



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



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Food Service Equipment Manufacturer

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Project	Date
Item	Qty
Approved	

product sheet
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