

VacMaster® superior quality vacuum strip bag with patented mesh technology keeps sealed food fresh up to five times longer. Our unique bag design maximizes bag suction during the vacuum process, decreasing machine stress. Our bags work harder so your machine doesn't have to!

THE VAC IS IN THE STRIP!

Our VacMaster® Vacstrip Bags have a third layer of perforated material, creating a channel for air to escape. This perforated material ensures a constant vacuum and increases the ability to package liquid-rich foods like fresh meats and fish. Our innovative design produces an optimal vacuum process — every time!

- Designed for use with ALL vacuum packaging machines
- Heavy duty 3 mil-thick material provides a superior bag for optimum freshness and a reliable seal
- · Patented mesh technology keeps sealed food fresh up to five times longer
- Eliminates freezer burn and dehydration
- Ideal for hundreds of uses in and out of the kitchen
- Bags can be frozen, refrigerated, microwaved, or boiled
- Bags are economically priced, providing greater value

The Vacstrip is a third layer of perforated material that provides complete air removal resulting in greater freshness and prolonged bag integrity.



VACUUM PACKAGING VACUUM



Item #	Size	Bags / Rolls (per box)	Units (per case)	Case Dimensions (LxWxH)	Case Weight
944121	Quart Bags (8" x 11.5")	32	6	12" x 9.25" x 13.25"	9 lbs.
944123	Gallon Bags (11.5" x 14")	25	6	12" x 12.75" x 13.5"	11 lbs.
944300	Combo Pack 20 Pint / 20 Quart / 20 Gallon	60	6	15.5" x 10" x 12.5"	13 lbs
944125	8" x 20' Roll	2	6	10" x 9.75 x 13.5"	8 lbs
944127	11.5" x 20' Roll	2	6	10.25" x 13.25" x 13.5"	9 lbs.
944129	Combo Pack, 6 Rolls 3 each - 8" x 20' / 11.5" x 20'	6			

Pair our superior VacMaster® Full Mesh Storage Bags, featuring our patented mesh technology, with our commercial-quality VacMaster® Pro110, Pro140, Pro260 and Pro380 systems for the best in total freshness!







PRO110 PRO260 PRO380