

WCV300



Chamber Vacuum Sealing System



MAIN FEATURES

- Package liquids and liquid-rich foods, such as fresh meats, soups, marinades and stews
- 11" seal bar double-seals pouch, guaranteeing complete, long-lasting closure
- Marinating function intensely infuses meats, fruits and veggies
- User-friendly, easy-to-clean touchpad controls
- Stainless steel chamber features a see-through lid that lets you make adjustments during the seal
- Large, easy-to-grasp lid handle
- Includes 50, 1-quart bags and 50, 2-quart bags
- Limited One-Year Warranty

ELECTRICAL

Voltage: 120

Frequency: 50 Hz

Watts: 380

Amps: 3

Plug Type: NEMA 5-15P (**)

Cord Length: 6 feet





SALES FEATURES

Package liquids and liquid-rich foods, such as fresh meats, soups, marinades and stews with the Waring® WCV300. The process is simple. Just place a filled pouch into the chamber, press to vacuum seal. The 11" seal bar double-seals the pouch, guaranteeing complete, long-lasting closure. When you're done, refrigerate or freeze for later use. Vacuum-sealed pouches are boil, freezer and microwave safe.













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Chamber Vacuum Sealing System WCV300

PARTS & ACCESSORIES



WCV2QT50 2-Quart Bags/50 count



WCV2QT100 2-Quart Bags/100 count



WCV33R Vacuum Bags



WCV66R Vacuum Bags

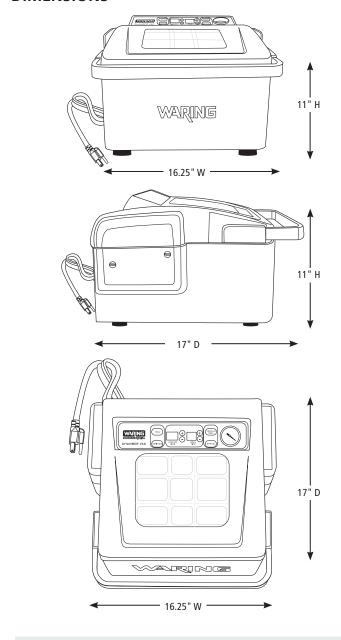


WCVQT50 Vacuum Bags/50 count



WCVQT100 Vacuum Bags/100 count

DIMENSIONS



Out of Box Weight: 25.7 lb.

ORDERING INFORMATION	#STD. PKG.	GIFTBOX WEIGHT	CUBIC FEET	BOX DIMENSIONS D X W X H	UPC	CASE PKG.	MC WEIGHT	MC DIMENSIONS D X W X H	MBC
WCV300 – Chamber Vacuum Sealing System	1	33.25	2.627	19.625" x 17.625" x 13.125"	040072068621	1	33.25	20.25" x 18.625" x 14"	10040072068628









