

# Univex Vacuum Packers



***Univex Vacuum Packers are perfect for preserving food and liquid for weeks at a time, reducing the amount of waste you have left over! These units come in 4 different sizes: 30cm, 40cm, 50cm and a 50cm double bar.***

***Our intuitive control board has 8 different savable settings and an easy to clean vacuum chamber. Our adjustable automatic vacuum percentage and liquid automatic setting make sealing your product quick and easy!***

***Our liquid automatic setting allows you to vacuum seal liquids such as sauces without getting your product to a boil.***

***There are many benefits of vacuum sealing your product. Some of these include: Saving time and labor costs, marinating sauces and meat, increase cabinet space, protect your food from freezer burn, and having no chemical preservation needed!***

***Unlike many of our competitors, our chamber has a flat surface (compared to a concaved surface) for easy cleaning and disassembly. Everything inside the chamber can easily be disassembled for cleaning purposes.***

***These machines also give you the ability to add a printer and label for specific items, as well as a nitrogen injection for softer foods such as fish! Visit our website for more information.***