



SMOOTH BAGS FOR SOUS-VIDE COOKING



FOOD PRESERVATION AND SOUS-VIDE
SOUS-VIDE COOKERS



SALES DESCRIPTION

Designed for vacuum packing and sous-vide cooking.
Ideal for vacuum packing machines with chamber. To preserve
and cook up to 120°C.

AVAILABLE MODELS

1140605 Smooth bag 180 x 300 mm 120°C (100 units)

1140606 Smooth bag 300 x 400 mm 120°C (100 units)

1140607 Smooth bag 350 x 550 mm 120°C (100 units)

5141254 Smooth bag 150 x 150 mm 120°C (1000 units)

5141255 Smooth bag 165 x 200 mm 120°C (1000 units)

5141256 Smooth bag 180 x 300 mm 120°C (1000 units)

5141257 Smooth bag 300 x 400 mm 120°C (1000 units)

5141259 Smooth bag 350 x 550 mm 120°C (500 units)

* Ask for special versions availability



sammic | www.sammic.us
Food Service Equipment Manufacturer

usa@sammic.com
1225 Hartrey Avenue
60202-1056 Evanston, IL

phone +1 (224) 307-2232
toll free +1 844 275 3848



Project

Date

Item

Qty

Approved

product sheet
updated 08/30/24