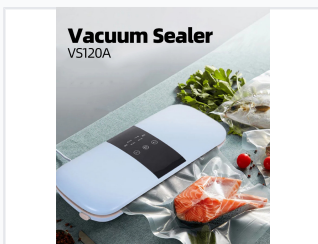


Food Vacuum Sealer

This food vacuum sealer provides approximately 60KPA of vacuum suction for effective food preservation. It has a sealing length of 30cm, with a single sealing time of 12-16 seconds and a vacuum time of less than 30 seconds.



ADDITIONAL IMAGES



Overview

Professional Food Preservation

This efficient food vacuum sealer is designed to extend food shelf life by removing oxygen and preventing oxidation. It helps maintain the original taste and nutrition of various ingredients while preventing mould growth. The user-friendly interface and compact design make it a versatile addition to any professional or home kitchen.

Technical Specifications



Integrated design with easy-to-use locking and canister vacuum features.

Vacuum Suction

60 KPA

Suction Pressure

Sealing Performance

- Max sealing length: 30cm
- Single sealing time: 12-16s
- Vacuum time: d30s

Power Consumption

120 W

Physical Properties

Weight

10.2 KG

Net Weight

13.2 KG

Gross Weight

Dimensions

410mm x 115mm x 205mm

Features



Versatile preservation for seafood, snacks, and dried goods.

Bag Compatibility

Bag Type	Functionality
Textured bags	Vacuum & Seal
Untextured bags (with break angle)	Vacuum & Seal
Common flat bags	Seal Only

Suitable Food Types

Seafood, Dried Specialties, Fruits, Vegetables, Medicine Grain Powder, Leisure Snacks