

The answer to high food prices!

The **Vac**[®] 329 Vacuum Sealer

Exposure to oxygen causes food to deteriorate. By sealing the food inside a bag or canister from which the air has been extracted its storage life is greatly increased.

Fresh meat lasts up to eight days instead of three. Frozen meat lasts up to 15 months instead of four.

Powdered milk lasts up to 12 months instead of one.



Store foods up to 5 times longer

Food	Storage life	
	Normal	VenusVac
Refrigerated foods (fresh) 5°C +- 2°C		
Red meat	3 days	8 days
White meat	2 days	6 days
Whole fish	1 day	4 days
Vegetables	1 day	7 days
Fruit	5 days	14 days
Refrigerated foods (cooked) 5°C +- 2°C		
Meats	3 days	10 days
Pasta	2 days	6 days
Vegetables soups	2 days	5 days
Desserts	2 days	6 days
Frying oil	10 days	25 days
Frozen foods -18°C +- 2°C		
Meat	4 months	15 months
Fish	3 months	10 months
Vegetables	8 months	18 months
Foods at room temperature 25°C +- 2°		
Biscuits	4 months	12 months
Pasta, Rice	5 months	12 months
Dry fruit	3 months	12 months
Coffee	2 months	12 months
Tea	5 months	12 months
Powder milk	1 month	12 months

1. Buy in bulk

Stock up on meat, fish and vegetables at discounted bulk prices. Simply vacuum seal and freeze. Months later your favourite foods will still be full of flavour and nutrition.

2. Take advantage of specials

Don't pass those bargains by. Stock up while the price is low. With **Venusvac 329** you can save money on all kinds of foods from meat and vegetables to pasta and rice.

3. Minimise wastage

How much food do you throw out? Bread and pastries that have gone stale? Biscuits and crisps that have gone soft? Vegetables that have gone limp? Never again, with **Venusvac 329**.

Venusvac bags, rolls and canisters
Bags and rolls are made from polythene and nylon to provide a strong barrier against oxygen transmission.



Bags: 220mm x 300mm and 280mm x 400mm

Rolls: 220mm x 3m and 5m. 280mm x 3m and 5m

Canisters: Set of 3 with connector: 2lt, 1.4 lt and 750ml



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