PR0360

- Preserve Your -Game, Catch, or Meal!

Vacuum Sealer



VACMASTER® PRO360

The VacMaster® PRO360 Vacuum Sealer has a small footprint and powerful pump, making it perfect for hunters and fishermen and an essential tool for your kitchen, camp, or cabin. In addition, the PRO360 features roll storage for up to 20 feet of material and a unique transparent lid for easy bag placement. The user friendly digital display offers pulse vacuuming for more delicate items and rapid marinating capability marinate in minutes! Stainless steel construction and built-in cooling fan means the PRO360 is built to last. Works with all VacMaster accessories.

Features

- Pre-set vacuum settings for simple operation
- Roll storage for rolls up to 20 feet
- Powerful dual piston pump
- Built-in cooling fan
- 16" Seal bar
- Accessory port for storage containers

PRO360 Vacuum Sealer Specifications

Roll Storage

Accessory Port

Built-in Cooling Fan

Control Panel:

On/Off Button
Start Button
Seal Button
Accessory Button
Marinate Button
Seal Time Button
Pulse Button



Cycle Time: Automatic Pump: Dual Piston Pump Electrical: 110V, 60Hz

Overall Size: 19.25" (W) x 11.5" (D) x 6" (H)

Weight: 16 lbs.



Accessories:

Vacuum Sealer Pre-Cut Bags

BPA free, & FDA approved for food storage

Storage Canisters

Seals out moisture and air - perfect for foods that are sensitive to pressure

Bone Guard

Heavy-duty 6-mil sheets protect pouches from sharp bones

Warranty:

1 Year Limited Warranty

VacMaster Experts Also Recommend:

Sous Vide Circulators

SV1, SV5, & SV10

Automated Temperature Monitoring kits

Automated temperature monitoring kits take the stress and guess work out of your kitchen

HACCP Plans

VacMaster has partnered with the Go HACCP food safety team to provide turn key HACCP plans tailored to your business

How to Videos and Chef Eric Recipes

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