

A stainless steel vacuum sealer machine is shown on a light-colored granite countertop. A piece of meat, possibly a steak, is being sealed inside a clear plastic bag. The machine has a black handle and a control panel with several buttons and a digital display. In the background, a black gas stove and white kitchen cabinets are visible.

FEATURES

- Digital technology
- 12" seal bar with two seal wires
- Powerful dual piston pump
- Built-in cooling fan
- Transparent lid for easy bag placement
- Accessory port for storage canisters
- Marinating made simple



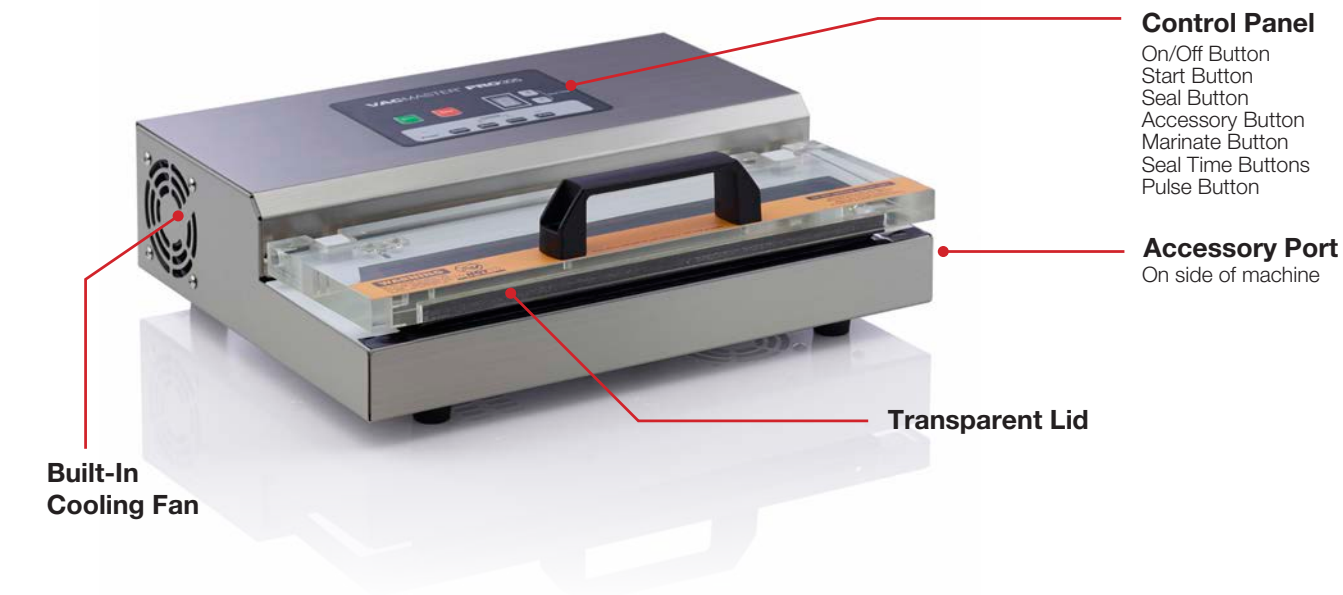
IDEAL FOR

- Keeping foods fresher longer
- Packaging pre-made meals
- Storing meats and fish scent free
- Preserving and organizing non-food items
- Waterproofing emergency kits for outdoor activities



The Professional Way to Prep, Cook, Package!

VACMASTER® PRO305



DETAILS



Transparent Lid
 Allows for easy bag placement.

12" Dual Wire Seal Bar
 Two complete, leak-proof seals every time.

Marinating Made Easy
 Marinates in as little as 15 minutes.

INCLUDES

- 30 Assorted Bags
- Maintenance Kit
- Accessory Hose
- User's Guide

Specifications	
Overall Dimensions	15" x 12" x 4"
Weight	16 lbs.
Seal Bar Length	12"

ACCESSORIES (not included)

- **VacStrip® Bags and Rolls**
 Premium design for optimal vacuum packaging
- **Storage Bags and Rolls**
 Economically priced; work with all vacuum packaging machines
- **Zipper Bags**
 Easy-open and reclosable design
- **Storage Canisters**
 Available in two stackable sizes
- **VacMaster® Bone Guard**
 Prevent punctures when vacuum packaging

