



ATV | VACUUM BAGS

ATMOVAC **ATV** series vacuum bags are constructed of a seven-layer coextruded film with a minimum of 20% nylon. Made for use in commercial foodservice/production operations, they come in both smooth and channeled styles and can be used for:

**storing • extending shelf life • portion control
sous-vide cooking • rapid freezing • rethermalizing**

SMOOTH

Chamber vacuum machines

CHANNELED

External & Chamber vacuum machines

TOTAL THICKNESS

3.5 mil / 90 µm

HEAT SEAL STRENGTH

2.04 kg/cm (11.42 lbs/in)

O₂ |

OXYGEN TRANSMISSION RATE

2.00 cc/100 in 2/24 hrs

H₂O |

MOISTURE TRANSMISSION RATE

0.129 g/100 in 2/24 hrs

TEMPERATURE RANGE

-20 to 221°F

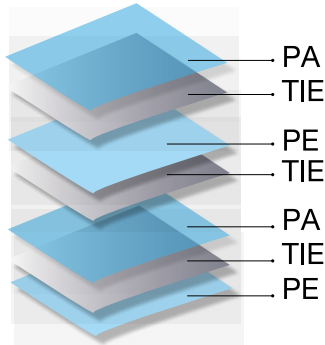
-30 to 105°C

ATMOVAC™

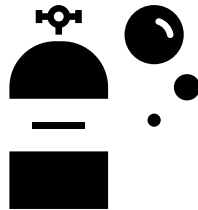


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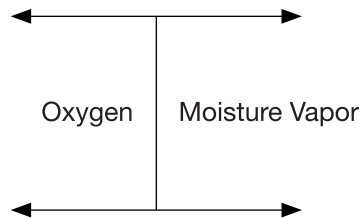
7 layers



**Greater oxygen barrier
than regular 3 mil bags**



**Premium coextrusion
New technology ensuring balanced
breathability & moisture retention**



MADE IN P.R.C

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