



Vesta  
precision

C17af

Chamber Vacuum Sealer

[advanced-cuisine.com](http://advanced-cuisine.com)

## Product highlights



**Powerful vacuum performance.** Creates a deep and consistent vacuum with its high-efficiency 800W motor, locking in freshness and significantly extending food shelf life—so you waste less and enjoy more.



**Spacious chamber capacity.** Features a large 300 × 350 × 135 mm chamber that accommodates bigger cuts of meat, bulk portions, and larger batches—making it ideal for meal prep, sous-vide cooking, and high-volume sealing with ease.



**Smart vacuum control.** Automatically adjusts vacuum time based on the food volume, protecting delicate items while still delivering strong performance—making every seal smarter, safer, and more efficient.



**Liquid-friendly sealing.** Unlike external sealers, it can vacuum seal soups, sauces, and other liquids with ease—perfect for meal prep, sous vide, and preserving flavors without mess.



**Marinate function.** Infuses flavor into meats, seafood, or vegetables—bringing convenience and gourmet taste to everyday cooking.



**Durable stainless steel body.** Built for long-term reliability and heavy use, combining strength with a sleek, professional look that fits any kitchen.

## Technical data

| Model         | C17af                          |
|---------------|--------------------------------|
| Power supply  | 220-240 V, 50 Hz               |
| Power         | 800 W                          |
| Pressure      | -29.8 inHg / -1009 mbar        |
| Max bag width | 300 mm                         |
| Seal bar      | 300 mm                         |
| Pump type     | Oil pump                       |
| Seal wire     | 2.5 mm × 2                     |
| Dimensions    | 366 (D) × 366 (W) × 425 (H) mm |
| Weight        | 23.6 kg                        |