Channelled vacuum rolls for storage



Versatility in sizes, without waste

Channelled vacuum rolls are ideal for storing for longer, maintaining hygiene and freshness of dry, solid products packed using external suction machines.

With channelled rolls, you decide the length of the bag!

So you can store even large products, ready to use at any time.

TEMPERATURES AND OPERATING TIME:

MIN: -25°C

MAX: 70°C - 2h | 100°C - 15'

FOR REHEATING IN:

FOR STORAGE IN:



Bain-marie



Steam oven



Pantry

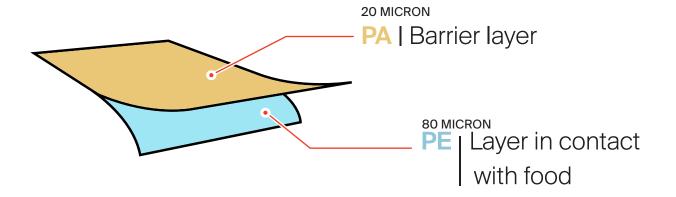


Fridge



Freezer

Film composition: PA/PE 20/80



The channels allow total air suction



Technical specifications

PROPERTIES	METHOD DIN	UNIT	VALUE
Overall thickness	DIN 53370	μт	100 ± 3%
Yield load	DIN ISO 527-3	ld (N/15 mm) cd (N/15 mm)	ld≥ 45 cd≥ 35
Breaking load	DIN ISO 527-3	ld (in %) cd (in %)	ld ≥ 200 cd ≥ 250
Water vapour transmission	Calculated	g / m² / 24h	< 4
Oxygen permeability	DIN 53380-3	cm ³ /(m ² * 24h * atm) - (23 ±2)°C - 0 % r.F./RH	< 55
Nitrogen permeability	Calculated	cm ³ /(m ² * 24h * atm)	< 12
Carbon dioxide permeability	Calculated	cm³ /(m² * 24h * atm)	< 250

Id = longitudinal direction | cd = crosswise direction

Available sizes

BAGS SIZE	Q.TY PER BOX
300 mm x 6 mt	50
200 mm x 6 mt	50

WE RECOMMEND THE WIDTH, YOU CHOOSE THE LENGTH!

		6 m
E	\rightarrow	
300 mm	\rightarrow	
Е_		6 m
200 mm	\rightarrow	