

EcoVent

The microwave becomes a conventional oven!

EcoVent® puts an end to provisional solutions and opens up fully new applications for the microwave. Crusty rolls, crisp pastry, and juicy meat or vegetables at the same time are cooked with ease.

For this, your product is placed in a metal-coated carton, a so-called susceptor. This is then hermetically sealed with the EcoVent® film.

Now the product can be taken directly from the deep freezer or refrigerator and placed unopened into the microwave.

In phase 1, it is heated completely and uniformly with the pressure-cooker principle. As soon as the internal pressure has reached a defined level, the package opens automatically and phase 2 begins; the baking process. The susceptor means that the roll of a burger or the bread of a sandwich becomes crisp just like in a conventional oven. As the moisture still remains circulating in the packaging, the meat remains juicy.

Whether used as Flow-wrap flexible film or rigid film, for fresh products or deep frozen, provided with a high barrier, medium barrier or without barrier, the EcoVent® film provides results equivalent to a conventional oven!