

VACUUM SEALERS

Model: 11392



VC 300 VAC System with SVS

The all-in-one System



Food App + Labeling System



Marinating



Keeps foods fresh up to 5 X longer

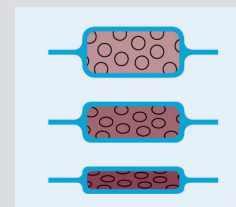


VACUUM SEALER

- + Vacuum sealer with food management app and labeling system to keep inventory of your food and eliminate waste
- + Perfect for marinating to seal wet and dry food
- + Keeps food fresh up to 5X longer
- + Perfect for sous vide cooking. In a vacuum sealed bag, the foods retain their unique tastes, vitamins, nutrients and minerals
- + Air tight double bar heat seal that is 12" wide
- + Customizable bag sizes that are BPA free, tear resistant, boil proof and microwavable
- + Includes vacuum hose to remove air from canisters and jars
- + Adjustable air withdrawal speed for delicate foods like pastries and chips
- + Fold out cutter to cut the film at desired length
- + Easy to clean
- + Fits easily into a kitchen draw
- + includes 1 roll (8" X 236") & 1 roll (11" x 236") and a box to hold roll



SOFT VACUUM SYSTEM VACUUM CONTROL



Through the new function of the regulation of vacuum strength so vacuum can be adjusted individually. Especially for soft foods, the pressure can be adjusted by pressing the function button, so they are not crushed.

Selecting the sealing time

For a perfect sealing bar and vacuum safe sealing.



CASO FOOD MANAGEMENT – FOOD APP AND LABELING SYSTEM

- + Label your sealed foods by the type of food, weight and date
- + The QR code is used to connect to the app and record the food on the app
- + App keeps an inventory of your foods
- + App alerts you to the "use by" date

CASO APP:

- + Saves money and reduces waste and spoilage!
- + Available for iOS and android