PanSaver FAQ

Q. Can I cook in PanSaver®?
A. Yes! PanSaver® Ovenable (400°F) Pan Liners are designed for cooked direct food contact at elevated temperatures PanSaver® be used in your oven, microwave, slow cooker, steamer or on the flat-top.

Q. How do I use PanSaver®?
A. Simply place liner in the pan, skirting the sides. Place food in the lined pan and cook accordingly.

Q. What is the maximum temperature of PanSaver®?
A. PanSaver® literature states 400°F as the maximum temperature. They can actually withstand temperatures up to 450°F. Be careful though, as most ovens are not calibrated and often are hotter than they appear. If you are uncertain of your oven's exact temperature, it may be safer to use an oven thermometer while cooking.

Q. How long can I leave PanSaver® in heat or on the line?
A. Food Safety guidelines suggest replacing liners once per shift or upon refilling new product. However, they will not break down throughout your standard workday.

Q. Can I store leftover food in PanSaver®?
A. Yes, PanSaver® liners are an excellent way to keep leftovers at the end of a shift and can be stored in temperatures as cold as -100°F.

Q. How much food can I store in PanSaver®?
A. PanSaver® is designed as an ovenable pan liner and not a storage bag. If you leave the liner in the pan, you can store as much as you want. While, it is not suggested that you use PanSaver® to store entire helpings of food; they are strong enough to hold leftovers.

Q. When I reheat my leftovers, can I reuse the same PanSaver® the next day?
A. For food safety purposes, it is recommended that food is transferred into a new liner at the start of the day.

Q. How do I seal PanSaver® for storage?
A. To seal PanSaver®, you can simply tie the corners together or use a standard twist tie.

Q. Does PanSaver® melt?
A. PanSaver® will not melt if temperatures remain within our published guidelines. If the cooking temperature exceeds 450°F, the edges of PanSaver® may become brittle and dry out. Make sure PanSaver® does not come in direct contact with the oven walls or racks.
Q. Is PanSaver® a non-stick material?
A. This depends on the food being cooked. It is suggested that when cooking with the liners normal cooking procedures should be followed. If non-stick spray is normally used, do not spray the pan then dress with PanSaver® liners. This will result with the vegetable spray baking on to the pan creating a difficult pan to clean.

Q. What are some possible reasons for PanSaver® sticking to my pans?
A. PanSaver® should not stick to your pans. However, if it does there may be several possible explanations: 1) Be sure to preheat your ovens. If an oven is not preheated, it will often "spike" to higher temperatures to quickly achieve its setting. Preheating avoids this. 2) Make certain no part of your liner is touching the oven wall. Oven walls and racks are considerably hotter than the setting indicates. 3) Be certain you are starting with a clean pan. If the pan is not clean, old food can stick to the liner. 4) Do not put a PanSaver® lined pan too close to a heating element. 5) Since some electrical warmers have "hot spots" which can create sticking, it’s suggested to add a small amount of water prior to lining the pan with PanSaver®. This should eliminate any problems.

Q. What health standards and certifications does PanSaver® meet?
A. PanSaver® is the only ovenable pan liner that has obtained the following health and safety certifications: NSF certified, Kosher approved, FDA registered manufacturer, CFIA and and manufactured in an ISO 9001:2000 System Certified facility.

Q. How can I make it easier to cook and serve out of PanSaver®?
A. To prevent the PanSaver® liner from moving around during cooking and serving, simply wet the pan with a sprinkling of water prior to dressing pan with the PanSaver® liner. This creates suction and holds PanSaver® snug against the pan.

Q. Why is there sometimes moisture in my pan after cooking with PanSaver®?
A. Under normal use, condensation is trapped between the pan and PanSaver®.

Q. My cooks say lining their pan with PanSaver® slows them down. How can I prevent this?
A. Don't have your cooks line the pans at all! PanSaver® is used most effectively when the dishwasher removes the used liners, rinses and sanitizes the pan, and then relines the pan himself. Pans are then stacked with the liners already in them. When the cook reaches for a pan, it is already lined and ready to use. The entire operation is now faster and more efficient.

Q. How is PanSaver® cost effective?
A. It’s the combination of Labor Savings + Food Savings + Operational Savings results in a 10 times Return on Investments (ROI) for every PanSaver® they use.

Q. What size pans can use PanSaver®?
A. PanSaver® comes in sizes to fit all standard steam table pans, roasting pans, and soup pots.

Q. Why doesn't PanSaver® melt?
A. The PanSaver® material is very similar to the Oven Roasting Bag material but it has been further engineered to withstand higher temperatures.