

# TimeSaver Vacuum Cook in Bags



NEW dual **TimeSaver** Cooking Bags with full vacuum & cooking up to **220°**, giving amazing results.

The bags also work perfectly in the microwave.

- Ready for the oven or microwave
- Keeps in all those juices and flavours
- Simple and clean
- Keeps your meat really tender
- Will suit meat, poultry, fish, vegetables etc.



**Cleaner,  
quicker cooking  
every time**

**Time Saver**  
**Cook in Bag**  
For Juicier, Tastier Meals

*Ideal for Oven and Microwave*



Code	Description	Size	Quantity
BCV300300	Cook in Bag	300 x 300mm	1 (100 per pack)
BCV350450	Cook in Bag	350 x 450mm	1 (100 per pack)

**www.mcdonnells.ie**

**Tel. +353 1 677 8123**

Unit 15, Northern Cross Business Park,  
North Road, Dublin 11 D11 W5WN



**McDonnell's**  
*suppliers to the food trade*

# How to use TimeSaver Vacuum Cook in Bags



- 1 Place marinated meat product in the Cook in Bag.
- 2 Place the vacuum cook in bag on a tray in oven using **normal** cooking time and temperature for the meat product.
- 3 During cooking, the vacuum bag expands while the meat product retains moisture and cooks in its own juices.
- 4 Towards the end of cooking, the bag opens slightly, enabling the meat to brown.
- 5 Remove from oven, allow to rest and serve.

TimeSaver Cook in Bags can also be used in microwaves.

Pulled Pork



Stuffed Turkey Crown



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