

# 300 Series

## Chamber Vacuum Sealer

Maintenance-free design provides professional-level features at a home cook's price

- Excels at vacuum sealing both dry foods and liquids such as soups and stews
- Operates at the simple push of a button
- Three preset cycles can be programmed to provide the exact vacuum levels, vacuum hold times and seal times for meats, fish and even infusions
- A built-in marinate cycle broadens your abilities even further
- Space-saving stainless steel housing ensures durability even under the harshest conditions
- The large 13.8 x 12 x 4.3 in / 35 x 30.5 x 11 cm chamber accommodates expanded pouch sizes
- Includes:
  - Vacuum Sealer
  - 6 one pint vacuum bags
  - 6 one quart vacuum bags
  - 6 one gallon vacuum bags



<b>Chamber Dimensions</b> (L x W x H):	13.8 x 12 x 4.3 in / 35 x 30.5 x 11 cm
<b>Overall Dimensions</b> (L x W x H):	16.7 x 14.2 x 13.8 in / 42.5 x 36 x 35 cm
<b>Shipping Weight:</b>	60.5 lbs / 27.44 kg
<b>Shipping Dimensions:</b>	21 x 18.5 x 18.25 in / 53.34 x 46.99 x 46.36 cm
<b>Power:</b>	120V, 60Hz
<b>Seal Bar Length:</b>	11.5 in / 29.21 cm
<b>Maximum Bag Width:</b>	12.2 in / 31 cm
<b>Pump Type:</b>	Maintenance-free Dry Piston
<b>Part Number:</b>	
	120V VSCH-300AC1B
	240V VSCH-300AC2E

### 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.