

# 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

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!

See page 50