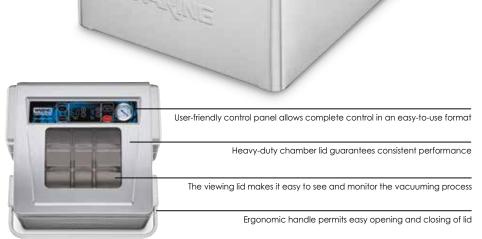
Chamber Vacuum-Sealing System

- 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 (1)

Limited One-Year Warranty cETLus, NSF





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)



