



Shrink-Tight™

Pan Covers

Oven-Sealing • Spill-Resistant

from  **PANSAVER®**

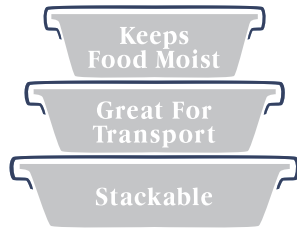


The Ultimate Professional Solution

Seals in moisture • Keeps oven clean • Stackable for storage • Secures for transport

Proven Performance to 400°F/203°C

SAMPLES AVAILABLE! Call us at 877.726.7287 or email info@pansaver.com



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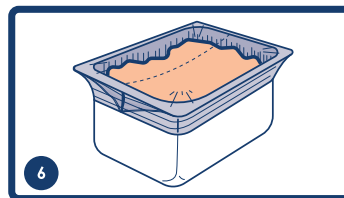
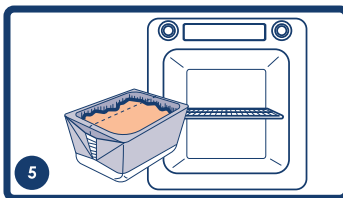
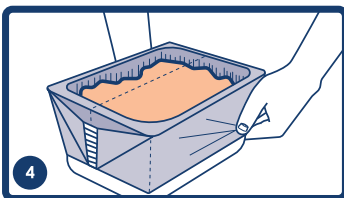
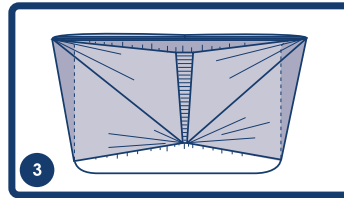
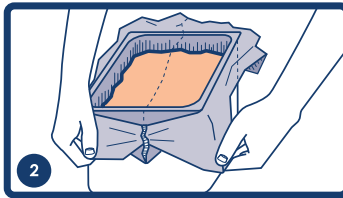
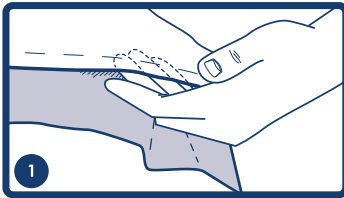
By PANSAYER®

Key Features & Benefits

- Unique functional design - patent pending
- Prevents spillovers and mess in oven
- Clean, professional appearance
- Clear, markable film - 100% food visibility
- Strong & stackable for transport
- Tight seal retains food moisture

Ideal for Catering!

How to Apply Pan Cover



1. Slide fingers into the short folds on each side of the Pan Cover keeping thumbs on the outside.
2. Fully open the cover, center over the pan and cap the pan.
3. Straighten the triangular pockets at each end.
4. Pull the skirted material all the way down so the Pan Cover is snug at the top corners.
5. Place the pan in a heated oven. Max. 400°F/203°C.
6. Within seconds the Pan Cover shrinks and becomes a tight fitting cover.

Ordering Information

Cover Size	Item#	Cs/pk
Full (1/1)	44701	50
Half (1/2)	44651	50
Third (1/3)	44652	50

Cover Size	Item#	Cs/pk
9 & 11 qt.	44670	50
6 & 7 qt.	44660	50
4 qt.	44650	50

