



VS305 - The perfect vacuum sealer for domestic and semi commercial use

The successor of VS600, the new VS305 has been specially designed as the result of a strategic alliance between Vacmaster in USA and Pac Food. This machine is of high quality standards and is very reliable.

Together with our channel bags, you can keep food fresh 3-5 times longer, prevent freezer burn and be able to profit from buying food in bulk and storing it for a longer time. Our sealers are also an ideal help for your sous vide cooking!

Features include:

- Strong stainless steel body
- Heavy duty clear perspex lid to see the vacuum process
- Vacuum and seal function
- Marinate function
- Vacuum canister function
- Pulse vacuum function to manually vacuum soft foods without crushing
- Impulse seal function to seal only by repeatedly opening and closing the lid
- Seal time adjustment function

Plus the purchase will include these additional parts:

- A strip of element tape
- Heating element
- Chamber seal
- Selection of micro channel bags
- Canister hose
- Power lead
- Instruction manual

Please watch the Pac Food VS305 Vacuum Sealer video [HERE](#).