



Use and Handling Instructions for PET Items

Genpak oven ready PET containers are engineered and manufactured to withstand rigorous manual and automated processes. Although it is impossible for us to foresee every application variable, below are several use and handling instructions that we strongly recommend you follow no matter the application. The following tips apply to end users (consumers) and processors.

Use Instructions for PET Oven Ready Items

- Safe operating temperature range is -15°F to 400°F.
- **Always** use a cookie sheet and place the tray on the middle rack of an oven.
 - The cookie sheet ensures an even distribution of heat and the middle rack of an oven is usually closest to the oven thermometer.
- Never use the trays without a cookie sheet or placed too close to the heat source. Melting and damage to the oven could occur.
- A thin layer of spray-on grease may be used for easy release and optimal peaking.
- Allow containers to cool to room temperature before handling without the cookie sheet. Containers will regain their strength at ambient temperature.
- If lids are being used;
 - Wait until the finished product has cooled to room temperature before applying the lid.
 - Apply the lid by placing it in position and then pinch around the perimeter area where the lid meets the tray. Never press down on the top of the lid. This could cause damage to the lid and may not secure lid entirely around the tray.
- Processors – typically bake times are reduced using CPET trays versus some permanent pans. Ask us for samples so you may test bake times and temperatures for your application.
- Consumers – always follow the cooking/baking instructions printed on the label and always remove the clear lid prior to heating.

Handling & Shipping Instructions for clear PET and Oven Ready Items

- PET items may be frozen to -15°F. The following care must be taken to ensure product integrity.
 - At -15°F any item must be handled as if it were glass.
 - Label finished goods corrugate as “Fragile” and “Handle With Care”. Items may break if dropped in a frozen state.
 - Always stack finished product upright in a case.
 - Never over-stack finished product. Use of corrugated dividers is highly recommended when stacking frozen product in a case.
 - Use proper sized corrugated when packaging finished product. Too much head-space or side-space can cause items to shift during transport and break.

Genpak recommends that all these tips are followed to help ensure safe use. If you have any questions, please contact your local representative or us directly at info@genpak.com.