



SMOOTH BAGS FOR VACUUM PACKING



FOOD PRESERVATION AND SOUS-VIDE
ACCESSORIES - VACUUM PACKING MACHINES



SALES DESCRIPTION

Designed for vacuum packing and sous-vide cooking.
Ideal for vacuum packing machines with chamber. To preserve and cook up to 80°C and 120°C.

- ✓ Manufactured in PA/PE.
- ✓ BPA-free.
- ✓ Thickness: 90 µ.

AVAILABLE MODELS

1140600	Smooth bag 180 x 300 mm 80°C (100 units)
1140602	Smooth bag 300 x 400 mm 80°C (100 units)
1140601	Smooth bag 350 x 550 mm 80°C (100 units)
5141250	Smooth bag 150 x 150 mm 80°C (1000 units)
5141251	Smooth bag 165 x 200 mm 80°C (1000 units)
5141252	Smooth bag 180 x 300 mm 80°C (1000 units)
5141253	Smooth bag 300 x 400 mm 80°C (1000 units)
5141258	Smooth bag 350 x 550 mm 80°C (500 units)

* Ask for special versions availability



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	Item	Qty
	Approved	

product sheet
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