

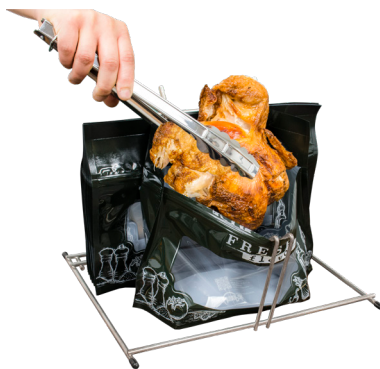
Rotisserie Bag Loading & Sealing Directions

DIRECCIONES DE COMO CARGAR LA BOLSA ASDORA

- ◆ With header of bags on rack, pull open one bag.
- ◆ CON LAS BOLSAS EN LA REJILLA, TIRE IABRA UNA BOLSA



- ◆ Using tongs place chicken into bag, avoid getting grease into the closure strip.
- ◆ COLOQUE EL POLLO CON UNAS PINZAS EN LA BOLSA. EVITAR QUE LA GRASA ENTRE ADENTRO DEL CIERRE.



Optional Sealing SELLADO OPCIONAL

- ◆ Detach loaded bag from header by pulling apart at perforation.
- ◆ SEPARA LA BOLSA CARGADA DE LAS DEMAS EN EL AREA PERFORADA.



- ◆ To use The Closer, place on top at one end and slide straight across. Ensure bag is completely closed.
- ◆ PARA UTILIZAR THE CLOSER, COLOQUE EN LA PARTE SUPERIOR EN UN EXTREMO Y DESLICE RECTO. ASEGURARSE QUE LA BOISA ESTE COMPLETAMENTE CERRADA.



- ◆ To close by hand, pinch together at one end. Then pinch and slide thumb and forefinger along zipper. Ensure bag is completely closed.
- ◆ PARA CERRAR A MANO PELLIZQUE JUNTOS EN UN EXTREMO. LUEGO DE PELLIZCAR, DESLICE EL DEDO PULGAR Y DEDO ÍNDICE A LO LARGO DEL ZIPPER HACIA EL OTRO LADO. ASEGURARSE QUE LA BOISA ESTE COMPLETAMENTE CERRADA.



Rotisserie Chicken Bag Benefits:

- ◆ Uses 3 times less plastic to manufacture compared to Domes.
- ◆ Reduced carbon footprint - Uses significantly less energy to transport.
- ◆ More secure package – reduced spills/leaks.
- ◆ Easy to carry handle.
- ◆ Reclosable Zipper.
- ◆ Smaller carton size means it takes up less backroom space (Over 10 Times less).
- ◆ Our Bags smaller footprint results in additional merchandising space.
- ◆ Microwavable.
- ◆ Anti-Fog Window.
- ◆ Custom Printing for Branding.
- ◆ Easier to temp.
- ◆ **For more information and further training please visit here**

