



 **PANSAVER**<sup>®</sup>

with Patented Technology

**Ovenable (400°F) Pan Liners**

 **PANSAVER**<sup>®</sup>

1120 Welsh Road, Suite 170 • North Wales, PA 19454



**Call for a FREE  
PanSaver<sup>®</sup> sample!\***  
(\*qualified operators only)

**877-PAN-SAVR (726-7287)  
www.pansaver.com**

 NSF Certified  PARVE K #1672  CFIA-ACIA  Made in the USA  **PanSaver<sup>®</sup> CONTOUR FIT** The Only Liner with Contour Fit

ISO-9001:2000 Quality System Certified

Mfr by M&Q Packaging Corporation • Schuylkill Haven, PA 17972 USA

SMB-041 Rev. E - Date 5/1/09

## Contour Fit™ Only by PanSaver

### Prepare Safer Food

- Food holds up to 20°F warmer
- No residue left in pans
- Eliminates surface contamination
- Improves HACCP compliance

### Serve Better Food

- No food to hot metal contact
- Food retains moisture and flavor
- Food remains servable three times longer

### Avoid Messy Clean-up

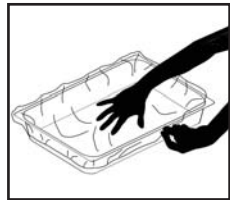
- Grease goes in the trash, not down the drain
- Save money on labor and cleaning supplies
- Improve employee morale
- Just rinse and sanitize pans for reuse



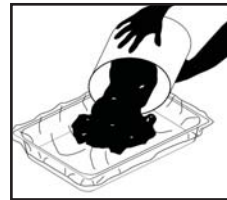
**Why Scrub?**  
**...When All You Need To Do Is Sanitize!**

## 5 Easy Steps for Using PanSaver® Pan Liners

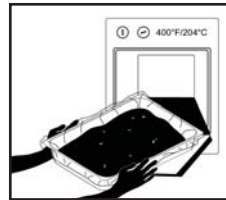
Step 1



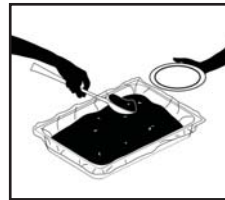
Step 2



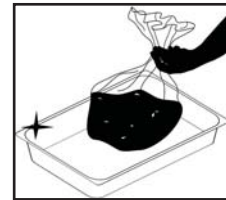
Step 3



Step 4



Step 5



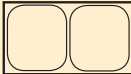
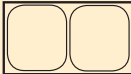
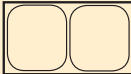
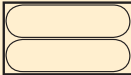

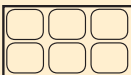







### Using the Pan Liners:

Ovenable (400°F/204°C) PanSaver® Pan Liners are used in food preparation, cooking and holding to prevent food from "baking-on" and "burning-on" to the pot or pan surface. PanSaver® pan liners can also be used for cold storage.

### It's this Simple:

1. Apply to the appropriate pan. PanSaver® pan liners are generously cut to afford complete coverage of the food contact areas of the pan. Our new patented contour fit assures no snagging when stirring and no loss of servings in the "dog ears" or corners of the liner.
2. Skirt the outer edge of the pan with the excess material. Skirting will prevent the PanSaver® material from falling into the pan.
3. Place food in the pan on the PanSaver® pan liner.
4. Then bake, roast, microwave, steam, or use in a convection oven. At the end of the night, either discard or store in refrigeration.
5. Remove and dispose of the pan liner, and your pan simply needs to be sanitized. Or store food in a clean PanSaver® to serve again the next day.

## PanSaver® Ovenable (400°F) Pan Liners

Pan Description	Product Picture	Liner Dimensions	PanSaver Order #	Pack Size
Half Pan Shallow		23" x 11"	42637	100
			42642	500
Half Pan Medium & Deep		23" x 14"	42636	100
			42641	500
Half Pan X - Deep		23" x 18"	42926	100
Half Pan - Long Shallow		27" x 10"	42638	100
Half Pan - Long Medium		27" x 11"	42639	100
Half Pan - Long Deep		27" x 14"	42640	100
Third & Quarter Pan Shallow		19" x 10"	42553	500
Third & Quarter Pan Medium & Deep			19" x 14"	42005 42105
Sixth Pan		13" x 14"	42595	100
			42596	500
Ninth Pan		11" x 10"	42683	1000
Hotel Pan Shallow & Medium		34" x 12"	42001	100
			42101	500
Hotel Pan Deep		34" x 18"	42002	50
Hotel Pan X - Deep			42102	250
2 Quart Round		9" x 14"	42924	50
			42009 42109	100 500
4 Quart Round		12" x 15"	42010	100
			42110	500
6 & 7 Quart Round		15" x 15"	42011	100
			42111	500
9 & 11 Quart Round		18" x 20"	42007	100
			42107	500
Bun Sheet Pan		20.5" x 28.5"	42008 42108	100 500
Half Bun Sheet Pan		14.25" x 19"	42873	100
G.I. Roasting Pan		38" x 18"	42517	50
			42515	250
Full Size Roasting Pan		42" x 14"	42546	200

# ScrubSaver® Low Temperature (220°F) Steam Table Liners

Designed for steam table pans to make the serving and transporting of prepared foods easier and to eliminate product waste and messy clean-up.



ScrubSaver® steam table pan liners are **not intended for ovens**. ScrubSaver® liners are designed for holding, transporting, and serving food from steam table pans and for keeping food warm or reheating in a steamer up to 220°F.

**Directions:**

1. Place ScrubSaver® liner in pan and skirt the outer edge of the pan with excess liner material. Skirting will prevent the ScrubSaver® liner from falling into the pan.
2. Place food in the pan on the ScrubSaver® liner.
3. Place pan in steam table well and begin serving.

Pan Description	Product Picture	Liner Dimensions	Order#	Case Size
Half Pan Medium & Deep		23" x 16"	42947	250
Third Pan Medium & Deep		18.75" x 14"	42948	250
Quarter Pan Medium & Deep		15.75" x 12"	42957	250
Sixth Pan Deep		12.5" x 12"	42949	250
Hotel Pan Shallow & Medium		34" x 16"	42955	250
Hotel Pan Deep		34" x 25"	42946	250
4 Quart Round		11.25" x 15"	42959	250
6 & 7 Quart Round		15" x 15"	42950	250
Bun Sheet Pan		27" x 37"	42951	200
Bun Pan Rack Cover		52" x 80"	42933	50

Recyclable ScrubSaver® Liners Made of High Molecular and High Density Film Complying with FDA Rule CFR 177.1520 For Direct Food Contact



# PanGarters™ Improve the Appearance of Any Steam Table with Three Simple Steps



**Step 1:** Remove pan with PanSaver® and food from oven



**Step 2:** Stretch PanGarter™ over the lip of the pan and allow it to relax just under the lip



**Step 3:** Place the pan in the steam table.

**Remember: PanGarters™ are for steam table use only (up to 250°F / 121°C)**

PanGarter™ Size	Fits	Order#	Pack Size
Small	Third & Quarter Pans 6-7 Quart Rounds	42518	100
Medium	Half Pans 9-11 Quart Rounds	42519	100
Large	Hotel Pans	42520	100

## High Temperature (400°F) Oven Bags

Not just for turkey anymore... try with beef, chicken, pork, fish and even vegetables.

- Better Food** Meats stay moist, tender and succulent basting in their own juices and vegetables retain bright color and garden fresh flavor.
- Better Yield** Without the shrinkage typical with the use of conventional ovens, you retain more of what you started with.
- Less Clean Up** Food never touches the pans and never splatters the oven; clean up is a snap.



### Instructions for use:

#### OVEN COOKING:

1. Coat inside of bag with flour. Place seasoned raw meats, poultry or fish into bag. Secure bag with tie.
2. Place bag in 2" to 4" deep pan large enough to hold entire bag and allow for some expansion.
3. Because meats cook 33% faster, we suggest using a meat thermometer. Simply insert the thermometer through the bag.
4. Cook at your normal cooking temperature in a PREHEATED oven, with pan (and bag) away from oven walls. DO NOT ALLOW TEMPERATURE TO EXCEED 400°F.
5. For extra browning or crispness, slit top of bag for the last 20 to 30 minutes.

#### STEAMING:

1. Place food in bag removing as much air as possible. Secure bag with tie.

2. Place bag in steamer and follow cooking directions on steamer.
3. When cooked, remove bag and allow to stand for a minute before opening.

#### BOILING OR HEATING:

1. Place food in bag, removing as much air as possible. Secure bag with tie.
2. Immerse bag in boiling water. Reduce heat as needed.
3. When cooked, remove bag and allow to stand for a minute before opening.

#### FREEZING:

1. Place food in bag, removing as much air as possible. Secure bag with tie.
2. When reconstituting, follow instructions according to cooking method - oven cooking, boiling or steaming.

### Oven Bags w/Ties

Bag Dimensions	Order #	Pack Size
18" x 24"	42684	100
24" x 30"	42809	100

## Other Great Uses for Ovenable (400°F) PanSaver® Pan Liners!



### PanSaver® Ovenable (400°F/204°C) Liner Directions Electric Roasters & Slow Cookers

**Purpose:** The function of the PanSaver® liner is to eliminate the soaking and scrubbing of the ceramic or metal inserts which are used in electric roasters and slow cookers.

**Hot Spots:** Most electric roasters and slow cookers have hot spots. To eliminate the chance of the liner sticking to a hot spot, simply place a little water (1.5 oz for a Slow Cooker and 6 oz. for an 18 Qt. Electric Roaster) in the insert (not in the heating unit) prior to dressing the insert with the liner. The humidity generated by the water will eliminate any hot spots and the liner will not stick to the insert. Do not put water into the heating unit. This serves no purpose and may ruin the appliance.

**Dressing The Insert:** Once you have "dressed" the insert and have "skirted" the excess material over the rim of the insert so it does not fall back into the insert (see photo), do not tuck the "skirted material" into the heating unit section of the Roaster or Slow Cooker as this will put the liner in direct contact with a surface temperature in excess of 400°F/203°C. Animal fat or vegetable spray should not be applied to the inside of the insert (under the PanSaver® liner).

**Not Recommended:** PanSaver® Ovenable Liners are not recommended to be used with the new Teflon® or Silicone® coated inserts. These inserts conduct excessive heat and the liner may melt.

Custom sizes available.  
Please inquire if you would like more information.



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