

VACUUM BAGS

Cook and chill smooth bags

MIN - 40°
MAX 85° X 2H / MAX 121° X1H

Cook and Chill Vacuum bags

The Cook and Chill bags allow you to store food in a vacuum that, after cooking sous-vide, still warm, are subjected to a rapid process of refrigeration.

The Cook and Chill technique allows:

1. The preparation of food in advance and with time and care
2. The cooking sous-vide of the recipe that is being prepared
3. Packaging of products in the same bag
4. Rapid refrigeration
5. Product regeneration
6. Serve the dish



IT CAN PACK:

Liquids

Solids

IDEAL FOR

professional, external and domestic extraction machines

FOR PRESERVATION IN



Storeroom



Fridge



Freezer

Sizes and quantities

DIMENSIONS	PIECES PER CARTON
150x200 mm	1000
150x300 mm	1000
200x240 mm	1000
200x300 mm	1000
200x400 mm	500
250x300 mm	500
250x350 mm	500
300x400 mm	500
400x600 mm	500