

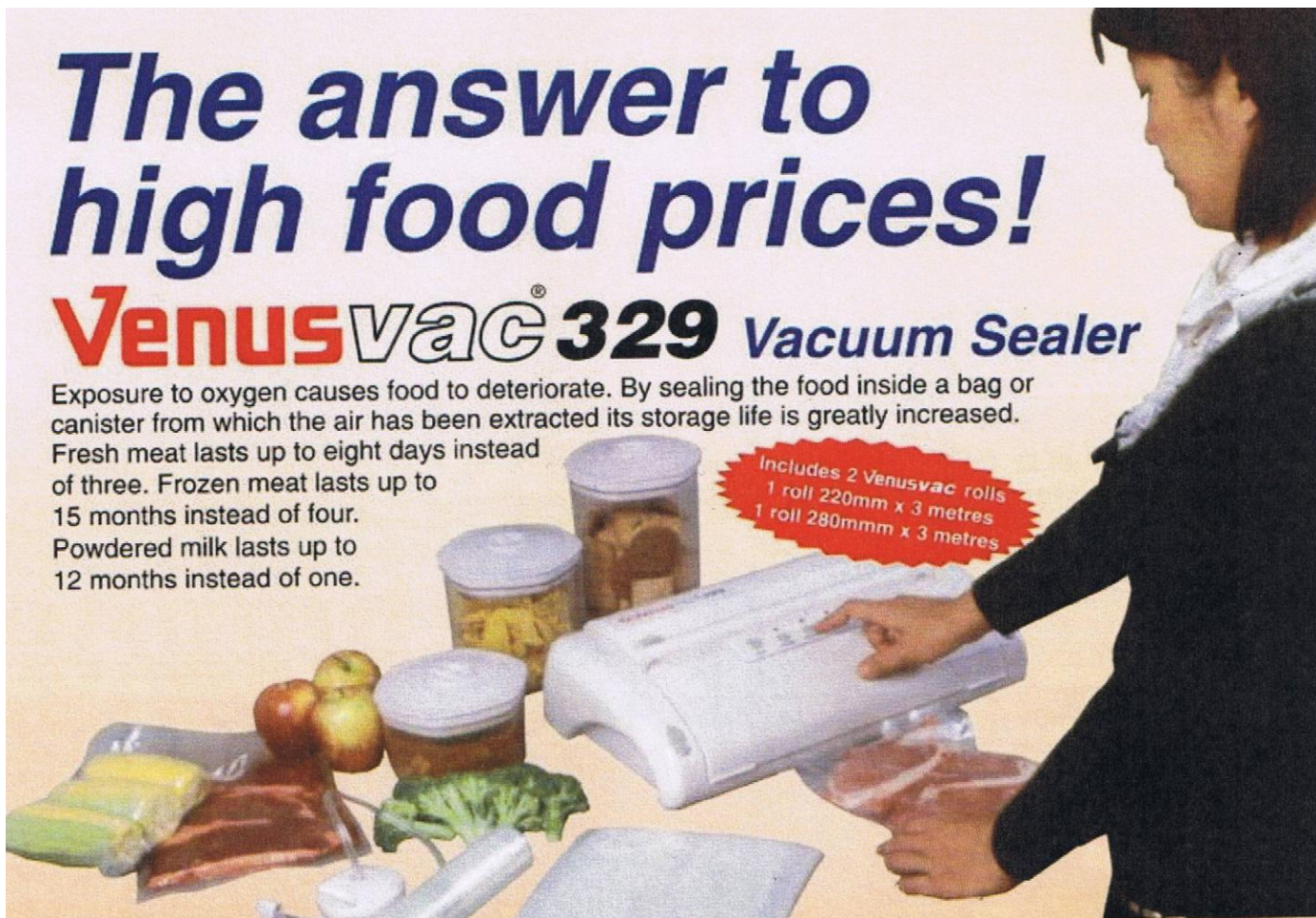
SUPER SPECIAL
VACUUM SEALER \$140 (includes gst)
CALL US NOW TO ORDER - 08 9455 2202

The answer to high food prices!

Venusvac[®] 329 Vacuum Sealer

Exposure to oxygen causes food to deteriorate. By sealing the food inside a bag or canister from which the air has been extracted its storage life is greatly increased. Fresh meat lasts up to eight days instead of three. Frozen meat lasts up to 15 months instead of four. Powdered milk lasts up to 12 months instead of one.

Includes 2 Venusvac rolls
 1 roll 220mm x 3 metres
 1 roll 280mm x 3 metres



Store foods up to 5 times longer

Food	Storage life	
	Normal	VenusVac
Refrigerated foods (fresh) 5°C +/- 2°C		
Red meat	3 days	8 days
White meat	2 days	6 days
Whole fish	1 day	4 days
Vegetables	1 day	7 days
Fruit	5 days	14 days
Refrigerated foods (cooked) 5°C +/- 2°C		
Meats	3 days	10 days
Pasta	2 days	6 days
Vegetables soups	2 days	5 days
Desserts	2 days	6 days
Frying oil	10 days	25 days
Frozen foods -18°C +/- 2°C		
Meat	4 months	15 months
Fish	3 months	10 months
Vegetables	8 months	18 months
Foods at room temperature 25°C +/- 2°C		
Biscuits	4 months	12 months
Pasta, Rice	5 months	12 months
Dry fruit	3 months	12 months
Coffee	2 months	12 months
Tea	5 months	12 months
Powder milk	1 month	12 months

1. Buy in bulk

Stock up on meat, fish and vegetables at discounted bulk prices. Simply vacuum seal and freeze. Months later your favourite foods will still be full of flavour and nutrition.

2. Take advantage of specials

Don't pass those bargains by. Stock up while the price is low. With **Venusvac 329** you can save money on all kinds of foods from meat and vegetables to pasta and rice.

3. Minimise wastage

How much food do you throw out? Bread and pastries that have gone stale? Biscuits and crisps that have gone soft? Vegetables that have gone limp? Never again, with **Venusvac 329**.

Venusvac bags, rolls and canisters

Bags and rolls are made from polythene and nylon to provide a strong barrier against oxygen transmission.



Bags: 220mm x 300mm and 280mm x 400mm

Rolls: 220mm x 3m and 5m. 280mm x 3m and 5m



Canisters: Set of 3 with connector: 2lt, 1.4 lt and 750ml

Specifications

Size: 455mm x 232mm x 119mm high
 Seal length: 280mm
 Casing: ABS plastic
 Power: 240V/ 50Hz 100W
 Net Weight: 2.88kgs



FACT SHEET

Venus[®] Vacuum Sealers

Why vacuum pack?

Exposure to air aids the growth of bacteria in most foods. Sealing the food in a bag from which the air has been removed greatly inhibits bacterial growth. Foods stay fresh longer and retain their flavour, nutritional value and sales appeal.

Which foods can be vacuum packed?

Any food can be vacuum packed but the unique characteristics of each food must be considered. For example a high vacuum might crush delicate foods such as berries. See "Vacuum sealing tips." (Below).

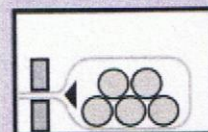
How long do vacuum packed foods last?

Some foods will last up to 5 times longer than without vacuum packing. But it depends on the type of food and its quality before packing. It is important to remember that foods that normally need to be kept cool to prevent spoilage still need to be refrigerated or frozen as usual. See the table (Right).

Vacuum sealing tips

- Freeze liquids such as soups and delicate foods such as berries before vacuum sealing.
- Avoid overfilling. For bags leave 7cm space above contents, for canisters leave 2.5cm.
- For powdery foods place a coffee filter or folded paper towel in the bag below the seal area.

How it works



Air is extracted from the vacuum bag.



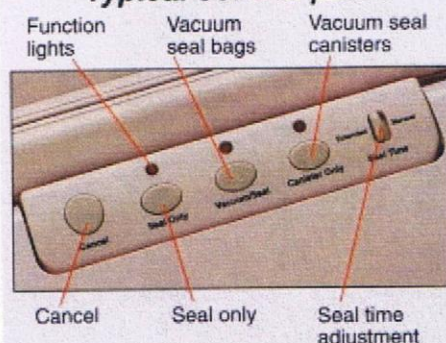
When the desired vacuum is reached, the seal bar closes to seal the bag.



Atmospheric pressure causes the vacuum sealed bag to continue to cling to its contents.

The machines

Typical control panel



The choice is one of price and size in terms of the seal length and vacuum pump capacity. Larger models, such as the **Venusvac 425**, designed for restaurants, hotels, caterers and delicatessens are usually constructed of stainless steel. Smaller models, such as the **Venusvac 329**, are designed for the home kitchen and are as affordable as an electric frying pan or mixer.

MAKING BAGS



1 Unroll the desired length.



2 Cut off with sliding cutter.



3 Place one end on seal bar.



4 Close lid. Lock down. Press Seal Only button.

SEALING BAGS



1 Place open end of filled bag below air outlet.



2 Close lid. Lock down. Set desired seal time.



3 Press Vacuum Seal button. Vacuum light comes on.



4 When vacuum light goes out, release lid.

SEALING CANISTERS



1 Attach connector to canister port.



2 Place connector cap over centre of canister lid.



3 Press Canister only button. Canister light comes on.



4 When canister light goes out, release lid.