These Editor-Approved Vacuum Sealers Will Help You Prep and Preserve Food Like a Pro in 2023



Although you'd be set regardless of which machine you choose, the Nesco version won our top seal of approval thanks to how easy it is to use. Since vacuum sealers tend to be a new machine for many, it pays to have a version that's easy-to-use with various control options for more customization.

Testers found this machine to be the simplest to maneuver, since it comes with different power and preservation settings that help control the pressure and seal depending on what you're preserving. That means you can save delicate, finer foods like fruit with less suction to help preserve their whole shape. We

specifically tested raspberries to compare each machine, and this was the only machine that could keep the shape of the raspberries intact, and keep them fresh.

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The 7 Best Vacuum Sealers To Preserve Your Favorite Foods



Easy to use with multiple sealing settings and the durability of models costing several times its price, the Nesco VS-12 Deluxe Vacuum Sealer is our best overall choice for vacuums sealers. With a straightforward control panel featuring five simple options to choose from (wet, dry or double sealing for more difficult jobs, and either normal or vacuum pressure), this

model is perfect for vacuum sealers with any level of experience. It’s powerful enough for your larger portions while the pulse button allows for the manual control of air extraction to precisely suit more unique or fragile vacuum sealing needs.

It has a hidden storage area for a full roll of sealing bags (comes with two full starter bags in two sizes) as well as a cutting tool for making each bag your ideal size. It works with any brand of bags, too, not just Nesco’s. There’s also the option for double air extraction when you’ve got extra large or heavy portions to get sealed. Best of all, it’s a breeze to keep clean and the controls light up when activated so you always know what the machine is doing.

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The 5 Best Vacuum Sealers of 2023



The Nesco VS-12 Deluxe Vacuum Sealer is our favorite vacuum sealer of the bunch. This countertop model is sleek and not too big to keep out on display or store. The button panel on the top is designed simply for ease of use. One of our test kitchen's favorite features was how delicate this sealer was when dry sealing the Chex Mix. Without breaking any of the cereal pieces, it was able to seal the bag tightly.

It does have some trouble moist sealing if there's a good amount of liquid in the vacuum bag. However, this was the only issue we encountered, so our experts advise being cautious when using the moist seal option. The bags maintained a sturdy seal throughout testing, even the halved avocado hardly showing signs of ripening. Versatile and user-friendly, this vacuum sealer is perfect for anybody's kitchen. We recommend it for somebody who's just starting to work with vacuum sealing or as a thoughtful gift for the home cook in your life.

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The 10 Best Vacuum Sealers of 2023

Best Overall: Nesco VS-12 Deluxe Vacuum Sealer

4.8



Amazon

The Nesco VS-12 Deluxe Vacuum Sealer is intuitive to use, features several settings to ensure the best results for a variety of foods, and its capabilities equaled or surpassed that of models double its price. There are sealing settings for dry foods (like cereal) and moist foods (like raw meat), as well as an option to create a double heat seal on any bag. A double vacuum pump extracts every last bit of air from your sealed package. Even with irregularly shaped items, we saw almost no air pockets or bubbles after sealing.

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Best food dehydrator in 2023



If you frequently purchase dried snacks like banana chips and beef jerky, or need to preserve your garden harvest, a food dehydrator could be a practical and cost-saving investment. Using a fan and heating element to circulate warm air, these handy appliances extract excess moisture from food items placed inside, extending their shelf life and allowing them to be stored safely without a refrigerator or freezer. They come in a wide variety of sizes and prices too, so there's one out there that should suit your specific needs, whether that's drying tomatoes or preparing piles of meat.

After researching the most popular dehydrators online, we put 11 models to the test, dehydrating a variety of food items to get a sense of their overall ease of use, speed and – most importantly – ability to dehydrate evenly. In the end, we finally selected the Nesco FD-1018A Gardenmaster as our top choice for most people's needs.

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