

WARING COMMERCIAL VACUUM SEALING SYSTEM



Features

- Pistol style, easy operating handheld vacuum sealer
- Heavy-duty enclosed storage/charging base
- Rechargeable NiMH battery
- Seal up to 50 bags with one full charge
- Trigger operation allows for vacuuming delicate and softer products
- Benefits of Vacuum Sealing:
 - Reduce food wastage
 - Eliminate freezer burn
 - Increase profitability by extending the shelf life of ingredients
 - Hygienically protect food from effects of microorganisms
- Includes 25 one-quart and 25 one-gallon storage bags
 - Microwave safe
 - Boil safe
 - Perfect for *Sous-Vide* cooking
- NSF Approved, CEC

Commercial Vacuum Sealing System WVS50

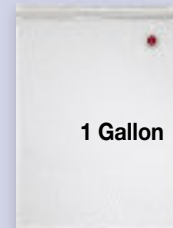


Additional Bags Available for Purchase



1 Quart

WVSQT (50 ct)



1 Gallon

WVSGL (50 ct)



2 Gallon

WVS2GL (25 ct)



Intertek



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Commercial Vacuum Sealing System WVS50



Specifications

Item	Electrical	Listings	Dimensions (H" x W" x D")	Warranty
WVS50	120 VAC, 60 HZ	cETLus, NSF	7.25" x 2.5" x 6.5"	Limited 5 Year Motor
WVS50 Charging Base	120 VAC, 60 HZ	cETLus, NSF	8.25" x 5" x 8.25"	Limited 5 Year Motor

Ordering Information

Description	Catalog #	Std Pkg.	Ship Wt. (lbs.)	Cubic Feet	UPC Code
Commercial Vacuum Sealing System	WVS50	1	3.5	.19	040072022517
Accessories:					
Quart Size	WVSQT	50 count	1.8	.18	040072032639
Gallon Size	WVSGL	50 count	3.3	.30	040072032622
2-Gallon Size	WVS2GL	25 count	2.42	.18	040072032592



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