



Plascon®

COOK CHILL BAGS

Ensure Brand-Standard
Excellence with Uniform
Batch Production

- Exact Recipe Replication
- Consistent Flavor Profiles
- Oxygen Barrier Protection
- Maximum Product Yield
- Substantial Labor Savings
- Optimum Sanitation



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THE COOK CHILL PROCESS

A GUIDE TO COOK CHILL & ITS MANY BENEFITS

A Proven, Successful System for Operations Big & Small

The Cook Chill system is now in use by leading foodservice operators nationwide, helping them serve a broader variety of fresh-tasting foods with new ease and consistency.

Consistency You Can Taste. Quality You Can Trust.

Today's operators rely on Cook Chill technology to deliver consistent flavor, quality, and execution across every location. By centralizing production, brands ensure a uniform guest experience while improving efficiency, control, and confidence in every dish served.

Optimized for Specialized Cuisines

Cook Chill is especially effective for high-volume, flavor-driven menus. In Mexican concepts, it excels with staples like queso, refried beans, braised proteins, and signature salsas.

Centralized batching protects authentic flavor profiles while reducing back-of-house complexity and variability.

From sauces and soups to braises and bases, Cook Chill enables chefs to scale without sacrificing integrity. It streamlines prep, reduces labor demands, and creates more efficient kitchen operations across full-service, fast-casual, catering, and commissary models.

High-Performance Durability

Plascon Cook Chill bags are engineered for extreme

performance, transitioning seamlessly from a 212°F boil to -20°F deep-freeze. Whether your workflow requires immediate refrigeration or long-term frozen storage, our bags maintain structural integrity and food safety at every degree.

Food Safety & Sanitation

- Reduced handling minimizes contamination risk
- Centralized production & handling control
- Precise heating and cooling processes
- Rapid chilling & low temperature storage

Labor & Energy Savings

Significant labor savings come from centralizing skilled work in one kitchen. Dietitians, chefs, and trained staff are only needed at the main production site—retherm and service require no specialized cooks. With fewer pots, pans, and prep tools in use across the system, cleanup is faster, easier, and far less labor-intensive.

- Centralized Purchasing & Production
- Increased Productivity & Batch Efficiency

- Flexible Scheduling
- Larger Batch Production
- Reduced production hours

Optimized Food & Energy Costs

Bulk Efficiency: Lower your cost-per-serving through centralized purchasing and high-yield batch cooking.

Waste Mitigation: Extended shelf life and tighter portion control virtually eliminate spoilage.

Energy Conservation: Reduced equipment use and overall utility consumption.

Storage & Inventory: Maximize space with Plascon's high-density, flat-pack bag design.

Easy Identification: Clearly labeled by content and date for effortless FIFO (First-In, First-Out) rotation.

Stackable Design: The flat-pack nature of the bags minimizes cooler footprint compared to rigid containers.

Extended Freshness: Satellite locations can maintain a 30-day fresh shelf life, reducing the frequency and cost of deliveries.

7-STEP COOK CHILL PROCESS

1



COOK - Food is prepared on site or at a central location in larger volumes to exacting standards.

2



BAG FILL - When perfectly cooked and still above pasteurization temperature, food is filled directly into the Cook Chill bag.

3



BAG SEAL - Bag is then securely closed with a heat seal system or clip closure.

4



CHILL - The sealed bag is immediately chilled (with an ice bath or tumble chiller) to stop the cooking process and lower core temperature to 40°F.

5



STORE & TRANSPORT - Filled bags are stored and/or shipped refrigerated or frozen. The durable Cook Chill bags stack easily requiring minimal storage space and decreasing shipping costs.

6



RETERM - At serving location, product can be steamed or immersed in hot water while still in the bag or emptied into a kettle or pan.

7



SERVE - Aroma, taste and texture of the served product retains all of the fresh cooked qualities.

COOK CHILL BAGS & ACCESSORIES

COLORED FILM OPTIONS AVAILABLE
WITH MINIMUM PURCHASE REQUIREMENTS



**ANGLE HEAT SEAL
BAGS**



**HANDLE HEAT SEAL
BAGS**



**STRAIGHT HEAT SEAL
BAGS**

Plascon Cook Chill bags are made with advanced, co-extruded, multi-layer, translucent film designed specifically for the application. The films are made with oxygen and moisture barriers to provide better flavor protection.

**CONTACT US TO LEARN MORE ABOUT THE RIGHT
COOK CHILL SOLUTIONS FOR YOUR OPERATION.**



**IMPULSE
SEALERS**



**MANUAL
CLIPPER & CLIPS**



**MINI
CHILL**



**CRATES &
DOLLIES**



RING STANDS



**TYVEK TAPE &
LABELS**

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