

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 35 x 30.5 x 11 cm chamber accommodates expanded pouch sizes
- Includes:
 - Vacuum Sealer
 - 6 x 0.47 L vacuum bags
 - 6 x 0.95 L vacuum bags
 - 6 x 3.79 L vacuum bags



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.

Chamber Dimensions (L x W x H):	350 x 305 x 110 mm
Overall Dimensions (L x W x H):	425 x 360 x 350 mm
Shipping Weight:	27.44 kg
Shipping Dimensions:	533.4 x 469.9 x 463.6 mm
Power:	230V, 50Hz
Seal Bar Length:	292.1 mm
Maximum Bag Width:	310 mm
Pump Type:	Maintenance-free Dry Piston
Part Number:	230V VSCH-300AC2A