

## Hamilton Beach® NutriFresh™ Vacuum Sealer

### Good Thinking. Features:

**Money-Saving Food Storage** – Don't throw away another piece of food. From your vegetable garden harvest to meats and fully cooked meals, preserve freshness and prevent freezer burn with the NutriFresh™ Vacuum Sealer.

**Versatility and Simplicity** – Make the perfect seal with traditional controls as well as advanced settings like Extended Seal, for sealing foods with some liquid. The extra-wide vacuum chamber allows for easy bag alignment.

**Seal Fragile Foods or Nonfood Items** – The Vacuum Only setting lets you monitor the amount of air being removed, so you can ensure your fragile items, such as herbs, are being preserved without getting crushed.

**Everything You Need to Get Started** – The NutriFresh™ Vacuum Sealer includes two 11 inches by 20 feet heat-seal rolls, four gallon-size heat-seal bags and six quart-size heat-seal bags, so you can begin preserving a variety of foods right from the start.



#### Product Name/MSRP

Hamilton Beach® NutriFresh™ Vacuum Sealer  
(Model 78213)  
MSRP: \$99.99

**Availability: Now**

**Toll-Free Number and Website:** 800-851-8900; [hamiltonbeach.com](http://hamiltonbeach.com)

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Go to [hamiltonbeach.com](http://hamiltonbeach.com) and click "press room." Images of Hamilton Beach® products are online at [hbps-imagebank.com](http://hbps-imagebank.com)

### Test Kitchen Tips

#### Five Smart Ways to Use A Vacuum Sealer



1. Buy meats and produce in bulk and vacuum-seal to save time and money.
2. Extend the life of your large batch cooking by vacuum-sealing and freezing them. Make individual portion sizes for quicker defrosting.
3. Freeze soups and stock prior to vacuum-sealing in the shape and size you want.
4. Add more space in the pantry by vacuum-sealing staples like coffee beans, crackers and nuts.
5. Going on an outdoor adventure? Keep important items like batteries, bandages or passports safe and dry by vacuum-sealing them before you go. Don't forget scissors to open them!