

ATMOVAC™

CHANNELED VACUUM PACKAGING



With a robust embossed structure, channeled vacuum bags promote faster air evacuation and maintain a secure seal even under demanding conditions. The durable, multi-layer material resists punctures from bone-in meats, hard foods, and frozen items, while remaining food-safe for storage or cooking.

FEATURES

- Available in multiple lengths to fit a wide variety of seal bar sizes with easy-tear notches to access your products in seconds.
- Heavy-duty 90 µm (3.5 mil) thickness provides superior protection for heavy, frozen, and sharp-edged products.
- Ideal for long-term storage and heavy or sharp-edged products.
- Compatible with most external suction and chamber-type vacuum machines.

SPECIFICATIONS

Type: Coextruded

Construction:

7 layers (PA/TIE/PE/TIE/PA/TIE/PE)

PA: Polyamide

TIE: Food-safe resin

PE: Polyethylene

EZ-Tear notches

Total thickness: 90 µm/3.5 mil

Heat seal strength: 2.04 kg/cm

O₂ transmission: 2.00 cc/100 in 2/24 hrs

Temperature range: -40 to 221 °F (-40 to 105 °C)

USE

Storage:

Dry: 68 °F (20 °C)

Cold: 37 °F (3 °C)

Frozen: 0 °F (-18 °C)

Cooling:

Blast chill: 197 to 37 °F (90 to 3 °C)

Blast freeze: 197 to 0 °F (90 to -18 °C)

Cooking: Sous vide: 75 to 239 °F (24 to 115 °C)

BAG SIZES

100 bags per pack

SKU	Width	Length	Master case qty
ATVCB900612	6" (15 cm)	12" (30 cm)	12
ATVCB900812	8" (20 cm)	12" (30 cm)	10
	10" (25 cm)	14" (35 cm)	6
ATVCB901018	10" (25 cm)	18" (45 cm)	5
ATVCB901216	12" (30 cm)	16" (40 cm)	5
ATVCB901418	14" (35 cm)	18" (45 cm)	5
ATVCB901620	16" (40 cm)	20" (50 cm)	4

ROLL SIZES

2 rolls per pack

SKU	Width	Length	Master case qty
ATVCBR9008202	8" (20 cm)	20 ft. (3 m)	60
ATVCBR9012202	12" (30 cm)	20 ft. (3 m)	30

