## 200 Series

## Vacuum Sealing System

Stylish design packed with versatile features

- Automatic or manual vacuum control options ensure the perfect seal
- Instant seal function for working with delicate items
- Built-in heat seal roll cutter and storage compartment
- For use with pre-made bags or create custom sizes from rolls
- A fold-out lift stand makes working with liquids trouble free
- Adjustable heat seal level ensures air tight seal every time
- Pre-programmed Marinate Cycle
- Easy-to-read digital display
- Flexible external vacuum hose and available canisters expand your culinary options
- Ideal for Sous Vide cooking and other household applications



## Includes:

- Vacuum Sealer
- 6 one pint vacuum bags
- 6 one quart vacuum bags
- 6 one gallon vacuum bags
- One 11 in x 20 ft (28 cm x 6 m) heat seal roll

## KEEP FOOD FRESHER, LONGER

in the refrigerator, freezer or pantry by vacuum sealing. Vacuum sealing eliminates waste, reduces food cost, makes meal preparation faster and easier and enables stocking up on sale or bulk purchases.

Overall Dimensions 12.75 x 16.13 x 4.13 in / 32.4 x 41 x 10.5 cm

Shipping Weight: 8.2 lbs / 3.7 kg

Shipping 18 x 8 x 15 in / 45.72 x 20.32 x 38.1 cm

Dimensions: 45.72 x 20.32 x 38.1 cm

Power: 120V, 60Hz Seal Bar Length: 12 in / 30.48 cm

Maximum Bag/ Roll Width:

Vidth: 11.75 in / 29.85 cm

Part Number:

120V VSCR-200AC1B 240V VSCR-200AC2E



Visit www.cuisinetechnology.com to learn about the entire line of PolyScience products and great recipe ideas.