

FOR HOME FOODIES

SousVideTools®

VS270P Vacuum Sealer

The SousVideTools® VS270P Vacuum Sealer allows for up to 50 bag seals in a row. Other vacuum sealers on the market require a 40 second break between bag seals, to allow the seal element to cool! It also have an easy lock handle, that was designed so no pressure is required to close the lid and lock a bag into position ready for vacuum sealing. With a gentle push the easy lock handle clips the lid closed and vacuuming can begin.



- + Small compact design for ease-of-use and portability with a foldable locking handle
- + Durable double piston pump with up to 20 litres/min and a maximum vacuum of -0.9 bar
- + Practical progress indicator
- + Adjustable vacuum strength for hard and soft food
- + Manual Sealing
- + 30cm wide seal bar for sealing bags up to 30cm wide. Double welding
- + Electronic temperature monitoring
- + One-touch 'Auto Vac & Seal' mode
- + Dry and moist food modes to ensure a complete seal with any food type
- + Accessory port for marinating and vacuum sealing canisters (Canisters not included)

NAME	MODEL
SousVideTools® VS270P Vacuum Sealer	SVT-03017
TARIFF CODE	8422309090