

efi sales Ltd.

Equipment for the Foodservice Industry
value + quality + service

Chamber Vacuum Sealing Machine

Model No:
VS-CH-12



VS-CH-12

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 300mm
- 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-12

Specifications

Transparent Vacuum Lid
Seal Bar Length: 11.8"

Lid Lock

Control Panel

Stop and Seal Button
Pressure Indicator
LED Display



Vacuum Gauge

The VS-CH-12 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-12	5mm	300mm	300	350	80	110/60	7.91	950 W	359	425	366	23.6
			11.8	13.8	3.1				14.1	16.7	14.4	52

Equipped with one NEMA 5-15P plug 

Specifications subject to change without notice.