ct)	42951	27" x 37"	25.5" x 17.5"	N/A	SH	1/200
Bun Pan Rack Cover (50 ct)	42933	52" x 80"	N/A	N/A	SH	1/50

# PanSaver Shrink-Tight<sup>™</sup> Pan Covers

**Prevent spillovers in ovens and during transport** with PanSaver Pan Covers. These patented see-through covers seal tightly to oven pans, protecting against spills and providing strong, stackable coverage.

Get a clean professional appearance to pans without the need for plastic wrap or aluminum lids. Transparent, markable film makes it easy to identify the contents. PanSaver Pan Covers shrink quickly in a heated oven and stay secure until removed.



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



## PipinQ<sup>™</sup> Pastry Bags

An end to messy and time-consuming pastry bag cleaning! Designed to be both refillable and disposable, PipinQ Disposable Pastry Bags are durable enough to last throughout the day, and thrown away each night. These bags offer a hygienic alternative to cotton bags, which can be difficult to clean thoroughly.

Description	ltem #	Product Dimensions	WHS	Unit / Pack						
Comfort Clear (for light or cold fillings)										
Comfort Clear (100 ct)	49014	14"	SH	1/100						
Comfort Clear (100 ct)	49021	21"	SH	1/100						
Cool Blue (for light or cold fil	lings)									
Cool Blue (100 ct)	49002	21"	SH	1/100						
Comfort Green (for light or c	old fillings)									
Comfort Green (100 ct)	49000	21"	SH	1/100						
Red Hot (for thick and/or hot fillings)										
Red Hot (74 ct)	49001	21"	SH	1/74						



PipinQ's unique textured surface provides a comfortable fit that can help reduce hand fatigue. PipinQ Pastry Bags come in different options for hot or cold fillings and in several different colors.

# Oven Roasting Bags

PanSaver's versatile high-temperature roasting bags make cleanup quick and easy for all your baked and roasted dishes. Moisture stays inside the bag, so food so food does not dry out during cooking.

Description	ltem #	Dimensions	WHS	Unit/Pack
Oven Bag with Ties (100 ct)	42684	18" x 24"	SH	1/100
Oven Bag with Ties (100 ct)	42809	24" x 30"	SH	1/100



## Saftea® Urn Liners

Saftea® Urn Liners from Plascon® are a quick and easy solution to the problem of difficult-to-clean tea and beverage urns.



Description	ltem #	Dimensions	Unit/Pack	WHS	Compatible with Urn Models
200 Saftea® Urn Liner	45620	20" x 19" - 5" Tube	1/50	SH	Bunn TDO-N-3.5, TDO-4, TDS-3, TDS-3.5, TDO-3.5 LP Curtis TCN, TCN14, TCN-1510, TCN-15S, TC-2H, TC-3H, TC3S
240L Saftea® Urn Liner	45635	24" x 19" - 11" Tube	1/50	SH	Bunn TD4T, TD4
Tomlinson Pinch Tube Faucet – Single	49670	N/A	1/pk	SH	Bunn TDO-N-3.5, TDO-4, TD4T, TD4, TDS-3, TDS-3.5, TDO-3.5 LP Curtis TCN, TCN14, TCN-1510, TCN-15S, TC-2H, TC-3H, TC3S
Tomlinson Pinch Tube Faucet - Double	49680	N/A	2/pk	SH	Bunn TDO-N-3.5, TDO-4, TD4T, TD4, TDS-3, TDS-3.5, TDO-3.5 LP Curtis TCN, TCN14, TCN-1510, TCN-155, TC-2H, TC-3H, TC3S

WHS Code Key: SH -Schuylkill Haven, PA AV-Avon, OH SM-San Marcos, TX

# FLAVOR SAVER®

Whether prepping food in advance or packaging for distribution to other kitchens, FlavorSaver has everything you need to get it done safely, efficiently and affordably.

### The Cook-Chill System

Cook-Chill is a process for preparing food in bulk quantities and packaging the food in smaller bags (or casings) for storage and reheating at a later time.

A complete cook-chill process can help kitchens improve food consistency, preserve nutrient integrity and flavor.



### What are the Benefits of Cook-Chill?

#### Improved quality.

Foods prepared using the cookchill method maintain the taste. texture, color, and aromas of freshly prepared menu items.

#### Better control.

Centralized purchasing and production allow better planning and ingredient preparation and more efficient purchase of raw materials.

#### Improved consistency.

Stored food maintains cellular structure without compromising the texture and consistency.

#### What about food safety?

Cook-chill bags are ideally suited to be part of a HACCP compliant food safety program because products are packed at pasteurized temperatures (165°F) into clean bags.

Food packaged in cook-chill bags can chill more quickly than food stored in Lexan tubs or buckets.

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

#### The Cook-Chill Process:

The Cook-Chill process is a simple way to store foods and can be easily scaled up or down to suit small kitchens or much larger production facilities producing hundreds of meals a day.



### How to Choose the Right Bag? A few simple questions can get you started.

#### What type of food do I want to package?

Cook-chill works great with a variety of foods, particularly soups, sauces and chili.

#### How long do you want to hold the food?

Food that is meant to be used fresh or frozen within 7 days can use a storage bag. In order to store food for longer than 7 days, a barrier cook-chill bag must be used.

#### How will you be bagging and sealing your food?

Most foods bagged and sealed by hand using a heat sealer or clipper will use a standard cook-chill bag. Automated bagging, sealing or cooling processes like tumble chilling may require slightly thicker bags for greater durability.

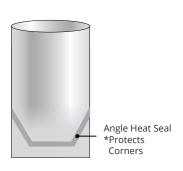
#### What size bag do I need?

Bag sizes usually range from 1/2 to 3 gallon capacities. Bags for quantities larger than 3 gallons may slow cooling time and compromise shelf life.

# What Type of Seal do I Need?

#### Angle Heat Seal

- Evenly distributes the weight of the food.
- Provides a handy corner for lifting bags when hot.



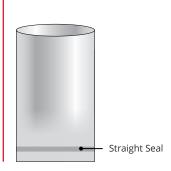
#### Handle Seal

- Even distribution of food.
- Provides a secure way to lift hot bags.



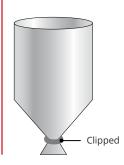
### Straight Seal

- · Industry standard seal
- Durable



#### Clipped

- Extra sturdy closure
- Suitable for high-abuse applications.



# **Cook-Chill Bags**

FlavorSaver Cook-Chill Bags are specifically designed for superior strength and barrier properties to improve shelf life and food quality of cooked sauces, soups, stews and more. Suitable for temperatures up to 212°F.

Description	Size	Capacity	Thickness	Seal Type	WHS	Part Number	Case Size
Straight Seal Bags (suitable o	up to 212ºF)						
Cook-Chill Bag	10" x 16"	0.5 Gallon	3.0 Mil	Straight Seal	AV	B-BB1-1016HS3	1/1000
Cook-Chill Bag	10" x 20	1.0 Gallon	3.0 Mil	Straight Seal	AV	B-BB1-1020HS3	1/1000
Cook-Chill Bag	12 x 16"	1.0 Gallon	3.0 Mil	Straight Seal	AV	B-BB1-1216HS3	1/500
Cook-Chill Bag	10" x 24"	1.5 Gallon	3.0 Mil	Straight Seal	AV	B-BB1-1024HS3	1/500
Cook-Chill Bag	10" x 28"	1.5 Gallon	3.0 Mil	Straight Seal	AV	B-BB1-1028HS3	1/500
Cook-Chill Bag	10" x 30"	2.0 Gallon	3.0 Mil	Straight Seal	AV	B-BB1-1030HS3	1/500
Cook-Chill Bag	10" x 16"	0.5 Gallon	4.0 Mil	Straight Seal	AV	B-BB11-1016HS	1/500
Cook-Chill Bag	10" x 20"	1.0 Gallon	4.0 Mil	Straight Seal	AV	B-BB11-1020HS	1/500
Cook-Chill Bag	10" x 24"	1.5 Gallon	4.0 Mil	Straight Seal	AV	B-BB11-1024HS	1/500
Cook-Chill Bag	10" x 28"	1.5 Gallon	4.0 Mil	Straight Seal	AV	B-BB11-1028HS	1/500
Cook-Chill Bag	10" x 30"	2.0 Gallon	4.0 Mil	Straight Seal	AV	B-BB11-1030HS	1/500
Cook-Chill Bag	10" x 16"	0.5 Gallon	4.35 Mil	Straight Seal	AV	B-BB1-1016HS	1/500
Cook-Chill Bag	10" x 20"	1.0 Gallon	4.35 Mil	Straight Seal	AV	B-BB1-1020HS	1/500
Cook-Chill Bag	10" x 24"	1.5 Gallon	4.35 Mil	Straight Seal	AV	B-BB1-1024HS	1/500
Cook-Chill Bag	10" x 28"	1.5 Gallon	4.35 Mil	Straight Seal	AV	B-BB1-1028HS	1/500
Cook-Chill Bag	10" x 30"	2.0 Gallon	4.35 Mil	Straight Seal	AV	B-BB1-1030HS	1/500
Angle Seal Bags (suitable up	to 212°F)						
Cook-Chill Bag	10" x 16"	0.5 Gallon	3.0 Mil	Angle Seal	SH	42815	1/250
Cook-Chill Bag	10" x 20"	1.0 Gallon	3.0 Mil	Angle Seal	SH	42816	1/500
Cook-Chill Bag	10" x 24"	1.5 Gallon	3.0 Mil	Angle Seal	SH	42817	1/500
Cook-Chill Bag	10" x 30"	2.0 Gallon	3.0 Mil	Angle Seal	SH	42818	1/500
Cook-Chill Bag	10" x 16"	0.5 Gallon	4.5 Mil	Angle Seal	SH	42785	1/500
Cook-Chill Bag	10" x 20"	1.0 Gallon	4.5 Mil	Angle Seal	SH	42782	1/250
Cook-Chill Bag	10" x 24"	1.5 Gallon	4.5 Mil	Angle Seal	SH	42783	1/500
Cook-Chill Bag	10" x 30"	2.0 Gallon	4.5 Mil	Angle Seal	SH	42784	1/500
Handle Seal Bags (suitable u	p to 212°F)	'	'		'		
Cook-Chill Bag	10" x 16"	0.5 Gallon	3.0 Mil	Handle Seal	AV	B-BB1-1016ASH3	1/1000
Cook-Chill Bag	10" x 20"	1.0 Gallon	3.0 Mil	Handle Seal	AV	B-BB1-1020ASH3	1/1000
Cook-Chill Bag	10" x 24"	1.5 Gallon	3.0 Mil	Handle Seal	AV	B-BB1-1024ASH3	1/500
Cook-Chill Bag	10" x 30"	2.0 Gallon	3.0 Mil	Handle Seal	AV	B-BB1-1030ASH3	1/500
Cook-Chill Bag	10" x 16"	0.5 Gallon	4.0 Mil	Handle Seal	AV	B-BB11-1016ASH	1/500
Cook-Chill Bag	10" x 20"	1.0 Gallon	4.0 Mil	Handle Seal	AV	B-BB11-1020ASH	1/500
Cook-Chill Bag	10" x 24"	1.5 Gallon	4.0 Mil	Handle Seal	AV	B-BB11-1024ASH	1/500
Cook-Chill Bag	10" x 30"	2.0 Gallon	4.0 Mil	Handle Seal	AV	B-BB11-1030ASH	1/500
Cook-Chill Bag	10" x 16"	0.5 Gallon	4.35 Mil	Handle Seal	AV	B-BB1-1016ASH	1/250
Cook-Chill Bag	10" x 20"	1.0 Gallon	4.35 Mil	Handle Seal	AV	B-BB1-1020ASH	1/500
Cook-Chill Bag	10" x 24"	1.5 Gallon	4.35 Mil	Handle Seal	AV	B-BB1-1024ASH	1/500
Cook-Chill Bag	10" x 28"	1.5 Gallon	4.35 Mil	Handle Seal	AV	B-BB1-1028ASH	1/500
Cook-Chill Bag	10" x 30"	2.0 Gallon	4.35 Mil	Handle Seal	AV	B-BB1-1030ASH	1/500
Cook-Chill Bag	10" x 16"	0.5 Gallon	4.5 Mil	Handle Seal	SH	43013	1/500
Cook-Chill Bag	10" x 20"	1.0 Gallon	4.5 Mil	Handle Seal	SH	43014	1/500
Cook-Chill Bag	10" x 24"	1.5 Gallon	4.5 Mil	Handle Seal	SH	43015	1/250
Cook-Chill Bag	10" x 30"	2.0 Gallon	4.5 Mil	Handle Seal	SH	43016	1/250

Description	Size	Capacity	Thickness	Seal Type	WHS	Part Number	Case Size
Clipped Bags (suitable up to 212°F	)						
Cook-Chill Bag	10" x 20"	1.0 Gallon	3.0 Mil	Clipped	AV	B-BB1-1020C3	1/500
Cook-Chill Bag	10" x 20"	1.0 Gallon	3.0 Mil	Clipped	SH	42900	1/500
Cook-Chill Bag	10" x 24"	1.5 Gallon	3.0 Mil	Clipped	AV	B-BB1-1024C3	1/500
Cook-Chill Bag	10" x 24"	1.5 Gallon	3.0 Mil	Clipped	SH	43041	1/500
Cook-Chill Bag	10" x 30"	2.0 Gallon	3.0 Mil	Clipped	AV	B-BB1-1030C3	1/400
Cook-Chill Bag	10" x 30"	2.0 Gallon	3.0 Mil	Clipped	SH	43105	1/400
Cook-Chill Bag	10" x 20"	1.0 Gallon	4.0 Mil	Clipped	AV	B-BB11-1020C	1/500
Cook-Chill Bag	10" x 24"	1.5 Gallon	4.0 Mil	Clipped	AV	B-BB11-1024C	1/400
Cook-Chill Bag	10" x 30"	2.0 Gallon	4.0 Mil	Clipped	AV	B-BB11-1030C	1/400
Cook-Chill Bag	10" x 20"	1.0 Gallon	4.35 Mil	Clipped	AV	B-BB1-1020C	1/400
Cook-Chill Bag	10" x 24"	1.5 Gallon	4.35 Mil	Clipped	AV	B-BB1-1024C	1/400
Cook-Chill Bag	10" x 30"	2.0 Gallon	4.35 Mil	Clipped	AV	B-BB1-1030C	1/400
Cook-Chill Bag	10" x 20"	1.0 Gallon	4.5 Mil	Clipped	SH	43012	1/500
Cook-Chill Bag	10" x 24"	1.5 Gallon	4.5 Mil	Clipped	SH	42803	1/500
Cook-Chill Bag	10" x 30"	2.0 Gallon	4.5 Mil	Clipped	SH	42791	1/400
Cook-Tank Bags (suitable up to 19	0°F)						
Barrier Cook Tank Bag	14" x 28"	2.0 gallon	2.0 Mil	Clipped	AV	L-BHB-1428C	1/500
Printed Cook-Chill Bags (suitable u	up to 212ºF)						
Cook Chill Bags Printed Fill Lines	12" x 16"	1 Gallon	3.0 mil	Heat Seal	AV	B-PBB1-1216FS-3-CB004	1/500
Cook Chill Bags Printed Fill Lines	12" x 18"	1 Gallon	3.0 mil	Heat Seal with Handle	AV	B-PBB1-1218FS-3H-CB001	1/500
High Heat Nylon Bags (suitable up	to 325°F)						
High Heat Nylon Bag	10" x 16"	0.5 gallon	3.0 Mil	Clipped	SH	40619	1/500
High Heat Nylon Bag	10" x 20"	1.0 gallon	3.0 Mil	Clipped	SH	40027	1/500
High Heat Nylon Bag	10" x 24"	1.5 gallon	3.0 Mil	Clipped	SH	40173	1/500
High Heat Nylon Bag	10" x 30"	2.0 gallon	3.0 Mil	Clipped	SH	40031	1/400
Custom Packaging							

FlavorSaver can provide custom bags and pouches. Talk to your representative about minimum order quantities and lead times.

# Storage Bags

Description	Size	Volume	Thickness	Seal Type	WHS	Part Number	Case Size
7-Day Cook/Chill Storage Bags	10" x 16"	0.5 gallon	2.50 mil	Heat Seal	SH	43055	1/1000
7-Day Cook/Chill Storage Bags	10" x 20"	1.0 gallon	2.50 mil	Heat Seal	SH	41492	1/1000
7-Day Cook/Chill Storage Bags	10" x 24"	1.5 gallon	2.50 mil	Heat Seal	SH	41517	1/1000
7-Day Cook/Chill Storage Bags	10" x 30"	2.0 gallon	2.50 mil	Heat Seal	SH	41518	1/800
7-Day Cook/Chill Storage Bags	10" x 16"	0.5 gallon	3.25 mil	Heat Seal	SH	43056	1/850
7-Day Cook/Chill Storage Bags	10" x 20"	1.0 gallon	3.25 mil	Heat Seal	SH	41493	1/850
7-Day Cook/Chill Storage Bags	10" x 24"	1.5 gallon	3.25 mil	Heat Seal	SH	41519	1/800
7-Day Cook/Chill Storage Bags	10" x 30"	2.0 gallon	3.25 mil	Heat Seal	SH	41520	1/600
7-Day Cook/Freeze Storage Bags	10" x 17"	1 quart	5.0 mil	Flat Seal	AV	B-BHSF-1017HS-4	1/500
7-Day Cook/Freeze Storage Bags	12" x 18"	1 gallon	5.0 mil	Double Heat Seal	AV	B-BHSF-1218DHS-5	1/500

# FlavorSaver Cook-Chill Accessories









Description	Size	WHS	Part Number	Unit/Pack	
Ring Stands & Funnels					
Large Mouth Aluminum Funnel		SH	40463	1/each	
Single Post Pedestal (secures one casing)		SH	40456	1/each	
4 Post Pedestal (secures 4 casings)		SH	40457	1/each	
Clippers, Clips & Ties					
Z-411 Tipper-Tie Clips		SH	40453	1/6250	
2-411 Tipper-Tie Clips		AV	G-CL4100H-6250	170230	
Z-411 Tipper-Tie Clips, Master Case		AV	G-CL4100H	1/25,000	
Z-401 Tipper-Tie Clips, Master Case		AV	G-CL4000H	1/25,000	
Carlo Chill Manual Clingan		SH	40458	1/	
Cook Chill Manual Clipper		AV	K-EQUIP-THZ400	1/each	
Nylon Cable Tie Natural	7"	SH	43100	1/1000	
Impulse Heat Sealers					
Tabletop Heat Sealer w/foot pedal 18"		AV	K-EQ1518A-IS	1/each	
Free-Standing Heat Sealer w/foot pedal 18"		AV	K-EQH89	1/each	
Replacement Kits - ask your representative					
Printer Ribbons & Labels					
	2" x 350'	SH	40454		
Tyvek Marking Ribbon, 2", no perf		AV	K-MTT2-350	1/12	
Tyvek Marking Ribbon, 2.25", no perf	2.25" x 400'	AV	K-MTT2.25X12-400P	1/12	
		SH	40455		
Tyvek Marking Ribbon, 2.5", no perf	2.5" x 350'	AV	K-MTT2.5-350	1/12	
Thermal Transfer Printer Ribbon 2" Zebra	2.38" x 1,476'	AV	K-MTTRZ2B	1/36	
Thermal Transfer Printer Ribbon 2" Datamax	2" x 1,182'	AV	K-MTTRD2B	1/36	
Thermal Transfer Printer Ribbon 2.5" Zebra	3" x 985'	AV	K-MTTRZ2.5B	1/36	
Thermal Transfer Printer Ribbon 2.5" Datamax	2.5" x 1,182'	AV	K-MTTRD2.5B	1/36	
Cook Chill Labels, 2" x 4"	2" x 4"	AV	K-LABEL4X2W-SHEET	1/1000	
Cook Chill Labels, 4"x 4" Blank	4" x 4"	SH	43503	1/1300	
Cook Chill Labels, 5" x 2" Printed	5" x 2"	SH	43506	1/1500	
Pens & Charts					
Call your representative for details		AV			
Portable Chillers					
32 gal Portable Circulating Chiller	32 Gallon	AV	K-EQUIP-CHILLER-32	1/each	
Miscellaneous Equipment					
		AV	K-CHILPAC2420BEI		
Cook Chill Crate, Beige	24" x 20" x 13.75"	SH	49701	1/each	
		AV			
Cook Chill Dolly	Dolly 24" x 20" x 6.75"		K-DOLLIE-S2420	1/each	
,		SH	49702		

# Vacuum/Sous Vide Pouches

Description	Size	Capacity	Thickness	Seal Type	WHS	Part Number	Case Size	
\/	60	NI/A	2.0 Mil	Haat Caal 2 Cidaa	SH	41841	1/1000	
Vacuum Pouch	6 x 8	N/A	3.0 Mil	Heat Seal 3 Sides	AV	F-VP0608COEX3ML	171000	
Vacuum Pouch	6 x 10	N/A	3.0 Mil	Heat Seal 3 Sides	SH	45221	1/1000	
vacuum Pouch	6 X 10	IN/A	3.0 WIII	Heat Seal 3 Sides	AV	F-VP0610COEX3ML	171000	
Vacuum Pouch	6 x 12	N/A 3.0 Mil	Heat Seal 3 Sides	SH	45222	1/1000		
vacuum Pouch	0 X 12		3.0 WIII	Heat Seal 5 Sides	AV	F-VP0612COEX3ML	171000	
Vacuum Pouch	8 x 8	N/A	3.0 Mil	Heat Seal 3 Sides	SH	45223	1/1000	
vacuum Pouch	0 X O	IN/A	3.0 WIII	Heat Seal 5 Sides	AV	F-VP0808COEX3ML	171000	
Vacuum Pouch	8 x 10	N/A	3.0 Mil	Heat Seal 3 Sides	SH	41842	1/1000	
vacuum Pouch	0 X 10	IN/A	3.0 IVIII		AV	F-VP0810COEX3ML	171000	
Vacuum Pouch	8 x 12	NI/A	N/A	3.0 Mil	Heat Seal 3 Sides	SH	45224	1/1000
vacuum Pouch	0 X 12	IN/A	3.0 WIII	neat Seal 5 Sides	AV	F-VP0812COEX3ML	171000	
Vacuum Pouch	um Pouch 8 x 15 N	NI/A	N/A 3.0 Mil Heat Seal 3 Sides —	Lloat Coal 2 Cidos	SH	45225	1/1000	
vacuum rouch	0 X 13	IN/A		AV	F-VP0815COEX3ML	171000		
Vacuum Pouch	acuum Pouch 10 x 13	N/A 3.0 Mil	3.0 Mil	Heat Seal 3 Sides	SH	41843	1/1000	
vacuum rouch	10 X 13	IN/A	3.0 14111	Tieat Seal S Sides	AV	F-VP1013COEX3ML	171000	
Vacuum Pouch	10 x 15	N/A	3.0 Mil Heat Seal 3 Sides	SH	45226	1/1000		
vacuum Pouch	10 X 15	IN/A	3.0 IVIII	Heat Seal 5 Sides	AV	F-VP1015COEX3ML	171000	
Vacuum Pouch	12 x 14	N/A	3.0 Mil	Heat Seal 3 Sides	SH	41844	1/1000	
vacuum rouch	12 X 14	IN/A	3.0 14111	Tieat Seal S Sides	AV	F-VP1214COEX3ML	171000	
Vacuum Pouch	\\	12 x 22 N/A	3.0 Mil	Heat Seal 3 Sides	SH	41845	1/1000	
Vacuum Fouch	12 X 22	IN/A	A 3.0 MII	Heat Seal 3 Sides	AV	F-VP1222COEX3ML	171000	
Vacuum Pouch	Vacuum Pouch 14 x 16 N/A 3	14 × 16 N/A 2 O Mil	3.0 Mil	Heat Seal 3 Sides	SH	45227	1/1000	
vacuum r ouch		3.0 (VIII	neat Seal 3 SideS	AV	F-VP1416COEX3ML	171000		
Vacuum Pouch	16 v 26	N/A 2 O Mil	Heat Seal 3 Sides	SH	41846	1/500		
vacuum Pouch	tuum Pouch 16 x 26 N/A 3.0 Mil Heat Seal 3 S	Heat Seal 3 Slues	AV	F-VP1626COEX3ML	1/500			
Vacuum Pouch	12 v 16	12 x 16 N/A 3.0 Mil	Heat Seal 3 Sides	SH	41847	1/500		
(Boilable)	12 X 10			AV	F-VP1216COEX-B	1/300		

WHS Code Key: SH -Schuylkill Haven, PA AV-Avon, OH SM-San Marcos, TX

# **Roll Stock Films**

For automated pouch making on vertical or horizontal form-fill-seal equipment, FlavorSaver offers high barrier roll stock films in a variety of formats to meet your specific needs. Our experienced technical team can help make sure you choose the correct film for your process and your product goals, and implement it in your facility for a seamless transition.



# **FLAVORSEAL**

Improve shelf appeal and enhance food storage with Flavorseal's Foodservice products. At Flavorseal, we package flavor!

## Re-shaping Food Packaging

For over 20 years, Flavorseal has been providing innovative flexible packaging, netting and seasoning transfer food packaging solutions for the food processing and food service industries.

#### **Case Liners**

Flavorseal's case liner provides attractive, sanitary and low maintenance base for refrigerated cases and shelving. Case liner is a plastic mesh that allows air circulation and drainage around product in deli and meat cases. Standard width rolls fit most cases without further alteration.

Description	ltem No.	Dimensions	WHS	Unit/Pack
Vexar Case Liner				
Case Liner, 62' roll, Red	C-SL3662R	36" X 62' Roll	AV	1/36
Case Liner, 62' roll, Black	C-SL3662B	36" X 62' Roll	AV	1/36
Case Liner, 74' roll, Red	C-SL3074R	30" X 74' Roll	AV	1/42
Case Liner, 74' roll, Black	C-SL3074B	30" X 74' Roll	AV	1/42



# **Grip Liners**

Grip Liner provides a cushioned base that holds fast to virtually any case. It does not produce or absorb odors. Grip liner meets FDA requirements for food contact.

Description	ltem No.	Dimensions	WHS	Unit/Pack
Grip Net				
Grip Net Liner, Black	C-GN3660B-BOXED	36" X 60' Roll	AV	Ea
Grip Net Liner, Green	C-GN3660G-BOXED	36" X 60' Roll	AV	Ea
Grip Net Liner, Red	C-GN3660R-BOXED	36" X 60' Roll	AV	Ea
Extra Wide Grip Net Liner, Green	C-GN4860G	48" X 60' Roll	AV	1/50
Extra Wide Grip Net Liner, Black	C-GN4860B	48" X 60' Roll	AV	1/50

# **Plastic and Elastic Netting**

Colorful extruded plastic netting can make eye-catching final packaging for everything from produce to toys. Extruded plastic netting is available in several standard colors and sizes.

Additional colors and sizes can be requested.



Description	ltem #	Dimensions	WHS	Unit / Pack
Plastic Netting				
Plastic Netting, Heat Sealed, Red	A-PNG15HS-16.5S72	12" x 15"	AV	1/1000
Plastic Netting, Heat Sealed, Purple	A-PNP15HS-16.5S72	12" x 15"	AV	1/1000
Plastic Netting, Heat Sealed, Red	A-PNR15HS-16.5S72	12" x 15"	AV	1/1000
Plastic Netting, Heat Sealed, Red	A-PNR24HS-16.5S72	12" x 24"	AV	1/1000
Header Label Bags				
Header Label Bag, Red	A-HL-5.5X17R	5.5" x 17"	AV	1/1000
Header Label Bag, Yellow	A-HL-5.5X17Y	5.5" x 17"	AV	1/1000
Header Label Bag, Green	A-HL-5.5X20G	5.5" x 20"	AV	1/1000
Header Label Bag, Red	A-HL-5.5X20R	5.5" x 20"	AV	1/1000
Header Label Bag, Red	A-HL-5.5X21R	5.5" x 21"	AV	1/1000
Header Label Bag, Red	A-HL-5.5X24R	5.5" x 24"	AV	1/1000
Header Label Bag, Red	A-HL-7.5X22R	7.5" x 22"	AV	1/1000
Elastic Netting				
Elastic Netting, Cotton, 18 line, 5 stitch	A-EN-18C5	150' Roll	AV	1/10
Elastic Netting, Cotton, 18 line, 7 stitch	A-EN-18C7	150' Roll	AV	1/10
Elastic Netting, Polyester, 18 line, 7 stitch	A-EN-18P7	150' Roll	AV	1/10
Elastic Netting, Polyester, 22 line, 5 stitch	A-EN-22P5	150' Roll	AV	1/10

WHS Code Key: SH -Schuylkill Haven, PA AV-Avon, OH SM-San Marcos, TX





# M&Q FOODSERVICE

Visit us at mqfoodservice.com

#### Contact a Representative

PanSaver Foodservice Solutions 877-726-7287 Pansaver.com info@pansaver.com

#### Flavorseal Foodservice 866-769-1500 Flavorseal.com info@flavorseal.com

**FlavorSaver Cook-Chill Solutions** FlavorSaver.com

#### **Warehouse locations:**

M&Q Packaging Schuylkill Haven, PA

Flavorseal Avon, OH

M&Q Packaging South San Marcos, TX

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