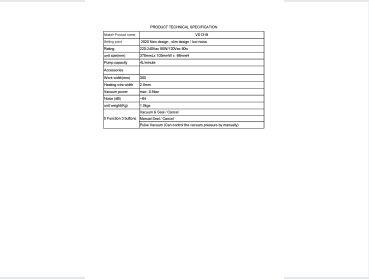
Food Vacuum Sealer

This food vacuum sealer is designed for efficient food preservation. It features multiple modes including Vacuum & Seal, Seal only, and Pulse, catering to various food types.



PRODUCT TECHNICAL SPECIFICATION

Model Product name	VE1218
Selling point	2020 New design , slim design / low noise
Rating	220-240Vac 60W/120Vac 80w
unit size(mm)	378mmLx 103mmW x 66mmH
Pump capacity	4L/minute
Accessories	
Work condition(mm)	300
Sealing wire width	2.5mm
Vacuum power	0mm -0.5bar
Noise (dB)	<64
unit weight(kg)	1.0kgs
3 Function 3 buttons	Vacuum & Seal / Cancel
	Manual Vacuum Control
	Pulse Vacuum (Can control the vacuum pressure by manually)

ADDITIONAL IMAGES

Product Overview

Professional Food Preservation

This professional-grade vacuum sealer features a compact and slim design, making it an ideal choice for both home and commercial kitchens. With its low-noise operation and versatile function modes, it effectively preserves food quality while preventing freezer burn and spoilage. The unit is engineered for efficiency, providing reliable performance for various sealing requirements.

Key Features

Core Benefits	2020 New Design, Slim Profile, Low Noise Operation, Manual Vacuum Control

Technical Specifications

Performance

4 L/min	0.5 bar	64 dB
Pump Capacity	Max Vacuum Power	Noise Level

Physical Specs

Dimension	Measurement
Length	378 mm
Width	103 mm
Height	66 mm
Unit Weight	1.0 kg

Power Requirements	220-240Vac 80W or 120Vac 80W

Functionality

Operating Modes

- Vacuum & Seal
- Seal Only
- Pulse Vacuum (Manual pressure control)