



Vesta
precision

V81af

Chamber Vacuum Sealer

advanced-cuisine.com

Product highlights



Powerful vacuum performance. Creates a deep and consistent vacuum with its high-efficiency 850W 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	V81af
Power supply	220-240 V, 50 Hz
Power	850 W
Pressure	-29.7 inHg / -1006 mbar
Max bag width	300 mm
Seal bar	300 mm
Pump type	Dry pump
Seal wire	2.5 mm × 2
Dimensions	359 (W) × 425 (D) × 366 (H) mm
Weight	23.5 kg