

Food Vacuum Sealer

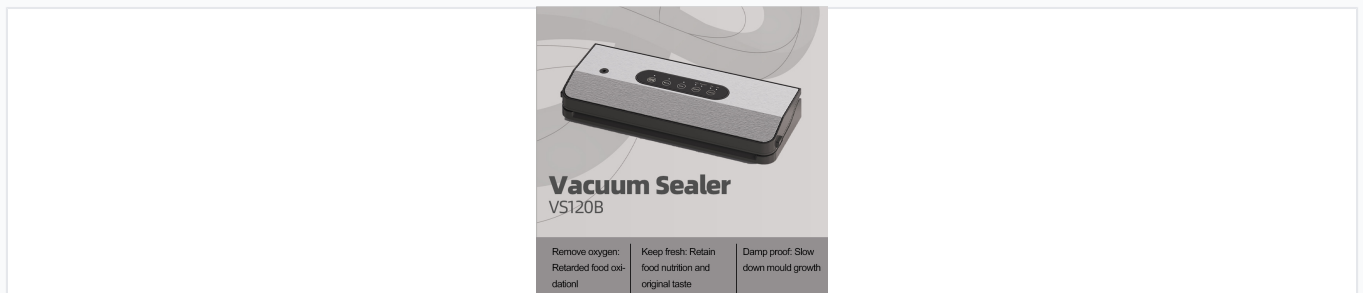
This food vacuum sealer utilizes 60KPA of suction to quickly remove oxygen and maintain food freshness. It offers both wet and dry modes and can seal multiple bags simultaneously with its 30cm sealing length.



ADDITIONAL IMAGES



Product Overview

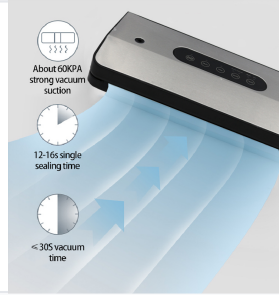


Effectively removes oxygen to retain nutrition and prevent mold growth.

Professional Food Preservation

This versatile vacuum sealer is engineered to extend the shelf life of food by effectively removing oxygen and providing an airtight, moisture-proof environment. Featuring powerful 60KPA suction and dual wet/dry functionality, it is designed for a variety of culinary applications ranging from fresh produce and seafood to dried goods. The user-friendly interface and modular, easy-to-clean design make it an essential tool for maintaining ingredient freshness and reducing waste.

Technical Specifications



Strong 60KPA suction delivers professional results in under 30 seconds.

Performance

30 s

Max Vacuum Time

16 s

Max Sealing Time

Power Consumption

120 W

Vacuum Suction

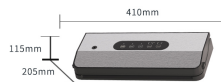
60 KPA

Maximum Sealing Width

30 cm

Physical Dimensions

Product Parameters



Product name: Vacuum Sealer VS120B
Power: 120W
Product Size: 410*115*205mm
N.W/G.W: 1.1KG/1.27KG

Compact design optimized for efficient kitchen storage.

Weights

- Net Weight: 1.1 KG
- Gross Weight: 1.27 KG

Dimensions

410 x 115 x 205 mm

Operation & Features

Wet and dry dual use

A variety of food can be vacuumed & sealed for many purposes.



Suitable for a diverse range of items including seafood, dry goods, and produce.



Includes accessory port and secure side-lock mechanism for convenience.

Bag Compatibility

Bag Type	Compatibility
Textured Bags	Vacuum & Seal
Untextured with Side Angles	Vacuum & Seal
Common Flat Bags	Seal Only

Operation Modes

Wet Use, Dry Use, Vacuum Seal, Manual Seal