

CHEF[®]PACK

cook  protect

DO YOU KNOW
WHO ELSE
HAS TOUCHED
YOUR FOOD?



YOUR FOOD, COOKED & PROTECTED

Food moves from freezer to oven to your customer in a sealed package that meets FDA 21 CFR, BfR XXXVI/2, and EU(EC) 1935/2004



CONSISTENT, DELICIOUS, IMMEDIATE

No more soggy food. Heat retention plus humidity control means a perfect meal every time.



VERSATILE

Designed with your graphics to run on your flow packer.



HANDLES THE HEAT

Pick the speed you need. Flawless performance in accelerated cook ovens up to 400° F standard and 520° F when customized.



1-800-334-9372

sales@afcmaterials.com / afcmaterials.com

14 Walter Court
Lake in the Hills, IL 60156

CHEF[®]PACK

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ELEVATE
YOUR
PACKAGING



CHOICES ARE ENDLESS

Everything from soup to scramble,
pulled pork to mac&cheese.



YOUR TIME, YOUR MONEY

Cut consumables and increase
your throughput with a single
product.



CUSTOMIZABLE PLATFORM

Create any configuration of
compartments, shapes, and
sizes to best present your
meal.



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THE PERFECT PIZZA DELIVERY PLATFORM



YOUR FOOD, COOKED & PROTECTED

Food moves from freezer to oven to your customer in a sealed package that meets FDA 21 CFR, BfR XXXVI/2, and EU(EC) 1935/2004



CONSISTENT, DELICIOUS, IMMEDIATE

No more bad pizza. Heat retention plus humidity control means a crispy crust, hot toppings, and melted cheese.



VERSATILE

Designed with your graphics. Can run on your flow packer or seal by hand in your kitchen.



HANDLES THE HEAT

Pick the speed you need. Flawless performance in accelerated cook ovens up to 400° F standard and 520° F when customized.



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