



HENDI

Tools for Chefs

Sous-vide cooking bags for vacuum packing machines

code: 971314

Suitable for sous vide cooking.

2-ply, inside layer 60 µm food contact approved Polyethylene, outside layer 15µm Polyamide (Nylon).

Total thickness is 75 µm.

Bags can be used in temperatures from -20° up to 110°C. Suitable for chamber vacuum packing machines.



Code

Packed per

WxL (W)

971314

50

450x350