



MARSHALLS  
**DIRECT**

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Lockwood Park, Huddersfield, West Yorkshire, HD4 6EN  
t 01484 218061 e sales@marshallsdirect.co.uk



## Self-seal thermal sanitised cutlery pouches

- Thermal disinfection works by combining heat from the steam over a set period of time to reduce harmful bacteria
- Cutlery can be stored for up to 7 days in sealed pouch
- 2 sizes available (135mm x 235mm for up to 4 pieces and 135mm x 305mm for up to 6 pieces) Personalisation upon request



*Having seen a demonstration of the sealed, thermal sanitised cutlery pouches, it is my opinion that this product would be of great benefit to the hospitality industry amid the COVID-19 pandemic. Sealed, sanitised cutlery will certainly furnish guests with confidence, demonstrating that we value not only their custom but have a real vested interest in the safety of everyone. Until we are in a position where social distancing and hyper-sanitisation protocols are relaxed, I will be proposing the use of this product across my client portfolio.*

**Karen Bell**

LATCH Safety Management

## Information for use

- For use in conjunction with steamers and steam ovens for thermal disinfection.
- Items should be put into the **EpicureSecure** self-seal pouch and sealed according to the instructions. Care should be taken to avoid over-loading and to expel as much air as possible from the pouch by gently flattening the loaded pouch prior to sealing.
- Items should be thoroughly cleaned, polished and dried before being placed in **EpicureSecure** self-seal pouches.
- Place sealed pouches in the steamer or steam oven.
- Pouches should be arranged on a perforated tray at 100°C steam for a minimum of 25 minutes or at 150°C heat and steam for 15 minutes.
- Items should be removed from the oven and left to air dry. Care should be taken when handling as they may be hot.
- Items wrapped in **EpicureSecure** self-seal pouches should be stored carefully in clean, dry conditions to avoid damage to packs. Inspect packs for damage prior to use. Do not use if pack is damaged.
- Storage conditions 30-50% RH humidity.
- Always refer to the steamer manufacturer's instructions for use, and relevant best practice.



Designed and manufactured in the UK.  
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