

## Product and Specification Sheet

### ANOVA PRECISION® VACUUM SEALER BAGS AND ROLLS



#### Anova Precision® Pre-Cut Bags and Bag Rolls

*Designed with sous vide in mind*

Anova Precision Vacuum Sealer Bags and Rolls are your new secret ingredient for achieving a highly efficient vacuum seal when sous vide cooking. Simply choose between pre-cut bags for quick use or a bag roll for near unlimited size options.

#### TECH SPECS

##### Anova Precision® Vacuum Sealer Rolls

###### Includes

2 rolls, cut-to-size

###### Size

28 cm x 6 m (11" x 19.6')

###### Heat Range

-20°—99° C (-4 —210° F)

###### Material

7 layer construction  
Plastic Polyamide Nylon  
Bonded resin  
BPA/BPS free

##### Anova Precision® Vacuum Sealer Bags

###### Includes

50 bags with easy-tear top

###### Size

22 cm x 30 m (8.6" x 11.8')

###### Heat Range

-20°—99° C (-4 —210° F)

###### Material

7 layer construction  
Plastic Polyamide Nylon  
Bonded resin  
BPA/BPS free

#### BENEFITS & FEATURES

##### Durable for prolonged cooks

The double rib design features a durable seven layer construction made to withstand even the most prolonged (or multi-day) cooking sessions.

##### No nasty stuff

Eat at ease – we've ensured that all Anova vacuum sealer bags are 100% food-safe and free from harmful BPA plastics. The only thing leaving this bag is whatever you (the culinary artist) put in.

##### Storage? That's chill

If not cooking immediately, pre-seal your food and safely store it for later in the fridge or freezer. Then, whenever you're ready, transfer straight from the fridge or freezer to your sous vide pot.

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