

Chamber Vacuum-Sealing System WCV300



- Package liquids and liquid-rich foods like fresh meats, soups, marinades and stews
- 11" Seal Bar double-seals pouch, guaranteeing complete, long-lasting closure
- Marinating function intensely infuses meats, fruits and veggies
- User-friendly, easy-to-clean capacitive touchpad controls
- Stainless steel housing chamber



Includes:
WCVQT50 – 7" W x 11"L, 50 count
WCV2QT50 – 11"W x 12.5"L, 50 count
 120V, 380W, 5-15P (i)
 Limited One-Year Warranty
 cETLus, NSF



User-friendly control panel allows complete control in an easy-to-use format
 Heavy-duty chamber lid guarantees consistent performance
 The viewing lid makes it easy to see and monitor the vacuuming process
 Ergonomic handle permits easy opening and closing of lid



Place in Chamber

Place filled pouch into chamber, position the open edge securely under pouch clips and flat across seal bar.



Press to Vacuum Seal

Close lid, press the "Vacuum Seal" button and remove pouch from chamber when sealing process is complete.



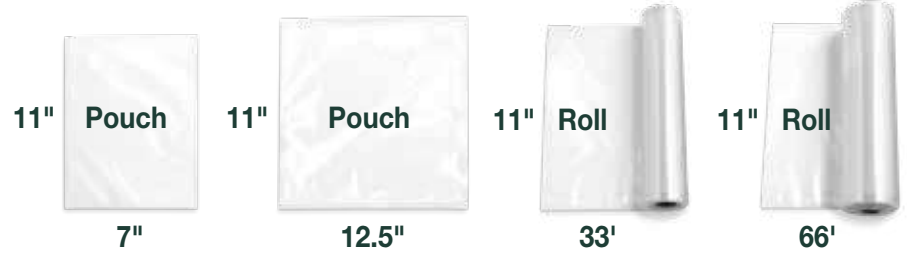
Store or Use

Vacuum-sealed pouches can be refrigerated or frozen for later use and are boil and microwave safe.

- WCVQT50 – (7"W x 11"L), 50 Count
- WCVQT100 – (7"W x 11"L), 100 Count
- WCV2QT50 – (11"W x 12.5"L), 50 Count
- WCV2QT100 – (11"W x 12.5"L), 100 Count
- WCV33R – Roll (11"W x 33'L)
- WCV66R – Roll (11"W x 66'L)

Additional Pouches/Rolls Available

Thickness 3 Mil



Perfect for Sous Vide Cooking!

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