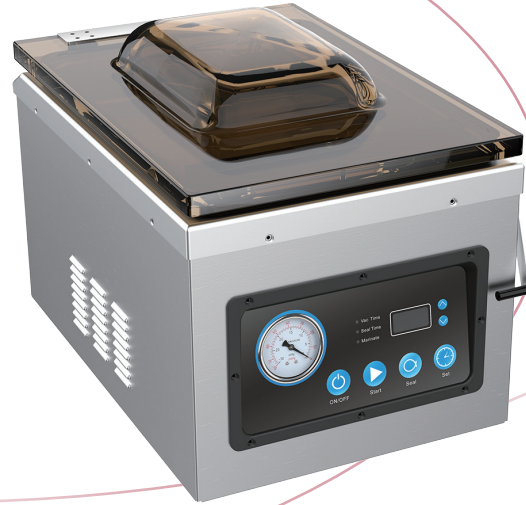


**efi** sales Ltd.

Equipment for the Foodservice Industry  
value + quality + service

## Chamber Vacuum Sealing Machine

Model No:  
**VS-CH-10**



### VS-CH-10

### Features

#### Features:

- Vacuum chamber system achieves a higher level of vacuum seal
- Liquids and liquid-rich foods can be effectively vacuum sealed
- Removes air and extends freshness up to 5 times longer than conventional storage bags
- Digital control panel that controls vacuum time, seal time and marinating time.
- Maximum vacuum bag width is 260mm
- Easy to operate and clean

#### Warranty:

- One year parts and labour. *For full warranty details visit <https://www.efifoodequip.com/warranty-info.php>.*



**VS-CH-10****Specifications**

Transparent Vacuum Lid  
Seal Bar Length: 10.25"

Lid Lock

Control Panel

Stop and Seal Button  
Pressure Indicator  
LED Display



Vacuum Gauge

The VS-CH-10 Vacuum Sealer extends the life of foods by removing most of the air from sealed containers and prevents fresh air escaping into the sealed containers, thereby reducing oxidation. Vacuum packaging helps preserve flavour and overall quality. It also helps inhibit the growth of aerobic microorganisms, which can lead to problems like mold, yeast and bacteria.

*Versatile and convenient, it will never leave your countertop.*

Model	Seal Wire Width	Seal Bar Width	Chamber Dimensions (mm) (inch)			Voltage	Amps	Power	Overall Dimensions (mm) (inch)			Net Weight (KG) (LBS)
			W	D	H				W	D	H	
VS-CH-10	5mm	260mm	280	393	80	110/60	8.33	1000 W	330	480	361	24
			11.0	15.5	3.1				13	18.9	14.2	53

Equipped with one NEMA 5-15P plug 

*Specifications subject to change without notice.*