



Thank you for purchasing Oliver Packaging & Equipment Company revolutionary Senior Meals Packaging System. Oliver Packaging & Equipment Company is delighted to offer your clients state of the art packaging providing the following benefits:

- Higher heat retention
- Dual ovenable, microwave and conventional oven re-heating
- Sealed tray compartments reducing food cross contamination
- Cost effective
- Easy to open

To ensure a seamless transition with your staff and clients, Oliver Packaging & Equipment Company highly recommends completing the following steps:

- Meet with your staff and volunteers to review the system. Oliver Packaging & Equipment Company recommends alternate stacking of trays in all coolers and use of 24 point chip board dividers between layers of trays in large delivery coolers.

Send a letter to your clients indicating the packaging changes with the following statements:

- Refrigerate cold meals immediately
- Consume hot meals immediately

- Hot meal re-heating instructions:
 - Peel back lid to vent or slit film in each compartment (optional)
 - Re-heat meal in microwave 2 - 3 minutes maximum on high
 - Re-heat meal in conventional oven, place meal on a cookie sheet and set oven at 350 Deg F. for 10 minutes maximum
- Frozen meal re-heating instructions:
 - Peel back lid to vent or slit film in each compartment (optional)
 - Heat frozen meals in microwave for 3 - 5 minutes maximum on high
 - Heat frozen meal in conventional oven, place meal on cookie sheet and set oven at 350 Deg. F. for 30 minutes maximum
- Do not use toaster ovens to reheat under any circumstances

Oliver Packaging & Equipment Company has the highest regard for your agency and clients. For assistance with your new system, contact our corporate offices at 800-253-3893.