Enduro Vacuum Packaging Machine Benchtop Small





Enduro benchtop small vacuum packaging machines: perfect solution for home cooks and food enthusiasts.

Preserve like a Pro. This easyto-use machine is packed with features. Vacuum seal a wide variety of foods, including fresh meat, seafood, poultry, cheese, produce, and more.

Backed with a two-year warranty.



Reduce Food



Fresher Longer



Cost Effective



Warranty





Benefits

Product Name

END-210VP

Shelf life extension

Extending the shelf life of perishable items by up to 5x

Sealing Length

210mm

Product Protection

Protects food from freezer burn, dehydration, and other kinds of spoilage

Reduce food waste

Save money, keep food fresher for longer, waste less.

Ideal for meal prepping, sous vide cooking, marinades and many other

Food transporting and store food; no bulky containers or plastic wrap

Application

Pump Capacity

4m³/h

Food and beverage enthusiasts

Chamber Size

240x305mmx75mm

Preserve freshness,

Extend shelf life,

Reduce waste,

Rapid Infusions / Extractions - Cocktails and Marinades

Pressed fruits & vegetables for gourmet dishes

Dry Age Meats







Enduro Vacuum Packaging Machine Benchtop Small

Preserve like a professional



The Enduro small benchtop vacuum packaging machine is the perfect solution for home cooks and food enthusiasts who want to preserve the freshness and extend the shelf life of their food. This easy-to-use machine is packed with features; ensuring you can vacuum seal a wide variety of foods, including fresh meat, seafood, poultry, cheese, produce, and more, hassle free. Backed with a two year warranty.













Product Features

Max Bag Size	200mm x 300mm	Sealing power	100W
Seal Bar Length	210mm	Pump capacity	4m³/h
Chamber size	240mm W x 305mm W x 75mm H		
Programmable	Up to 5 custom vacuum programmes		
Weight/Size	~21/kg 305m W x 445mm L x 240mm H		
Materials	Housing & Chamber Stainless Steel SU304; Acrylic Lid.		
Other	External Vacuum for containers; soft vacuum for breads		
	Easy clean wireless contact seal bars		

H = 75mm 275mm 210mm

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Versatility

Ideal for: meal prepping, sous vide cooking, marinades and many other uses. Food transport and storage; no bulky containers or plastic wrap.

Application

Food and beverage enthusiasts

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Contact us for more information!