Weston Pro-2500 Chamber Vacuum Sealer

Model Number: 65-1201-W

UPC: 812830020178



The Weston Stainless Steel Chamber Vacuum Sealer evenly removes air from the chamber around the bag in all directions (rather than from within the bag in one direction, as with an out of chamber sealer). Ideal for sealing soups, sauces & marinades, fish, bone-in meats and works great for sous vide, compression and infusion. This sealer accepts bags up to 12" x 14". The unit has rapid vacuum and seal time, as it draws 29.5" Hg of vacuum strength. The fan cooled motor prevents overheating for consistent sealing. The Chamber Sealer features an easy to read display for adjusting seal time and has an instant seal function. The lid is transparent for easy bag alignment. Includes thirty vacuum sealer bags of a variety of sizes.

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Vacuum package liquid, sharp, powdery or fragile foods with ease

Ideal for fish, bone-in meats, soups, sauces and marinades

Also great for sous vide, compression and infusion

Seals bags up to 12 inch by 14 inch

Digital display

Fan cooled motor

Rapid vacuum & seal time

Adjustable seal time

Transparent lid

Includes 30 vacuum bags: ten 6" x 12" (pint), ten 8" x 10" (quart) and ten 10" x 13" (gallon)

Stainless steel, 2 year warranty,

Item Dimensions Height	18.50
Item Dimensions Width	22.25
Item Dimensions Depth	18.63
Item Dimensions Cube	4.4378320312500000
Item Dimensions Weight	0.000
Out-of-Box Item Height	0.000
Out-of-Box Item Width	0.000
Out-of-Box Item Depth	0.000
Master Pack Qty	1
Master Pack Height	19.50
Master Pack Width	19.13
Master Pack Depth	22.75
Master Pack Cube	4.9111957465277777
Master Pack Weight	3.93