

VACUUM SEALER

Vacuum packing makes sous vide cooking possible. When air is removed, foods prepared this way retain moisture, nutrition and flavor. This process is also ideal for food preservation, marinating, saving pre-cooked food, and more.

- ◆ Compact design with large 3-gallon capacity vacuum chamber
- ◆ Dry vacuum pump and easy-to-use touch controls with adjustable vacuum & seal times, or instant-seal function
- ◆ Stainless steel body construction
- ◆ Heavy-duty transparent lid; dome adds to inner chamber height allowing larger items to fit for sealing
- ◆ Single one-piece 11-1/2" seal bar with bag clamp
- ◆ One year parts and labor warranty

OVERALL DIMENSIONS			VOLTS	PLUG	SHIP WEIGHT
LENGTH	DEPTH	HEIGHT			
14-3/16" (359mm)	16-3/4" (425mm)	14-7/8" (377mm)	110-120~ 60Hz, 630W, 5.25A	NEMA 5-15P	59.7 lbs (27.1 kgs)
CHAMBER DIMENSIONS					
LENGTH	DEPTH	HEIGHT			
12" (300mm)	13-7/8" (350mm)	4-5/16" (110mm)			
SEAL BAR		SEAL WIRE			
11-1/2" (295mm)		5/16" (7.9mm)			

ITEM	DESCRIPTION	UOM	CASE
EVPM-12	Vacuum Sealer	Set	1
EVPM-P1	Seal Bar Assembly	Each	1



winco
SPECTRUM
VACUUM SEALER



11-1/2" seal bar with bag clamp

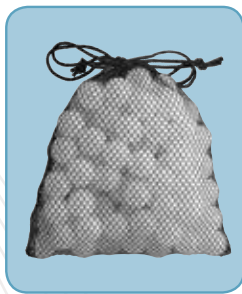


EVPM-12

SOUS VIDE ACCESSORIES

ITEM	DESCRIPTION	UOM	CASE
ESV-BH	Multi Ring Bag Stand	Each	1/4
ESV-IB	Insulation Balls	Pack	1/48

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SPECTRUM
SOUS VIDE ACCESSORIES



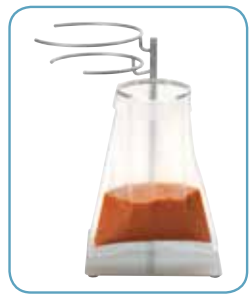
100 pieces with mesh bag



ESV-1 with ESV-IB insulation balls, to reduce evaporation and hold heat in



ESV-IB



Bag stand conveniently holds various sizes of vacuum bags open for easy filling

RING SIZES
Large: 7" dia
Medium: 5-5/8" dia
Small: 4-3/8" dia



ESV-BH