



Vesta
precision

C20af

Chamber Vacuum Sealer

advanced-cuisine.com

Product highlights



Enhanced vacuum power. Equipped with a robust 1100W motor that delivers faster, stronger vacuum extraction—preserving freshness at a higher efficiency level and keeping food at peak quality for longer storage.



Extra-large chamber volume. Designed with an expansive 427 × 452 × 175 mm chamber that easily fits oversized cuts, family-size packs, and professional-grade batches—perfect for heavy meal prep, restaurant use, and maximum-capacity sealing without limitations.



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	C20af
Power supply	220-240 V, 50 Hz
Power	1100 W
Pressure	-29.8 inHg / -1009 mbar
Max bag width	410 mm
Seal bar	410 mm
Pump type	Oil pump
Seal wire	3.5 mm × 2
Dimensions	491 (W) × 551 (D) × 450 (H) mm
Weight	44 kg