

Electric Vacuum Sealer for Food Preservation

This electric vacuum sealer is designed for removing air from specially designed bags and sealing them to preserve food freshness. It features a control panel with multiple function buttons and a transparent window to monitor the sealing process.

PRODUCT TECHNICAL SPECIFICATION	
Model/Part Name	Commercial Grade Vacuum Sealer VS5160
Sealing Rate	Industry Design Double Pump Seal and Large 60" Storage
Rating	220-240V/120V/50/60Hz 130W
Seal Thickness	0.005" to 0.010" (0.127mm to 0.254mm)
Sealing Capacity	30cm
Accessories	Control Panel
Seal Width (mm)	60mm
Sealing Time (min)	1-2
Vacuum Power	Max. 0.9bar
Power (W)	130W
Weight (kg)	4.0kg
Material	Stainless Steel
4 Functions	Seal, Marinate, Pulse, and Storage
6 Buttons	Power, Seal, Marinate, Pulse, Storage, and Off
www.merhein.com (open link) and sealed bag storage	

ADDITIONAL IMAGES



Overview

Professional Grade Food Preservation

The VS5160 vacuum sealer is a high-performance, commercial-grade appliance designed for heavy-duty food preservation. Featuring a durable stainless steel body and a high-efficiency double-pump system, this machine ensures reliable twin-sealing for bags up to 30cm wide. It includes advanced functionality like marinate and pulse vacuum settings, supported by a convenient roll storage compartment and integrated cutter.

Technical Specifications

Featured Metrics

0.9 bar Max Vacuum Power	20 l/min Pump Capacity	130 W Power Rating
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Dimensions

- Length: 400mm
- Width: 194mm
- Height: 110mm
- Weight: 4.0kg

Electrical Requirements

220-240V / 120V at 50/60Hz

Features

Control Functions

Function Name

Vacuum & Seal/Cancel

Manual Seal

Canister

Marinate

Pulse Vacuum

Key Features

Double-pump system, Twin seal, Large roll storage, Integrated cutter, Continuous use, LED progress indicator