

# FLAVORSEAL™ HANDLED COOK CHILL BAGS

Flavorseal™ Handled Cook Chill Bags provide a fast and easy way to cool or heat gallons of food. They are designed to withstand extreme hot and cold temperatures. The sealed handle on the closed end of the bag makes it easier and safer for anyone in the kitchen to handle. Cook Chill Bags are ideal for use with tumble chillers and allow operators to cook to inventory rather than service, while extending the shelf life of the food.

*Cook Chill systems can reduce food costs by as much as 10% through greater yields and reduction in food waste.*

*Cook Chill bags can save you up to \$10,000 annually.*

## FEATURES

- Use for boil, microwave, oven or steamer
- Cable ties included for sealing
- Safe carry handle
- Durable poly material
- Disposable
- Clear to easily identify contents
- Bags are easy to transport

## BENEFITS

- Cook chill stand aids filling of bags
- Bags save space in coolers and freezers
- One bag replaces multiple containers
- Less clean up



## Flavorseal® Cook-Chill Bags

10" x 30" 1-2 gallon bag ... **113609**

12" x 30" 3 gallon bag ..... **113610**



Safe to freeze



Safe to boil



Built in handle



Contents _____		TM
Prep Date _____	Time _____	<input type="checkbox"/> AM <input type="checkbox"/> PM
Use By _____	Time _____	<input type="checkbox"/> AM <input type="checkbox"/> PM
Shelf Life _____		<input type="checkbox"/> Days <input type="checkbox"/> Hours
Steam/Boil Time _____	Cooking Temperature _____	°F/°C
Emp _____	Mgr _____	

## Sous Vide Label

DayMark's sous vide label, with TherMark™ Cook Chill adhesive, describes the contents and guidelines for cooking in airtight plastic bags at precise temperatures and times, including all the valuable information every chef needs to know when cooking via the sous vide method.

**114419**

THE DIFFERENCE IS  
NIGHT AND DAY.™

