

“Professional-level performance  
at a home cook’s price”



The PolyScience 300 Series Chamber Vacuum Sealer has been specifically designed to bring the features of a commercial vacuum sealer to home kitchens!

Unlike commercial units that require oil changes, the unit features a maintenance-free dry piston pump. The 300 Series Chamber Vacuum Sealer effortlessly seals liquids and moist foods. Three preset cycles can be programmed to provide the exact vacuum levels, vacuum hold times and seal times for meats, fish and infusions. A built-in marinate cycle broadens your abilities even further. An external vacuum port lets you vacuum seal

both bags and canisters.

Keep food fresher, longer in the refrigerator, freezer or pantry by vacuum sealing. Vacuum sealing eliminates waste, reduces food cost, makes meal preparation faster and easier and enables stocking up on sale or bulk purchases.

Visit [www.sagepolyscience.com](http://www.sagepolyscience.com) to learn about the entire line of Sage | PolyScience products and great recipe ideas.

## Chamber Vacuum Sealer

### Technical Specifications

#### PERFORMANCE

Seal Bar Length	11.5 in / 29.21 cm
Pump Type	Dry Piston
Warranty	1 Year Limited

#### WEIGHTS & DIMENSIONS

Overall Dimensions	16.7 x 14.2 x 13.8 in / 42.5 x 36 x 35 cm
Chamber Dimensions	13.8 x 12 x 4.3 in / 35 x 30.5 x 11 cm
Unit Weight	50.7 lbs / 23 kg
Shipping Dimensions	21 x 18.5 x 18.25 in / 53.3 x 46.99 x 46.4 cm
Shipping Weight	60.5 lbs / 27.44 kg
Power Supply	240V / 1-Ph / 50 Hz
SKU Number	VSCH-300AC2E

#### FEATURES

Maintenance-Free Pump  
Pop-Out Replacement Seal Bar  
3 Vacuum Presets  
Marinate Function  
External Vacuum Port

#### INCLUDES

Vacuum Sealer  
User Manual  
Six one-pint (0.43 L) vacuum bags  
Six one-quart (0.95 L) vacuum bags  
Six one-gallon (3.79 L) vacuum bags