

HOW TO choose your Bags

ATMOVAC

All bags 100% Made in Italy

Conservation

For dry, chilled or frozen conservation of all foodstuff, with or without modified atmosphere.

-25°C / +80°C



Cooking & Rethermalization

Designed for prolonged high heat exposure. Sous-vide cooking & rethermalization.

-40°C / +121°C



External Vacuum

For all vacuums processed **OUT** of chamber



Chamber Vacuum

For all vacuums processed **IN** chamber



CB Series - 90 µm / 3.54 mil

CB100-1	6" x 12"
CB100-2	8" x 12"
CB100-3	10" x 18"
CB100-4	12" x 16"
CB100-6	12" x 28"

RCB Series - 90 µm / 3.54 mil

RCB20x600	8" x 20 ft
RCB30x600	12" x 20 ft

PA/PE: 90 µm / 3.54 mil



SB Series - 90 µm / 3.54 mil

SB90-1	8" x 10"
SB90-2	8" x 12"
SB90-3	10" x 14"
SB90-4	12" x 16"
SB90-5	16" x 24"
SB90-6	16" x 20"
SB90-7	6" x 8"
SB90-8	6" x 10"

PA/PE: 90 µm / 3.54 mil

CCB Series - 100 µm / 3.94 mil

CCB100-1	6" x 12"
CCB100-2	8" x 10"
CCB100-3	8" x 12"
CCB100-4	10" x 14"
CCB100-5	12" x 16"

PA/PE: 100 µm / 3.94 mil

SCCB Series - 80 µm / 3.15 mil

SCCB80-1	6" x 8"
SCCB80-2	6" x 12"
SCCB80-3	8" x 12"
SCCB80-4	8" x 16"
SCCB80-5	10" x 16"
SCCB80-7	10" x 14"
SCCB80-8	12" x 16"

OPA/PE: 80 µm / 3.15 mil

Definitions: PA=polyamide,
PE=polyethylene,
OPA=bi-oriented polyamide

Laboratory analyzed and certified
to be free from BPA'S, phthalates,
adipates and phosphates

