



Vesta
precision

C25v

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 to accommodate large portions and bulk packaging, making it ideal for high-volume sealing tasks in professional kitchens and demanding environments.



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.



Dual seal bars for higher efficiency. Two seal bars allow you to vacuum seal two bags at the same time, improving workflow efficiency and supporting faster sealing during busy operations.



Gas flush function. Allows connection to an external inert gas source, such as nitrogen. After vacuuming, gas can be injected into the chamber to help protect delicate products and extend shelf life.



Cooling function. A dedicated cooling cycle helps reduce the temperature of the seal bars during continuous operation, maintaining consistent sealing performance and supporting efficient workflow.



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	C25v
Power supply	220-240 V, 50 Hz
Power	1100 W
Pressure	-29.8 inHg / -1009 mbar
Seal wire	3.5 mm × 2 for each seal bar
Seal bar	432 mm × 2
Pump type	Oil pump
Max bag width	432 mm
Dimensions	495 (D) × 567 (W) × 472 (H) mm
Weight	48 kg