



pro-line



CHAMBER VACUUM SEALER

DOMESTIC

VS-D4
User Manual





Congratulations on your purchase of a Pro-line Chamber Vacuum Sealer.

Note: Please read through the instructions carefully before using or installing the product and ensure that the manual is kept in a safe place for future reference.

The system must be properly installed and located in accordance with the installation instructions before it is used.

**During the set up of this product if you have any questions, comments or issues DO NOT RETURN TO STORE.
FOR SERVICE AND TECHNICAL ADVICE VISIT WWW.PROLINEAUSTRALIA.COM.AU/CONTACT**

Pro-line Australia
PO Box 4187
Norwood South LPO
South Australia 5067

Email: info@prolineaustralia.com.au

Web: www.prolineaustralia.com.au

Find us

 [/prolineaustralia](https://www.facebook.com/prolineaustralia)

 [/proline_australia](https://www.instagram.com/proline_australia)



Electrical Requirements:
Australia / New Zealand 220-240V 50/60Hz
Due to manufacturing alterations product may vary slightly from that pictured.

OPERATION CONDITIONS & SAFETY PRECAUTIONS

- All components need to be installed in accordance with the user manual instructions for correct performance of unit.

READ ALL INSTRUCTIONS CAREFULLY BEFORE OPERATION OF THE UNIT

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure they do not play with the appliance.
- Remove and safely discard any packaging material and promotional labels before using the Vacuum Sealer for the first time.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Do not pull or carry the Vacuum Sealer by the cord.
- To protect against risk electric shock and personal injury, do not immerse cord, plugs, or appliance in water or other liquids.
- Fully unwind the power cord before use. Connect only to 220V/240V power outlet.
- This appliance should be used in conjunction with a safety switch.
- Position the appliance at a minimum distance of 20cm away from walls, curtains and other heat or steam sensitive materials and provide adequate space above and on all sides for air circulation.
- Switch unit off and unplug from wall outlet when not in use and before cleaning.
- Do not use attachments not recommended or sold by the manufacturer as it may lead to fire, electric shock or injury.
- Operate unit on a stable level flat surface, keep away from moving parts. Ensure surface is clean and free from water etc.
- Do not place the unit near the edge of a bench or table during operation.
- Do not place the unit near an oven, heater, direct sunlight or any other heat source.



- If an extension cord is used with this unit, the extension cord must have a rating equal to the rating of this appliance.
- When disconnecting cord, to avoid injury, unplug by grasping the plug and not the cord and ensure your hands are dry.
- Appliance does not require or use any lubricants, such as lubricating oils or water.
- Do not use outdoors or on wet surfaces.
- Do not use appliance for other than intended purpose.
- Clean the Vacuum Sealer Lower Gaskets, Sealing Strip, Sealing Profile and Vacuum Chamber regularly. Also ensure these parts are cleaned immediately after handling raw meat, poultry or fish.
- Do not reuse the Vacuum Sealer bags after using with raw meat, fish or poultry or after the bag has been heated, i.e. microwave or simmer.
- Keep the Vacuum Sealer bags away from babies and children to eliminate a choking and suffocation hazard.
- Do not leave the Vacuum Sealer unattended when in use.
- Keep the appliance clean. Follow the cleaning instructions provided in this Instruction book.
- Before cleaning, always turn the appliance OFF, switch off at the power outlet, unplug at the power outlet and remove the power cord, if detachable, from the appliance and allow all parts to cool.

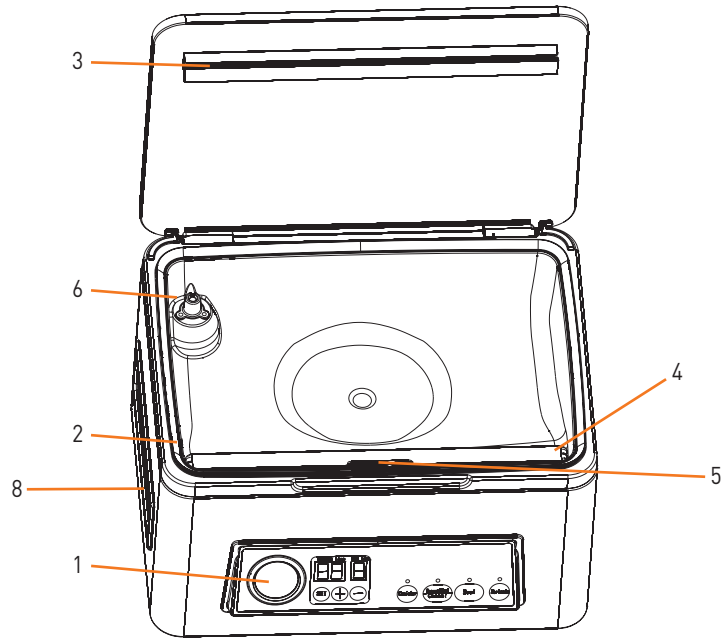
- After use of the Food Vacuum, leave machine cover open for unit to cool down before closing cover.
- Use only Vacuum Sealer bags/rolls or specially designed vacuum bags with this appliance.

WARNING: BURN HAZARD. Sealing profile will be hot after use, allow profile to cool before touching.

System Specifications	Vacuum Sealer Chamber
Model Code	VS-D4
Product Dimensions	W 345 X L 285 X H 225
Product Weight	8.5KG
Power	220-240V ~ 50/60Hz, 300W
Max vacuum pressure	-0.95 Bar Max.
Air extraction volume	70 Litres / MIN

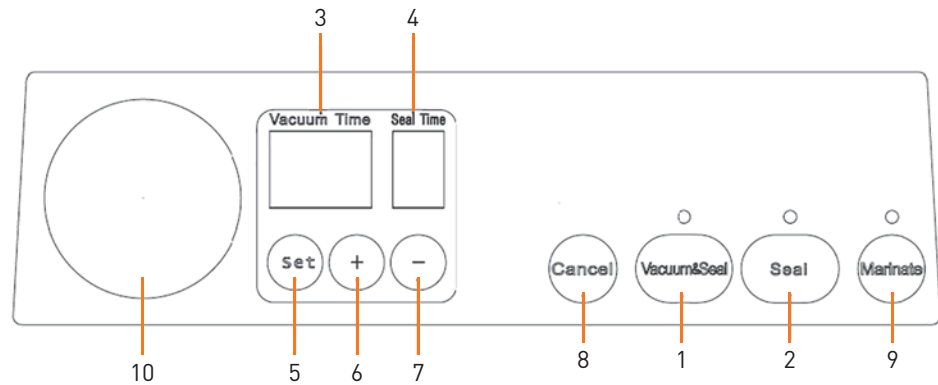
VACUUM SEALER PARTS IDENTIFICATION

1. Control panel
2. Gasket
3. Sealing Strip
4. Sealing Profile
5. Bag Holder
6. Air Intake
7. Power Switch (at rear)
8. Carry Handles



CONTROL PANEL

1. Vacuum & Seal
2. Manual Seal
3. Vacuum Time Screen
4. Seal Time Screen
5. Set Time
6. Increase Time
7. Decrease Time
8. Cancel
9. Marinate
10. Vacuum Pressure Gauge



CONTROL PANEL DESCRIPTION

Ref Description

1. Vacuum & Seal

In stand-by mode, pressing this button starts the automatic vacuum operation then automatically seals the bag when vacuum is complete.

2. Manual Seal

This button provides two functions:

1. To seal the open end of a bag, used to make a bag from a roll.

NOTE: the machine will vacuum for about 7 seconds to keep the tightness of the sealing strip before it seals the bag.

2. When the 'Vacuum & Seal' function is in operation pressing this button stops the vacuum pump and immediately starts to seal the bag. This can be used to avoid crushing of delicate items.

3. Vacuum Time Screen:

Shows the set vacuum time and the progress of vacuuming process.

4. Seal Time Screen:

Shows the set sealing time and the progress of the sealing process.

Ref Description

5. Set Time:

Press to set the vacuum time and or sealing times and to scroll between Vacuum Time Screen and Seal Time Screen.

Vacuum time range: 15-60 seconds.

Sealing time range: 3-9 seconds.

6. Increase Time:

Press to increase the vacuum times or sealing times.

7. Decrease Time:

Press to decrease the vacuum times or sealing times.

8. Cancel:

While in operation pressing this button stops the vacuuming or sealing function.

9. Marinate:

Starts the marinating process. Vacuums for 60 seconds and does not seal.

10. Vacuum Pressure Gauge

Indicates the pressure in the sealing chamber.

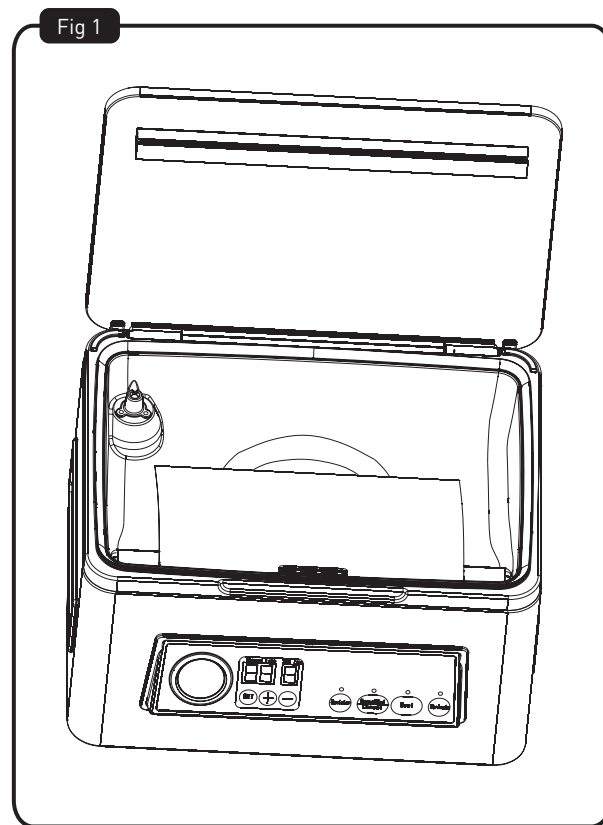
OPERATING INSTRUCTIONS

STORING FOOD IN VACUUM BAGS

1. Fully unwind the power cord and connect to power outlet.
2. Switch the Vacuum Sealer Chamber machine on via rear power switch.
3. Place items for storage into a bag. Clean and straighten the open end of the bag.

Note: Do not overload the bag, always allow enough space at the open end of the bag to be properly placed over the sealing profile.

4. Open the top cover of the unit and lift up the bag holder.
5. Lay the bag into the chamber, ensuring the open end is fully covering the sealing profile. Use your hands to gently expel any extra air inside the bag, this will ensure a better result. **See Fig 1**



Note: Ensure no items or food is covering the sealing profile and that the bag has no wrinkles as it will inhibit the seal.

6. Push down the bag holder making sure the entire opening of bag is underneath it.
7. Shut the cover and check the vacuum and sealing time suits the type of food and bag you are using. Adjust if necessary.
8. Press Vacuum & Seal button. The unit will start to vacuum and will seal the bag automatically. The vacuum time screen will count down to 0 then the sealing time screen will count down to 0. The vacuum & Sealing and the Sealing indicator LED will flash when the process is finished.
9. Wait for the vacuum pressure gauge to return to zero before opening the cover.

WARNING: BURN HAZARD – Sealing Profile may be hot after sealing, allow to cool.

10. Before repeating the process wipe out any excess liquid or food residue from the vacuum chamber.

Note: This appliance reaches a high vacuum pressure. During use of this machine keep an eye on the vacuum pressure gauge, if you want to interrupt the vacuum process before its end time press the Manual Seal button. It will stop the vacuum process and switch to sealing.



USING THE MANUAL SEAL BUTTON TO MAKE A BAG

1. Cut the length you require for a bag from the roll, ensuring the cut is straight.
2. Fully unwind the power cord and connect to power outlet.
3. Switch the Vacuum Sealer Chamber machine on via rear power switch.
4. Open the top cover of the unit and lift up the bag holder.
5. Lay the bag into the chamber with one end of the bag laying flat over the sealing profile.

Note: Ensure that the bag has no wrinkles as it will inhibit the seal.

6. Push down the bag holder making sure the entire opening of bag is underneath it.
7. Shut the cover and press seal button. The vacuum time screen flashes 0 and the pump will work for a few seconds then the sealing time screen will count down to 0. The Sealing indicator LED will flash when the process is finished.
8. Open the cover and remove the finished bag.

WARNING: BURN HAZARD – Sealing Profile may be hot after sealing, allow to cool.

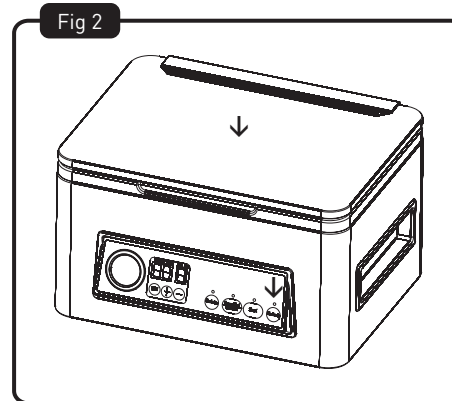
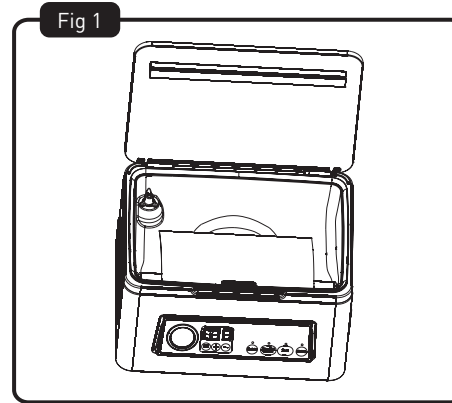
Note: For best sealing results do not seal one bag after another continuously to avoid overheating of the sealing element.

MARINATE USING A BAG

1. Fully unwind the power cord and connect to power outlet.
2. Switch the Vacuum Sealer Chamber machine on via rear power switch.
3. Place items to be marinated and marinate into a bag. Clean and straighten the open end of the bag.

Note: Do not overload the bag, always allow enough space at the open end of the bag to be properly placed over the sealing profile.

4. Open the top cover of the unit and lift up the bag holder.
5. Lay the bag into the chamber, ensuring the open end is fully covering the sealing profile. Use your hands to gently expel any extra air inside the bag, this will ensure a better result. **See Fig 1**
6. Push down the bag holder making sure the entire opening of bag is underneath it.
7. Shut the cover and press marinate button. The vacuum time screen will count down to 0. It will not seal the bag. The vacuum & Sealing and the Sealing indicator LED will flash when the process is finished. **See Fig 2**
8. Leave the lid closed and repeat step 7 two more times.
9. Open the cover and remove the marinated food.



VACUUM USING CANISTER

1. Place the food and marinade into the Canister.
2. Secure the lid onto the Canister.

Note: Leave at least 2cm from the top

3. Connect one end of the Vacuum Seal Hose to the Air Intake and the other end to the Canister Lid. Ensure both connections are pushed in tightly. **See Fig 1**
4. Lower the Glass Lid of the Vacuum Sealer allowing it to rest on the Vacuum Seal Hose (do not crush the hose). The lid does not have to be completely closed.
5. Press the Vacuum & Seal button on the control panel for 2 seconds to begin vacuum process.

Note: To ensure there is no air leaking between the lid and the canister, use your hand to push down the lid at the beginning of the vacuum process. **See Fig 2**

6. The pump will activate for a few seconds and then release the Vacuum.
7. When the Vacuum & Seal indicator light turns off, the process is complete. Immediately remove the Vacuum Seal Hose.

Note: Canister not included, available for purchase separately from www.prolineaustralia.com.au/shop

Fig 1

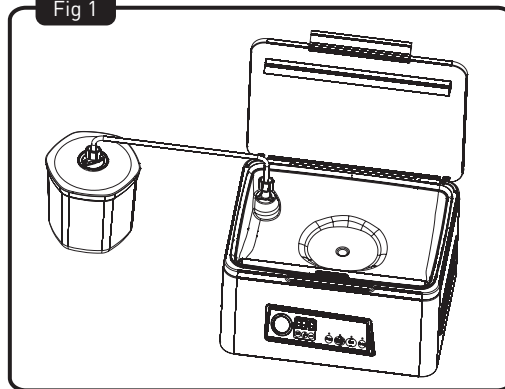
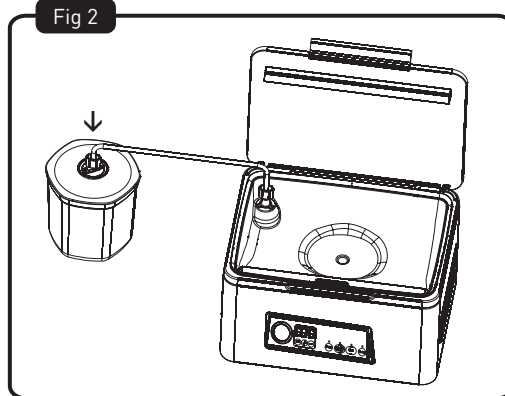


Fig 2



HINTS FOR BEST VACUUMING PERFORMANCE

1. Do not overload the bag; leave enough space at the open end of the bag so that the bag can be easily placed over the Sealing Profile and in the Vacuum Chamber.
2. To avoid overfilling, always leave at least 5cm of bag material between bag contents and top of bag. Then leave at least one additional 2cm of bag material for each time you plan to reuse bag.
3. Clean and straighten the open end of the bag before sealing. Make sure nothing is left on the open area of the bag and bag has no wrinkles or creased lines. Foreign objects or creased bag may cause difficulty in sealing the bag tightly.
4. Do not vacuum package objects with sharp points like fish bones and hard shells. Sharp points may penetrate and tear the bag.
5. Allow appliance to cool down for one minute between each sealing operation.
6. Clean the Vacuum Chamber and Sealing Profile/Strip after each vacuuming operation.

Important: Do not reuse the Vacuum Sealer bags after using with raw meat, fish or poultry or after the bag has been heated, ie. microwave or simmer.

FOOD STORAGE/PRESERVATION GUIDELINES

The Vacuum Sealer will change the way you purchase and store food. The Vacuum Sealer removes air from the specially designed Vacuum Sealer bags to create a commercial quality vacuum.

The ease and convenience of preserving and extending the freshness of your food with the Vacuum Sealer will become an indispensable part of your food preparation.

The Vacuum Sealer removes air from specially designed bags to extend food freshness up to 5 times longer than conventional storage methods.

Oxygen and moisture in air causes food to degrade over time, by removing the air before sealing items airtight the Vacuum Sealer extends the life of food naturally.

Vacuum Sealing is not intended to replace the refrigeration or freezing of foods, food should still be refrigerated or frozen if normally required.

Important: It is best to Vacuum Seal fresh food, Vacuum Sealing will not restore or revive food past its prime. Do not consume food that has gone bad.

VACUUM TIME SET-UP GUIDE

Touch the Vacuum “+” and “-” to increase or decrease vacuum time. To determine suitable vacuum time for different foods and items, refer to the table below.

Applications	Examples	Set Vacuum Time (Sec)
General	All food types; Meat, Fish, Hard Cheeses	20
Soft and crushables	Potato Chips, Vegetables	15
Regular bag size	Bags smaller than 22x25cm	20-25
Large bag size	Bulky items and foods; Bags larger than 30x25cm	20-30
Liquids	Soups, Stock, Stews	40-50

SEALING TIME SET-UP GUIDE

Touch the Seal “+” and “-” to increase or decrease vacuum time. The thickness and materials of a bag, temperature and food types can affect the sealing time. Refer to the table below to determine the suitable sealing time.

Applications	Examples	Set Vacuum Time (Sec)
Normal bags	Nylon Material, Dry bags and Room temperature	4
Soft bags	PE or OPP bags	3-4
Thin or wet soft bags	Wet PE bags or thin Nylon bags	4-6
Normal bags used in cold weather or outdoors	Windy weather or Room temperature below 12°C	6-7
Moist/Wet bags	Wet bags or Moisture inside	7-8
Aluminium or Paper bags	Aluminium or paper bags	8-9

FOOD PRESERVATION CHART

Note: Storage preservation chart are estimates only and should be used as a guide only. The storage life will depend on the original quality of the foods and the integrity of the packages seal.

Fridge	Conventional Storage	Pro-line Vacuum Sealer
Semi Hard Cheeses (Swiss, Cheddar)	1-2 weeks	4-8 months
Hard Cheeses (Parmesan)	1-2 weeks	4-8 months
Lettuce, Spinach	3-6 days	2 weeks
Avocado (cut)	1-2 days	5-6 days
Blueberries	3-6 days	2 weeks
Other berries (Black berries, Strawberries, Raspberries)	1-3 days	1 week

Freezer	Conventional Storage	Pro-line Vacuum Sealer
Beef, Pork or Lamb	6 months	2-3 years
Minced Meat	4 months	1 year
Poultry	6 months	2-3 years
Fish	6 months	2 years
Soups, Stews, Sauces	3-6 months	1-2 years
Vegetables	8 months	2-3 years
Berries	1-2 months	6-8 months

Pantry	Conventional Storage	Pro-line Vacuum Sealer
Nuts	6 months	2 years
Coffee Beans	6 months	1 year
Rice	6 months	2 years
Flour	6 months	1-2 years
Sugar	6 months	1-2 years
Chips	1-2 weeks	3-6 weeks
Cookies, Crackers	1-2 weeks	3-6 weeks

HINTS & TIPS

- Before Vacuum Sealing, it is necessary to clean your hands, and all utensils and surfaces to be used for cutting and Vacuum Sealing foods.
- Refrigerate or freeze perishable foods immediately, if they have been vacuum sealed do not leave them sitting at room temperature.

Note: It may be harmful if you consume foods which have been left out at room temperature.

- Store dry foods such as nuts, biscuits or cereals, in a cool, dark dry place.
- Vacuum Sealed bags prevent freezer burn. Foods that thaw easily should be placed at the back of the freezer where the temperature is more constant. When thawing foods it is best to thaw foods in the refrigerator. Never thaw meats, poultry, fish or dairy at room temperature or in hot water. If thawing food by microwave, foods should be cooked immediately after processing to prevent bacteria growth.
- VACUUM SEALER Vacuum Bags and Rolls are MICROWAVE safe, to microwave cut off one corner of the bag so that steam can escape and place in microwave.

- VACUUM SEALER Vacuum Bags and Rolls are SIMMER/BOIL safe. Place bag into pot of boiling water with the top of the bag above the water for easy removal.

Note: Bags or rolls are not reusable if they have been microwaved or simmered/boiled.

- LIQUIDS can be easily Vacuum Sealed. Fill bag with liquid and avoid overfilling. Always leave at least 5cm of bag material between bag contents and top of bag.
- Vacuum Sealing FRUITS, for best results pre-freeze cut soft fruit prior to vacuum sealing. This helps prevent the fruit from being crushed during the vacuum process.
- VEGETABLES, for best results blanch vegetables in hot water otherwise they may turn black. Blanch so that vegetables are still crunchy, then transfer immediately into icy cold water to cool. Drain and separate into convenient portions then vacuum seal in bags.

HINTS & TIPS

- Vacuum Sealing POULTRY and whole FISH, for best results wash poultry and pat dry with a paper towel. Then place foods between two paper towels inside bag before Vacuum Sealing. The paper towels helps to absorb excess moisture and juices.
- Vacuum Sealing red MEATS and fish fillets, for best results pat dry with a paper towel. Then place foods between two paper towels inside bag before Vacuum Sealing. The paper towels helps to absorb excess moisture and juices.

Note: Vacuum Sealing may cause meat to darken. This is due to the removal of oxygen and does not indicate spoilage.

- The Vacuum Sealer Home Vacuum Sealer can also protect NON-FOOD ITEMS from oxidation, corrosion and moisture. Simply store and seal items in a Vacuum Sealer Vacuum Bag and follow the “Storing Food in a Vacuum Bag” instructions.
- Vacuum Seal items to help keep them dry, and take up less room for storage. e.g. camping, batteries, important documents, travelling and emergency equipment.
- Vacuum seal wet paint brushes between paint jobs without cleaning, it keeps them moist and saves on clean up time.

- The Marinate Function is a great solution for marinating meats in minutes, not hours, as Vacuum Sealing opens the pores in foods such as meat, poultry and seafood’s allowing foods to absorb marinades at a fraction of the time.
- For the busy family, on-the-go meals can be prepared ahead and Vacuum Sealed in individual servings, and ready to heat anytime.
- Prepare foods in advance for picnics, hikes, camping trips and barbeques.
- Make ICE PACKS by sealing water in a bag and then freezing in your freezer. For use in eskies to keep your food and drinks cold or for sports injuries.
- Primarily the Vacuum Sealer is used for vacuum sealing, however you are able to reseal foil based bags such as chip and biscuit bags using the Manual Seal function.



CLEANING AND MAINTENANCE

It is important to ensure that all parts of your Vacuum Sealer sealing system are cleaned on a regular basis.

Follow the care and cleaning guidelines below:

1. Always unplug the unit before cleaning.
2. Do not immerse appliance in water or any other liquid.
3. Do not use abrasive cleaners to clean the unit.
4. Wipe the outside of the unit with a damp cloth, sponge or mild dish soap.
5. Wipe away food residue and water inside or around components with a paper towel.
6. Dry thoroughly before use.

Cleaning Sealing Profile:

The Sealing Profile is removable. Wipe the teflon tape coating with a damp cloth or sponge, also wiping where the Sealing Profile sits in the Vacuum Chamber. Ensure it is completely dry before installing back into position.

The Gasket is removable and can be wiped clean with a damp cloth.

IT IS IMPORTANT that the Gaskets are not out of shape or damaged in any manner otherwise air tight seal will not be formed when cover is closed. Replacement Gaskets can be purchased from the Pro-line website.

STORING YOUR VACUUM PRESERVATION SYSTEM

Cleaning Vacuum Bags:

Note: Do not reuse the Vacuum Sealer bags after using with raw meat, fish or poultry or after the bag has been heated, ie microwave or simmer.

1. Wash bag material in warm water with a mild dishwashing soap.
2. Alternatively, bags can be washed on the top rack in your dishwasher by turning the bag inside out. Stand bags up so that the washing water can rinse the entire surface.

TROUBLE SHOOTING

BEFORE YOU CALL FOR SERVICE PLEASE REVIEW THE TROUBLE SHOOTING TIPS FIRST.

Problem	Possible Cause	Solution
Nothing happens when I press the vacuum sealer	<ol style="list-style-type: none">1. Power cord not plugged in.2. Power cord is damaged.3. Power switch at rear of unit is not turned on.	<ol style="list-style-type: none">1. Make sure the power cord is correctly plugged into the electrical outlet, and in the “on” position.2. Check power cord and plug, and make sure they are not damaged in any way. If damaged, do not use the vacuum sealer.3. Turn rear power switch to on position.
Air is not removed from the bag completely	<ol style="list-style-type: none">1. The bag has not been placed correctly inside the Vacuum Chamber.2. Debris covering sealing strip or gasket. Sealing strip or gaskets may be out of place.3. Bag may have a hole.4. Unit cover has not been closed properly.	<ol style="list-style-type: none">1. To seal properly, open end of bag should be resting on the sealing profile using the bag holder to hold it in place.2. Check sealing strip beneath the lid and gasket for debris. Wipe clean and smooth them back into place.3. To test, seal the bag with some air in it, submerge in water, and apply pressure. If there are bubbles present, it does indicate a leak and a new bag should be used.4. Open cover and re-close the cover. You may need to gently press on the cover at the start of the vacuuming process.

Problem	Possible Cause	Solution
Vacuum sealer bag loses vacuum after being sealed.	<ol style="list-style-type: none"> 1. Bag not sealed properly. 2. Moisture or juices from foods. 3. Bag has a hole. 	<ol style="list-style-type: none"> 1. Wrinkles, crumbs, grease or liquids may cause leaks along the seal. Reopen bag, wipe the top inside of the bag and smooth it out along the sealing strip before resealing. 2. Check if there is moisture or juices from the food present within the bag, if yes, you may need to cut open the bag and reseal it, or use an entirely new bag. 3. If items with sharp edges, they may have punctured the bag, and released the vacuum. Cushion sharp edges in the contents of the bag with paper towels.
Vacuum sealer not sealing bag properly	<ol style="list-style-type: none"> 1. Sealing strip is too hot. 2. Seal Only function still active or needs to reset. 	<ol style="list-style-type: none"> 1. If the sealing strip over heats and melts the bag, lift the lid and allow sealing strip to cool for a few minutes. 2. Before re-pressing the “seal only” key, allow the unit to resume for 15 seconds.

Some spare parts are available for purchase from www.prolineaustralia.com.au/shop

Pro-line Australian 12 Month Repair or Replacement Australian Warranty

Pro-line warrants this appliance to the first purchaser and subject to the stated conditions:

The term “Domestic” when referring to our warranty is defined as personal use in the home by the user.

Warranty covers any defects in material or workmanship in the manufactured product within the first twelve months from the date of purchase.

To make a warranty claim you must visit Pro-line online at **www.prolineaustralia.com.au/warrantyclaim**

If a product is found to be faulty there is a 90 day return policy from the date of purchase. Products returned to store **MUST** be accompanied by a valid proof of purchase.

For warranty claims outside of 90 days from date of purchase, product will be repaired or replaced at our discretion.

Repair or replacement costs of the product will be covered under warranty by Pro-line.

Goods presented for repair may be replaced by refurbished goods of the same type rather than being repaired. Refurbished parts may be used to repair the goods.

The benefits given to you by this warranty are in addition to other rights and remedies of the consumer law in relation to the goods or services to which this warranty relates.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if goods fail to be of acceptable quality and the failure does not amount to a major failure.

Conditions of this Warranty:

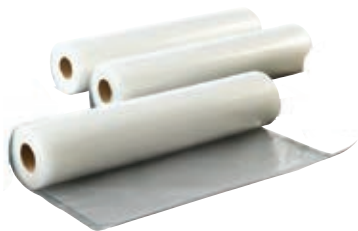
1. This product has been fully installed in accordance with the user manual installation instructions.
2. The warranty extends only to repairing or replacing any component that proves to be defective in material or workmanship.
3. The warranty does not cover defects occasioned by misuse, alterations, accidents, or used for other than the intended purpose.
4. The warranty does not cover damage to the product caused by accident, fire, floods, power surges or black outs.
5. Proof of purchase is required for warranty claims.

Please keep purchase receipt in a safe place.

Pro-line Australia
PO Box 4187
Norwood South LPO
South Australia 5067
info@prolineaustralia.com.au
www.prolineaustralia.com.au

PROLINE CONSUMABLES

VS-283 Pro-line Vacuum Rolls



VS-283 comes in a 3 pack.
3 x 28cm wide and 5.4m long.

VS-23MR Pro-line Vacuum Rolls



VS-23MR comes in a 5 pack.
2 x 22cm wide
3 x 28cm wide
4.5m long

VS-110B Pro-line Vacuum Bags



VS-110B comes with 110 bags.
x30 bags 16cm x 23cm
x30 bags 20cm x 25cm
x30 bags 20cm x 30cm
x20 bags 25cm x 35cm

VS-1525B Pro-line Vacuum Bags



VS-1525B comes with 100 bags.
x100 bags 15cm x 25cm

Pro-line Vacuum Rolls and Bags lock in the freshness and are BPA Free, Boil, Freezer and Microwave Safe.

These Premium Quality Rolls and Bags use dual cross venting technology to provide you with superior consistent results.

**VS-2030B
Pro-line Vacuum Bags**



VS-2030B comes with 100 bags.
x100 bags 20cm x 30cm

**VS-MB
2.0L, Marinate Bowl**



Marinate in minutes not hours.

This system encourages the absorption of marinades into foods such as meat, poultry and seafood creating delicious marinated food in a fraction of the time.

This Marinator bowl can also be used as a storage container.

**VS-C3 Set of 3,
Round Storage Canisters**



Set comes with 3 different storage container capacities: Small 700ml, Medium 1.4L and Large 2L.

Ideal for vacuum sealing crushable foods such as cake, soft fruits and liquid-base foods which are unsuitable for packing in vacuum bags.




Pro-line Australia
PO Box 4187
Norwood South LPO
South Australia 5067

Email: info@prolineaustralia.com.au

Web: www.prolineaustralia.com.au

Find us

 [/prolineaustralia](https://www.facebook.com/prolineaustralia)

 [/proline_australia](https://www.instagram.com/proline_australia)