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## Vacuum Sealer

A simple 3 step vacuum seal for hygienic, fresher & healthier food

Keeps food fresh for longer

Prevents freezer burn

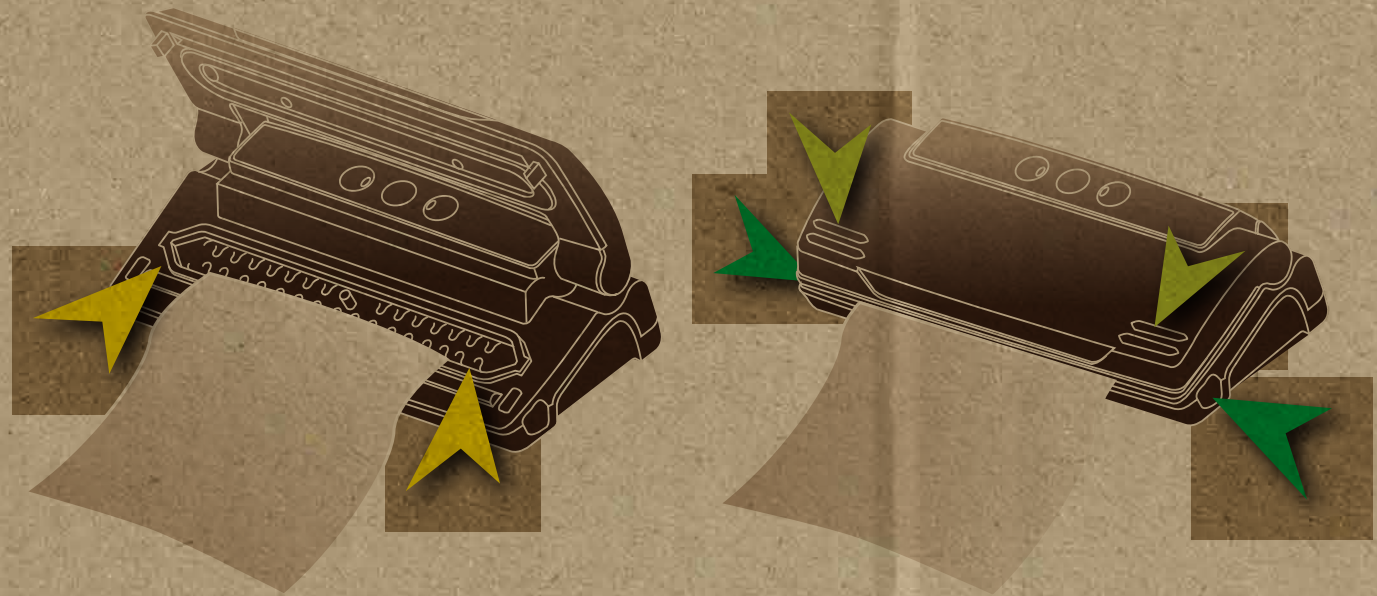
Maintains flavour and nutrients



## As easy as 1. 2. 3.

Vacuum sealing is as easy as 1. 2. 3. Simply fill a bag with the items you wish to vacuum seal and follow these 3 steps:

1. Open the lid and place the open end of the bag over the vacuum channel
2. Close the lid firmly until it locks and activates the vacuum sealing process
3. Press both release buttons to remove the sealed bag



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### Contents:

- VFP280 Vacuum Sealer
- Pre-cut bags: 22cm x 30cm - 5 pieces 28cm x 40cm - 5 pieces
- Instruction Manual

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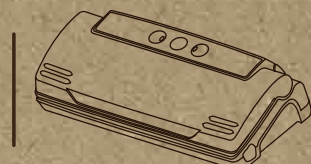
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28cm Sealing strip

PL Plastic Body



### Features:

- Compact & lightweight
- Ideal storage solutions for the fridge, freezer and pantry



Prevents freezer burn

Maintains flavour and nutrients

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### How vacuum sealing can help you:

- Buy groceries in bulk and store for extended use
- Great for fruit, vegetables, meat, fish and cheese
- Avoid waste by keeping your leftovers for longer
- Best way of packing for camping, caravanning and other outdoor events
- Ideal for waterproofing torches, matches & first-aid kits

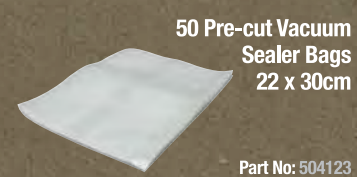


Images for presentation only



PL Plastic Body

### Also available:



Part No: 504123



Part No: 504134



Part No: 504156

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