

OVEN2GO

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



YOUR TIME, YOUR MONEY

Cut consumables and increase your throughput with a single product.



CONSISTENT, DELICIOUS, IMMEDIATE

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



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



YOUR FOOD IS THE STAR!

HOW ABOUT A FAST AND EFFICIENT WAY TO SERVE IT?

AVAILABLE SIZES

Heat Seal	5" x 3" x 9"	130mm x 80mm x 225mm
	5" x 3" x 10.5"	130mm x 80mm x 265mm
No Seal	5" x 3" x 10.5"	130mm x 80mm x 265mm
Stick-N-Seal	5" x 3" x 10.5"	130mm x 80mm x 265mm



Made in USA

The support you want, when you want it, from a team you trust.



Traceability

Meets your needs for FDA, USDA and Mil-Spec compliance.



Intuitive and Fast

Simple setup and ease of operation means no wasted time.



Versatile

Multi-capacity and various sizes to create your ideal work flow.

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ELEVATE
YOUR
PACKAGING



CHOICES ARE ENDLESS

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



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CUSTOMIZABLE PLATFORM

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



12oz TRAY



16oz BOWL



RIGID LIDS



SUSTAINABLE

Reduces waste by eliminating excess wrapping, trays, and paper.



SAFE SOLUTION

Package remains sealed for the entire product life cycle: contaminant-free from co-packer to consumer.



520° F

ENGINEERED TO PERFORM

Designed for superior humidity control and suitable for accelerated cooking platforms.