

Food Saver - vacuum sealer

The Elite II vacuum sealer is part of a complete food storage system designed to provide the consumer with commercial quality storage at home. Vacuum packing is a process whereby the air is completely removed from a special vacuum bag or vacuum container in order to protect the food from the harmful effects of contact with oxygen which increases the speed at which foods deteriorate, thereby keeping your goods. The Elite II vacuum packer removes the air out of the specially designed 5 ply food safe bags or the **optional** vacuum containers and then forms a strong seal to keep the air out - resulting in an oxygen free zone.



The Elite II vacuum food sealer not only seals bags and rolls but comes with a handy vacuum tube to connect the vacuum sealer to the **optional** Freshfield Vacuum Storage Containers. This allows for the storage of different types of produce and gives easy access to them whilst keeping them fresh.

The Freshfield Elite II Vacuum Sealer comes packaged in a presentation box and includes:

- * Elite II Vacuum Packing Machine
- * 1 x 3 metre Roll of bags with 185 mm seal length
- * 1 x 3 metre Roll of bags with 260 mm seal length
- * 10 x 185 x 280 mm Bags
- * 10 x 260 x 360 mm Bags* 1 x Bag/Roll Cutter
- * 1 x Vacuum Tube
- * User Manual

Link: www.kiwiland.com/headshop/packaging-and-sealing/elite-2-vacuum-sealer.html

Attributes

Category Packing & sealing
Sub category Plastic

Price table

Product label	Product code	Price exc.	Vat	Price inc.
Vacuum Sealer kit	HPAC1050	161,16 euro	21.0 %	195,00 euro
20 bags 185 (seal) x	HPAC1055	7,02 euro	21.0 %	8,50 euro
20 bags 260 (seal) x	HPAC1060	11,16 euro	21.0 %	13,50 euro

Roll 185mm (seal) x 3m HPAC1065	7,02 euro	21.0 %	8,50 euro
Roll 260mm (seal) x HPAC1070	11,16 euro	21.0 %	13,50 euro