

300 Series

Chamber Vacuum Sealer

Maintenance-free design provides professional-level features at a home cook's price

The PolyScience 300 Series Chamber Vacuum Sealer has been specifically designed to bring the features of a commercial vacuum sealer to home kitchens. Unlike commercial units that require oil changes, the unit features a maintenance-free dry piston pump. The 300 Series Chamber Vacuum Sealer effortlessly seals liquids and moist foods. Three preset cycles can be programmed to provide the exact vacuum levels, vacuum hold times and seal times for meats, fish and infusions.

Includes:

- Vacuum Sealer
- External Vacuum Hose
- User's Manual

6 of each:

- one pint vacuum bags
- one quart vacuum bags
- one gallon vacuum bags

- Excels at vacuum sealing both dry foods and liquids such as soups and stews
- Operates at the simple push of a button
- A built-in marinate cycle broadens your abilities even further
- Space-saving stainless steel housing ensures durability even under the harshest conditions
- The large chamber accommodates expanded bag sizes



KEEP FOOD FRESHER, LONGER

in the refrigerator, freezer or pantry by vacuum sealing. Vacuum sealing eliminates waste, reduces food cost, makes meal preparation faster and easier and enables you to vacuum seal liquids.

PERFORMANCE

Seal Bar Length	11.5 in / 29.21 cm
Maximum Bag/Roll Width	12.2 in / 31 cm

WEIGHTS & DIMENSIONS

Overall Dimensions	16.7 x 14.2 x 13.8 in / 42.5 x 36 x 35 cm
Chamber Dimensions	13.8 x 12 x 4.3 in / 35 x 30.5 x 11 cm
Shipping Dimensions	21 x 18.5 x 18.25 in / 53.3 x 46.99 x 46.4 cm
Shipping Weight	60.5 lbs / 27.44 kg

PART NUMBER

120V ~ 60 Hz	VSCH-300AC1B
220 - 240V ~50 Hz	VSCH-300AC2*

*240V plugs available: A and E
Example: VSCR-200AC2E