

Why vacuum pack?

Retain freshness & flavour for up to 5 times longer!

And in doing so, reduce the amount of food & money you waste!

Package your food in handy portions & save preparation time! You'll also save yourself space in the refrigerator!

Buy in bulk & save time and money!

Take advantage of bulk specials without the worry of spoilage, and in turn spend less time at the supermarket!

Extend the life of your frozen meat, fish & vegetables without the risk of freezer burn.

Increase the shelf-life of your pantry items!

Coffee, rice, flour & nuts last much longer if they are vacuum packed.

Marinate in minutes! Food marinated & vacuum packed will be as tasty after 20 minutes as if left overnight!

Vacuum packing is perfect for...

Families – Save time & money!

Fishermen – Freeze your catch for up to 12 months!

Home Gardeners – With Ezivac there's no need to let your home-grown favourites go to waste!

Off-road & Outdoor Adventures – Even when space is at a premium there's no need to sacrifice flavour or freshness!

Fridge

+5°C	NORMAL		WITH EZIVAC
Raw Meat	3 - 4	DAYS	8 - 9
Fish	1 - 3		4 - 6
Cheese	15 - 20		30 - 60
Processed Meat	7 - 15		25 - 40
Fruit	5 - 7		14 - 20
Vegetables	1 - 3		7 - 10

Freezer

-18°C	NORMAL		WITH EZIVAC
Raw Meat	120 - 180	DAYS	450 - 600
Fish	90 - 120		300 - 360
Fruit & Vegetables	240 - 300		540 - 720

Pantry

+25°C	NORMAL		WITH EZIVAC
Bread	1 - 2	DAYS	6 - 8
Biscuits	120 - 180		360

Extend shelf-life by up to 5 times!

For more information contact your local
Australian Ezivac distributor:

Bamken Sales & Service
Unit 6, 3 Heritage Cove
Maylands WA 6051
Tel/Fax: (08) 92716932

www.ezidri.net.au

Also available

Ezidri

Home Food
Dehydrators



Sushezi
PERFECT SUSHI



EziVac

Vacuum packing
made easy!

Food stays fresh up to
5 times longer

MADE
IN ITALY

