END-210VP

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.



Product Name	Sealing Length	Pump Capacity	Chamber Size
END-210VP	210mm	4m³/h	240x305mmx75mm

Benefits

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

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.

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

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

Application

Food and beverage enthusiasts Preserve freshness,

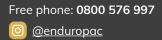
Extend shelf life,

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.



Cost Effective

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Varranty



Fresher Longer



Easy to Us

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 70mm 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 co	ontact seal bars	

H = 70mm 275mm 210mm

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Free phone: **0800 576 997**<a>Ombuf{Ombub{Ombuf{Ombub{