



Pizza Pie Stays Crisp & Dry with

CrustSaver™

Customers Comment on Crust Saver

"It's the best thing that we have done to assure the quality on our pizza."

Renderoni's, MI

"Tried several products over the years and Crust Saver is the best product we have come across."

Marios Pizza, NC

"The take-out margin of profit is up and the volume is definitely up since we started using Crust Saver."

CBL Pizza, NJ

"... keeps the pizza from touching the oils and keeps the pizza crispier."

Carlos Pizza, MI

"We absolutely love the product... it does what it is supposed to do."

Land Sharks Pizza, FL

"...with the thin crust Chicago type pizza covered with lots of stuff, it works."

Spinatos Pizza, AZ

Crust Saver pizza box liners* lift your pie above the oils and moisture so the crust stays crisp. Happy customers mean higher repeats and better business for you.

Lift Your Crust Above the Rest for Higher Repeat Sales

Here's how it works: Unlike other pizza box liners, Crust Saver is 3-dimensional. Its diamond-shaped openings drain oils and moisture while the 3-dimensional depth lifts your pizza off the bottom of the box. You deliver better pizza for higher repeat business.

How to Use Crust Saver

- > Insert Crust Saver in the bottom of an assembled box
- > Put the pizza directly from the oven onto Crust Saver
- > Cut slices as usual and close the box lid
- > Deliver crispy crust with Crust Saver

For FREE samples**, information or to order Crust Saver

Call Toll Free: **877-437-4743**

Or Visit: www.crustsaver.com

* FDA approved material. Heat resistant to 400°F. Cut-resistant. Recyclable. Available in 9 x 9", 12 x 12", 14 x 14" sizes.

** Limit- one sample kit per customer