



WHAT IS A CHAMBER VACUUM SEALER?

Unlike many suction, edge and external vacuum sealers, a chamber vacuum sealer houses the pouch and product within its chamber.

Initially the pressure around us and inside the chamber are exactly identical (*14.7 psi at sea level*). Vacuum is created inside the chamber which in turn creates an airtight seal. Depending on the vacuum pump quality, **UP TO 99.8% OF THE AIR** is then removed from the chamber and vacuum pouch. Once all the air is extracted from the chamber, the vacuum pump shuts off and the bag is sealed.



Up to this point it will appear as though no air has been removed from the vacuum pouch. The pressure inside the pouch is equal to the pressure in the chamber. After the bag is fully sealed off, a valve will open to reintroduce air back in. The process will continue until pressure is equal to the environment outside the chamber. During these few seconds is when the bag will tighten up around the product. Finally, the vacuum sealed look will be observed in this final process.

WAYS TO USE A CHAMBER VACUUM SEALER?



DRY GOODS

including lentils, beans, legumes, ground or whole bean coffee, rice, noodles, oatmeal, spices, cereal, powdered milk/juice, chips, potato flakes and flour.

MEATS

including, steak, brisket, venison, ground beef, chicken, turkey, frozen fish, moose, bear, bison, jerky or whatever meat you can think of!



SOUS VIDE

Extract air from within the meat and replenish it with your marinade while sealing the pouch.

VEGETABLES

such as corn on the cob, whole carrots, asparagus, radish, onion, tomato, bell peppers, cucumbers and other commonly used vegetables.



DEEP TISSUE MARINATION

Extract air from within the meat and replenish it with your marinade while sealing the pouch. **Marinades in 10 minutes!**

ADDITIONAL WAYS TO USE YOUR SEALER:

LIQUIDS

including soups, wines, marination, general moisture content from meats, and more!
External vacuum sealers commonly break due to liquids being sucked up into the machine.

MASON JARS

Use with any size mason jar to seal it and preserve your jams, pickles, and more! Evacuate 99.8% on your jars to elongate the life span of your mason jar!

RETORT CANNING

also known as retort processing or conventional canning. Heating food to a certain temperature to kill off all pathogenic microorganisms and lengthening storage life span.

RAPIDLY INFUSE

alcohols, extracts, and more! Thanks to the modification of atmospheric pressure and rapid boiling, you are able to infuse flavors more rapidly!

EXPEDITED PICKLING

by taking all of the air out of the cucumber while replacing it with pickling juice. Get those delicious pickles we all know and love at a faster pace and with less waiting!

WHY WOULDN'T I JUST GO WITH AN EDGE, SUCTION, OR EXTERNAL VACUUM SEALER?



3

*very simple reasons why
you should stay with a*
chamber vacuum sealer



DIFFERENCE IN COST

Initial cost of an external may be lower, but chamber vacuum pouches are 3-5 times cheaper than the textured bags and roll.



DIFFERENCE IN LONGEVITY

Secondly, life span and longevity of a chamber vacuum sealer far exceeds the cheaper suction, edge and external vacuum sealers.



DIFFERENCE IN SEAL QUALITY

Lastly, your packaged goods will stay fresh much longer due to a chamber sealers ability to remove more air. Most chamber vacuum sealers will remove at least 99% of air, compare that to only 80% for even a good quality external vacuum sealer. Throw away those oxygen absorbers because there won't be any oxygen left to absorb when using a high quality chamber vacuum sealer.