



SIX500™ Recommended Use Guidelines

Thank you for your interest in SIX500™. We are very excited to introduce our portfolio of rigid disposable packaging designed specifically for use in convection, impingement, steam and microwave accelerated cooking oven platforms.

The way you use the portfolio will be unique to your food items, process, and ovens and may result in variation. To help ensure the performance of SIX500™ meets your expectations, we recommend the following use guidelines:

- Prior to testing any product, we suggest evaluating the portfolio and choosing the proper tray for your specific food application to ensure the product utilizes the appropriate dimensions and volume of the package.
 - We recommend that 75% of footprint (base) of the tray should be covered by food product.
 - We also recommend that the fill volume be 75% in relation to the height of the tray.
 - If the proper size does not exist, please ask us about developing a custom size to meet your needs.
- We recommend that each customer test **every food item** with the corresponding SIX500™ tray across **every oven platform and model** that may be used.
- Time and temperature are the most important factors to ensuring optimal performance. We recommend maximum use conditions at or below these parameters:
 - Up to 525°F or 273.9°C for 6 minutes in conveyor/impingement ovens
 - Up to 525°F or 273.9°C for 3 minutes, 100% fan, 100% microwave in rapid cook ovens
 - Up to 480°F or 248.9°C for 15 minutes w/ steam in combination ovens
 - 400°F or 204.4°C for 60 minutes in conventional / standard convection ovens

*For cook times and temperatures that fall between the recommended parameters, we recommend testing to determine acceptable food quality and packaging performance
- Contact between the package and the oven during the cooking cycle may result in less than desired performance.
 - A permanent tray, pedestal, and/or shelf are recommended as the package should not come in direct contact with any heating element.
 - If the oven is rotary, please ensure the proper clearance for the tray to rotate without touching the sides of the oven.
- SIX500™ is intended for a one-time use, which covers the entire supply chain of the product and package, from packing at the processor or operator to serving directly to the customer. If any par-baking may occur, we recommend testing at the processor and operator baking conditions to ensure acceptable performance.
- SIX500™ trays should never be used in a portable electric oven, toaster oven or broiler of any kind. The packaging is not intended to be in the vicinity of open flame.
- SIX500™ is not intended to be used to heat/boil only water. Doing so, may result in damage to the tray.

If you have additional questions, concerns, or feedback, please feel free to contact the technical lead, Jon Beach at Jonathon.Beach@havi.com.