



## Out of Chamber Food Vacuum Sealer WVM Series



- Keeps fresh and preserves longer without freezer store clothing scent-free.
- Protect for protecting meats, fish, vegetables, cookies, herbs, tea leaves, parts, games, or your personal possessions from the harmful effects that oxygen on freezer burn may cause.
- Commercial-Grade Vacuum Sealer with an extra large Teflon Bar for sealing bags up to 300~400mm, Double piston vacuum-pump, can preserve foods 5-6 times longer than traditional methods. Easy to use, bright LED lights let your monitor the stages of the sealing.
- Equipped with a see-thru acrylic vacuum lid for perfect bag alignment while sealing.
- It equipped with a fan-cooled motor Ideal for Channelled (embossed) & gusset Vacuum bag.

### Specification:

Model	WVM-305	WVM-405
Voltage	AC 110V/220V/240V 1phase	
Power (Watt.)	750W	935W
Max. sealing	5mm*300mm	5mm*400mm
Vacuum time	0-99 sec.	
Sealing Time	0-6.0 sec.	
Cooling Time	0-10 sec.	
Dimension	395*310*140 (mm)	485*310*150 (mm)
Materials	Channelled (embossed) & gusset Vacuum bag	
Weight	10KG	12KG