

VACUUM BAGS

Smooth cooking bags

MIN: 3°C

MAX: 85°C-72h / 100°C-2h / 121°C-30'

Vacuum cooking bags perfect for storing food intended for the innovative "sous-vide" cooking technique.

Each OPA/CPP cooking bag is characterized by a thickness and resistance that allows you to vacuum pack any solid, liquid or soft food with the use of professional bell-shaped machines.



IT CAN PACK:

Liquids

Solids

Delicate foods

IDEAL FOR

professional vacuum chamber machines, drawer bell-shaped machines

FOR PRESERVATION IN



Storeroom



Fridge

Sizes and quantities

DIMENSIONS	PIECES PER CARTON
150x200 mm	1000
150x250 mm	1000
150x300 mm	1000
200x250 mm	1000
200x300 mm	1000
250x300 mm	500
250x350 mm	500
300x400 mm	500
350x500 mm	500
400x600 mm	500